

WOLF'S 1-11™

Restaurant

Locally Owned & Operated

Breakfast Packages

(Available 8:00 am – 11:00 am)

Breakfast Packages include Coffee, Tea and Juice

Continental Breakfast

\$12.95/per person

Assorted Bagels, Mini Muffins and Breakfast Pastries

Served with cream cheese, butter and jelly.

Hot Breakfast Buffet

\$17.95 /per person

Scrambled Eggs, Bacon & Sausage, Home Fries, Assorted Bagels and Breakfast Pastries

Served with cream cheese, butter and jelly.

Lunch Buffet Packages

(Available 11:00 am – 3:00 pm)

Lunch Packages include non-alcoholic beverages

Wolf's Cold Buffet

\$17.95/per person

Sliced Turkey & Sliced Ham served with Assorted Cheeses
(Lettuce, Tomato Onion & Condiments- Rolls & Bread)

Potato Salad

Wolf's House Salad with Balsamic Vinaigrette

Assorted Cookies

The 1-11 Wolf Luncheon

\$24.95/per person

Wolf's House Salad with Balsamic Vinaigrette or Caesar Salad

Your Choice of (2) Sides

Roasted Red Potatoes -- Sautéed Seasonal Vegetables – Potato Salad- Pasta Salad

Choice of (2) Entrées:

Boneless Breast of Chicken Marinated and Grilled or BBQ – Chicken Parmesan – Grilled Salmon with Lemon Buerre Blanc – Chicken Tuscano -- Chicken Picatta-- Vegetarian Stir Fry – Pasta Primavera – Mac 'n' Cheese

Rolls & Butter - Assorted Cookies

Packages are subject to a taxable 20% Service Charge. Pricing subject to change without notice

Dinner Buffet Packages

25 PERSON Minimum

(Available All Day)

Includes Rolls & Butter and Non-Alcoholic Beverages

Premiere Buffet Package

\$26.95/per person

Your choice of:

- (1) Appetizer from below
 - (1) Salad
 - (1) Side
 - (1) Entrée

Deluxe Buffet Package

\$36.95/per person

Your Choice of:

- (2) Appetizers from below
 - (1) Salad
 - (2) Sides
 - (2) Entrée's

Ultimate Buffet Package

\$44.95/per person

-Your Choice of:

- (3) Appetizers from below
 - (1) Salad
 - (2) Sides
 - (3) Entrée's
- Dessert Station

Salads

Mixed Field Green Salad – Caesar Salad

Sides

Roasted Red Potatoes – Potatoes Au Gratin — Pasta Salad – Potato Salad— Garlic Smashed Potatoes – Mixed Sautéed Vegetables

Entrées

Boneless Breast of Chicken Marinated and Grilled or BBQ – Baked Ham with a Rum Raisin Sauce
Grilled Salmon with a Lemon Buerre Blanc Sauce – Sirloin Steak Tips with a Mushroom Demi-Glace
Vegetable Stir Fry – Eggplant Parmesan – Chicken Parmesan – Pasta Primavera – Chicken Picatta-
Carved Turkey with Gravy and Cranberry Sauce – Italian Sausage & Peppers – Homemade Mac 'n' Cheese

Appetizers will be displayed for 1 hour

Dinner buffet will be displayed for 1.5 hours and food will NOT be allowed to be taken home

APPETIZER SELECTIONS

Pigs 'n' a Blanket

Spinach and Artichoke Dip

Chicken Cordon Bleu Bites

Classic Bruschetta

Spanakopita

Buffalo Chicken Dip

Miniature Meatballs: (Mushroom
Demi-glace, Marinara, Swedish
or BBQ)

Mac 'n' Cheese Bites

Mozzarella Triangles

Boneless Buffalo Chicken Bites

Cheese & Veggie Display

ASK OUR EVENT COORDINATOR FOR PRICING ON PLATED OR FAMILY STYLE DINNERS.

*ALL PRICING IS SUBJECT TO CHANGE WITHOUT NOTICE
ALL PACKAGES ARE SUBJECT TO A TAXABLE 20% SERVICE CHARGE*

LIMITED A LA CARTE PACKAGES

ALL ITEMS ARE INDIVIDUALLY PLATED.

Packages below include fountain beverages, coffee & tea.

Packages can be customized based on dietary needs.

\$200 Room Rental for 3 hours for all parties 20-50.

Option # 1

23.95/per person

Choice of One:

Mixed Field Green Salad served with balsamic vinaigrette or Caesar Salad

Choice of One:

(Entrees are Served with Mixed Vegetables & Potato of the day)

Grilled Marinated Chicken

Grilled Salmon topped with Lemon Buerre Blanc Sauce

BBQ Sirloin Steak Tips

Option # 2

\$29.95/per person

Choice of One:

Mixed Field Green Salad served with balsamic vinaigrette or Caesar Salad

Choice of One:

(Entrees are Served with Mixed Vegetables & Potato of the day)

Grilled Marinated Chicken

Grilled Teriyaki Swordfish

Ribeye Steak

Chicken Broccoli Alfredo

Dessert:

Chef's Specialty Cheesecake or Apple Crisp served with vanilla ice cream

Option # 3

\$35.95/per person

Includes (1) Glass of House wine or (1) Domestic Beer per guest 21 & Over

Choice of One:

Mixed Field Green Salad served with balsamic vinaigrette or Caesar Salad

Choice of One:

(Entrees are Served with Mixed Vegetables & Potato of the day)

Chicken Franchise

(Served with penne pasta & mixed vegetables)

Grilled Teriyaki Swordfish

Shrimp Scampi

NY Strip Steak

Chicken Broccoli Alfredo

Dessert:

Chef's Specialty Cheesecake or Apple Crisp served with vanilla ice cream

Packages are subject to a taxable 20% Service Charge. Pricing subject to change without notice

COCKTAIL HOUR PACKAGES

25 person minimum

Cocktail Packages include Fountain Beverages, Coffee & Tea

4 Hors D' Oeuvres -\$23.95/per person

Cheese & Veggie Display + 6 Hors D' Oeuvres - \$27.95/per person

Cheese & Veggie Display + 8 Hors D' Oeuvres - \$31.95/per person

Your choice from Hors D 'Oeuvres List below

****Package pricing based on Food being Replenished for (1) hour and will be displayed for 1.5 hours****

Additional Time will result in Additional Fees

****FOOD IS NOT ALLOWED TO BE TAKEN HOME****

HORS D' OEUVRES LIST

Pigs 'n' a Blanket

Classic Bruschetta

Miniature Meatballs: (Mushroom Demi-glance, Marinara, Swedish or BBQ)

Vegetable Thai Pot sticker

Spinach and Artichoke Dip

Spanakopita

Mac 'n' Cheese Bites

Boneless Buffalo Chicken Bites

Hummus and House Made Pita Chips

Chicken Cordon Bleu Bites

Buffalo Chicken Dip

Cheese Quesadillas

Mozzarella Triangles

Cheese & Veggie Display

Add a bar package for the ultimate cocktail party

Packages are subject to a taxable 20% Service Charge. Pricing subject to change without notice. Room Fees Rental fees may apply.

PARTY APPETIZER ADDITIONS

Must be combined with a party package

Vegetable Platter
(Small) \$35.00 / (Large) \$60.00

Cheese & Cracker Platter
(Small). \$40.00 (Large) \$70.00

Chicken Wings
\$48.99 / per 50

Served Mild, Medium, Hot, Sweet Whisky, Garlic Parmesan, Horseradish BBQ or Sesame Thai Peanut

Crab Meat Stuffed Mushrooms
(50) \$75 / (100) \$140

Teriyaki Chicken Satay
(50) \$150 / (100) \$275

Buffalo Chicken Dip
(Small) \$45 / (Large) \$80

Shrimp Cocktail
(50) \$125 / (100) \$225

Teriyaki Beef Satay
(50) \$200 (100) \$375

Spanakopita
(50) \$80 / (100) \$150.00

Bacon Wrapped Scallops
(50) \$125 / (100) \$225

Chicken Thai Spring Rolls
(50) \$125 (100) \$225

Franks n Pastry
(50) \$55 / (100) \$95

Miniature Crab Cakes
(50) \$90 / (100) \$175

Mozzarella Triangles
(Small) \$60 / (Large) \$110

Miniature Meatballs
(50) \$40 (100) \$75

Spinach & Artichoke Dip
(Small) \$45 / (Large) \$80

Cheese Quesadillas
Small \$60 / Large \$110

Mac & Cheese Bites
(Small) \$60 / (Large) \$110

Beef Empanada
(50) \$70 / (100) \$125

Vegetable Thai Pot Stickers
(50) \$65 / (100) \$115

Chicken Cordon Bleu Bite
(50) \$40 / (100) \$75

Miniature Beef Wellington
(50) \$150 / (100) \$275

Buffalo Chicken Bites
(Small) \$50 / (Large) \$90

Fillo Asparagus Asiago
(50) \$90 / (100) \$175

Bar Packages

Bar Packages must be combined with food packages.

Cash Bar

Full Banquet Cash bar available.

Consumption Tab

A running tally of all alcoholic beverages consumed by your guests.

This may be limited in any way you like.

Drink Tickets

\$7.00 Premium Ticket

Good for an expanded selection of Banquet brands including top-shelf.

Some top shelf brands may be excluded.

OPEN BAR PACKAGES

(50 PERSON MINIMUM)

Banquet Open Beer, Wine and Soda: Bottled beer, (2) House Drafts, and House Wine.

\$14.95/For First Hour

Each Additional Hour \$5.00/per hour

Banquet House Open Bar: Selection of House Wine & Liquor, Bottled Beers and (2) House Drafts.

\$19.95 Per Person per hour or

Each Additional Hour \$6.00/per person

Banquet Call Open Bar: Expanded Selection of Banquet Liquor including Top Shelf Brands, House Wine, Bottled Beer and (2) House Drafts.

\$25.95 Per Person, for per hour or

Each Additional Hour \$10/per person

WOLF'S 1-11 HOLDS A STRICT NO "SHOT" POLICY FOR ALL OPEN BAR PACKAGES.

WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO ANY GUEST DUE TO BEHAVIOR, OVER INTOXICATION ETC. PLEASE DRINK RESPONSIBLY.

WOLF'S IS HAPPY TO ASSIST WITH TAXI TO INSURE THE SAFETY OF OUR GUESTS.

MUST BE 21&OVER TO DRINK... NO EXCEPTIONS!

Prices are subject to a 20% Taxable Service Charge and 8% Sales tax. Room Rental Fees may also apply.

ALL PRICING IS SUBJECT TO CHANGE WITHOUT NOTICE

Terms and Conditions

Minimums

There is a 25 person minimum to rent out our TWO private event spaces.
15 person minimum to host a party in Wolf's 1-11 VIP Area (Semi-Private Space)
250 Person Minimum to rent out entire facility.

Any parties under the minimum requirements will be responsible for paying the minimum amount of guests required to host a private party at Wolf's 1-11.

Booking

All reservations of rooms are NOT guaranteed without a deposit of a minimum of \$200.00 and/or a credit card to hold.

Deposits

Wolf's 1-11 requires a \$200.00 non-refundable deposit at the time of booking an event to guarantee a private room.
The deposit will be applied to your final bill.

Additional Fees

A Room Rental Fee may be applied for all Private Spaces if certain requirements aren't met.
Please ask our Event Coordinator if you meet these requirements.
Parties without banquet packages the Room Rental is \$200.00/per hour (minimum of 3 hours).

The minimums requirements DO NOT include cash bar sales OR the 20% Taxable Service Charge and 8% Sales Tax.

PRIVATE EVENT SPACES ARE BLOCKED FOR UP TO 3 HOURS.
ANY ADDITIONAL TIME WILL RESULT IN ADDITIONAL ROOM RENTAL FEES
\$65/PER HALF HOUR & \$100/PER HOUR

**All parties are subjected to a 20% Taxable Service Charge
(12% is distributed to the Service Staff and 8% is an Administrative Charge covers costs of set-up & breakdown of rooms, supplies & time spent on planning & executing your event.)**

Guest Counts & Menu's

GUARANTEED GUEST COUNTS: Required **7 DAYS PRIOR** to your event.

This count can increase, but cannot be decreased.

MENU SELECTIONS: Required **10 DAYS PRIOR** to your event, and changes are no longer accepted after this date.

If menu selections are chosen after the 10 day period, Wolf's 1-11 cannot guarantee menu items.

If menu items are unavailable, Wolf's 1-11 has the right to change menu options to fit client and venue needs.

FOOD TIMING: To ensure the safety of all Guests will remain out for the following times:

Lunch & Dinner Buffets - 1 ½ hours.
Cocktail Hour & Hors D' Oeuvres - 1 hour.

DUE TO NYS HEALTH DEPARTMENT REGULATIONS: FOOD IS NOT ALLOW TO BE TAKEN HOME.

PAYMENTS

All parties must be PAID IN FULL at the end of the event. Payments are accepted in the form of Cash, Credit or Corporate Check. **NO PERSONAL CHECKS** will be accepted.

Other Terms & Conditions:

Wolf's 1-11 is not responsible for any left behind or stolen items.

Wolf's 1-11 has the right to refuse service and remove any one that is not acting in accordance with Wolf's 1-11 Guidelines. It is recommended that A/V equipment is tested prior to event, please note, Wolf's 1-11 is not to be held responsible for any A/V equipment that is incompatible, problems or malfunctions during event if equipment is not tested before event.