



1149 Division Street- Warwick, RI 02818

Dear Potential Client,

Thank you for selecting Eleven 49 Restaurant to host your upcoming event. The following menus are a small sample of what we are able to offer for your event. Feel free to use them as they are listed, or as a starting point to customize your unique event vision.

We strive to create memorable events with exceptional food and unparalleled service. Please feel free to call or e-mail the sales team with any questions, or to set-up an appointment. We look forward to making your event a success!

Sincerely,

Brooke Dawson



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888.299.0693

PRIVATE EVENT ROOMS + FAQ'S



PRIVATE DINING ROOM

10-30 GUESTS

ONE LONG TABLE (20 OR LESS GUESTS)
or ROUND TABLES WITH 5-7 GUESTS EACH



GREEN ROOM

20-40 GUESTS

ONE LONG TABLE (20 OR LESS GUESTS)
or ROUND TABLES WITH 5-8 GUESTS EACH



TERRACE ROOM

30-100+ GUESTS

ROUND TABLES WITH 8-10 GUESTS EACH
HIGH TOPS (4) AVAILABLE UPON REQUEST

PLEASE NOTE:

Room capacities vary based on set-up needs and style of food service. Please speak with your sales representative to discuss details and the appropriate event room.

LINENS

Our standard linens are champagne ivory table clothes with white napkins; these are included at no charge. Specialty colors are available for an additional charge.

CENTERPIECES

You are welcome to bring in your own centerpieces. (We do not allow confetti or live candles)

CAKE

Clients may bring in a cake or cupcakes that are from a licensed professional with a RI/MA Food Safe Certification; the fee is \$ 1.00 per person, based on your confirmed guest count, to bring in outside dessert. The dessert fee will not exceed \$ 75.

IS THERE A ROOM FEE?

There is no room fee. Each space has a food and beverage spending minimum which varies based on the time/day of week, and selected event space. A deposit is required in order to secure the event room and is deducted the final bill.

IS THERE A BARTENDER FEE?

The Private Dining Room and Green Room, do not have private bars. The Terrace Room features a private bar; there is no bartender fee when offering an open bar. For any cash bar events requesting a bartender, a \$ 100 fee applies.

HOW LONG SHOULD I PLAN TO HOST MY EVENT?

1149 offers events for up to 4 hours. In addition, you have one hour prior to the start of your event for set-up.

DO YOU HAVE AUDIO VISUAL EQUIPMENT OR CAN I BRING MY OWN?

Rental equipment is available, or you may bring in your own.

Microphone- \$ 15 Rental Fee (*Terrace Room Only*)

LCD Projector and Screen - \$150 Rental Fee
Please note a laptop is not included.

TV with DVD – Complimentary (*Terrace Room Only*)

CLIENT IS RESPONSIBLE FOR ALL CONNECTION CABLES AND TO ARRANGE FOR ANY TESTING PRIOR TO THE EVENT. 1149 IS NOT LIABLE FOR COMPATIBILITY ISSUES.

CAN I BOOK MY OWN LIVE MUSIC OR DJ?

Yes, in the Terrace Room ONLY.

Brunch Buffet

Package Includes: Hot Coffee, Hot Tea, Juice & Soda Selections

-Offered Tuesday through Saturday-

- Requires a Minimum of 20 Guests -

BREAKFAST OPTION 1

\$ 22

HOUSE BREAD ASSORTMENT

cinnamon wheels
croissants
assorted fruit danish
mini muffins

FRESH FRUIT SALAD

assorted in-season fruit

FRENCH TOAST

served with whipped butter & syrup
brioche bread with cinnamon

SCRAMBLED EGGS

traditional + fluffy

APPLEWOOD SMOKED BACON

HOME FRIED POTATOES
caramelized onions + fresh herbs

-ADDITIONS-

WAFFLES

served with chantilly cream & berries
+ \$ 2 per person

SLICED BAKED HAM

served with pineapple chutney
+ \$ 4 per person

FRITTATA CUPS

seasonal veggie with four cheeses
\$ 36 per dozen

SWEETS ASSORTMENT

mini cannoli, mini eclairs,
chocolate chip cookies, brownies
+ \$ 4 per person

BRUNCH OPTION 2

\$ 26

HOUSE BREAD ASSORTMENT

cinnamon wheels
croissants
assorted fruit danish
mini muffins

FRESH FRUIT SALAD

assorted in-season fruit

FRENCH TOAST

served with whipped butter & syrup
brioche bread with cinnamon

SCRAMBLED EGGS

traditional + fluffy

APPLEWOOD SMOKED BACON

HOME FRIED POTATOES
caramelized onions + fresh herbs

CHICKEN PICCATA

lemon caper beurre blanc

VEGETABLE MEDLEY

seasonal selection

-BEVERAGE ADDITIONS-



ONE MIMOSA OR
1149 SANGRIA
\$ 5 per glass

UNLIMITED
MIMOSAS &
1149 SANGRIA
\$ 10 per person

BRUNCH OPTION 3

\$ 30

HOUSE BREAD ASSORTMENT

cinnamon wheels
croissants
assorted fruit danish
mini muffins

FRESH FRUIT SALAD

assorted in-season fruit

FRENCH TOAST

served with whipped butter & syrup
brioche bread with cinnamon

SCRAMBLED EGGS

traditional + fluffy

APPLEWOOD SMOKED BACON

HOME FRIED POTATOES
caramelized onions + fresh herbs

TRADITIONAL SALAD

house greens, tomatoes, olives,
cucumbers, house vinaigrette

CHICKEN PICCATA

lemon caper beurre blanc

BAKED PENNE PASTA

tomato cream sauce
+ four cheeses

VEGETABLE MEDLEY

seasonal selection

** DUE TO HEALTH DEPARTMENT REGULATIONS;
BUFFET ITEMS MAY NOT BE PACKAGED TO-GO. **

Buffet set-up alters the capacity of each function room.

Public Sunday Brunch Buffet

The award-winning brunch is set-up at a variety of stations in the main restaurant and is a shared brunch buffet.
This is the only food service option available on a Sunday between the hours of 10:00 a.m. - 3:00 p.m.

-Coffee, Hot Tea, Juice & Soda are included-

BRUNCH BUFFET

\$32 per adult - \$10 per child

MIMOSA BRUNCH BUFFET

\$37 per adult - \$10 per child
(includes one mimosa per adult)

UNLIMITED MIMOSA + SANGRIA BRUNCH

\$42 per adult - \$10 per child
(Includes your choice of unlimited mimosas + sangria per adult)

Our Public Sunday Brunch Includes:

antipasto + smoked salmon station...

ASSORTED OLIVES, MARINATED MUSHROOMS, BALSAMIC ONIONS, GARDEN SALAD, FOCACCIA + FRESH ROLLS, ASSORTED MEATS, CHEF'S SELECTION OF COMPOSED SALADS, ROASTED PEPPERS, PEPPERONCINI, MOZZARELLA + TOMATOES, FRESH BAGELS, SMOKED SALMON, CREAM CHEESE, CAPERS, AND SHALLOTS

bread, pastries, fruit & dessert station...

DISPLAY OF CINNAMON BUNS, HOUSE BAKED MINI CROISSANTS, DESSERT TRIFLES, ASSORTED COOKIES + BROWNIES, ASSORTED MINI DANISH, SEASONAL BREAD PUDDING, CHEESECAKE, FLOURLESS CHOCOLATE TORTE, ASSORTED PASTRIES, CHEF'S WEEKLY DESSERT SPECIALS, SEASONAL FRUIT SALAD, FRESH CUT PINEAPPLE, GRANOLA + LOW FAT YOGURT.

breakfast + lunch favorites...

NIMEN RANCH BREAKFAST SAUSAGE, APPLEWOOD SMOKED BACON, LYONNAISE POTATOES, SCRAMBLED EGGS, SIGNATURE CLAM CHOWDER, ROASTED VEGETABLE MEDLEY, CHEF'S WEEKLY ENTRÉE SELECTIONS

carving station + chef's featured station...

TWO SIGNATURE CARVING SELECTIONS WILL BE FEATURED EACH WEEK ALONG WITH A CHEF'S STATION OF THE WEEK, SEASONAL ACCOMPANIMENTS WILL BE SERVED WITH THE FEATURED STATION AND CARVING SELECTIONS.

belgian waffle station...

TOPPINGS INCLUDE A VARIETY OF FRESH + MACERATED BERRIES, WHIPPED CREAM, WARM MAPLE SYRUP

chef prepared omelets, eggs & eggs benedict – made to order in the kitchen

SELECTION OF OMELETS (VEGGIE, WESTERN, GRILLED CHICKEN, MEATLOVERS), FRESHLY SCRAMBLED EGGS, CLASSIC BENEDICT: GRILLED ENGLISH MUFFIN, TWO POACHED EGGS, GRIDDLED VIRGINIA HAM, HOLLANDAISE

chef prepared French toast – made to order in the kitchen

CINNAMON CHIP FRENCH TOAST WITH CINNAMON-VANILLA POWDERED SUGAR, MAPLE SYRUP

chef prepared pasta – made to order in the kitchen

CHOICE OF TORTELLINI + PENNE PASTA, SELECTION OF PASTA PRIMAVERA, CHICKEN ALFREDO, CHICKEN MARSALA, PENNE A LA VODK

Guest's Choice Lunch Buffet

Package Includes: Hot Coffee, Hot Tea & Soda Selections and Fresh Rolls with Whipped Butter

-Offered Tuesday through Saturday-

- Requires a Minimum of 20 Guests -

LUNCH BUFFET 1

\$ 24 per person;
*please select: one salad,
two entrees & two sides*

LUNCH BUFFET 2

\$ 28 per person;
*please select: one salad,
two entrees & three sides*

LUNCH BUFFET 3

\$ 34 per person;
*please select: one salad,
three entrees & three sides*

SALAD

CAESAR SALAD
romaine, caesar dressing,
herb croutons, parmesan cheese

TRADITIONAL SALAD
house greens, tomatoes, olives,
cucumbers, house vinaigrette

ENTRÉES

CHICKEN MARSALA
sautéed mushrooms, pan sauce

CHICKEN PARMESAN
fresh mozzarella, basil, marinara

CHICKEN PICCATA
capers, lemon butter sauce

HERB BRAISED COD
panko crust, white wine, *served over pilaf*

HOUSE-ROASTED SALMON
lemon, herbs, white wine, *served over pilaf*

GRILLED BEEF TIPS
house marinade, demi-glace

STUFFED SHELLS FLORENTINE
vegetarian - stuffed with ricotta,
mozzarella, roasted tomatoes + spinach,
topped with cream sauce

STUFFED SHELLS BOLOGNESE
Stuffed with mozzarella + ricotta, topped
with bolognese sauce
(contains beef/veal/sausage)

STARCH + VEGETABLES:

VEGETABLE MEDLEY
seasonal selection, balsamic reduction

GRILLED ASPARAGUS
shaved parmesan, lemon

GREEN BEANS ALMONDINE
sliced almonds, beurre blanc

HARICOT VERTS & PETITE CARROTS
garlic, herbs, beurre blanc

WHIPPED POTATOES
traditional + buttery

OVEN ROASTED POTATOES
fresh herbs, extra virgin olive oil

BAKED PENNE PASTA
tomato cream sauce, four cheeses

PENNE POMODORO
marinara, basil, parmesan cheese

-ADDITIONS-

COOKIES & BROWNIES
fresh baked assortment
+ \$ 3 per person

SWEETS ASSORTMENT
mini cannoli, mini eclairs,
chocolate chip cookies, brownies
+ \$ 4 per person

*** DUE TO HEALTH DEPARTMENT REGULATIONS;
BUFFET ITEMS MAY NOT BE PACKAGED TO-GO. ***

**Buffet set-up alters the capacity
of each function room. **

Plated Lunch

Package Includes: Hot Coffee, Hot Tea & Soda Selections and Fresh Rolls with Whipped Butter

-Offered Tuesday through Saturday-

Please Note: Entrée counts are required in advance for parties with 30 or more guests.

Plated Lunch Option 1 \$ 25 per person

Course One

(please select one salad)

Fresh Rolls + Whipped Butter

CAESAR SALAD

romaine, caesar dressing,
herb croutons, parmesan cheese

TRADITIONAL SALAD

house greens, tomatoes, cucumbers,
red onions, olives, house vinaigrette

WEDGE

baby iceberg, tomato, bacon,
red onion, blue cheese dressing

Course Two

(please select three entrees)

** Served with a Vegetable Medley + Whipped Potatoes*

CHICKEN MARSALA*

sautéed mushrooms, marsala pan sauce

CHICKEN PICCATA

capers, lemon butter sauce

BACON WRAPPED MEATLOAF*

tangy brown sugar gravy

HERB BRAISED COD*

panko encrusted, white wine reduction

VEGAN - VEGETABLE RAVIOLI

stuffed with zucchini, eggplant, tomatoes & onions,
house made marinara sauce

Course Three

plated dessert selection or family style assortment

FLOURLESS CHOCOLATE TORTE

chantilly cream, crème anglaise

VANILLA BEAN CHEESECAKE

seasonal berry compote

-OR-

"FAMILY STYLE" COOKIES & BROWNIES

chocolate chip, oatmeal raisin and peanut butter
cookies with double chocolate brownies

Plated Lunch Option 2 \$ 28 per person

Course One

(please select one salad)

Fresh Rolls + Whipped Butter

CAESAR SALAD

romaine, caesar dressing,
herb croutons, parmesan cheese

TRADITIONAL SALAD

house greens, tomatoes, cucumbers,
red onions, olives, house vinaigrette

WEDGE

baby iceberg, tomato, bacon,
red onion, blue cheese dressing

Course Two

(please select three entrees)

** Served with a Vegetable Medley + Whipped Potatoes*

GARLIC CHICKEN*

herb marinade, tomatoes, garlic pan sauce

CHICKEN PICCATA

capers, lemon butter sauce

PETITE SIRLOIN STEAK*

cabernet demi glace

ATLANTIC SALMON*

lemon caper beurre blanc

VEGAN - VEGETABLE RAVIOLI

stuffed with zucchini, eggplant, tomatoes & onions,
house made marinara sauce

Course Three

plated dessert selection or family style assortment

FLOURLESS CHOCOLATE TORTE

chantilly cream, crème anglaise

VANILLA BEAN CHEESECAKE

seasonal berry compote

-OR-

"FAMILY STYLE" COOKIES & BROWNIES

chocolate chip, oatmeal raisin and peanut butter
cookies with double chocolate brownies

Passed Hot D'oeuvres

-SOLD IN QUANTITIES OF 50 PIECES-

CHILLED SELECTIONS

STRAWBERRY BRUSCHETTA \$100
goat cheese, basil, balsamic glaze

CAPRESE SKEWERS \$90
cherry tomato, balsamic glaze, basil, mozzarella

TURKEY CLUB SKEWERS \$115
turkey, bacon, tomato, lettuce, mayo, toasted bread

PROSCIUTTO + MELON SPOONS \$100
balsamic glaze

MEDITERRANEAN CROSTINI \$90
hummus, roasted red peppers, sliced olives, feta

LOBSTER + AVOCADO SPOONS \$175
crispy bacon, house made vinaigrette

HOT SELECTIONS

MAINE CRAB CAKES \$100
chipotle aioli

CLASSIC BACON-WRAPPED SCALLOPS \$175
applewood smoked bacon, pineapple-honey glaze

CHICKEN PARMESAN SKEWERS \$150
mozzarella + parmesan, marinara sauce

CLASSIC STUFFED MUSHROOMS \$90
breadcrumbs, herbs, onions

SPANAKOPITA \$90
spinach and cheese in flaky puff pastry

CRISPY VEGGIE SPRING ROLLS \$90
mango sweet and sour sauce

SPICY SAUTEED SHRIMP SKEWERS \$175
citrus aioli

TENDERLOIN CROSTINI \$150
horseradish cream, roasted red peppers

CARIBBEAN SHRIMP + COCONUT \$175
mango sweet and sour sauce

CRISPY BUFFALO CHICKEN SKEWERS \$100
hand battered, ranch dipping sauce

STEAMED CHICKEN DUMPLINGS \$100
carrots, water chestnuts, ginger, soy, sesame oil

LEMON + GARLIC CHICKEN SKEWERS \$100
tzatziki sauce

TERIYAKI BEEF SATAY \$150
scallions, sesame seeds

SPINACH STUFFED MUSHROOMS \$100
feta cheese, roasted red peppers

MELTED BRIE CROSTINI \$90
bacon-onion jam

PROSCIUTTO + ASPARAGUS \$100
asiago cheese, phyllo

MOZZARELLA ARANCINI \$90
house made marinara sauce

MICRO BURGERS \$150
lettuce, tomato, cheddar cheese, ketchup

TERIYAKI GLAZED CHICKEN SKEWERS \$100
sweet red chili sauce

CLAM CHOWDER SHOTS \$90
mini clam cake

Stationary Hot D'oeuvres

- MINIMUM OF 20 GUESTS PER STATION-

FRENCH BREAD PIZZA STATION

\$6 per person

assortment of the following options:
cheese, pepperoni, seasonal veggie

SEASONAL VEGETABLE CRUDITE

\$3 per person

petite carrots, celery, haricot verts,
red peppers, broccoli florets, cucumbers,
served with ranch + hummus

ANTIPASTO SALAD

\$12 per person

mixed greens, grilled pesto focaccia, marinated
mozzarella, marinated olives, whole grain mustard,
hot pepper relish, balsamic vinegar, pepperoncini,
assorted imported meats including:
salami, prosciutto, mortadella, capicola, roast beef
marinated grilled vegetables including:
onions, asparagus, zucchini + squash

BUFFALO CHICKEN DIP

\$6 per person

pulled chicken + buffalo sauce with a creamy cheese
blend, served with toasted pita chips

SPINACH + ARTICHOKE DIP

\$6 per person

spinach, artichokes + roasted cauliflower with a
creamy cheese blend, served with toasted pita chips

SATAY SKEWER STATION

\$195 for the station skewers attractively displayed

25 pieces of each:

chicken, shrimp & beef skewers with
assorted dipping sauces

MASHED POTATO BAR

\$ 6.5 per person

cheddar cheese sauce, scallions, bacon, broccoli,
sour cream, diced tomatoes, whipped butter

ASSORTED CHEESE BOARD

\$6 per person

selection of four sliced cheeses, fresh grapes,
spiced nuts, honey and assorted crackers

HUMMUS STATION

\$5 per person

hummus, tabbouleh, cucumbers, carrots,
peppadews, mixed olives, grilled pita

CRISPY CALAMARI

\$6 per person

fire roasted tomatoes,
banana peppers, marinara

GRILLED CHEESE + SOUP STATION

\$6.5 per person

petite grilled cheese sandwiches with tomato soup

BAKED PENNE PASTA & SALAD

\$ 10 per person

baked pasta: tomato cream sauce + four cheeses
choice of one salad: traditional or caesar salad
[*add chaffered* meatballs + marinara, \$ 3 per person]

RAW BAR*

items are market price and are subject to price changes

served with cocktail sauce, lemons & mignonette

shrimp cocktail (\$ 54 per dozen)

local oysters (\$ 36 per dozen)

little necks (\$ 24 per dozen)

FINGER SANDWICH STATION

\$42 per dozen, one dozen minimum per selection:

choice of: chicken salad, egg salad, tuna salad,
turkey with herb aioli, ham with dijon mustard,
roast beef with horseradish aioli

1149 CLAM CHOWDER STATION

\$6 per person

white clam chowder with mini clam cakes

Specialty Stations

- MINIMUM OF 20 GUESTS PER STATION-

BUILD-YOUR-OWN CHEESEBURGER SLIDERS

\$ 10 per person

on the side: lettuce, tomato, pickles, ketchup, mustard
served with house-made potato chips

[add sweet potato fries + \$ 2 per person]

BUILD-YOUR-OWN CRISPY CHICKEN SLIDERS

\$ 10 per person

chicken style- please select one: plain, barbeque or buffalo

on the side: lettuce, tomato, pickles, spicy mayo, ranch
served with house-made potato chips

[add sweet potato fries + \$ 2 per person]

PASTA BAR* (Terrace Room Only)

\$ 15 per person, attendant required \$ 100 chef fee*

pasta: penne and tri-colored tortellini *sauces:* marinara, pesto, tomato cream sauce

ingredients: grilled chicken, mini meatballs, sausage, broccoli, spinach, olives,
sun-dried tomatoes, mushrooms, sliced onions, roasted red peppers, diced tomatoes

BUILD-YOUR-OWN BBQ STATION

\$ 12 per person

Choice of: BBQ pulled pork or BBQ pulled chicken with *accompaniments:*
jalapeños, fried onions, shredded lettuce, pickles, tomatoes, shredded cheese, slider buns

[add coleslaw, corn bread, mac & cheese and bbq baked beans, + 10 per person]

BUILD-YOUR-OWN TACO BAR

\$ 15 per person

ground beef + grilled chicken, flour tortillas, corn shells, onions + peppers, lettuce, jalapeños,
cheddar cheese, sour cream, diced tomatoes, salsa fresca, guacamole, rice + beans

[add chimichurri marinated flank steak, + \$ 4 per person]

CARVING STATION*

*Includes dinner rolls & whipped butter, * attendant required \$ 100 chef fee*

ROASTED BEEF TENDERLOIN horseradish cream + pan jus \$350 per 15-18 people	GLAZED SPIRAL HAM seasonal chutney, whole grain mustard \$175 per 15-18 people
ROASTED PRIME RIB horseradish cream + pan jus \$300 per 18-20 people	HONEY GLAZED TURKEY traditional gravy \$175 per 15-18 people
CARVING STATION ADDITION + \$ 12 per person <i>Salad: select one</i> Traditional Salad or Caesar Salad <i>Starch & Vegetable: select two</i> Vegetable Medley, Grilled Asparagus, Green Beans Almondine, Roasted Potatoes, Whipped Potatoes, Baked Penne Pasta	

Dinner Buffet Options

\$ 32+ PER PERSON

Package Includes: Hot Coffee, Hot Tea & Soda Selections and Fresh Rolls with Whipped Butter

-Requires a Minimum of 20 Guests-

SALAD: (please select one)

CAESAR SALAD
romaine, caesar dressing,
herb croutons, parmesan cheese

TRADITIONAL SALAD
mixed greens, tomatoes,
cucumbers, olives,
house vinaigrette

GREEK SALAD
+\$ 2 per person
tomatoes, cucumbers, olives,
roasted red peppers, feta cheese,
toasted pita chips, vinaigrette

ENTRÉES: (please select two)

HONEY ROASTED TURKEY
traditional gravy, brioche stuffing

GARLIC CHICKEN
garlic pan sauce, grape tomatoes

CHICKEN MARSALA
sautéed mushrooms, pan sauce

CHICKEN PARMESAN
fresh mozzarella, basil, marinara

CHICKEN PICCATA
capers, lemon butter sauce

MEDITERRANEAN STYLE
CHICKEN, COD OR SALMON
red peppers, artichokes, olives,
capers, tomatoes, garlic-wine sauce
(please choose one protein)

ENTRÉES: (continued)

HERB BRAISED COD
panko crust, white wine reduction
served over chef selected pilaf

HOUSE-ROASTED SALMON
grilled lemon, herbs, white wine
served over chef selected pilaf

GRILLED BEEF TIPS
house marinade, demi-glace

FLANK STEAK
+\$ 2 per person
garlic balsamic or chimichurri style

STUFFED SOLE
+\$ 8 per person
seafood stuffing, newburg sauce
served over chef selected pilaf

BAKED STUFFED SHRIMP
+\$ 7 per person
herb stuffing, beurre blanc
served over chef selected pilaf

SLICED PRIME RIB
+\$ 8 per person
red wine bordelaise

STUFFED SHELLS FLORENTINE
vegetarian - stuffed with ricotta,
mozzarella, roasted tomatoes +
spinach, topped with cream sauce

STUFFED SHELLS BOLOGNESE
Stuffed with mozzarella + ricotta,
topped with bolognese sauce
(contains beef/veal/sausage)

STARCH + VEGETABLES: (please select two)

VEGETABLE MEDLEY
seasonal selection, balsamic reduction

GRILLED ASPARAGUS
shaved parmesan, lemon

GREEN BEANS ALMONDINE
sliced almonds, beurre blanc

GREEN BEANS AGLIO E OLIO
red peppers, garlic + olive oil

HARICOT VERTS & PETITE CARROTS
garlic, herbs, beurre blanc

GLAZED PETITE CARROTS
maple, brown sugar

ROASTED BRUSSEL SPROUTS
caramelized onions, bacon

PEAS + PEARL ONIONS
extra virgin olive oil, herbs

WHIPPED POTATOES
traditional + buttery

OVEN ROASTED POTATOES
fresh herbs, extra virgin olive oil

BAKED PENNE PASTA
tomato cream sauce, four cheeses

PENNE POMODORO
marinara, basil, parmesan cheese

PESTO PASTA
tomatoes, mozzarella, parmesan

WHITE + WILD RICE PILAF
extra virgin olive oil

BUFFET ADDITIONS:

ADDITIONAL SIDE SELECTION	\$ 3 PER PERSON
ADDITIONAL ENTRÉE SELECTION	\$ 8 PER PERSON
CLAM CHOWDER <i>WITH</i> MINI CLAM CAKES	\$ 5 PER PERSON
ASSORTED COOKIES & BROWNIES	\$ 3 PER PERSON

* DUE TO HEALTH DEPARTMENT REGULATIONS;
BUFFET ITEMS MAY NOT BE PACKAGED TO-GO. *

**Buffet set-up alters the capacity
of each function room. **

Plated Dinner Options

Package Includes: Hot Coffee, Hot Tea & Soda Selections and Fresh Rolls with Whipped Butter

Please Note: Entrée counts are required in advance for parties with 30 or more guests

COURSE ONE (please select one salad)

CAESAR SALAD

romaine, caesar dressing,
croutons, parmesan cheese

TRADITIONAL SALAD

house greens, tomatoes, olives,
cucumbers, red onion,
house vinaigrette

WEDGE

baby iceberg, tomato, bacon,
red onion, blue cheese dressing

CLASSIC GREENS

+\$ 2 per person

baby greens, sliced apples,
candied nuts, cave aged cheddar,
pickled onions, shallot vinaigrette

CAPRESE SALAD

+\$ 2 per person

fresh mozzarella, basil,
heirloom tomatoes, balsamic &
extra virgin olive oil

COURSE ADDITIONS:

PENNE PASTA

+\$ 4 per person

please select one sauce:
tomato cream or marinara sauce

CLAM CHOWDER

+\$ 5 per person

mini clam cakes

DINNER OPTION ONE

\$ 36

COURSE TWO (please select three entrees)

**Served with Grilled Asparagus +
Herb Infused Whipped Potatoes*

CHICKEN MARSALA*
sautéed mushrooms, pan sauce

CHICKEN PICCATA*
lemon caper beurre blanc

GARLIC CHICKEN*
garlic pan sauce, roasted tomatoes

BACON WRAPPED MEATLOAF*
tangy brown sugar gravy

GRILLED BEEF TIPS*
house marinade, demi-glace

HERB BRAISED COD*
panko, white wine butter sauce

ATLANTIC SALMON*
lemon caper beurre blanc

VEGAN - VEGETABLE RAVIOLI
stuffed with zucchini, eggplant,
tomatoes & onions, marinara sauce

COURSE THREE

*plated dessert selection or
family style assortment*

FLOURLESS CHOCOLATE TORTE
chantilly cream, crème anglaise

VANILLA BEAN CHEESECAKE
seasonal berry compote

-OR-

COOKIES & BROWNIES
chocolate chip, oatmeal raisin and
peanut butter cookies with double
chocolate brownies

DINNER OPTION TWO

\$ 46

COURSE TWO (please select three entrees)

**Served with Grilled Asparagus +
Herb Infused Whipped Potatoes*

BEEF SHORT RIBS*
12 hour au jus

FILET MIGNON*
cabernet demi glace

SURF + TURF*
petite filet, seasoned grilled shrimp

BAKED STUFFED SHRIMP*
herb & breadcrumb stuffing, lemon

GLAZED ATLANTIC SALMON*
citrus-miso marmalade

CHICKEN MARSALA*
sautéed mushrooms, pan sauce

CHICKEN PICCATA*
lemon caper beurre blanc

VEGAN - VEGETABLE RAVIOLI
stuffed with zucchini, eggplant,
tomatoes & onions, marinara sauce

COURSE THREE

*plated dessert selection or
family style assortment*

FLOURLESS CHOCOLATE TORTE
chantilly cream, crème anglaise

VANILLA BEAN CHEESECAKE
seasonal berry compote

-OR-

COOKIES & BROWNIES
chocolate chip, oatmeal raisin and
peanut butter cookies with double
chocolate brownies

Dessert Selections

MINI TARTS + PASTRY:

\$6 PER PERSON

-please select three options-

MINI APPLE TART
cinnamon apples, streusel topping

MINI TIRAMISU TART
whipped mascarpone, chocolate

MINI KEY LIME TART
lime custard, whipped cream,
crushed graham

MINI SALTED CARAMEL TART
chocolate, sea salt

MINI BOSTON CREAM TART
chocolate, cherry

MINI CHOCOLATE PRETZEL TART
caramel drizzle

MINI CHOCOLATE RASPBERRY TART
chocolate mousse, fresh raspberry

MINI FRUIT TART
seasonal fruit, bavarian crème

MINI VANILLA CUPCAKES
with chocolate or vanilla buttercream
topped with sprinkles

MINI LEMON TART
zesty lemon, seasonal berry

ICE CREAM SUNDAE BAR:

\$6 PER PERSON

VANILLA ICE CREAM, HOT FUDGE, CARAMEL SAUCE, WHIPPED CREAM,
SPRINKLES, M & M'S, CRUSHED OREOS, GUMMY BEARS, MARACHINO CHERRIES

SWEETS ASSORTMENT

\$4 PER PERSON

assortment includes:

MINI ÉCLAIRS, MINI CANNOLI,
CHOCOLATE CHIP COOKIES + DOUBLE CHOCOLATE BROWNIES

COOKIES + BROWNIES

\$3 PER PERSON

assortment includes:

CHOCOLATE CHIP, OATMEAL RAISIN + PEANUT BUTTER COOKIES
WITH DOUBLE CHOCOLATE BROWNIES

SPECIAL OCCASION CAKES:

-please inquire with the sales team for a list of cake options-



CAKE ADDITIONS

Scoop of Vanilla Ice Cream	\$ 1.50 per plate
Milk Chocolate Strawberry	\$ 1.95 per plate
Seasonal Fruit Skewer	\$ 2.25 per plate
Chantilly Cream + Berries	\$ 2.75 per plate

Beverages

Open Bar- Cash Bar- Custom Bar Options

The sales team can provide a full list of available bottled wine selections.

SPARKLING TOASTS:

house prosecco	\$ 3
dom beritol prosecco	\$ 5
ruffino rosé	\$ 6

WINE & SANGRIA SELECTIONS:

HOUSE WHITE: \$ 7 per glass, \$ 28 per bottle
Chardonnay & Pinot Grigio

HOUSE RED: \$ 7 per glass, \$ 28 per bottle
Cabernet & Pinot Noir

ELEVEN 49 SIGNATURE SANGRIA: \$ 5 per glass
Red or White

Children's Menu

AGES 12 AND UNDER

Includes Milk, Juice or Soft Drink

\$ 10 per child - *Choice of:*

Chicken Fingers, *served with* Hand-Cut French Fries & Ketchup

-or-

Pasta, *with* Butter or Marinara Sauce

If a buffet is being offered for your event, children also have the choice of eating from the main buffet

If you are ready to book your event....

The following steps are an overview of the required steps to be completed throughout the event process:

1. Client must call or e-mail to place a "tentative" hold on your date of interest.
2. A signed and completed "booking contract" along with a non-refundable deposit must be received within 5 days of placing the tentative hold.
3. Menu and beverage selections must be confirmed 21 days prior to the event date.
4. A confirmed guest count must be called into the sales office 10 days prior to the event.
For plated meals selections with 30 or more guests, the quantity of each ordered entrée selection is due at this time
5. A finalized contract will be emailed to you once your confirmed guest count is received.

ELEVEN FORTY NINE RESTAURANT
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