

## DESSERTS PRICES PER PERSON

CHOCOLATE ECLAIR • 6

BREAD PUDDING • 8

KEY LIME PARFAIT • 6

OOEY GOOEY BLONDIE • 8

ASSORTED CHEESECAKE • 9

SWEET POTATO MUFFINS • 5

COOKIES OR BROWNIES • 3

STRAWBERRY SHORTCAKE PARFAIT • 6

BANANA PUDDING PARFAIT • 6

## CHOCOLATE FOUNTAIN TABLE

**\$20 PER PERSON**

A live interactive station for your guests to cover their favorites—such as strawberries, bananas, pineapples, oranges, and grapes—in white or milk chocolate. Twinkies, pretzel sticks, marshmallows, popcorn, potato chips, pickles, cookies, and assorted nuts

## CATERING INFO

### PRICES & FEES

- Off-Site catering fee of \$300 includes, travel time, set-up & break-down.
- Buffets will be available for up to 2 hours per event.
- All events must be secured with a \$300 non-refundable\* deposit, either by credit card, check or cash.
- Bartender Fee: \$200 per bartender up to 2 hours, additional hour \$200
- Disposable Plates, Napkins, Cups & Cutlery are additional costs
- Drop-Off Delivery Fee: \$100.00 within Baldwin County; further destinations will be agreed upon with event coordinator
- Deliveries are dropped off in disposable pans, NO ice is included or serving utensils
- Sales tax 11%
- Service fee 25%

*\*Refundable if event is cancelled 14 days prior to.*

### OTHER DETAILS

- Events must be completed with Events Coordinator, no less than 2 weeks prior to event.
- Final guest count & payment are due 5 business days prior to event.
  - if no guest count is confirmed, group will be billed for expected count given at time of booking, and is non-negotiable day of event.
- Please note, fried foods are best when consumed within minutes out of the fryer, and we are unable to guarantee the same quality when delivered.
- All events subject to food & permit fees. No leftovers will be sent home with guests, and will remain the property of WolfBay.



**ORANGE BEACH**  
**251-965-5129**

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251-923-6211

**FOLEY**  
**251-987-5129**



# APPETIZERS

5 • PER PERSON

MORNAY NACHOS  
FRIED GREEN TOMATOES  
DEVILED EGGS  
MOZZARELLA STICKS  
ASSORTED CHEESE & CRACKERS

VEGETABLE CRUDITE  
with ranch dressing  
MINI HOUSE SALAD CUPS  
with ranch or balsamic dressing  
MINI CAESAR SALAD CUPS

6 • PER PERSON

BANG BANG SHRIMP  
HOT CHA CHA CRAB DIP  
COLD SMOKED TUNA DIP  
CRAB STUFFED MUSHROOMS

FRIED COCONUT SHRIMP  
CHICKEN YAKITORI  
BACON WRAPPED JALAPENOS  
BRIE, PINEAPPLE & MANGO CROSTINI

8 • PER PERSON

JERK CHICKEN SLIDERS  
BEEF & GOUDA SLIDERS  
TUNA POKE BOWLS  
SHRIMP COCKTAIL  
CHIMICHURRI SHRIMP SKEWER  
SMOKED SALMON CROSTINI  
BEEF CARPACCIO CROSTINI

PORK BELLY BURNT ENDS  
with a chimichurri cream  
FRESH CUT SEASONAL FRUIT  
with a kahlua cream dip  
MINI SUMMER SALAD CUPS  
with Asian Sesame dressing  
SEAFOOD GUMBO CUP  
LOBSTER CHOWDER CUP

# GRAZING TABLE

15 • PER PERSON

Assorted meats, artisan cheeses, grapes, strawberries, blueberries, pineapple, kalamata olives, green olives, candied pecans, trail mix, honey and jams. Served with french baguettes and assorted crackers.

# GRILL STATION

50 • PER PERSON

Your choice of 10oz Ribeyes or 6oz Filet with a grilled chimichurri shrimp skewer—a chef-attended live-action station

## PRIME RIB CARVING

45 • PER PERSON

Chef attended, au jus & horseradish—a chef-attended live-action station

## LOW COUNTRY BOIL

45 • PER PERSON

Peel & Eat Shrimp, Conecuh sausage, baby potatoes, corn cobs & onions.

# ENTRÉES 20 • PER PERSON

FRIED GULF SHRIMP (6 SHRIMP PER PERSON)  
GRILLED OR FRIED WHITEFISH  
BEEF MEDALLIONS  
SHRIMP & GRITS  
BALSAMIC CHICKEN

CAJUN FRIED CATFISH  
CHICKEN ALFREDO  
SHRIMP SCAMPI  
SEAFOOD PASTA  
PASTA PRIMAVERA

# SIDES

5 • PER PERSON

BAKED POTATO • GREEN BEANS • PASTA SALAD • POTATO SALAD  
COLESLAW • MAC & CHEESE • BAKED SWEET POTATO  
ROASTED RED POTATOES • BRUSSEL SPROUTS • SMOKED GOUDA GRITS  
MASHED POTATOES • FRIED OKRA • HUSHPUPIES

