



*965 Fall River Avenue- Seekonk, MA 02771*

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,

The Sales Team



401.884.1149



[bdadona@eleven49.com](mailto:bdadona@eleven49.com)



888.299.0693

## PRIVATE EVENT ROOMS + FAQ'S

### GREAT ROOM

50-100 guests



### CLUB ROOM

25-75 guests



#### LINENS + CHAIRS

Our standard linens are champagne ivory table clothes with white napkins; these are included at no charge.

The standard, included chairs have black chair covers.

Specialty colored linens and napkins are available for an additional charge in a variety of colors to our clients.

#### CENTERPIECES

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

#### IS THERE A ROOM FEE?

Yes, the Club Room has a facility/room charge of \$250 and the Great Room has a facility/room charge of \$ 350.

The facility/room charge is non-refundable, and is due at the time of booking.

#### IS THERE A BARTENDER –or- CAKE FEE?

No, there is no bartender or cake fee.

#### HOW LONG SHOULD I PLAN TO HOST MY EVENT?

1149 offers each event for four hours.

If you would like to extend your event, additional hours can be added for \$ 150 per hour.

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

We have audio visual equipment available for rental or you may bring in your own.

Microphone- \$ 50 Rental Charge	WiFi - Complimentary
LCD Projector and Screen - \$ 150 Rental Charge (This includes extension cords and power strip.) Please note a laptop is not included.	TV with DVD (Club Room Only) It is the clients responsibility to arrange to test the DVD prior to event.

## BRUNCH BUFFET\*

Coffee, Tea, Juice & Soda Included  
-Offered Tuesday through Saturday-

### BREAKFAST OPTION 1

\$ 24 (without dessert)

\$ 27 (includes dessert)

#### HOUSE BREAD ASSORTMENT

cinnamon wheels  
croissants,  
assorted fruit Danish  
mini muffins

#### FRESH FRUIT SALAD

assorted in-season fruit

#### FRENCH TOAST

brioche bread with cinnamon

#### SCRAMBLED EGGS

traditional + fluffy

#### THREE POTATO HOME FRIES

caramelized onions + fresh herbs

#### APPLEWOOD SMOKED BACON

#### BREAKFAST SAUSAGE

\*A minimum confirmed  
guest count of 20 is  
required to offer a buffet.

\* Due to health  
department regulations;  
buffet items may not be  
packaged to-go.

### BRUNCH OPTION 2

\$ 27 (without dessert)

\$ 30 (includes dessert)

#### HOUSE BREAD ASSORTMENT

cinnamon wheels  
croissants,  
assorted fruit Danish  
mini muffins

#### FRESH FRUIT SALAD

assorted in-season fruit

#### FRENCH TOAST

brioche bread with cinnamon

#### SCRAMBLED EGGS

traditional + fluffy

#### THREE POTATO HOME FRIES

caramelized onions + fresh herbs

#### APPLEWOOD SMOKED BACON

#### BREAKFAST SAUSAGE

CHICKEN PICCATA  
lemon caper beurre blanc

#### BAKED PENNE PASTA

tomato cream sauce +  
four cheeses

#### VEGETABLE MEDLEY

olive oil, balsamic reduction

### ADDITIONS

SLICED BAKED HAM  
served with pineapple chutney  
+ \$ 3 per person

OMELET STATION  
egg yolk and egg whites  
with assorted proteins,  
cheeses, + vegetables  
+ \$ 6 per person  
(\$ 75 chef fee applied to bill)

EGG FRITTATA  
ham & gruyere cheese  
sundried tomato + chicken  
veggie lovers  
meat lovers  
\$ 18 per frittata/ 12 slices

YOGURT TRIFLE  
+ \$ 3 per person  
layers of vanilla yogurt, granola,  
sliced strawberries

### DESSERT

MINI PASTRY ASSORTMENT  
two selections (page 10)

COOKIES + BROWNIES  
chocolate chip, oatmeal raisin,  
+ peanut butter with  
double chocolate brownies

## LUNCH BUFFET\*

\$ 24+ (without dessert) | \$ 27+ (includes dessert)

-Offered Tuesday through Saturday-

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

Additional Entrées + \$ 4 per person Additional Sides + \$ 2 per person

### First (choose one)

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

TRADITIONAL SALAD  
house greens, tomato,  
cucumber, red onion, olives,  
balsamic vinaigrette

### Entrée (choose two)

CHICKEN MARSALA  
mushrooms, pancetta, brown gravy

CHICKEN PICATTA  
lemon caper beurre blanc

CHICKEN CACCIATORE  
stewed vegetables, marinara

CHICKEN PARMESAN  
fresh mozzarella, basil, marinara

HERB BRAISED HADDOCK  
panko, white wine butter reduction

GRILLED BEEF TIPS  
house marinade

HOUSE-ROASTED SALMON  
grilled lemon, herbs, white wine  
+\$ 2 per person

BEEF BRISKET  
slow roasted, au jus  
+\$ 2 per person

BAKED STUFFED SHRIMP  
+\$ 9 per person

### Starch + Vegetables (choose two)

SEASONAL VEGETABLE MEDLEY  
extra virgin olive oil, balsamic

GRILLED ASPARAGUS  
shaved parmesan, lemon

GREEN BEANS ALMONDINE  
sliced almonds, beurre blanc

HARICOT VERTS &  
PETITE CARROTS  
garlic, herbs, beurre blanc

ROASTED BRUSSEL SPROUTS  
caramelized onions, bacon lardons

PEAS + PEARL ONIONS  
extra virgin olive oil, herbs

HERB INFUSED  
WHIPPED POTATOES  
traditional + buttery

SWEET POTATO-  
CARROT MASH  
molasses, brown sugar

PAN ROASTED POTATOES  
fresh herbs, extra virgin olive oil

BAKED PENNE PASTA  
tomato cream sauce, four cheeses

PENNE POMODORO  
shaved parmesan cheese,  
marinara sauce, basil

WHITE + WILD RICE PILAF  
extra virgin olive oil

LYONNAISE POTATOES  
sautéed onions

### Dessert (choose one)

MINI PASTRY ASSORTMENT  
two selections (page 10)

COOKIES + BROWNIES  
chocolate chip, oatmeal raisin,  
+ peanut butter with  
double chocolate brownies

### Buffet Additions:

CLAM CHOWDER  
+\$5 per person  
mini clam cakes

PESTO GRILLED FOCCACIA  
+ \$ 2 per person  
whipped butter

\*A minimum confirmed  
guest count of 20 is required  
to offer a buffet.

\* Due to health department  
regulations; buffet items may  
not be packaged to-go.

## PLATED BRUNCH+ LUNCH

-Offered Tuesday through Saturday-

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

ENTRÉE COUNTS ARE REQUIRED

### Course One

(Please Choose One Salad)

#### CAESAR SALAD

romaine, caesar dressing, herb croutons, shaved parmesan cheese

#### TRADITIONAL SALAD

house greens, tomato, cucumber, red onion, olives, balsamic vinaigrette

#### HOUSE SALAD

iceberg, raddichio, carrot, radish, onion, tomato, cucumber, house vinaigrette

#### WEDGE

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

#### ARUGULA + LEMON

cherry tomatoes, shaved fennel, shaved parmesan, radish, meyer lemon vinaigrette

#### CLAM CHOWDER

mini clam cake

#### FRESH FRUIT CUP

assorted in-season fruit

### Plated Lunch

\$ 25 (without dessert)

\$ 29 (includes dessert)

### Course Two

(Please Choose Two Entrees)

\*Entrees Served with Whipped Potatoes + Vegetable Medley

#### CHICKEN MARSALA\*

brown gravy, pancetta

#### CHICKEN PAILLARD\*

cherry tomatoes, balsamic reduction

#### BACON WRAPPED MEATLOAF\*

tangy brown sugar gravy

#### GRILLED BEEF TIPS\*

house marinade

#### HERB BRAISED HADDOCK\*

panko, white wine butter sauce

#### HARVEST PLATE

portobello mushroom cap + veggies, avocado-mashed potatoes

### Course Three

FLOURLESS CHOCOLATE TORTE

chantilly cream, crème anglaise

VANILLA BEAN CHEESECAKE

seasonal berry compote

-OR-

ASSORTMENT OF TWO MINI PASTRIES (Page 10)

### Plated Brunch

\$ 26 (without dessert)

\$ 30 (includes dessert)

### Course Two

(Please Choose Two Entrees)

\*Entrees Served with Roasted Potatoes + Applewood Bacon

#### FRENCH TOAST\*

brioche bread with cinnamon, fruit compote, warm syrup

#### FLORENTINE BENEDICT\*

toasted english muffin, poached eggs, baby spinach, red peppers, hollandaise

#### CHICKEN PICATTA

lemon caper beurre blanc  
*\*with asparagus in lieu of bacon*

#### ATLANTIC SALMON

lemon caper beurre blanc  
*\*with asparagus in lieu of bacon*

#### GRILLED BEEF TIPS +

SCRAMBLED EGGS\*

house marinade

### Course Three

FLOURLESS CHOCOLATE TORTE

chantilly cream, crème anglaise

VANILLA BEAN CHEESECAKE

seasonal berry compote

-OR-

ASSORTMENT OF TWO MINI PASTRIES (Page 10)

## SUNDAY BRUNCH BUFFET

The brunch is set-up at a variety of stations in the main restaurant and is a shared brunch buffet. This is the only menu option available on a Sunday between the hours of 10:00 a.m. and 2:00 p.m.

### brunch buffet

\$25 per adult / \$10 per child

### mimosa brunch buffet

\$28 per adult / \$10 per child

(includes one mimosa per adult)

### unlimited mimosa & sangria brunch buffet

\$35 per adult/\$10 per child

(includes your choice of unlimited mimosas & sangria per adult)

### BEVERAGES

Hot Coffee, Hot Tea, Soda, Juice

### ANTIPASTO

Balsamic Grilled Onions, Pepperoncini, Tomatoes + Mozzarella, Marinated Olives + Mushrooms, Roasted Red Peppers, Sliced Meats, Tortellini Salad

### BREAKFAST FAVORITES

Thick Cut Brioche French Toast, Yogurt + Granola Trifles, Scrambled Eggs, Eggs Benedict with Griddled Virginia Ham on an English Muffin with Hollandaise, Breakfast Sausage, Applewood Smoked Bacon, Three Potato Hash,

### CARVING STATION

Featuring Honey Baked Ham and Chimichurri Flank Steak

### LUNCH FAVORITES

Chicken Marsala, Roasted Seasonal Vegetables, Baked Penne Pasta with Tomato Cream Sauce, Signature Clam Chowder, Smoked Salmon Display with Capers and Diced Shallots

### OMELET SELECTION

*Classic Eggs or Egg Whites*

Red Onion, Mushrooms, Diced Tomatoes, Spinach, Bacon, Sausage, Grilled Chicken, Chorizo, American, Cheddar, Scallions

### BREADS + PASTRY STATION

Assorted Muffins, English Muffins, Bagels with Cream Cheese, Jelly & Butter, Fresh Fruit, Cookies and Brownies, Fruit and Cheese Danish, Chocolate Torte, Vanilla Bean Cheesecake, Cinnamon Rolls, Bread Puddin

## PASSED HOR D'OEUVRES

### COLD SELECTIONS

- |  |  |
|--|--|
| HEIRLOOM TOMATO BRUCHETTA \$75<br>basil, balsamic reduction          | TUNA TARTAR WONTON TACOS \$125<br>green tabasco cabbage, meyer lemon aioli |
| GARLIC ROASTED SHRIMP COCKTAIL \$200<br>fresh cocktail sauce, lemon  | MEDITERRANEAN CROSTINI \$75<br>hummus, greek olive tapenade                |
| GRILLED WATERMELON SKEWERS \$75<br>balsamic glaze, basil, mozzarella | SEASONAL MELON SPOONS \$75<br>honeydew & cantaloupe, parma prosciutto      |

-SOLD IN QUANTITIES OF 50 PIECES-

### HOT SELECTIONS

-SOLD IN QUANTITIES OF 50 PIECES-

- |   |  |
|---|--|
| MAINE CRAB CAKES \$75<br>chipotle aioli   | BBQ PORK TOSTADAS \$100<br>fresh made salsa, crunchy slaw, queso fresco  |
| CLASSIC BACON-WRAPPED SCALLOPS \$125<br>applewood smoked bacon  | GRILLED BUFFALO CHICKEN SKEWERS \$75<br>buttermilk ranch   |
| TERIYAKI GLAZED CHICKEN SKEWERS \$75<br>thai peanut sauce   | BEEF NEGIMAKI \$100<br>scallions, soy marinade   |
| CLASSIC STUFFED MUSHROOMS \$75<br>breadcrumbs, herbs, onions  | PROSCIUTTO + ASPARAGUS \$100<br>phyllo, asiago cheese  |
| SPANAKOPITA \$75<br>spinach and cheese in flaky puff pastry   | MELTED BRIE CROSTINI \$75<br>bacon-onion marmalade   |
| SPICY SAUTEED SHRIMP SKEWERS \$150<br>citrus aioli  | MOZZARELLA ARANCINI \$75<br>house made marinara sauce  |
| CARIBBEAN SHRIMP + COCONUT \$125<br>mango sweet and sour sauce  | MICRO BURGERS \$125<br>lettuce, tomato, cheddar cheese, ketchup  |
| MINI CORN DOG \$100<br>honey dijon aioli  | CLAM CHOWDER SHOTS \$75<br>mini clam cake  |
| CRISPY VEGGIE SPRING ROLLS \$100<br>sesame soy  | CRAB RANGOON \$100<br>sweet red chili  |
| MINI QUESADILLAS<br>refried bean + cheese <u>or</u> chicken + cheese \$75<br>shrimp +cheese \$ 100<br>topped with a dollop of guacamole | FRENCH BREAD PIZZA BITES \$100<br>Please select <u>one</u> option<br>cheese, pepperoni,<br>pesto chicken or veggie |

## STATIONARY DISPLAY

-Pricing Per Person | Minimum order of 20 Guests-

### FRENCH BREAD PIZZA STATION \$6

please select **two** options  
cheese, pepperoni, pesto chicken, veggie  
+ \$ 3 per person: pizza station with three selections

### SEASONAL VEGETABLE CRUDITE \$4

asparagus, petite carrots, celery, cherry tomatoes, haricot verts, red pepper,  
broccoli florets, cucumbers, served with ranch dressing, hummus, and curry dill dip

### ASSORTED IMPORTED, DOMESTIC AND LOCAL CHEESES \$6

fontina, roquefort, brie, goat cheese, black wax cheddar, fresh grapes, spiced nuts, honey and assorted crackers

[add to your cheese station](#)

+ \$ 3 per person: sliced pepperoni, prosciutto, honeydew + cantaloupe

### ANTIPASTO SALADS \$7

grilled focaccia, prosciutto with seasonal melon - provolone and pepperoni- marinated olives  
cherry tomato, mozzarella pearls & basil- white bean puree- broccoli rabe with garlic

### SLIDERS AND SWEET FRIES \$8 per person

traditional mini cheeseburgers with sweet potato fries

### CRISPY CALAMARI \$6 per person

rings and tentacles served with garlic-soy butter and pepper rings

### CHEF JAY'S BBQ STATION \$12 per person

bbq pulled pork sliders, house made macaroni + cheese

[add to your bbq station](#)

+ \$ 2 per person: bbq baked beans, corn bread -or- coleslaw

### RAW BAR\*

*served with cocktail sauce, lemons, mignonette, horseradish*

shrimp cocktail (\$48 per dozen) - local oysters (\$36 per dozen) - little necks (\$24 per dozen)

### CHOWDER STATION \$5 per person

white clam chowder with house made clam cakes

### BAKED IDAHO+ SWEET POTATO BAR \$8 per person

cheddar cheese sauce, green onions, bacon, sour cream, broccoli, diced tomatoes

[add to your baked potato station](#)

+ \$4 per person: add beef chili

## SPECIALTY STATIONS

-Pricing Per Person | Minimum order of 25 Guests-

### 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 and black beans, tortilla chips  
[add chimichurri marinated flank steak, + \$ 4 per person]

### NOODLE BAR

\$15 per person + \$100 chef fee applies

lemongrass marinated chicken + tofu, carrots, celery, onions,  
scallions, water chestnuts, mushrooms, bok choy, bean sprouts,  
sauces: hot chili, honey hoisin, sweet red chili, sesame soy  
[add asian marinated flank steak, + \$ 4 per person]

### PASTA BAR

\$12 per person + \$ 100 chef fee applies

Includes Fresh Rolls & Whipped Butter

*pasta:* penne and tri-colored tortellini *sauces:* marinara, pesto, tomato cream sauce  
A variety of ingredients including: grilled chicken, mini meatballs, sausage, broccoli,  
sun-dried tomatoes, mushrooms, white onion, roasted red peppers, diced tomatoes, olives  
[add lobster ravioli, + \$ 7 per person]

### CARVING STATION

Includes Fresh Rolls & Whipped Butter, \$ 100 Chef Fee Applies

#### WHOLE ROASTED TENDERLOIN OF BEEF

served with horseradish cream + pan jus

\$325 per 15-18people

#### WHOLE ROASTED PRIME RIB

served with horseradish cream + pan jus

\$250 per 18-20 people

#### MAPLE + BROWN SUGAR GLAZED SPIRAL HAM

served with pineapple ketchup

\$150 per 15-18people

#### SLOW-ROASTED WHOLE BONELESS TURKEY BREAST

served with chutney + pan gravy

\$150 per 15-18 people

### MEDITERRANEAN FLATBREAD STATION

\$16 per person

lemon herb marinated chicken + flank steak,  
tzatziki, tabbouleh, hummus, lettuce, peppers, onions,  
*served with a side of roasted tomato + feta couscous*  
[add lemon herb salmon, + \$ 6 per person]

## DESSERT SELECTIONS

### MINI TARTS + PASTRY:

*Minimum Quantity of 18 Pieces per Selection*

- mini key lime tart \$ 1.95  
lime custard, whipped cream, crushed graham
- mini chocolate pretzel tart \$ 1.95  
sea salt + caramel
- mini chocolate raspberry tart \$ 1.75  
chocolate mousse, fresh raspberry
- mini éclair \$1.75  
pastry cream, chocolate
- mini boston cream tart \$ 1.95  
bavarian crème, chocolate, cherry
- mini fruit tart \$ 1.95  
seasonal fruit, bavarian crème
- chocolate covered strawberries \$1.75  
choice of milk or white chocolate
- mini cannoli \$1.75  
ricotta, citrus zest chocolate chips

### ICE CREAM SUNDAE BAR:

\$8 PER PERSON

VANILLA AND CHOCOLATE ICE CREAM, HOT FUDGE, CARAMEL SAUCE, WHIPPED CREAM, SPRINKLES  
M& M'S, HEATH BAR CRUNCH, CRUSHED OREOS, GUMMY BEARS, CHERRIES

### CAKE + CUPCAKE OPTIONS:

-please inquire with the sales team for a list of cupcake and cake flavors-

*Minimum Quantity of One Dozen per Cupcake Selection*



### CAKE ADDITIONS

- One Scoop of Vanilla Ice Cream \$ 1.50 per plate
- Chantilly Cream + Berries \$ 2.50 per plate

### MILKSHAKE BAR:

\$8 PER PERSON + \$ 75 ATTENDANT FEE

VANILLA AND CHOCOLATE ICE CREAM, WHIPPED CREAM, CHERRIES  
MIX-INS: Crushed Kit Kat, Butterfingers, Oreos + Reeses



## BEVERAGES

Coffee, Tea + Soda is included with all plated and buffet meal packages.

Open Bar- Cash Bar- Custom Bar

Please let us know in advance if you would like something special stocked for your event.

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

### SPARKLING TOASTS:

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

### SIGNATURE "VALUE" DRINKS:

SANGRIA \$ 5 each
red or white
MIMOSA \$ 5 each
traditional prosecco with orange juice

## CHILDREN'S MENU

\$ 12 per child

Includes Milk, Juice or Soft Drink

Choice of:

Chicken Fingers -or- Pasta with Butter/Marinara

*Served with Hand-Cut French Fries*

Dessert:

Kid's Ice Cream Sundae

*Scoop of Vanilla Ice Cream with Chocolate Sauce + a Cherry*

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

## DIRECTIONS TO:

965 FALL RIVER AVENUE

SEEKONK, MA 02771

### From Points North....

Take I-95 South and merge onto I-195 East via Exit 20. Take Route 114A –South (Exit 1). Turn right onto Fall River Avenue/MA-114A. 1149 will be located on your right.

### From Points South....

Take I-95 North and merge onto I-195 East via Exit 19. Take Route 114A-South (Exit 1). Turn right onto Fall River Avenue/MA-114A. 1149 will be located on your right.