



WELLERS

2024  
MENUS

## TWO ENTRÉE MENUS 1

### THE FEAST

Two Entree  
2305

Black Angus Prime Rib

Lightly Breaded Chicken Breast with Lemon Caper Sauce

Cavatappi Pasta with  
Fresh Basil, Olive Oil & Fresh Tomatoes

Garlic Mashed Potatoes with Butter & Green Onions

Sautéed Yellow Squash & Zucchini  
with Red Peppers & Onions

Buttery Fresh Green Beans

Mixed Greens Salad  
Red Onions, Feta Cheese

Warm Herbed Rolls  
Served with Dipping Oil

**46.95 Per Person**

### CELEBRATION

2306

Prime Rib Au Jus

Rissoto made with Arborio Rice  
and Grilled Mushrooms

Rosemary Roasted Redskin Potatoes

Grilled Carrots  
with Caramelized Onions

Fresh Green Beans  
with Toasted Sesame Oil  
& Sesame Seeds

Caesar Salad with  
House-made Dressing  
Homemade & Croutons

**51.95 Per Person**

### MOONBEAMS

Two Entree Menu  
2307

Black Angus Prime Rib

Parmesan Chicken Breasts

Mashed Yukon Gold Potatoes

Fresh Green Beans  
with Toasted Almonds

Roasted Sweet Carrots  
with Caramelized Sweet Onions

Mixed Greens Salad  
with Red Onions, Feta Cheese

Warm Herbed Rolls  
Served with Dipping Oil

**47.95 Per Person**

### ITALIAN COUNTRYSIDE

Two Entree Menu  
2308

Chicken Marsala

Hand-Cut Pappardelle Pasta  
with Fresh Sage Butter Cream Sauce  
& Shaved Parmesan

Rissoto made with Arborio Rice  
with Grilled Mushrooms

Buttery Fresh Green Beans  
with Crispy Prosciutto Chips

Grilled Zucchini

Mixed Greens Salad  
with Red Onions, Feta Cheese

Warm Ciabatta Bread  
Served with Dipping Oil

**53.95 Per Person**

## TWO ENTRÉE MENUS 2

### SUMMER HAMMOCK

Two Entree Menu  
2310

Red Wine Braised Short Ribs

Cajun Blackened Chicken Breasts

Cilantro Rice

Artisan Mac & Cheese

Grilled Sweet Corn

Grilled Carrots  
with Caramelized Onions

Caesar Salad with Housemade Dressing  
and Homemade Garlic Croutons

Warm Cornbread  
with Butter Plates

**\$55.95 Per Person**

### THE RUSTIC

Two Entree Menu  
2311

Black Angus Prime Rib

Caramelized Salmon with Brown Pecan Butter

White Artisan Mac & Cheese

Roasted Redskin Potatoes

Green Beans with Crispy Bacon

Grilled Yellow Corn, Red & Green Peppers

Caesar Salad with House-made Dressing  
Homemade & Croutons

Warm Rolls  
With Dipping Oil

**\$57.95 Per Person**

### PARIS STREETS

Two Entree Menu  
2309

Breaded Chicken Breasts  
with Buerre Blanc Sauce

Red Wine Braised Short Ribs

Potatoes Dauphinois

Creamy Parisian Polenta  
with Butter, Parsley & Shaved Parmesan

Grilled Asparagus

French Peas with Pearl Onions & Tarragon

Arugula Salad  
Sliced Beets & Almonds  
with Lemon Dressing

**\$56.95 Per Person**

### MENU NOTES

# HORS D'OEUVRES

UPDATED 6-14-23

Pricing and availability vary based on market changes.

Please check with Wellers at your 90-day meeting for both pricing and availability.

Passed on silver trays inside room and on grounds. Items are priced to serve for 30-45 minutes.

Items are priced per person (PP) and must be purchased for your entire guest count.

Food Trucks are not allowed because of liability

Chicken Quesadilla Trumpets \$1.75 PP

Filo Triangles with Spinach & Feta \$2.25 PP (V)

Pork Pot Stickers on Skewers \$2.50 PP

Mac & Cheese Wedges \$2.75 PP

Tempura Shrimp Skewer \$2.75 PP

Bacon Wrapped Dates with Blue Cheese \$2.75 PP

Brie & Pear with Almonds in Phyllo \$2.75 PP (V)

Sausage Wrapped in Puff Pastry \$2.75 PP

Asparagus with Asiago Wrapped in Filo \$2.75 PP (V)

## SNACKS

*Cannot be served past 10:00 PM*

Warm Salted Bavarian Pretzels with Beer Cheese \$2.50 PP

Assorted Pizza \$2.75 PP

Assorted Warm Cake Donuts \$2.25 PP

## DESSERTS FROM OUTSIDE VENDORS

Wellers does not offer dessert table options

You may bring in and set up your own dessert tables.

Cooler storage is not available to store desserts brought in from outside bakeries.

Wellers will set up your dessert tables for display fee.

## SPECIALTY BEVERAGES

Hot Mulled Cider for Signature Drink -

2 hrs \$1.75 PP / 3 hrs \$2.50 PP / 4 hrs \$3.00 PP