



WELLERS

2020 MENUS

CATERING GUIDELINES

HORS D'OEUVRES

- Hors d'oeuvre are priced per person and prepared to last 30 to 45 minutes.
- Hors d'oeuvres are passed on silver trays wherever there are guests including patios and ceremony area.
- Hors d'oeuvre options and pricing may change during the season. Check with your planner at you meetings for any changes.

SEATING FOR DINNER

- Wellers will ring the dinner bell and seat guests 20 minutes before the Bride and Groom make their grand entrance.
- At the entry to your room a table is provided for your place cards and/or seating chart.
- Wellers will supply your table numbers unless you wish to bring in your own

MENU SERVICE

- No food or beverages may be brought with the exception of the wedding cake or cupcakes.
- Roll baskets are placed at each table when guests are seated
- Salads are plated, served at guest tables after the toasts are made.
- After salads are served, tables will be released to the buffet by table number.
- Include service people i.e. DJ, photographer, officiate in your seating diagram and final guest count

CHILDREN

- Children five and under are charged \$5 each.
- Children five and under are not part of your minimum adult meal count. but so you need to include them in your seating diagram.
- Indicate a highchair with an "H" and a booster seat with "B", and "C" for children who do not require highchairs or booster seats.
- Babies in carriers also require a seat and must be included in your seating diagram. For safety reasons carriers may not be placed on the floor by guest tables.

GLUTEN-FEE , ALLERGIES

- Special meals must be requested at your final meeting. Include the name and table number for each meal.
- Gluten-free: Kitchen will prepare un-breaded chicken breast and gluten-free pasta. All other items on the buffet are gluten free
- We cannot accommodate guests with life threatening allergies. They may bring in their own meal, the kitchen will heat & plate.
- Vegan meals consist of pasta and vegetables that are on your selected menu prepared without butter and dairy
- If you have over 10 guests with gluten free allergies you should order gluten free pasta and inbred chicken breast for your entire pasta

FINAL SEATING DIAGRAM

- You will need your final RSVP and seating diagram one week prior to your wedding at your final meeting with Wellers
- You may not lower your guest count after your final payment. You are not reimbursed for guests that cancel or who do not attend
- You may add guests as late as the Thursday prior to your wedding. If the additional cost exceeds 50% of your deposit you will need to make cash payment before your event

DESSERTS, FAVORS & CAKE CUTTING SERVICE

- You may not bring in desserts with the exception of the wedding cake and/or cupcakes
- Wellers offers a specialty dessert table, dessert bars, cookie table either in addition to or instead of a wedding cake
- Wellers' Cake Cutting Service is \$2.25 PP and includes: china plates, napkins, forks serving utensils and the cutting service itself.
- You may cut your own cake and rent Wellers' china plates and forks for \$.75 per person.
- You may supply your own paper plates, napkins, fork, knife and server. No charge.
- If you elect to bring in your own desserts rather than order from Wellers there will be a \$100 fee.
- No cooler or kitchen space is allotted for desserts that are brought in.
- Outside desserts must trayed up and go directly to cake table

FOOD TRUCKS, ICE CREAM CARTS & EDIBLE LATE NIGHT SNACK FAVORS

- Because of parking and liability food are not allowed
- Ice Cream Carts are allowed. See Recommended Services List There is a \$100 fee for electricity.
- Edible favors must be approved by Wellers

SINGLE ENTRÉE MENUS

ENDURING LOVE

1701

Black Angus Prime Rib Au Jus

Smashed Garlic Redskins
with Butter & Chives

Buttery Fresh Green Beans

Mixed Green Salad
with Dried Cranberries,
Red Onions, Feta Cheese

Warm Herbed Rolls
Served with Dipping Oil

Relishes

29.95 Per Person

TIMELESS

1702

Chicken Breast
With Lemon-Caper Sauce

Cavatappi Pasta with
Fresh Basil, Olive Oil & Fresh Tomatoes

Steamed Broccoli with Butter

Mixed Green Salad
with Dried Cranberries,
Red Onions, Feta Cheese

Warm Herbed Rolls
Served with Dipping Oil

Relishes

29.95 Per Person

MICHIGAN MOON

1703

Michigan Chicken
with Dried Cherries in a White Wine Sauce

Risotto with
Portabello Mushrooms

Fresh Buttered Broccoli Spears

Mixed Green Salad with
Dried Cranberries,
Feta Cheese & Red Onions

Warm Herbed Rolls
with Dipping Oil

Relishes

30.95 Per Person

FIRESIDE

1704

Slow Cooked Breaded Pork Chops
With Pan Gravy

Artisan White Mac & Cheese
With Truffled Bread Crumbs

Roasted Corn Succotash
with Red Peppers

Mixed Green Sala
d with Dried Cranberries,
Feta Cheese & Red Onions

Warm Herbed Rolls
With Dipping Oil

Relishes

30.95 Per Person

TWO ENTRÉE MENUS

THE FEAST

1705

Black Angus Prime Rib

Lightly Breaded Chicken Breast
With Lemon Caper Sauce

Cavatappi Pasta with Olive Oil,
Fresh Tomato, Basil & Garlic Sauce

Garlic Mashed Potatoes
with Butter & Green Onions

Sautéed Yellow Squash & Zucchini
with Red Peppers & Onions

Green Beans with Toasted Almonds

Mixed Green Salad with Dried Cranberries,
Feta Cheese & Red Onions

Warm Herbed Rolls Served with Dipping Oil

40.95 Per Person

MOONBEAMS

1707

Angus Prime Rib

Parmesan Chicken Breasts
With Buerre Blanc Sauce

Herb Roasted Potatoes

Fresh Green Beans with Almonds

Roasted Carrots
with Caramelized Sweet Onions

Mixed Green Salad
with Dried Cranberries,
Red Onions, Feta Cheese

Warm Herbed Rolls
Served with Dipping Oil

42.95 Per Person

CELEBRATION

1706

Half Vegetarian

Black Angus Prime Rib

Risotto with
Grilled Shitake Mushrooms

Grilled Cauliflower
with Caramelized Onions

Fresh Green Beans
with Toasted Sesame Seeds
in Teriyaki Sauce

Mixed Green Salad
with Dried Cranberries,
Feta Cheese & Red Onions

Warm Herbed Rolls
Served with Dipping Oil

41.95 Per Person

GREEN FIELDS

1708

All Vegetarian

Wild Mushroom Ravioli in Cream Sauce

Brown Rice & Quinoa
with Wilted Spinach
& Toasted Pine Nuts

Slow Pan-Roasted Cabbage with
Grilled Onions, Truffle Oil
& Toasted Sunflower Seeds

Green Beans with Toasted Sesame Seeds

Grilled Asparagus with Tarragon

Arugula with Toasted Walnuts,
Diced Beets & Feta Cheese
with House-made Lemon Vinaigrette

Warm Herbed Rolls
Served with Dipping Oil

42.95 Per Person

TWO ENTRÉE MENUS

SWEET SURRENDER

1709

Garlic Parmesan Chicken Breasts

Roasted Pork Loin

Spaetzle with Brown Butter,
Bread Crumbs & Parsley

Potatoes Au Gratin

Fresh Green Beans with Walnuts

Mixed Green Salad with Dried Cranberries,
Red Onions & Feta Cheese

Warm Rolls with Dipping Oil

42.95 Per Person

ITALIAN COUNTRYSIDE

1710

Chicken Marsala
with Cremini Mushrooms

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

Roasted Rosemary Potatoes

Green Beans
with Crispy Prosciutto

Mixed Green Salad
with Dried Cranberries
Red Onions & Feta Cheese

Warm Ciabatta Bread
with Dipping Oil

45.72 Per Person

PARIS STREETS

1811

Breaded Chicken Breasts
with Buerre Blanc Sauce

Parmesan Encrusted Cod
with Light Béarnaise Sauce

Roasted Potatoes
with Fresh Rosemary

Grilled Cauliflower
with Tarragon

Arugala with Toasted Almonds
Shaved Parmesan &
Lemon Vinaigrette

Warm French Bread Loaves
with Herbed Butter

45.95 Per Person

THE RUSTIC

1812

Black Angus Prime Rib

Caramelized Salmon
with Brown Pecan Butter

White Artisan Mac & Cheese

Roasted Potatoes

Green Beans Sesame Seeds

Grilled Asparagus with Lemon

Caesar Salad
with House-made Dressing
Homemade & Croutons

Warm Loaves of French Bread

50.95 Per Person

HORS D'OEUVRES

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

- Chicken Quesadilla Trumpets \$1.75 PP
- Spinach & Feta Triangles \$1.75 PP (V)
- Tempura Shrimp Skewer \$2.25 PP
- Pork Pot Stickers on Skewers \$2.50 PP
- Bacon Wrapped Water Chestnut \$2.75 PP
- Sausage Wrapped in Puff Pastry \$2.75 PP
- Polenta Squares topped with Bacon & Sour Cream \$2.75 PP
- Asparagus with Asiago Wrapped in Filo \$2.75 PP (V)
- Bruschetta with Tomatoes, Basil & Garlic \$2.75 PP (V)
- Portabella Mushroom Crostini with Sour Cream \$2.75 PP (V)
- Cheese Tortellini-Tomato Skewers with Pesto \$2.75 PP (V)
- Bacon Wrapped Dates with Blue Cheese \$2.75 PP
- BBQ Pork Wrapped in Bacon \$2.75 PP
- Fig & Goat Cheese in Beggar's Purse \$3.25 PP (V)
- Sirloin with Gorgonzola Wrapped in Bacon \$3.25 PP
- Skewered Sriracha Chicken Meatball \$3.25 PP
- Truffled Mac & Cheese \$3.50 PP (V)
- Miniature Brie Wrapped in Puff Pastry \$3.75 PP (V)
- Rosemary Grilled Shrimp Skewer \$4.25 PP

DESSERTS

- Handmade Cake Lollipops \$3 if wedding cake
- Handmade Cake Lollipops \$4.95PP if no wedding cake
- Fancy Dessert Bars \$2.95 PP if wedding cake
- Fancy Dessert Bars \$4.95 PP if no wedding cake
- Fancy Dessert Table: Cakes, Cheese Cakes, Pies \$7.95 PP

SNACKS

- Warm Salted Bavarian Pretzels with Mustard \$2.25 pp
- Pizza Display Table \$2/PP *Cannot be served past 10:45 pm*
- Warm Mulled Cider and Donuts \$4.25 pp
- Pretzels \$50/100 guests Potato Chips \$50/100 Guests
- Peanuts \$100/100 Chex Mix \$100/100 guests
- Mixed Nuts \$175/100 guests

SPECIALTY BEVERAGES

Hot Mulled Cider for Signature Drink 2 hrs \$1.75 PP/ 3 hrs \$2.50 PP / 4 hrs \$3.00 PP