



# WELLERS

## 2022 MENUS

Updated 4-21-2022

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# CATERING GUIDELINES

## HORS D'OEUVRES

- Hors d'oeuvres are priced per person for 2-3 per person, lasting 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 may change according to seasonal availability and trends during the season.

## REQUESTING CHANGES TO MENUS

- Menu changes must be made in writing via email at least one week prior to 90-day meeting for pricing. [wellers2@aol.com](mailto:wellers2@aol.com)

## SEATING FOR DINNER

- Wellers will ring the dinner bell and seat guests 20 minutes before the Couple 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.

## DINNER SERVICE

- No food or beverages may be brought in with the exception of the wedding cake or cupcakes.
- Roll baskets and dressed salads are placed at each table when guests are seated.
- Guests will be released to the buffet by table number by a Wellers team member.
- Include your hired service people i.e. DJ, photographer, officiate in your seating in final guest count.

## CHILDREN

- Children five and under are charged \$5 each.
- Children five and under are not part of your minimum adult guest count, but require a seat so you need to include them in your maximum seating.
- 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-FREE AND/OR ALLERGIES

- Gluten-free plate: request at your final meeting one week prior to our wedding.
- Wellers will need the guest's name and table where they are seated to service these meals.
- Gluten-Free pastas are available and may be substituted for any of your regular pasta side dishes.
- If you need a gluten-free pasta entrée for your entire menu, please discuss this with the Wellers planner at your 90-day meeting.
- If you or any of your guests have food-related allergies, please discuss this with the Wellers planner.

## FINAL SEATING DIAGRAM

- You will need your final RSVP and final seating diagram one week prior to your wedding at your final meeting with Wellers.
- You may not lower your guest count after your final meeting payment.
- 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 arrangements to pay for them prior to your wedding.

## DESSERTS & CAKE CUTTING

- Wellers offers a specialty dessert table, dessert bars, etc. 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.

## FOOD TASTINGS

- Food tastings are not available.

## SINGLE ENTRÉE MENUS

### ENDURING LOVE

Black Angus Prime Rib Au Jus

Smashed Garlic Redskins  
with Butter & Chives

Buttery Fresh Green Beans  
with Toasted Almonds

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

Warm Herbed Rolls  
Served with Dipping Oil

29.95 Per Person

### TIMELESS

Chicken Breast  
with Lemon-Caper Sauce

Cavatappi Pasta with  
Fresh Basil, Olive Oil & Fresh Tomatoes

Steamed Broccoli with Butter

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

Warm Herbed Rolls  
Served with Dipping Oil

29.95 Per Person

### MICHIGAN MOON

Michigan Chicken  
with Dried Cherries in a White Wine Sauce

Risotto  
with Grilled Portabello Mushrooms

Fresh Steamed Broccoli  
with Butter

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

Warm Herbed Rolls  
Served with Dipping Oil

31.95 Per Person

### FIRESIDE

Slow-Cooked Breaded Pork Chops  
with Pan Gravy

Artisan White Mac & Cheese  
with Truffled Bread Crumbs

Roasted Corn Succotash  
with Red Peppers

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

Warm Herbed Rolls  
Served with Dipping Oil

32.95 Per Person

## TWO ENTRÉE MENUS

### **THE FEAST**

*Minimum Menu Price*

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  
with Toasted Almonds  
Mixed Greens Salad  
with Dried Cranberries,  
Red Onions & Feta Cheese  
Warm Herbed Rolls  
Served with Dipping Oil

45.95 Per Person

### **CELEBRATION**

(Half Vegetarian)

Black Angus Prime Rib  
Risotto with  
Grilled Shitake Mushrooms  
Grilled Cauliflower  
with Caramelized Sweet Onions  
Fresh Green Beans  
with Toasted Sesame Seeds  
in Teriyaki Sauce  
Mixed Greens Salad  
with Dried Cranberries,  
Red Onions & Feta Cheese  
Warm Herbed Rolls  
Served with Dipping Oil

45.95 Per Person

### **MOONBEAMS**

Black Angus Prime Rib  
Parmesan Chicken Breasts  
with Beurre Blanc Sauce  
Herb Roasted Potatoes  
Buttery Fresh Green Beans  
with Toasted Almonds  
Roasted Carrots  
with Caramelized Sweet Onions  
Mixed Greens Salad  
with Dried Cranberries,  
Red Onions & Feta Cheese  
Warm Herbed Rolls  
Served with Dipping Oil

45.95 Per Person

### **ALL-IN VEGAN**

ENTREE Choose Two

Polenta Cakes, Grilled Onions & Shitake Mushrooms  
Brown Rice, Quinoa with Caramelized Pecans and  
Wilted Spinach  
Cavatappi Pasta with Basil Tomato Sauce  
Cous Cous with Cilantro Pesto and Pine Nuts

STARCH SIDES Choose 2

Rice Pilaf  
Roasted Potatoes  
Roasted Sweet Potatoes

VEGETABLE SIDES Choose 2

Steamed Broccoli  
Roasted Brussel Sprouts  
Caramelized Carrots  
Green Beans with Sesame Oil and Sesame Seeds

Mixed Green Salad with Beets &  
Olive Oil-Lemon Dressing

Warm Rolls with Dipping Oil

44.95 Per Person

## TWO ENTRÉE MENUS

### SWEET SURRENDER

Roasted Pork Loin  
with Rosemary & Garlic

Lightly Breaded Chicken Breasts  
with White Wine Butter

Spaetzle with Brown Butter,  
Bread Crumbs & Parsley

Roasted Rosemary Potatoes

Buttery Fresh Green Beans  
with Toasted Almonds

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

Warm Herbed Rolls  
Served with Dipping Oil

44.74 Per Person

### ITALIAN COUNTRYSIDE

Chicken Marsala  
with Cremini Mushrooms

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

Roasted Rosemary Potatoes

Buttery Fresh Green Beans  
with Crispy Prosciutto Chips

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

Warm Ciabatta Bread  
Served with Dipping Oil

45.72 Per Person

### PARIS STREETS

Lightly Breaded Chicken Breasts  
with Beurre Blanc Sauce

Caramelized Salmon  
with Brown Pecan Butter

Roasted Rosemary Potatoes

Grilled Asparagus

Arugula with Shaved Parmesan  
and Toasted Almonds  
with House-made Lemon Vinaigrette

Warm French Bread  
with Herb Butter

45.97 Per Person

### THE RUSTIC

Black Angus Prime Rib

Caramelized Salmon  
with Brown Pecan Butter

Artisan White Mac & Cheese  
with Truffled Bread Crumbs

Roasted Corn  
with Caramelized Onions & Red Peppers

Buttery Fresh Green Beans  
with Bacon

Caesar Salad  
with House-made Dressing  
& Homemade Croutons

Warm Herbed Rolls  
Served with Dipping Oil

51.90 Per Person

# HORS D'OEUVRES

- **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.

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Chicken Quesadilla Trumpets \$1.75 PP

Spinach & Feta Triangles \$1.75 PP (V)

Pork Pot Stickers on Skewers \$2.50 PP

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

BBQ Pork Wrapped in Bacon \$2.75 PP

Brushetta with Tomatoes, Basil & Garlic \$2.75 PP (V)

Portabella Mushroom Crostini \$2.75 PP (V)

Brie & Pear with Almonds in Phyllo \$2.75 PP

Sausage Wrapped in Puff Pastry \$2.75 PP

Tempura Shrimp Skewers \$2.75 PP

Sirloin with Gorgonzola Wrapped in Bacon \$3.25 PP

Truffled Mac & Cheese \$3.50 PP (V)

Rosemary Grilled Shrimp Skewer \$4.75 PP

## SNACKS

Cannot be served past 10:45 pm

Warm Salted Bavarian Pretzels with Mustard \$2.25 PP

Assorted Pizza \$2.50 PP

Warm Cake Donuts \$2.25 PP

Hot Mulled Cider and Warm Cake Donuts \$4.50 PP

## SPECIALTY BEVERAGES

Hot Mulled Cider for Signature Drink

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

## DESSERTS

Fancy Dessert Table \$7.95 PP