



WELLERS

2010 MENUS

<http://wellersweddings.com> 734-429-2115; 800-667-9495 f:734-429-8285

CATERING GUIDELINES

HORS D'OEUVRES

- Hors d'oeuvre are priced per person for 2-3 per person lasting 30 to 45 minutes.
- Hors d'oeuvres are passed on silver trays at no additional cost
- There is an additional 20% surcharge for “All Hors d’oeuvre” parties

BUFFET SERVICE

- No outside catering is allowed with the exception of the wedding cake or specialty ethnic dessert items.
- Wellers offers twelve menus ranging from \$25.95 to \$44.95
- Included in the menu price: Dinner plates, flatware, water goblets, linen, cups, saucers,
- Guests are seated by Wellers’ staff 20-30 minutes prior to dinner.
- Roll baskets are placed at each table;
- Salads are plated, served at guest tables.
- The remainder of the menu is served buffet style; menus selected are for all of your guests.
- Guest tables are released by Wellers’ staff by table number, two tables at a time.
- Assigned seating is required; See diagram for table numbering on <http://wellersweddings.com>.
- Service people, invited for dinner, must be included in your guest count, but may be seated in another area or outdoors.

WHEN DINING ON TWO FLOORS

- Separate buffet tables are set up for each banquet room area
- We suggest seating the bridal party & families on the lower level, Raisin River Room or Carriage House (if gazebo pavilion is used for dining)
- It is suggested that the bridal party go to the Henry Ford Room to share a separate toast with their guests in that room when using both floors.
- Guests seated in the Henry Ford Room go down to Raisin River Room for cocktails, dancing and cake after the dinner service.
- Two bartenders are required when both floors are used. See bartender requirements link.
- Guests requiring wheel chair access must be seated in the Raisin River Room

CAKE CUTTING OPTIONS

- Wellers' Cake Cutting Service is \$2.25 pp and includes: china plates, napkins, forks serving utensils
- You may cut your own cake and rent Wellers' china plates and forks for \$.75 per person.
- You may have someone from your event cut the cake and supply your own paper plates, napkins, fork, knife and server. \$0

SINGLE ENTRÉE MENUS

ENDURING LOVE

110

Black Angus Prime Rib Au Jus

Smashed Garlic Redskins
with Butter & Chives

Buttery Green Beans
with Toasted Almonds

Mixed Green Salad with
Dried Cherries,
Red Onions

Warm Rolls
Served with Dipping Oil

Relishes

27.95 Per Person

TIMELESS

210

Chicken Breast
With Lemon-Caper Sauce

Buttered Fettucini
with Parmesan Cheese

Steamed Broccoli with Butter

Mixed Green Salad with
Dried Cherries,
Red Onions

Warm Rolls
Served with Dipping Oil

Relishes

27.95 Per Person

HARVEST MOON

310

Michigan Chicken
with Dried Cherries in a Wine Sauce

Risotto with Shitake Mushrooms

Fresh Buttered Broccoli

Mixed Green Salad with
Dried Cherries, Red Onions

Warm Herbed Rolls
with Dipping Oil

Relishes

28.95 Per Person

SEASON'S BOUNTY

410

Roast Pork Loin
with Rosemary Sauce & Wild Mushrooms

Potato Timbales

Braised Cauliflower

Mixed Green Salad with
Dried Cherries, Red Onions

Warm Herbed Rolls
with Dipping Oil

Relishes

29.95 Per Person

TWO ENTRÉE MENUS

THE FEAST

510

Black Angus Prime Rib

Chicken Breast Wrapped in
Puff Pastry with Hollandaise Sauce

Orchietto Pasta with Olive Oil,
Fresh Tomatoes, Basil & Garlic

Garlic Mashed Potatoes
with Butter & Green Onions

Sautéed Yellow Squash & Zucchini
with Red Peppers

Green Beans with Toasted Almonds

Mixed Green Salad with
Dried Cherries, Red Onions

Warm Rolls Served with Dipping Oil

34.95 Per Person

CELEBRATION

710

Half Vegetarian

Black Angus Prime Rib

Risotto with Portobello Mushrooms

Roasted Potatoes with Fresh Rosemary

Grilled Asparagus with Lemon Buerre Blanc

Braised Yellow Squash with
Caper Butter

Mixed Green Salad with
Dried Cherries, Red Onions

Warm Rolls
Served with Dipping Oil

36.95 Per Person

GREEN FIELDS

610

All Vegetarian

Portabello Muhsroom Ravioli
in Cream Sauce

Buttery Brown Rice Timbales
Topped with Wilted Spinach

Potatoes Anna,
Layered Potatoes with Cheese & Onions

Sauteed Fresh Vegetable Medley

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

Foccacia
Served with Olive Oil

36.95 Per Person

MOONBEAMS

810

Roast Pork Loin
with Caramelized Apples

Lightly Breaded Chicken Breasts with
Onion Béchamel Sauce

Roasted Potatoes

Buttered Yellow & Green Beans

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

Warm Rolls with Dipping Oil

37.95 Per Person

TWO ENTRÉE MENUS

SWEET SURRENDER 910

Chicken Francese
Roast Loin of Pork with Rosemary
Spatzle with Brown Butter
Smashed Redskin Potatoes
with Butter & Chives
Green Beans
with Brown Walnut Butter
Sautéed Cauliflower
Mixed Green Salad with Dried Cherries,
Red Onions, Feta Cheese
Warm Polenta
38.95 Per Person

PARIS STREETS 1110

Prime Rib Au Jus
Grilled Caramelized Salmon
With Brown Pecan Butter
Tri-Colored Fettuccini
with Braised Garlic Butter
Mashed Potatoes
with Butter & Green Onions
Sweet Peas with Baby Onions
Fresh Asparagus with Lemon Buerre Blanc
Mixed Green Salad with Dried Cherries,
Red Onions, Feta Cheese
Warm Rolls with Dipping Oil
43.95 Per Person

VUCCIRIA 1010

Prime Rib Au Jus
Potato Encrusted Cod Filet
with Lemon Butter
Tortellini with Basil Cream Sauce
Polenta Timbales
with Sauteed Wild Mushrooms
Steamed Fresh Broccoli Spears
Mixed Green Salad with Dried Cherries
Warm Rolls with Dipping Oil
41.95 Per Person

CIRCLE OF LOVE 1210

Prime Rib Au Jus
Chicken Marsala
with Shitake Mushrooms
Pappardelle Pasta
With Shaved Parmesan
Potatoes Anna Timbales
Fresh Steamed Green Beans
with Brown Pecan Butter
Braised Asparagus
Mixed Green Salad
with Dried Cherries,
Red Onions, Feta Cheese
Foccacia with Dipping Oil
Served at Tables
46.95 Per Person

HORS D'OEUVRES

Passed on Silver Trays

No Additional charge for servers passing hors d'oeuvres

- Assorted Miniature Quiches \$1.25 PP
 - Puff Pastry Straws \$1.50 PP (V)
 - Spinach & Feta Triangles \$1.50 PP (V)
 - Vegetarian Egg Roll \$1.50 (V)
 - Pork Pot Stickers Skewered \$1.75
 - Crab Rangoon \$1.95 PP
 - Vegetarian Quesadilla \$1.95 PP (V)
 - Chicken Quesadilla \$1.95 PP
 - Thai Chicken Spring Rolls \$1.95 PP
 - Mushroom Vol-au-Vent \$1.95PP (V)
 - Chicken Coconut Skewers \$1.95 PP
 - Bacon Wrapped Water Chestnuts \$1.95 PP
 - Sausage Wrapped in Puff Pastry \$2.25 PP
 - Bruschetta with Tomatoes & Basil \$2.25 PP (V)
 - Miniature Pear & Brie Wrapped in Phyllo \$2.95 PP (V)
 - Asparagus & Asiago Cheese in Filo \$2.95 PP (V)
 - Bacon Wrapped Scallop \$2.95 PP
 - Gazpacho Shooters \$3.95 PP (V)
 - Rosemary Lamb Lollipops \$5.95 PP
 - Shrimp Shooters \$7.95 PP
- (V)- Vegetarian

HORS D'OEUVRES, DISPLAYED

The following items are displayed on skirted table and cannot be passed

- Brie Baked in Puff Pastry with Grapes \$1.50 PP (V)
- Hommus Platter with Pita Bread \$1.50 PP (V)
- Veggie Display with Spinach Dip \$2.75 PP (V)
- Smoked Salmon Platter with Capers, Chopped Eggs, Red Onions,&
Tomatoes Served with Grilled Bagels & Flatbreads \$3.95 PP
- Fresh Fruit Platter \$3.50 PP (V)
- Assorted Cheese Board \$4.75 PP (V)

SNACKS AT BAR

- Pizza \$2 pp (Usually served 2 hours before end of event)
- Potato Chips or Pretzels \$50 /100 Guests
- Chex Mix or Salted Peanuts \$75/100 Guests
- Mixed Nuts \$95 / 100 Guests