

THE BEST  
*Service*



*Elegance*



**WELLS  
CATERING**  
*For Over 40 Years*



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## WELLS CATERING SERVICE

is a family owned business that has served the entire Metro area since 1975. We are committed to going above and beyond the satisfaction of our clients.

Social to corporate ... We can cater for any size group from the most casual to the formal event that you may be planning. Wells Catering Service will customize the menu to your exact culinary delights!

With over 40 years of experience, we are sure that our

well trained, professionally dressed staff will accommodate your special event just as you deserve!

After examining the pages of our menu, we are certain you will see why so many people agree that Wells Catering Service is the way to go when you want your event to be memorable and a complete success! Sincerely,

*Mark & Cathy Lynde*

# WELLS CATERING



## *Hor D'oeuvres*

EACH SERVES 25 PEOPLE

Grilled Bacon-Wrapped Sea Scallops	\$78
Stuffed Mushrooms with Lump Crab & Cheddar Cheese	\$75
Stuffed Mushrooms with Sausage & Cheddar Cheese	\$41
Swiss, pepper jack and cheddar cheese cubes, herb garlic and bacon cheddar cheese spreads with crackers	\$48
Lump Crab Cakes with Remoulade Sauce	\$112
Canadian Walleye Cakes with Remoulade Sauce	\$62
Deli cubed turkey, ham and salami with swiss, pepper jack and cheddar cheese. Served with crackers	\$83
Deviled Eggs - Cajun, Smoked Salmon, Bacon & Cheddar	\$39
Teriyaki Chicken Skewers	\$95
Bacon-Wrapped Jalapenos Stuffed with Sausage and Cream Cheese	\$42
Tail off Shrimp Ceviche	\$155
Prosciutto Wrapped Asparagus	\$57
Grilled Sliced beef tenderloin served chilled with hard rolls, horseradish sauce and butter	\$140
Lobster Tacos with Salsa and Guacamole	\$83
Smoked Alaskan Salmon Dip with Crackers	\$29
Spinach Dip with Hawaiian Bread	\$33
Fresh Fruit Tray - Pineapple, Red Grapes, Strawberries and Cantaloupe	\$38
Hot Pepper jack spinach dip and roasted red pepper with artichoke dip. Served with baguette bread	\$68
Meatballs with our Homemade BBQ Sauce	\$37
Swedish Meatballs with a touch of Nutmeg	\$60
Little Smokies tossed in our made homemade BBQ Sauce	\$45
Bacon-Wrapped Little Smokies	\$85
Chicken Wings tossed in your favorite sauce - Choose one sauce per order - BBQ, Jamaican Jerk, Teriyaki or Buffalo - Served with Bleu Cheese dressing	\$66
Fresh Vegetable Tray - baby carrots, broccoli, grape tomatoes, cucumbers and peppers served with Ranch dill dip	\$39
Mexican Dip with Chips & Salsa	\$47
Bruschetta with fresh tomatoes and Baguette bread	\$35
Tail on Jumbo Shrimp Cocktail	\$130
Chili-Lime Chicken Skewers	\$91
Pork egg rolls served with Sweet chili sauce	\$60
Black Bean & Corn Quesadilla with Guacamole and Salsa	\$38
Caprese picks with grape tomatoes, fresh mozzarella and basil. Drizzled with a Balsamic reduction.	\$48

*you deserve the best.*

## Just A Few Selections ...

we have to offer for your upcoming **EVENT**. If there is something you have in mind that is not listed, **PLEASE**... don't hesitate to ask! With all of our experience,

*Wells Catering* has the know-how to satisfy your request. Together, we can create a menu that will leave your guests awed with culinary delight! The following are served Buffet-Style: **BEEF, PORK, CHICKEN, SEAFOOD, POULTRY & FOWL** entrées include one selection from each category. Plated Meals are an additional \$2.50 per person.

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### *Salad Choices:*

House served with Parmesan Peppercorn Dressing

Caesar - Fresh romaine lettuce, Parmesan cheese and croutons

Mixed Field greens with Dried Cranberries, Candied Walnuts and Feta Cheese -

Served with a Lemon Honey Dressing

Mixed Field Greens with Fresh Strawberries & Raspberry Vinaigrette

Fresh Spinach with Bacon, Red Onion, Hard-Boiled Egg, Toasted Almonds & Tomato Bacon Dressing

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### *Sides:*

Asiago Mashed Potatoes

Baked Potato with Sour Cream & Butter

Mashed Potatoes & Gravy

Scalloped Potatoes

Au Gratin Potatoes

Roasted Red Potatoes

Garlic Mashed Potatoes

Wild Rice with Bacon Garnish

**ADDITIONAL SIDES - \$2 / Per Person**

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### *Vegetable Choices:*

Baby Glazed Carrots

Green Beans with Almonds

Buttered Corn

Roasted vegetables - Asparagus, Yellow Peppers, red peppers, orange peppers, onions and tomatoes

Key Largo Blend - red peppers, yellow and orange carrots and green beans

Roasted Brussels Sprouts with Fresh Squeezed Lemon Juice and Dill

Fresh Roasted Broccoli with Garlic and Parmesan Cheese

**ADDITIONAL VEGETABLES - \$2 / Per Person**

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### *Bread Choices:*

Breadsticks

Hard and Soft Dinner Rolls

Garlic Bread

Baguette Bread

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## *Beef Entrees*

**Beef Tenderloin** (8 oz.) - Grilled to perfection, served with homemade steak sauce \$29

**Prime Rib** (14 oz.) Prime rib slow roasted to lock in juices with our special seasoning and horseradish sauce \$29 | \$100 chef carving fee

**Top Sirloin** (10 oz.)

A delicious Top Sirloin Steak! Served with homemade steak sauce \$26

**New York Strip** (10 oz.)

Grilled to absolute perfection, served with homemade steak sauce \$31

**Beef Pot Roast** - This item is buffet only

A delicious Sunday afternoon favorite, just like Mom used to make! \$23

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## *Chicken Entrees*

### **CHICKEN BREAST**

Tender, juicy chicken breast cooked to perfection, topped with one of our signature sauces \$20

### **WELLS CATERING SIGNATURE SAUCES ~**

#### **Rosemary Butter Cream Sauce**

Rich heavy cream and Fresh Rosemary

#### **Garlic White Wine Mushroom Sauce**

Our homemade mushroom sauce is prepared with fresh mushrooms, white wine, secret spices & heavy whipping cream

#### **Etuféé Sauce**

Tastefully prepared with heavy whipping cream, peppers, onions & a touch of Cajun seasonings!

#### **Lemon Herb Sauce**

Fresh squeezed lemon, Dijon mustard, red pepper flakes and fresh basil.

#### **Bruschetta Topping**

Fresh tomatoes, basil & balsamic vinegar

### **Saltimbocca Chicken**

Stuffed with prosciutto ham - Topped with a Fresh herb cream sauce \$22

### **Artichoke Parmesan Chicken**

Stuffed with Artichokes and Seasonings- Topped with a Parmesan Cream Sauce \$21

### **Chicken Cordon Bleu**

Hand Stuffed Chicken breast with Ham. Served with our creamy Swiss Cheese Sauce \$21

### **Broasted Chicken**

Prepared to tender, juicy, and crispy perfection using the finest ingredients \$20

### **Caprese Chicken**

Boneless chicken breast with fresh tomatoes and mozzarella cheese inside.

Topped with our fresh basil cream sauce. \$22

## *Poultry*

### **TENDER & YOUNG TURKEY**

Whole, slow-roasted and hand carved fresh turkey served with real mashed potatoes, homemade gravy, bread dressing, corn, cranberry relish, hard and soft rolls with butter \$20

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*Service and elegance.*



## *Pork Entrees*

### **Honey Baked Ham** (8 oz.)

Pit-roasted and carved \$20

### **Grilled Center-Cut Pork Chops**

Thick cut grilled pork chop topped with Maple Bourbon glaze \$21

### **Baby Back Ribs** (half rack)

A delicious, smoked rack of ribs topped with our homemade BBQ sauce. Sweet & Spicy favorite! \$23

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## *Seafood Entrees*

### **Grilled Salmon** (8 oz.)

Grilled & topped with a honey dijon dill sauce \$25

### **Sauteed Walleye** (8 oz.) - Plated Only

With Homemade Tartar sauce. A Minnesota favorite ... you will absolutely love it! \$27

### **Crab Stuffed Salmon** (8 oz.)

Fresh salmon stuffed with crab & lobster sauce \$29

### **Broiled Shrimp**

Butterflied shrimp broiled in butter and seasonings \$28

### **Shrimp Scampi**

Shrimp sautéed in butter, garlic & our special seasonings \$29

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## *Pasta Entree & Theme Buffet*

We are able to provide you with many different combinations of pasta , meats & sauces! Here are just a few...

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## *Pasta Bar* \$20

**Pick two sauces, two pastas & one meat. Includes salad, vegetable & bread**

### **WELLS CATERING SIGNATURE SAUCES ~**

**Cajun Marinara** - Our tangy marinara mixed with cajun seasonings

**Creamy Alfredo** - A creamy blend of heavy whipping cream, garlic, spices & parmesan cheese

**Cajun Alfredo** - Same as our traditional alfredo with a twist of spicy cajun seasoning

**Garlic White Wine Mushroom** - A creamy garlic blend of fresh mushrooms, white wine & other seasonings

**Marinara** - A chunky blend of tomatoes, onions & seasonings make this pasta sauce perfect for any pasta entrée

**Three Cheese with Bacon and Scallions** - Parmesan, Asiago and cheddar Cheese with Smoked Bacon and Topped with Fresh Green Scallions

**Etuféé** - Tastefully prepared with heavy whipping cream, peppers, onions & a touch of Cajun seasonings!

### **Pasta Choices** (pick two)

Penne - Garden Rotini - Rigatoni

### **Pick One Meat:**

Topped with your favorite sauce - 4oz - Chicken Breast - Meatballs - Andouillie Sausage

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## *Lasagna Buffet* \$20

Includes salad, vegetable & bread

Ground Beef & Sausage Lasagna with marinara sauce and Vegetable Lasagna with alfredo sauce & garden vegetables

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## *Mexican Buffet* \$20

Mexican Dip with Chips & Salsa  
Soft Shells

Taco Meat / Ground Beef & Chicken  
Fajitas / Steak & Chicken

Spanish Rice  
Black Beans  
Shredded Cheddar Cheese  
Shredded Lettuce  
Sour Cream

Onions  
Black Olives  
Tomatoes  
Guacamole  
Pico de Gallo

## *Oriental Buffet* \$20

Egg Rolls with Thai Peanut Sauce  
Cream Cheese Wontons with Sweet Chili Sauce  
Oriental Salad  
Beef Stir Fry

Chicken Stir Fry  
Vegetable Stir Fry  
White Rice  
Fried Rice

## *BBQ Buffet* \$19 - Grilled On-Site

### **Pick Two Meats - Pick Two Sides**

INCLUDES: Potato Chips, Baked Beans and Fresh Fruit. Includes all disposable plates and disposable wrapped silverware.

Pick Two:

Hamburgers, Hot Dogs, Bratwurst, Chicken Breast, BBQ Beef, Jamaican Jerk Pork

INCLUDES:

Lettuce                      Mustard  
Tomatoes                    Mayo  
Cheese                        Pickle Relish (with hotdogs)  
Ketchup                      Sauerkraut (with Bratwurst)

Pick Two:

Potato Salad, Cole Slaw, Oriental Cole Slaw, Broccoli & Bacon Salad,  
Veggie Pasta Salad, Tossed Salad, Caesar Salad,  
Spring Salad with Fresh Strawberries, Seven layer Salad

## *Dessert*

### **Cheesecake Bar**

Served with your choice of toppings. Fresh Strawberries, Chocolate, Caramel, Chopped nuts and whipped cream \$6

### **Mini Chocolate Dessert Platter**

Chocolate Dipped Strawberries, Chocolate Cups with Assorted Mousse, Petit Fours, White Chocolate Fresh Fruit Tarts & Mini Cheesecakes \$5

### **Cheesecake**

Topped with Fresh Strawberries and Whipped Cream \$5

### **Strawberry Shortcake** \$3

### **Chocolate Cake** \$5

**Cookies** - Chocolate chip, sugar, oatmeal raisin, peanut butter \$1

### **Dutch Apple Pie** \$4

**Assorted Bars** - Lemon, Magic, Brownies, M & M Peanut Butter \$2

## *Beverages*

### **Refreshments**

Canned Pop \$1

Bottled Water \$1

Coffee (regular or decaf) \$19 per gallon

Punch \$19 per gallon

Iced Tea \$19 per gallon

Lemonade \$19 per gallon

*Don't See What  
You're Looking For?*

Just call for details and we will  
customize a menu just for you!

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