



Wellington Grill Catering Menu

**Wellington Grill
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**Managed by
The Simpson Corporation
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Salem Ma 01970
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HEALTHY BREAKFAST \$7.95

FRESH MADE FRUIT AND YOGURT PARFAITS GRANOLA, ASSORTED MINI MUFFINS, AND A SLICED FRUIT PLATTER, FRESHLY BREWED COLOMBIAN COFFEE AND DECAF, TEA, AND ORANGE JUICE

FRUIT BREADS \$6.95

ASSORTMENT OF FRUIT JUICES, SLICED SPECIALTY SWEET BREADS, BUTTER, PRESERVES AND MARMALADES, FRESHLY BREWED COLOMBIAN COFFEE AND DECAF AND HERBAL TEA SELECTION

CONTINENTAL \$7.95

ASSORTMENT OF FRESH BAKED BREAKFAST PASTRIES AND BAGELS, SEASONAL SLICED FRESH FRUIT, ORANGE JUICE, FRESHLY BREWED COLOMBIAN COFFEE AND DECAF, AND TEA

NEW YORKER \$9.95

OVERSIZED BAGELS WITH SMOKED SALMON, ASSORTED CREAM CHEESES, SLICED RED ONIONS, CAPERS, WITH ASSORTED FRUIT JUICES AND FRESHLY BREWED COLOMBIAN COFFEE AND DECAF, AND TEA

BREAKFAST SELECTIONS

BREAKFAST BUFFET \$12.95

INCLUDES THE FOLLOWING

FRESH SLICED FRUIT PLATTER

HICKORY SMOKED BACON

MAPLE SAUSAGE LINKS

SEASONED HOME FRIED POTATOES

FRESH BAKED PASTRY BASKET

ASSORTED CHILLED FRUIT JUICES

FRESHLY BREWED COFFEE AND DECAF, AND TEA

CHOICE OF TWO

APRICOT JAM STUFFED FRENCH TOAST

WILD MAINE BLUEBERRY PANCAKES

SCRAMBLED EGGS WITH CHEDDAR AND SCALLIONS

CORNED BEEF HASH WITH EGGS ANY WAY

SAUSAGE, CHEDDAR, AND PEPPER STRATA

A LA CARTE

ASSORTED JUICES	\$1.75	FRESH BAKED MUFFINS	\$1.75
FRUIT FILLED DANISH	\$1.75	ASSORTED DONUTS	\$1.00
ASSORTED YOGURTS	\$1.85	BAGELS WITH CREAM CHEESE	\$1.50
CINNAMON BUNS	\$1.50	ASSORTED SCONES	\$1.75
FRESH FRUIT SALAD	\$2.50	ASSORTED HAND FRUIT	\$1.25

AIRPOT OF COFFEE \$12.95



DELI SANDWICHES

\$6.95

SELECTION OF FRESHLY MADE SANDWICHES ON A VARIETY OF UNIQUE AND INTERESTING BREADS. SERVED WITH A FRESH KOSHER PICKLE SPEAR.

SELECTIONS TO INCLUDE

- HOME-STYLE ROAST TURKEY BREAST
- RARE ANGUS ROAST BEEF WITH CHEDDAR CHEESE,
- BLACK FORREST HAM AND IMPORTED SWISS CHEESE,
- ALL WHITE MEAT CHICKEN SALAD
- ALBACORE TUNA SALAD
- ROASTED VEGETABLE WRAP WITH RED PEPPER HUMMUS

SIDE ACCOMPANIMENTS

- RED POTATO SALAD WITH DILL \$1.95
- GARLIC BOWTIES WITH GARDEN PEAS AND FRESH BASIL \$1.95
- FIELD GREEN SALAD WITH ZINFANDEL VINAIGRETTE \$2.25
- ASSORTED POTATO CHIPS \$1.50

CALZONE OR PIZZA BUFFET

\$11.95

- ASSORTED OVER STUFFED ITALIAN STYLE CALZONES OR PIZZAS
- ANTIPASTO SALAD PLATTER WITH MARINATED VEGETABLES, OLIVES AND PICKLES
- TORTELLINI SALAD WITH BALSAMIC AND ROMANO CHEESE DRESSING
- SELECTION OF ITALIAN BUTTER COOKIES
- CHILLED SODAS, JUICES AND SPARKLING WATERS

LUNCHEON SELECTIONS

DELI SANDWICH LUNCHEON

\$10.95

COMBINATION OF FRESHLY MADE DELI SANDWICHES ON GOURMET BREAD
ASSORTED RELISH TRAY WITH SWEET AND KOSHER PICKLES, PEPPERONCINI, AND OLIVES AND CAPE COD KETTLE CHIPS

CHOICE OF ONE

- RED BLISS POTATO SALAD WITH DILL
- GARLIC BOWTIES WITH GARDEN PEAS AND FRESH BASIL
- MARINATED ASIAN VEGETABLE SLAW

FRESH BAKED HOME-STYLE COOKIES AND BROWNIES

CHILLED SODAS, JUICES AND SPARKLING WATERS



ASSORTED BAGUETTE LUNCHEON

\$11.95

CRUSTY TRADITIONAL FRENCH AND MULTI-GRAIN BAGUETTES WITH

- SMOKED TURKEY, BRIE, SLICED PEARS, CRISP WATERCRESS & DELICATE
- RASPBERRY MAYONNAISE
- ROASTED CHICKEN BREAST, APPLES, WALNUTS, MESCULIN GREENS & FRESH TOMATOES WITH CURRIED MANGO CHUTNEY
- ROAST BEEF WITH, CARAMELIZED ONIONS, BABY SPINACH, & ROASTED RED PEPPERS WITH CREAMY BOURSIN CHEESE

NICOISE STYLE POTATO SALAD WIT CAPERS AND OLIVES

FRESH TOSSED MESCULIN SALAD WITH RASPBERRY VINAIGRETTE

FRESH BAKED HOME-STYLE COOKIES AND BROWNIES

CHILLED SODAS, JUICES AND SPARKLING WATERS

CARVERY SANDWICH BUFFET

\$12.95

CHOICE OF TWO

- FRESH ROASTED TURKEY BREAST ON A KAISER ROLL WITH HERB STUFFING AND CRANBERRY SAUCE
- FRESH CARVED VIRGINIA HAM ON DELI RYE WITH BROWN MUSTARD AND SWISS CHEESE
- HAND CRAVED SIRLOIN OF BEEF ON A CRUSTY ROLL WITH GRILLED ONIONS AND BBQ SAUCE

COUNTRY STYLE RED POTATO SALAD WITH EGG

FRESH TOSSED GREEN SALAD WITH ITALIAN DRESSING

FRESH BAKED HOME-STYLE COOKIES AND BROWNIES

CHILLED SODAS, JUICES AND SPARKLING WATERS

LUNCHEON SELECTIONS

FOCACCIA SANDWICH BUFFET

\$11.95

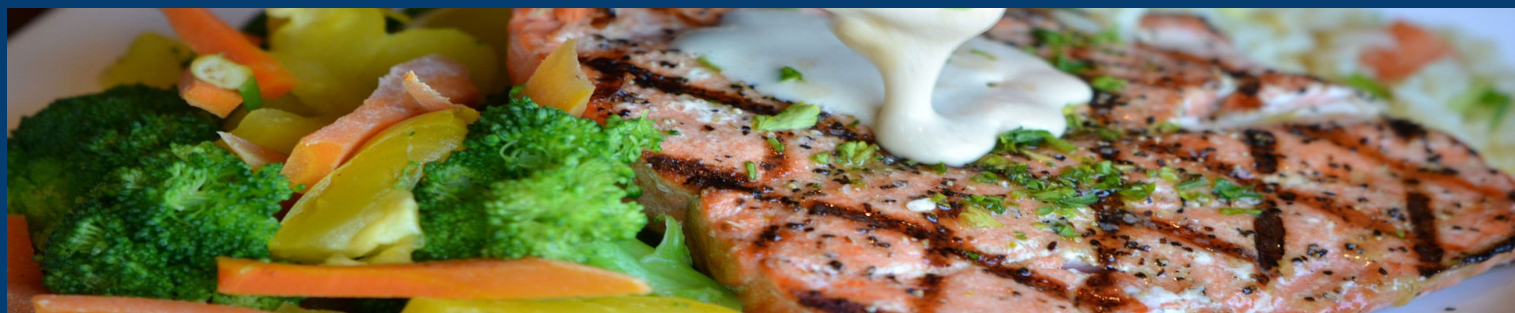
SELECTION OF PAN STYLE FOCACCIA SANDWICHES TO
INCLUDE

- ARTICHOKE CAPRICE WITH SLICED RIPE TOMATO, FRESH MOZZARELLA, BASIL AND MARINATED ARTICHOKE HEARTS
- ASSORTED ITALIAN COLD CUTS WITH PROVOLONE CHEESE, ROASTED PEPPERS, AND OLIVE OIL
- GRILLED CHICKEN, PORTOBELLO MUSHROOM, AND BABY SPINACH WITH PESTO MAYONNAISE

FRESH TOSSED CAESAR SALAD

TORTELLINI AND ROASTED VEGETABLE SALAD WITH
BALSAMIC VINAIGRETTE DRESSING

ASSORTED ITALIAN BUTTER COOKIES AND BISCOTTI
CHILLED SODAS, JUICES AND SPARKLING WATERS



HOT LUNCHEON SELECTIONS

*ALL HOT LUNCHEONS INCLUDE A CHEF CHOICE OF GREEN
SALAD, SELECTION OF CHILLED BEVERAGE AND DESSERT*

\$17.95

- ◆ Chicken or Eggplant Marsala with Penne Pasta, Roasted Vegetables and Dinner Rolls
- ◆ Cheese Stuffed Raviolis with Marinara Sauce, Braised Meatballs, Garlic Bread and Mixed Green Salad
- ◆ Teriyaki Tenderloin Tips with Vegetable Lo mien and Stir-Fried Vegetables
- ◆ Buttermilk Fried Chicken with Roasted Potatoes, Green Beans, Country Gravy and Buttermilk Biscuits
- ◆ Grilled Chicken Medallions with Southwestern Quinoa, Mango Salsa, and Grilled Pineapple
- ◆ Pan Seared Chicken Roulade Stuffed with Ham, Provolone Cheese and Fresh Sage with a Creamy Parmesan Sage Sauce, Confetti Rice and Green Beans
- ◆ Southern Pan-Fried Eggplant with Creamy Lemon Sauce, Roasted Potatoes, Mixed Vegetables, and Dinner Roll
- ◆ Chicken, Shrimp or Vegetable Thai Red Curry with Basmati Rice and Naan Bread
- ◆ Eggplant, Zucchini and Summer Squash Lasagna with Marinara Sauce, Mozzarella Cheese Caesar Salad and Garlic Bread
- ◆ Chicken, Shrimp or Vegetable Tiki Masala with Basmati Rice and Naan Bread
- ◆ Eggplant Rollatini Stuffed with Ricotta Cheese and Topped with Marinara Sauce and Mozzarella Cheese, with Pasta, Italian Chopped Salad and Garlic Bread
- ◆ Braised Chicken Cacciatore with Whole Wheat Pasta, Parmesan Cheese, Mixed Green Salad and Garlic Bread
- ◆ Chicken, Steak or Vegetable Fajitas with Yellow Rice, Refried Beans, Peppers and Onions, Salsa, Sour Cream, Guacamole, Cheddar Cheese and Lettuce
- ◆ Sticky Orange Chicken with Toasted Sesame Rice, and Stir-Fried Vegetables
- ◆ Tuscan Chicken with a Savory Mushroom, Red Pepper and Basil Cream Sauce, Rice Pilaf and Steamed Broccoli
- ◆ Taco Bowls with Choice of Chicken, Steak or Grilled Vegetables, with House Fried Tortilla Bowls, Yellow Rice, Lettuce, Salsa, Guacamole, Sour Cream, Cheddar Jack Cheese, Diced Tomato and Salsa Ranch Sauce



HOT LUNCHEON SELECTIONS

ALL HOT LUNCHEONS INCLUDE A CHEF CHOICE OF GREEN SALAD, SELECTION OF CHILLED BEVERAGE AND DESSERT

\$17.95

- ◆ Fried Dumplings with Veggie Lo Mien, Stir Fried Vegetable, Soy Dipping Sauce and Asian Salad with Sesame Ginger Dressing
- ◆ Chicken Piccata and Eggplant Francese with Confetti Rice and Green Beans
- ◆ Pan Fried Chicken or Eggplant Parmigiana with Pasta, Marinara Sauce, Vegetable Antipasto Salad and Cheesy Garlic Bread
- ◆ Jumbo Baked Potato Bar with All the Fixings and Mixed Green Salad with Balsamic Dressing
- ◆ Tacos, with Ground Beef, Chicken and Grilled Vegetables, Served with Mexican Rice and Santa Fe Salad
- ◆ Roasted BBQ Chicken and Beef Tenderloin Tips, Baked Potatoes, Assorted Topping and Herb-Roasted Vegetable Medley
- ◆ Thanksgiving Dinner, with Roasted Turkey, Stuffing, Mashed Potatoes and Gravy. Served with Vegetables and Cranberry Sauce
- ◆ Ricotta Stuffed Shells with Our House-made Red Sauce, Roasted Vegetable Du Jour and Parmesan Garlic Bread Sticks
- ◆ Stir Fry – Chicken or Vegetable Stir Fry in Orange Ginger Sauce, with Vegetable Spring Rolls and Jasmine Rice.
- ◆ Chicken or Tofu General Tso's Style with Jasmine Rice, and an Asian Chopped Salad
- ◆ Calzones/Pizzas – Your choice or Chef Created Served with Tossed or Caesar Salad
- ◆ Stuffed Peppers, Stuffed with Rice, Feta Cheese, Portobello Mushrooms and Spinach with Chef's Choice of Vegetables and Salad
- ◆ Stuffed Chicken Breast and Spinach and Goat Cheese Stuffed Portobello Mushrooms served with Chef's Choice of Vegetables and Wild Rice Pilaf
- ◆ Chicken or Spinach Enchiladas Verde Served with Rice and Beans, Guacamole and Sour Cream
- ◆ Mezze Platter: Spanakopita, Lemon Grilled Chicken Kabobs, Rice Stuffed Grape Leaves, Greek Salad and Pita Bread



RECEPTION SELECTIONS

Hot Hors D'Oeuvres

(per 50 pieces)

Macaroni and Cheese Tarts	\$70
Cheddar and Ale Mini Boules	\$95
Chicken and Cheese Empanadas	\$65
Asparagus Risotto Balls	\$65
Brie and Raspberry Phyllo Stars	\$80
Mini Steak and Cheese Subs	\$105
Mini Crab Cakes with Remoulade	\$110
Coconut Chicken Skewers	\$85
Spanish Beef Empanadas	\$65
Lobster Thermidor Puffs	\$125
Four Cheese Arancini	\$70
Scallops Wrapped In Bacon	\$125
Coconut Shrimp Skewers	\$100
Sweet Chili Glazed Pork Belly	\$85
Edamame Pot Stickers	\$55
Chicken Lemongrass Pot Stickers	\$55
Buffalo Chicken Crab Rangoon	\$95
Spanakopita	\$75

Cold Hors D'Oeuvres

(per 50 pieces)

Jumbo Shrimp Cocktail	\$95
Antipasto Skewers	\$70
Smoked Salmon Canapés	\$85
Mini Lobster Rolls	\$125

Reception Displays and Stations

International Cheese Display with Selection of Imported Cheese, Gourmet Crackers, Flatbreads and Breadstick
\$4.95/pp.

Seasonal Fresh Fruit Display with Sliced Fruits, Fruit Skewers, Fresh Berries and Honey and Vanilla Yogurt Dip
\$3.95/pp.

Fresh Vegetable Crudit  with Assorted Seasonal Vegetables and Chef's Choice of Dips
\$2.95/pp.

Carvery Station with Choice of Sirloin of Beef, Turkey Breast of Fleur e Lis Ham Served with Assorted Crust Roll and Spreads
\$7.95/pp.

Antipasto Display Including Imported Italian Meats and Cheeses, Marinated Vegetables, Selections of Olives, and Fresh Baked Breadsticks
\$5.95

Build Your Own Nacho Station with Queso Sauce, Pico De Gallo, Fresh Made Guacamole, Tortilla Chips and Assorted Toppings
\$4.95/pp.

Mediterranean Station with Pita Crisp, Assorted Hummus Dips, Baba Ganoush, Variety of Olives and Stuffed Grape Leaves
\$4.95/pp.



DESSERTS AND SNACKS

FRESH BAKED COOKIE	\$1.50
FUDGE AND WALNUT BROWNIES	\$1.75
ASSORTED DESSERT BARS	\$2.25
TRADITIONAL LEMON SHORTBREAD BARS	\$1.95
CHOCOLATE DIPPED BISCOTTI	\$1.50
FRESH FILLED RICOTTA CANNOLI'S	\$1.95
MINI GOURMET CUP CAKES	\$2.25
ITALIAN BUTTER COOKIES	\$1.25
NEW YORK STYLE CHEESECAKE WITH STRAWBERRIES	\$2.75
ASSORTED GOURMET CAKES	\$2.75
ICE CREAM SUNDAE BAR (MINIMUM 30 GUESTS)	\$4.95
SEASONAL FRESH CUT FRUIT SALAD	\$1.75

AFTERNOON SNACKS

CHEESE AND FRUIT PLATTER	\$4.95
VEGETABLE CRUDITÉS CUPS	\$2.95
PRETZELS AND CHIPS WITH ONION DIP	\$1.75
TORTILLA CHIPS AND SALSA	\$1.75
PITA CHIPS WITH HUMMUS	\$1.95
ASSORTED GRANOLA BARS	\$1.25
HOUSE MADE TRAIL MIX	\$1.50

OUR CATERING MENUS HAVE BEEN DEVELOPED TO ASSIST YOU IN PROVIDING THE PROPER SERVICES FOR YOUR MEETINGS AND CUSTOMERS. WE CAN PROVIDE ANY TYPE OF MENU UPON REQUEST, INCLUDING DIETARY NEEDS. DO NOT HESITATE TO ASK.

TIME REQUIREMENTS

NORMALLY WE PREFER 24 HOURS NOTICE FOR BREAKFAST, COLD BUFFETS AND AFTERNOON SNACK FUNCTION. SPECIAL REQUEST FUNCTION MAY REQUIRE MORE LEAD-TIME. WE UNDERSTAND THAT LAST MINUTE MEETINGS OCCUR AND EVERY EFFORT WILL BE MADE TO ACCOMMODATE YOUR NEEDS. ANY CHANGES IN FUNCTION COUNTS AND NEEDS ARE REQUIRED 24 HOURS PRIOR TO THE SERVICE OF THE FUNCTION. BILLING WILL BE BASED ON THE COUNTS AND MENUS PROVIDED 24 HOURS PRIOR TO FUNCTION.

EXTRA EQUIPMENT AND SUPPLIES

IF RENTAL EQUIPMENT IS REQUIRED, THAT COST WILL BE ADDED TO THE PRICE OF THE FUNCTION. LINENS, FLOWERS, ICE CARVINGS, ETC. CAN BE ORDER AT AN ADDITIONAL PRICE QUOTED BY UNIT MANAGER OR CATERING PERSONNEL

SPECIAL CHARGES

ALL FUNCTIONS ARE PRICED FOR DAYTIME SERVICE. NIGHTTIME PARTIES ARE AVAILABLE UPON REQUEST. SERVICE AFTER 4:00 P.M. MONDAY THROUGH FRIDAY MAY INCUR A LABOR CHARGE. SATURDAY AND SUNDAY FUNCTIONS WILL INCUR A LABOR CHARGE. WAIT SERVICE IS AVAILABLE UPON REQUEST

MEALS TAX

PRICES DO NOT INCLUDE MEALS TAX