



# WELDON CATERING

CATERING DONE WELL



# WELDON CATERING BREAKFAST MENU

## INDIVIDUAL

BREAKFAST WRAP \$8.5  
Scrambled eggs, white cheddar, fiesta  
veggies, avocado, fresh salsa, egg  
whites +\$1

STEEL CUT OATS \$5  
Plain, cinnamon pecan,  
fruit compote, honey & berries

PARFAIT BOWL 6.5  
Fresh fruit medley, greek yogurt,  
homemade granola

BREAKFAST SANDWICH \$8.5  
Scrambled eggs, white cheddar,  
fresh herbs on a bagel + \$1

PROTEIN PACKER BOX \$12  
Cottage cheese and fruit compote or  
yogurt parfait,  
veggie egg white bites or hard boiled  
eggs, overnight oat with chia, mixed  
nuts, nut butter

## BUNDLES

SUNRISE CONTINENTAL \$8  
breakfast breads, assorted pastries, bagels, fruit salad, granola,  
yogurt with honey, jams, and spreads

THE CLASSIC \$12  
Scrambled eggs, bacon, or sausage,  
breakfast potatoes with peppers and onions, buttermilk biscuits

SOUTH OF THE BORDER \$15  
Scrambled eggs, bacon, or sausage,  
breakfast potatoes with peppers and onions, buttermilk biscuits,  
sausage gravy, creamy grits,

THE FULL SPREAD \$18  
breakfast breads, Pastries, bagels, fruit salad, granola,  
yogurt with honey, jams, and spreads Scrambled eggs, bacon, or sausage,  
breakfast potatoes with peppers and onions, buttermilk biscuits,  
sausage gravy, creamy grits,

OPTIONS PRICED PER GUEST. MINIMUM 10 GUESTS

## FROM THE BAKERY

BREAKFAST BREADS  
Brown butter banana walnut,  
Lemon blackberry, Cranberry  
orange, Chocolate banana, Sunrise  
colada

PASTRIES  
Coffee crumb cake, carrot cream  
cheese muffin, cinnamon rolls, Maple  
pecan buns.

BAGELS  
Plain, Everything, Rosemary sea  
salt, cinnamon, sesame, cranberry,  
poppy

## BEVERAGES

COFFEE BOX  
House roast, Seasonal roast,  
Decaffeinated  
cream, sugar, cups, stirrers

TEA BOX  
A selection of bespoke teas  
honey, lemon, cups, stirrers

Small 10-12, \$24  
Large 14-16, \$36

# WELDON CATERING

## INDIVIDUAL BOXED LUNCH MENU

### SANDWICHES

#### PERUVIAN CHICKEN

Marinated Chicken Breast, white cheddar, arugula, roasted jalapeños aioli

#### ROAST BEEF

Herb roasted London broil, white cheddar, caramelized onions, horseradish aioli

#### BTLA

Thick cut apple wood bacon, tomato, arugula avocado, chipotle mayo  
TUNA

Our signature tuna salad, white cheddar, & tomato

#### FARM-STYLE CHICKEN SALAD

Hearty Chicken salad with red grapes pepitas, tomato

#### CAESER CHICKEN

Roasted Chicken Breast, romaine, Asiago, cracked pepper Caesar dressing

#### SMOKED TURKEY CLUB

Smoked turkey breast, bacon, tomato, arugula, garlic mayo, white cheddar, avocado

#### GREEN GODDESS

Baby arugula, cucumber, sprouts, avocado, Fresh mozzarella, red onion, basil mayo

### SALADS

#### SOUTHWEST COBB

Black beans, avocado, cherry tomato, red onion, red pepper, tortilla crisps

#### CHICKPEA CAESAR

Romaine, shaved Parmesan, red onion, hard boiled egg, roasted chickpeas, Cesar dressing

#### THE W.

Bacon, cucumber, cherry tomato, hard boiled eggs, shaved red onion, blue cheese crumbles.

#### THE CARNEGIE

Caramelized pecans, red onion, dried cherries, slivered pear

#### FARRO SALAD

cherry tomato, green and red onion, parsley, cucumber, citrus herb vinaigrette

#### ROASTED CORN SALAD

roasted corn with red and poblano peppers, cilantro, black beans, avocado (queso fresco optional)

#### FRUIT MEDLEY

Melon, pineapple, & berries (may vary based on seasonal availability)

#### KETTLE CHIPS

#### ADD-ONS

Avocado \$2, Chicken breast \$5  
Tuna/Chicken salad \$5  
Salmon fillet \$9

### FROM THE BAKERY

#### COOKIES

Brown butter chocolate chip, peanut butter, vanilla butter, kitchen sink oatmeal(gf/v), raspberry thumbprint

#### CAKE SLICES

Butter cake, Lemon pound cake

#### BARS +1.50 PER BOX

Peach crumble, Lemon meringue, Honey pecan, cocoa brownie

### BUILD YOUR BOX

To build an individual boxed lunch please select an entree sandwich or salad, a side and a dessert option. Beverages are available.

INDIVIDUAL BOXED LUNCHES  
\$15 EACH

# WELDON CATERING

## SHARED LUNCH MENU

### SANDWICHES

#### PERUVIAN CHICKEN

Marinated Chicken Breast, white cheddar, arugula, roasted jalapeños aioli

#### ROAST BEEF

Herb roasted London broil, white cheddar, caramelized onions, horseradish aioli

#### BTLA

Thick cut apple wood bacon, tomato, arugula avocado, chipotle mayo  
TUNA

Our signature tuna salad, white cheddar, & tomato

#### FARM-STYLE CHICKEN SALAD

Hearty Chicken salad with red grapes pepitas, tomato

#### CAESER CHICKEN

Roasted Chicken Breast, romaine, Asiago, cracked pepper Caesar dressing

#### SMOKED TURKEY CLUB

Smoked turkey breast, bacon, tomato, arugula, garlic mayo, white cheddar, avocado

#### GREEN GODDESS

Baby arugula, cucumber, sprouts, avocado, Fresh mozzarella, red onion, basil mayo

### SALADS

#### SOUTHWEST COBB

Black beans, avocado, cherry tomato, red onion, red pepper, tortilla crisps

#### CHICKPEA CAESAR

Romaine, shaved Parmesan, red onion, hard boiled egg, roasted chickpeas, Cesar dressing

#### THE W.

Bacon, cucumber, cherry tomato, hard boiled eggs, shaved red onion, blue cheese crumbles.

#### THE CARNEGIE

Caramelized pecans, red onion, dried cherries, slivered pear

### SIDES

#### FARRO SALAD

cherry tomato, green and red onion, parsley, cucumber, citrus herb vinaigrette

#### ROASTED CORN SALAD

roasted corn with red and poblano peppers, cilantro, black beans, avocado (queso fresco optional)

#### FRUIT MEDLEY

Melon, pineapple, & berries (may vary based on seasonal availability)

#### KETTLE CHIPS

#### ADD-ONS

Avocado \$2, Chicken breast \$5  
Tuna/Chicken salad \$5  
Salmon fillet \$9

### FROM THE BAKERY

#### COOKIES \$2.50 EA/\$25 PER DOZEN

Brown butter chocolate chip, peanut butter, vanilla butter, kitchen sink oatmeal(gf/v), raspberry thumbprint

#### CAKE SLICES \$3.50 EA

Butter cake, Lemon pound cake

#### BARs \$3.50 EA

Peach crumble, Lemon meringue, Honey pecan, cocoa brownie

### BUILD YOUR BUNDLE

#### SHARED SANDWICH BOXES

include 10 Sandwich halves

select 6 assorted sandwiches \$60 per box

#### SHARED SALADS

Medium

Serves 10 side salads-\$55

Large

Serves 20 side salads-\$83

SALADS SERVED WITH BREAD

THE CLASSICS

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PASTA BAR \$18 +

Marinated Chicken Breast, steak, shrimp, Alfredo, marinara, blush, olive oil garlic. Fettuccine, penne, cavatappi

FIESTA TACO BAR \$16

Soft & crispy taco shells (corn & flour, gf+\$1), tortilla chips, Chicken, Barbacoa, ground Beef or Turkey, Shrimp, Spanish rice, black beans, queso, lettuce, pico de gallo, jalapeño, sour cream, shredded cheese salsa, (guacamole +\$1.5/pp)

DINNER BUFFET \$35+

Roasted Chicken Breast, Roast beef, Lemon butter salmon braised short ribs, butter whipped potatoes or roasted red skin potatoes, wild rice pilaf, confetti rice, garlic green beans, Brussel sprouts, seasonal medley, asparagus salad, dinner rolls

GRAZING TABLE BEGINNING AT \$8 PER GUEST

Perfect for any gathering we build custom grazing tables to accommodate any number of guest.

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BRUNCH BUFFET \$45+

CHICKEN & WAFFLES

Crispy, Herb roasted, Caribbean jerk. Greek chicken meatballs  
Buttery Belgian waffles & local Ohio maple syrup

FISH & GRITS

Citrus butter salmon, Champagne shrimp scampi, or Cajun crawfish smother crab cakes, creamy Asiago stone ground grits.

STEAK & EGGS

Garlic herb bone -in, ribeye, ny-strip, lamb loin chops, with cheesy scrambled eggs or quiche.

BRUNCH BUNDLE INCLUDES  
FRUIT AND PASTRY TRAYS

OPTIONS PRICED PER GUEST. MINIMUM 10 GUESTS  
BEVERAGES AVAILABLE

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