



BUFFET CATERING MENU

Weddings | Corporate Events | Special Occasions

Serving Northwestern Pennsylvania & Southwestern New York

From the team behind the national award-winning Wells Hog Wild BBQ.

STANDARD BUFFET	PREMIUM BUFFET	LOW COUNTRY BOIL
\$30 per person	\$40 per person	\$35 per person

Three distinct catering experiences designed for polished presentation, efficient service, and memorable food.

Standard Buffet | \$30 per person

Choose two entrées and three sides and/or salads. Includes one dinner roll and butter per guest.

Entrées

Slow-Braised Beef with Red Wine Gravy

Fork-tender beef slowly braised with red wine, aromatics and herbs, finished with a rich savory gravy.

Smoked Pork Loin with Apple-Dijon Sauce

Higher-quality pork loin, slow-smoked, sliced and served with a savory apple-Dijon sauce.

Penne with Tomato-Basil Marinara

Penne tossed with a classic tomato-basil marinara and Parmesan.

Fire-Braised Chicken Breast

Tender 4 oz chicken breast with a fire-braised finish for consistent flavor and moisture.

Italian Sausage with Peppers & Onions

Italian sausage served with sautéed peppers and onions.

Penne Primavera

Penne tossed with vegetables, garlic, herbs and Parmesan. Vegetarian.

Sides

- Roasted Garlic Redskin Mashed Potatoes
- Green Beans with Garlic Butter
- Roasted Seasonal Vegetables
- Macaroni & Cheese
- Brown Sugar-Glazed Carrots
- Herbed Rice Pilaf

Salads

Garden Salad — Mixed greens with tomato, cucumber, red onion and shredded carrot.

Caesar Salad — Crisp romaine with Parmesan, croutons and Caesar dressing.

Italian Salad — Mixed greens with tomato, cucumber, red onion, pepperoncini and Parmesan with Italian dressing.

Premium Buffet | \$40 per person

Choose one Signature Entrée, one Classic Entrée, and three sides and/or salads. Includes one dinner roll and butter per guest.

Signature Entrées

Wood-Fired Ribeye Roast Carving Station

Boneless ribeye roast carved to order and served with au jus and horseradish cream. On-site carving attendant required.

Braised Beef Short Ribs

Boneless short ribs slowly braised until tender and finished in a rich savory sauce.

Creole Shrimp

21/25 shrimp in a tomato-based Creole sauce with peppers, onions, celery and Southern seasoning.

UPGRADE TO TWO SIGNATURE ENTRÉES +\$7 PER PERSON

Classic Entrées

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| • Slow-Braised Beef with Red Wine Gravy | • Fire-Braised Chicken Breast |
| • Smoked Pork Loin with Apple-Dijon Sauce | • Italian Sausage with Peppers & Onions |
| • Penne with Tomato-Basil Marinara | • Penne Primavera — Vegetarian |

Premium Sides & Salads

Choose from all Standard Buffet sides and salads, plus:

Spring Mix Salad — Spring greens with dried cranberries, feta, candied walnuts, cherry tomatoes and balsamic vinaigrette.

Low Country Seafood Boil | \$35 per person

A Southern-inspired specialty buffet centered on classic Low Country flavors.

Low Country Boil

Shell-on 21/25 shrimp, andouille sausage, red potatoes and corn, seasoned and prepared together.

Chicken & Sausage Jambalaya

Seasoned chicken, sausage and rice with classic Southern flavors.

Southern Coleslaw

Creamy, crisp coleslaw served chilled.

Southern-Style Green Beans

Slow-cooked green beans seasoned for a classic Southern side.

Cornbread or Dinner Rolls

Choice of cornbread or dinner rolls.

ADD SOUTHERN PEACH COBBLER +\$5 PER PERSON

Service Options

Pickup Catering • Drop-Off Catering • Full-Service Catering

An 18% service fee is added to the food total. On-site staffing, disposables, rental tableware, and applicable taxes are billed separately. Minimums may apply based on event date, location, guest count, and service level.

Upscale disposable place settings are available for catered events. China, flatware, glassware and linen rentals can be arranged upon request; additional staffing may be required for rental-tableware service.

Tastings

Tastings are available by appointment for qualified wedding and full-service event clients. Selections are limited and may vary based on production schedules. Certain specialty items, including carving-station entrées, may only be available during scheduled tasting events. Tasting fees are credited toward the final event balance when booked.

Contact Wells Catering Group to check availability and request a catering proposal.