



Grazing and Event Menu

OUR GRAZING AND EVENT MENU DETAILS OUR RECOMMENDED OPTIONS FOR CASUAL EVENTS AND ENTERTAINING. COMBINING FRESH INGREDIENTS AND UNIQUE FLAVORS, THESE ECLECTIC OFFERINGS ARE PROVEN CROWD PLEASERS! ASK US HOW WE CAN CREATE A BEAUTIFUL AND DELICIOUS SPREAD FOR YOUR ENTERTAINING NEEDS!

Crudité

FRESH VEGETABLES WITH CHOICE OF DILL CAPER SOUR CREAM, HUMMUS, OR ARTICHOKE SPINACH DIP (GF) (V)
IF HUMMUS
\$40

Mediterranean Platter

HUMMUS, OLIVE MEDLEY, FETA, FRESH VEGETABLES, MARINATED ARTICHOKE, AND CROSTINI
+\$5 REPLACE MARINATED ARTICHOKE WITH DOLMAS (VEGETARIAN STUFFED GRAPE LEAVES)
\$45

Creamer Potatoes

DUSTED WITH FLAKED SEA SALT AND SERVED WITH DILL CAPER SOUR CREAM (GF)
\$40

Charcuterie Arrangement

CHEF SELECTION OF CURED MEATS, A PÂTÉ, ACCENTING ARTISAN CHEESES, ACCOUTREMENTS, CROSTINI
\$85

Salami and Cheese Arrangement

3 ASSORTED SALAMI, 3 ASSORTED CHEESES, DRIED FRUIT, CORNICHONS, CROSTINI
\$70

Domestic Cheese Platter

SELECTION OF DOMESTIC CHEESES, FRUIT, CROSTINI
\$45

Artisan Cheese Platter

SELECTION OF ARTISAN CHEESES, FRUIT, CROSTINI
\$60

Pinwheels

FARM SESSION: SMOKED TURKEY, FIG JAM, GOAT CHEESE, SPINACH, SHALLOTS

HOFFNER'S SISTER: BRAISED BRISKET, HORSE RADISH CREAM, CARAMELIZED ONIONS, SWISS, SPINACH

BBQ CHICKEN: BRAISED CHICKEN BREAST, PIMENTO CHEESE, BBQ, CUCUMBER, RED CABBAGE, SPINACH

GINGER TOFU: BAKED TOFU, SESAME CREAM CHEESE, SHREDDED CARROTS, RED CABBAGE, SPINACH, GINGER HOISIN DRESSING
\$60

Fresh

FRESH FRUIT ARRANGEMENT (V) (GF)
\$45

Indulgent

BACON WRAPPED FIGS (60 COUNT) (GF)
\$80

MINIATURE CHEESECAKES IN A PHYLLO SHELL (60 COUNT)
ARTICHOKE AND ROASTED GARLIC
BACON AND CHIVES
PIMENTO
SAGE & APRICOT
\$80

Sweet

HOUSE-BAKED COOKIES, MINI CAKES, FRESH FRUIT PLATTER
\$45

PLEASE GIVE US A CALL M-F 9AM-4PM AND SAT 9AM-3PM, OR SEND US AN EMAIL THROUGH OUR ONLINE CONTACT FORM TO BEGIN AN ORDER FOR YOUR NEXT EVENT! WE LOOK FORWARD TO SERVING YOU!

WELLMANNSBRANDS.COM/BOTTLE-AND-BASKET

513-345-2979



Boxed Lunch and Salad Menu

BOXED LUNCH SANDWICHES AND WRAPS INCLUDE A BAG OF CHIPS AND A SWEET TREAT FOR \$12.
GLUTEN FREE BREAD IS A \$1 UP-CHARGE PER BOXED LUNCH.

SALADS INCLUDE A SWEET TREAT FOR \$12.
ADD PROTEIN TO A SALAD FOR A \$2 UP-CHARGE PER BOXED LUNCH.

SANDWICH PLATTERS \$8 PER PERSON
INCLUDE CHIPS OR A SWEET FOR AN ADDITIONAL \$2 PER PERSON

Sandwiches and Wraps

MADE WITH YOUR CHOICE OF A WHOLE WHEAT WRAP OR SIXTEEN BRICKS MULTIGRAIN BREAD

Farm Session

SMOKED TURKEY BREAST, HOUSE-MADE BOURSIN CHEESE, FIG JAM, PEPITA PESTO, PICKLED SHALLOTS, SPINACH

Avocado Bliss

TOFU, AVOCADO, TOMATO, SHALLOTS & ROASTED GARLIC, WHITE CHEDDAR, SPRING MIX

Maureen

LIME CILANTRO TUNA SALAD, SWISS, TOMATO, SPRING MIX

Triple Cheese

WHITE CHEDDAR, SWISS, BOURSIN, PESTO, SPRING MIX

Braised Beef

BRAISED BEEF, WHITE CHEDDAR, DIJONNAISE, PICKLED SHALLOTS, SPRING MIX

East Village

SMOKED TURKEY, PESTO, ROASTED RED PEPPERS, GOAT CHEESE, SPRING MIX

Pad Thai

TOFU OR CHICKEN, PEANUT SAUCE, CUCUMBER, SPINACH, WITH A BLEND OF SCALLIONS, CILANTRO, SHREDDED CARROTS, MUNG BEANS

Greens

OUR ECLECTIC SALADS ARE MADE WITH FRESH INGREDIENTS AND HOUSE-MADE DRESSINGS.

Kale Caesar

CHOPPED KALE AND ROMAINE, OLIVE MEDLEY, PARMESAN, CROUTONS, AND A LEMON WEDGE WITH A ZESTY MISO TAHINI DRESSING. OPTION TO ADD TOFU OR CHICKEN.

Blue Rock Pear

MIXED GREENS, TOASTED WALNUTS, BLUE CHEESE CRUMBLES, FRESH PEAR SLICES, WITH A BALSAMIC VINAIGRETTE. OPTION TO ADD TOFU OR CHICKEN

Garden Bash

CHOPPED ROMAINE, SPRING MIX, SHREDDED CARROTS, RED CABBAGE, CUCUMBERS, RED BELL PEPPERS, MARINATED CHICKPEAS, PEPITAS, WITH CHOICE OF DRESSING.

House-made Dressings

BALSAMIC VINAIGRETTE, LIME CILANTRO VINAIGRETTE, GINGER HOISIN VINAIGRETTE, MISO TAHINI CAESAR DRESSING, OR CURRY YOGURT.

Add a Protein

OPTION TO ADD TOFU, CHICKEN, OR TUNA
+ \$2/BOXED LUNCH

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Special Events and Gatherings Catering Menu

CHOOSE FROM A SELECTION OF DELECTABLE GRAZING OPTIONS OR A FULL MEAL WITH OUR ECLECTIC MAIN DISHES, HOT AND COLD SIDES, AND HOUSE-MADE SWEETS. LET US KNOW HOW MANY GUESTS YOU'RE SERVING AND WE'LL HELP YOU CHOOSE WHAT OPTIONS ARE BEST FOR YOUR GATHERING!

Crudité

FRESH VEGETABLES WITH CHOICE OF DILL CAPER SOUR CREAM, HUMMUS, OR ARTICHOKE SPINACH DIP (GF) (V)
IF HUMMUS
\$40

Mediterranean Platter

HUMMUS, OLIVE MEDLEY, FETA, FRESH VEGETABLES, MARINATED ARTICHOKE, AND CROSTINI
+\$5 REPLACE MARINATED ARTICHOKE WITH DOLMAS (VEGETARIAN STUFFED GRAPE LEAVES)
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Creamer Potatoes

DUSTED WITH FLAKED SEA SALT AND SERVED WITH DILL CAPER SOUR CREAM (GF)
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Charcuterie Arrangement

CHEF SELECTION OF CURED MEATS, A PÂTÉ, ACCENTING ARTISAN CHEESES, ACCOUTREMENTS, CROSTINI
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Salami and Cheese Arrangement

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Domestic Cheese Platter

SELECTION OF DOMESTIC CHEESES, FRUIT, CROSTINI
\$45

Artisan Cheese Platter

SELECTION OF ARTISAN CHEESES, FRUIT, CROSTINI
\$60

Pinwheels

\$60

FARM SESSION: SMOKED TURKEY BREAST, GOAT CHEESE, FIG JAM, SCALLIONS, SPINACH

BBQ CHICKEN: BRAISED CHICKEN BREAST, PIMENTO CHEESE, RED CABBAGE, CUCUMBER, BBQ SAUCE SPINACH

HOFFNER'S SISTER: BRAISED BRISKET, HORSERADISH CREAM, CARAMELIZED ONIONS, SWISS, SPINACH

GINGER TOFU: BAKED TOFU, SESAME CREAM CHEESE, SHREDDED CARROTS, RED CABBAGE, GINGER HOISIN DRESSING, SPINACH

Savory Cheesecake

\$50

SERVED WITH CRACKERS OR CROSTINI AND FRUIT OR \$4/PERSON MINIATURE CHEESECAKE IN PHYLLO SHELL (3 PER PERSON)

ARTICHOKE AND ROASTED GARLIC BACON AND CHIVES PIMENTO APRICOT AND SAGE

Bacon Wrapped

\$4/PERSON BACON WRAPPED DRIED FRUIT (3 PER PERSON) (GF)

\$5/PERSON BACON WRAPPED FRESH FRUIT OR VEGETABLES (3 PER PERSON) (GF)

Skewered

\$4/PERSON (2 PER PERSON)

FRESH MOZZARELLA TOSSED IN PEPITA PESTO WITH GRAPE TOMATOES (GF) SALAMI, GOUDA, AND CORNICHON

\$5/PERSON (3OZ PER PERSON)

SEARED AND CHILLED CHIMICHURRI FLANK STEAK RIBBONS (GF)



Main Course

OUR HEARTY MAIN DISHES ARE MADE WITH FRESH, UNIQUE FLAVORS FROM HOUSE-MADE RECIPES AND SERVE 10-12 SERVINGS PER PAN. PLEASE ASK FOR OUR RECOMMENDATIONS!

Sherry Herbed Chicken

CHICKEN BREASTS BRAISED IN SHERRY WINE AND ITALIAN HERBS SERVED SLICED OR SHREDDED
(GF) \$40/PAN \$6/PERSON

BBQ Pulled Chicken

SHREDDED CHICKEN BREAST TOSSED IN ZESTY BBQ SAUCE
(GF) \$40/PAN \$6/PERSON

Apple Cumin Pulled Pork

BONELESS PORK BUTT RUBBED IN GINGER, BROWN SUGAR, AND SPICES. BRAISED IN APPLE CIDER VINEGAR AND APPLE JUICE
(GF) \$40/PAN \$6/PERSON

BBQ Pulled Pork

SHREDDED PORK TOSSED IN ZESTY BBQ SAUCE.
(GF) \$40/PAN \$6/PERSON

Pork Tenderloin

RUBBED IN SPICES. SEARED AND BRAISED IN APPLE CIDER WITH SHALLOTS. SLICED AND TOPPED WITH FRESH PARSLEY
(GF) \$6/PERSON

Barbacoa Brisket

BEEF BRISKET RUBBED IN COFFEE AND BARBACOA STYLE SPICES. SEARED AND COOKED LOW AND SLOW IN COOKING SHERRY AND COCA COLA. SERVED SLICED OR SHREDDED
(GF) \$60/PAN \$9/PERSON

Lemongrass Chicken or Tofu

LEMONGRASS SAUCE SLOW SIMMERED STRIPS OF TENDER CHICKEN OR TOFU, WITH LONG BEANS, CARROTS, BAMBOO SHOOTS, AND WILD MUSHROOMS.
SERVED WITH 8OZ OF BASMATI RICE PER ORDER
(GF) (V) IF TOFU. \$9/PERSON

Tofu Stir Fry

STIR FRY OF TOFU, A GINGER HOISIN SAUCE, CARROTS, BROCCOLI, RED BELL PEPPER, AND SNAP PEAS. SERVED WITH 8OZ OF BASMATI RICE
(GF) (V) \$45/PAN

Roasted Grape and Rosemary Chicken Salad

ROASTED CHICKEN BREAST AND GRAPES TOSSED IN ROSEMARY AIOLI, TOASTED ALMONDS, SALT, AND BLACK PEPPER
(GF) \$45/PAN

Curried Coconut Chicken Salad

ROASTED CHICKEN BREAST TOSSED WITH CILANTRO, SCALLIONS, CHOPPED SHALLOTS, AND A CURRY COCONUT SAUCE
(GF) \$45/PAN

Fennel Shallot Egg Salad

CHOPPED HARD BOILED EGGS TOSSED WITH MAYONNAISE, SAUTÉED FENNEL AND SHALLOTS, SALT, AND PEPPER
(GF) \$45/PAN

Lime Cilantro Tuna Salad

ALBACORE TUNA TOSSED IN A LIME CILANTRO VINAIGRETTE WITH CHOPPED CELERY AND SHALLOTS
(GF) \$45/PAN

Curried Tuna Salad

ALBACORE TUNA TOSSED IN A CURRIED AIOLI WITH GOLDEN RAISINS, SHALLOTS, AND PARSLEY
(GF) \$45/PAN



Hot Accompaniments

OUR UNIQUE SIDE DISHES ARE MADE WITH FRESH INGREDIENTS, ECLECTIC FLAVORS, AND FROM HOUSE-MADE RECIPES. EACH DISH SERVES 10-12 SERVINGS PER PAN. PLEASE ASK FOR OUR RECOMMENDATIONS!

**HOT SIDES ARE \$38 PER PAN
AND SERVE 10-12 PEOPLE**

Roasted Vegetables with Goat Cheese

ZUCCHINI, SUMMER SQUASH, EGGPLANT, RED BELL PEPPER, GARLIC, HERBS AND SPICES, AND OIL
TOPPED WITH GOAT CHEESE
(GF) AND (V) IF NO GOAT CHEESE

Cider Braised Vegetables:

SEASONAL VEGETABLES WITH GARLIC, HERBS AND SPICES, APPLE JUICE, AND APPLE CIDER VINEGAR
(V) (GF)

Candied Sweet Potatoes

SWEET POTATOES ROASTED WITH BROWN SUGAR, ROSEMARY BUTTER, AND SPICES.
TOPPED WITH SPICED CANDIED PECANS
(GF)

Caramelized Brussels Sprouts

BRUSSELS SPROUTS ROASTED WITH ONIONS
(GF) (V)

Creamy Mushroom Risotto

ORZO PASTA IN PLACE OF RISOTTO SIMMERED WITH LEMON, WILD MUSHROOMS, SHALLOTS, GARLIC, AND CREAM

Curried Lentil Pilaf

CURRIED BASMATI RICE WITH LENTILS, CARROTS, GOLDEN RAISINS, ONION, AND FRESH MINT
(GF) (V)

**HOT SIDES ARE \$38 PER PAN
AND SERVE 10-12 PEOPLE**

Roasted Redskins

REDSKINS ROASTED IN HERBS AND SPICES. SERVED WITH CURRY CATSUP.
(GF) (V)

Mac

CLASSIC - WHOLE GRAIN ELBOW PASTA TOSSED IN OUR CLASSIC CHEESE SAUCE

HERBED GOUDA - WHOLE GRAIN ELBOW PASTA TOSSED IN AN HERBED GOUDA CHEESE SAUCE

BUFFALO - WHOLE GRAIN ELBOW PASTA TOSSED IN CLASSIC CHEESE SAUCE WITH FRANK'S RED HOT SAUCE AND BLUE CHEESE CRUMBLES

VEGAN - WHOLE GRAIN ELBOW PASTA TOSSED IN VEGAN CHEESE SAUCE. (V) (ADD \$5)

Gratins

SCALLOPED REDSKIN, SWEET POTATOES, WHITE CHEDDAR

FENNEL, CARROTS, BROCCOLI OR CAULIFLOWER, THYME, ROSEMARY

DICED YUKONS, TRUFFLE OIL, COARSE BLACK PEPPER, AND SEA SALT



Chilled Accompaniments

OUR UNIQUE SIDE DISHES ARE MADE WITH FRESH INGREDIENTS, ECLECTIC FLAVORS, AND FROM HOUSE-MADE RECIPES. EACH DISH SERVES 10-12 SERVINGS PER PAN. PLEASE ASK FOR OUR RECOMMENDATIONS!

CHILLED SIDES ARE \$38 PER PAN
AND SERVE 10-12 PEOPLE

Simple Garden Salad

SPRING MIX, CELERY, SHREDDED CARROTS, TOMATOES, CUCUMBERS, AND PEPITAS WITH A CHOICE OF DRESSING

Sesame Noodles

RICE NOODLES, EDAMAME, RED BELL PEPPER, AND CARROTS TOSSED IN A SESAME VINAIGRETTE AND TOPPED WITH TOASTED SESAME SEEDS
(GF) (V)

Sesame Kale

CHOPPED KALE, BROCCOLI, CARROTS, EDAMAME, AND RED BELL PEPPER TOSSED IN A SESAME VINAIGRETTE AND TOPPED WITH TOASTED SESAME SEEDS
(GF) (V)

Spinach Orzo

ORZO PASTA, BABY SPINACH, TOMATOES, SHALLOTS, KALAMATA OLIVES, AND TOASTED ALMONDS TOSSED IN RED WINE VINAIGRETTE AND TOPPED WITH FETA
(V) IF NO FETA

Pesto Orzo

ORZO PASTA, SUN-DRIED TOMATOES, FRESH MOZZARELLA, AND CHIVES TOSSED IN PESTO.
LENTIL SALAD: LENTILS, CHOPPED CARROTS, CELERY, SHALLOTS, AND PARSLEY
TOSSED IN A RED WINE VINAIGRETTE

Brussels and Kale Salad

CHOPPED KALE, SHREDDED BRUSSELS SPROUTS, PARMESAN CHEESE, AND TOASTED ALMONDS TOSSED IN A ZESTY LEMON DRESSING
(GF) (V) IF NO PARMESAN

House-Made Dressings

(V) (GF) BALSAMIC VINAIGRETTE, (V) (GF) LIME CILANTRO VINAIGRETTE, (V) GINGER HOISIN VINAIGRETTE, (V) (GF) MISO TAHINI CAESAR, (GF) CURRY YOGURT, CREAMY GARLIC DILL

CHILLED SIDES ARE \$38 PER PAN
AND SERVE 10-12 PEOPLE

Slaws

JAPANESE GINGER SLAW - CABBAGE, CARROTS, AND SCALLIONS TOSSED IN A GINGER MISO DRESSING
(GF)(V)

CREAMY CLASSIC SLAW - CABBAGE, CARROTS, AND SCALLIONS TOSSED IN A ZESTY MAYONNAISE DRESSING
(GF)

SUPERFOOD SLAW - RED CABBAGE, BRUSSELS SPROUTS, KALE AND KOHLRABI TOSSED IN A ZESTY LEMON DRESSING
(GF)(V)

DRAGON SLAW - GREEN & RED CABBAGE, CARROTS, AND SCALLIONS TOSSED IN A SESAME GINGER DRESSING TOPPED WITH SPICY GLAZED PEANUTS
(GF)(V)

Potato Salads

MUSTARD DILL POTATO SALAD - REDSKIN POTATOES TOSSED IN A WHOLE GRAIN MUSTARD AND DILL DRESSING
(GF)(V)

NINA POTATO SALAD - REDSKIN POTATOES, GREEN BEANS, OLIVES, PARSLEY, AND ROASTED RED PEPPERS TOSSED IN A WHOLE GRAIN MUSTARD AND DILL DRESSING
(GF)

CLASSIC POTATO SALAD - REDSKIN POTATOES, ONIONS, CELERY, AND HARD BOILED EGGS TOSSED IN A ZESTY MAYONNAISE DRESSING

LOADED POTATO SALAD - RED SKIN POTATOES, BACON, CHEDDAR, AND CHIVES TOSSED IN A CREMA



House-Made Sweets

OUR SELECTIONS OF HOUSE-MADE SWEET TREATS AND DESSERTS WILL PLEASE JUST ABOUT ANY PALETTE AND ARE GREAT OPTIONS FOR GROUPS!

Arranged Platters

CAKES, COOKIES, AND FRESH FRUIT PLATTER
\$45

FRESH FRUIT ARRANGEMENT
\$45

By the Sweet

MINI FLOURLESS CHOCOLATE TORTES WITH CHOCOLATE GANACHE
\$3/PERSON
(GF)

MINI ORANGE PISTACHIO CAKES WITH ORANGE VANILLA BUTTERCREAM
\$3/PERSON

CHOCOLATE MOUSSE TOPPED WITH FRESH BERRIES
\$3/PERSON

Truffles

ROLLED IN COCOA POWDER
\$2/PERSON

ROLLED IN CHOPPED NUTS
\$3/PERSON

CUSTOM/SEASONAL
\$4/PERSON

Panna Cotta

\$4/PERSON
(EACH SERVED WITH GARNISH TO COMPLEMENT)
COCONUT
ESPRESSO
LEMON
VANILLA
SEASONAL