

## VEGETARIAN PLATTERS

<b>Veggies &amp; Dip</b>	\$3 pp
Seasonal Vegetables   Creamy Garlic Dip	
<b>Stadium Nachos</b>	\$45
Corn Tortillas   Shredded Cheese   Tomato   Jalapeño   Green Onion   Black Olives   Salsa   Sour Cream (16"x24" platter)	
<b>French Fries</b>	\$30
Yukon Gold French Fries   Ketchup (5lbs)	
<b>Waffle Fries</b>	\$45
Lightly Dusted Lattice Fries   Ketchup (5lbs)	
<b>Sweet Potato Fries</b>	\$45
Chipotle Mayo (5lbs)	
<b>Mediterranean</b>	\$65
Hummus   Tzatziki   24 Falafels   Olives   Pita   Flatbread	
<b>Spanakopita</b>	\$60
Phyllo Pastry   Feta Cheese   Spinach   Diced Onion (24pcs)	
<b>Baked Bocconcini Crostini</b>	\$65
Herb Toasted Crostini   Bocconcini   Tomato Jam   Basil (24pcs)	
<b>Santa Fe Spring Roll</b>	\$50
Garlic Spinach   Corn   Black Beans   Salsa   Mixed Cheese   Jalapeño   Guacamole Ranch Dipping Sauce (24pcs)	
<b>Veggie Quesadilla</b>	\$60
Grilled Zucchini & Peppers   Pico De Gallo   Sour Cream   Salsa (24pcs)	
<b>Assorted Popper Platter</b>	\$72
12pc Mozzarella Sticks – Marinara Sauce   12pc Jalapeno Poppers – Sour Cream   12pc Fried Pickles – Spicy Aioli	
<b>Balsamic Mushroom &amp; Cucumber Cup</b>	\$60
Balsamic Mushroom Cap   Spicy Mango Salsa   Cucumber Cup (24pcs)	
<b>Thai Mango Lettuce Wrap</b>	\$65
Thai Mango Salsa   Iceberg Lettuce Cup   Fried Tofu   Thai Chili Dipping Sauce (24pcs)	
<b>Quinoa Veggie Sliders</b>	\$70
Basil Aioli (24pcs)	
<b>Caesar Salad Bowl</b>	\$3.5 pp
Mixed Greens   Croutons   Parmesan Cheese   Creamy Garlic Dressing   Lemon Wedge	
<b>House Salad Bowl</b>	\$3 pp
Mixed Greens   Carrot   Beets   Tomato   Red Onion   Balsamic Dressing	
<b>Greek Salad Bowl</b>	\$4 pp
Mixed Greens   Sweet Peppers   Kalamata Olives   Red Onion   Tomato   Cucumbers   Feta Mediterranean Dressing	
<b>Cheese &amp; Crackers</b>	\$82
Assorted 2lbs Domestic Cheese   Savory Crackers   Fruit Garnish	

## MEAT & SEAFOOD PLATTERS

<b>Traditional Beef Sliders</b>	\$84
Beef Patty   Lettuce   Tomato - <i>Condiments Served on Side</i> (24pcs)	
<b>Grilled Beef Skewers</b>	\$84
Sesame Ginger Soy Base (24pcs)	
<b>Grilled Chicken Skewers</b>	\$78
Tzatziki Dipping Sauce (24pcs)	
<b>Coconut Shrimp Skewers</b>	\$84
Thai Sweet Chili Dipping Sauce (24pcs)	
<b>Tangy Chili Shrimp Cucumber Cup</b>	\$84
Tangy Grilled Shrimp   Fruit Salsa   Cucumber Cup (24pcs)	
<b>Jumbo Shrimp Cocktails</b>	\$80
House Made Cocktail Sauce (24pcs)	
<b>Chicken Strip Platter</b>	\$72
Plum Sauce (24pcs)	
<b>Fish Tacos</b>	\$78
Beer Battered Haddock   Apple Slaw   Cilantro   Pico de Gallo   Tangy Aioli (24pcs)	
<b>Buffalo Chicken Tacos</b>	\$78
Breaded Chicken   Buffalo Sauce   Shredded Lettuce   Pico de Gallo   Tangy Aioli (24pcs)	

## FAMOUS ROASTER CHICKEN WINGS

Wings are served dry with sauce on the side unless otherwise requested (1 sauce per 50pcs)

50 pc	\$100
100 pc	\$195
200 pc	\$380

## STONE BAKED PARTY PIZZA

<b>Cheese</b>	\$35
Herb Tomato Sauce   Mozzarella Cheese (24pcs)	
<b>Vegetarian</b>	\$45
Olives   Tomatoes   Peppers   Mushrooms (24pcs)	
<b>Hawaiian Party Pizza</b>	\$40
Ham   Pineapple   Diced Onion & Peppers   Mozzarella Cheese (24pcs)	
<b>Traditional Pepperoni</b>	\$38
Pepperoni   Herb Tomato Sauce   Mozzarella Cheese (24pcs)	
<b>BBQ Chicken</b>	\$45
Pulled Chicken   Red Onion   Mozzarella (24pcs)	
<b>Meatlovers</b>	\$50
Bacon   Ground Beef   Pepperoni   Sausage   Mozzarella Cheese (24pcs)	

## SWEET TREATS AND FINISHING TOUCHES

<b>Fruit Platter</b> Seasonal Fruit	\$50
<b>Mini Cheese Cake Tarts</b> (24pcs)	\$60
<b>Mini Mousse Shooters</b> Choose Between: Mango   Raspberry White Chocolate   Dark Cuban Chocolate (24pcs)	\$65
<b>Chef Assorted Sweet Selections</b> Chef Featured Mini Desserts (24pcs)	\$72
<b>House Baked Jumbo Cookies</b> Chocolate Chip (12pc)   Oatmeal Raison (12pc)   White Chocolate Macadamian (12pc)	\$72
<b>WEGZ Signature</b> French Mocha Macaroon   Chocolate Ganache (24pcs)	\$72
<b>Bring Your Own Cake   Cupcakes</b> <i>The Service Fee is applied to outside dessert brought into our venue. WEGZ will store the cake if need be (no freezer cakes), set up a dessert table with linen, provide plates and cutlery, as well as cut and serve the cake upon request with notice the day of. The name of the bakery must be included on the event confirmation s per our food safety policy.</i>	\$25



## RECEPTION BUFFETS

### Silver Menu

\$32.95 per person

- Dinner Rolls and Butter
- House Salad
- Tossed Caesar Salad
- Rice Pilaf
- Seasonal Vegetables
- Penne Pomodoro

***Choice Between:***

- Chicken or Veal or Eggplant  
Parmesan (6oz pp)

***Choice Between:***

- Pan Seared Basa Filet with Fresh  
Fruit Salsa or Southern Fried  
Chicken (6oz pp)

- Assorted Mini Desserts

### Gold Menu

\$38.95 per person

- Dinner Rolls and Butter
- House Salad
- Tossed Caesar Salad
- Roasted Potato
- Seasonal Vegetables
- Penne Pomodoro
- Bacon Wrapped Beef  
Medallions (7oz pp)
- Grilled Lemon Rosemary  
Chicken (6oz pp)
- Assorted Mini Desserts

### Platinum Menu

\$49.95 per person

- Dinner Rolls and Butter
- Greek Pasta Salad
- Tossed Caesar Salad
- Roasted Potato
- Rice Pilaf
- Seasonal Vegetables
- Butternut Squash Pesto Penne
- Carved Roast Beef Au Jus (7oz pp)
- Oven Roasted Chicken (4oz pp)
- Seasonal White Fish (4oz pp)
- Seasonal Fresh Fruit
- Assorted Mini Desserts

## CLASSIC STARTER STATION

Add the Classic Starter Station for only \$8.95 per person – available only with Buffet  
Crudités and Dip  
Assorted Breads and Spreads  
Corn Crisps and Salsa  
Root Chips

## CUSTOMIZED MENUS ALWAYS CONSIDERED!

WEGZ Buffets are available for groups with a minimum of 20 guests. Food will be served for a maximum of 90 minutes from the requested start time. Our Food Safety policy does not allow buffet items for take-out once the items have been served. Prices and portions are based on the confirmed number of guests plus any additional guests that attend, confirmation of the guest count is required 72 hours in advance. If there are additional guests without the required notice the Chef may be required to substitute additional quantities with similar items.