

THE WELL

In-House Catering Menu

Operated by All Around the World Cuisine

SAVORY STARTERS & SHAREABLES

Chef Tim's Smoked Wings

(or Hand-Breaded Boneless Wings)

Slow-smoked wings finished to order and served with celery, carrot sticks, ranch or blue cheese.

Sauce Selections:

Mild Buffalo · Hot Buffalo · Honey BBQ · Sweet Jerk · Garlic Parmesan · Teriyaki

Crispy Cauliflower Bites

Hand-breaded cauliflower florets, fried crisp and tossed in any wing sauce of your choice.

Served with ranch or blue cheese.

Meatballs *(House-made, tender beef & pork meatballs, seasoned with garlic, herbs, and warm spices. Served hot and glazed in your choice of sauce.)*

- **Marinara**
Slow-simmered tomato sauce with garlic, olive oil, and herbs
- **Blackberry BBQ**
Smoky barbecue sauce blended with ripe blackberries,
- **Apricot Chipotle**
Sticky apricot glaze with smoked chipotle peppers

House Egg Rolls

Crispy, hand-rolled, and built for dipping.

- **Reuben Egg Rolls**
Corned beef, Swiss cheese, and sauerkraut, served with Thousand Island dressing
- **Italian Egg Rolls**
Italian ham, pepperoni, salami, and mozzarella, served with warm marinara
- **Philly Cheesesteak Egg Rolls**
Seasoned steak, peppers, onions, and provolone, served with cheese sauce

Signature Empanadas

Hand-folded and golden-fried.

- **Chicken Tinga**
Slow-braised chicken in a smoky tomato-chipotle sauce
- **Carne con Papa**
Seasoned beef and tender potatoes

- **Poblano, Potato, Cheese**
Roasted poblano peppers, seasoned potatoes, Mexican blend cheeses
- **Italian-Style**
Italian ham, pepperoni, salami, and mozzarella

(Served with salsa roja, crema, or marinara)

House Kettle Chips & Dips

Crispy house-made kettle chips served with assorted seasonings and dips, including:
French onion · Pimento cheese · Ranch or spicy aioli · Honey BBQ

House-Made Tortilla Chips & Salsa & Guacamole

Fresh-fried tortilla chips served with rotating house salsas and guacamole
(roja, verde, and seasonal selections)

Loaded Fries or Loaded Tots

Crispy fries or tots topped with cheese sauce, green onion, and bacon or pulled pork.
Served with house fry sauce.

Charcuterie Cups

Individual grab-and-go cups featuring cured meats, cheeses, olives, nuts, and crackers.
Perfect for cocktail hours and mingling events.

HANDHELDS & BIG BITES

CUBANO SANDWICHES

- **Classic Cubano**
Roasted pork and grilled ham layered with local pickles, imported Swiss cheese, and Tamiami sauce.
Pressed on traditional Cuban bread until crisp and golden.
- **BBQuban**
Roasted pork and grilled ham with house-made BBQ sauce, crispy potato sticks, local pickles, and a melted cheddar-jack cheese blend.
- **Spicy Chicken Cuban**
Mojo-marinated chicken topped with sriracha, spicy cheese, and fresh crispy jalapeños for a fiery island-style kick.
- **Veggie Cuban**
Roasted seasonal vegetables with sweet jerk sauce,

pineapple salsa, Swiss cheese,
and crispy potato sticks for a tropical vegetarian option.

- **Brisket Melt Cuban**

Smoked brisket stacked with onion straws,
cheddar cheese, house BBQ sauce,
and crispy potato sticks—pressed to golden perfection.

Slider Trio Platters

Choose any three sliders per platter:

- Smoked Brisket
- Mojo Pork
- Crispy Chicken
- Chicken Parmesan – crispy chicken, marinara, mozzarella
- Cheeseburger

Served with pickles and house sauces.

Street-Style Tacos

Soft flour or corn tortillas

Protein Options:

Mojo Pork · Smoked Brisket · Chicken · Churrasco Steak · Veggie

Served with onion, cilantro, lime, and house-made salsas

Quesadilla Platters

Four-cheese blend with crispy potato sticks.

Protein Options:

Mojo Pork · Smoked Brisket · Chicken · Churrasco Steak · Veggie

Served with sour cream and house-made salsa.

SIDES & SALADS

Mediterranean Veggie & Dip Board (V)

Assorted fresh vegetables and pita chips
served with classic hummus and tzatziki dip.

Chef Tim's Brisket Mac & Cheese

Cavatappi pasta folded into a rich cheddar cheese sauce,
finished with smoked brisket and toasted breadcrumbs.

Caprese Skewers (V | GF)

Fresh mozzarella, grape tomatoes, and basil
drizzled with balsamic glaze.

Italian Pasta Salad (V)

Tri-color pasta tossed with Italian dressing,
pepperoncini, olives, cherry tomatoes, mozzarella,
and fresh herbs.

Fries or Tots

Hand-cut fries or classic crispy tots
served with ketchup and house fry sauce.

Sweet Plantains

Golden-fried ripe plantains finished with island seasoning
and served with house dipping sauce.

Classic Caesar Salad

Crisp romaine hearts tossed in traditional Caesar dressing,
finished with shaved parmesan and garlic croutons. **(Add Grilled Chicken)**

Apple, Walnut, Goat Cheese Salad

Mixed greens with crisp apples, toasted walnuts,
dried cranberries, goat cheese and a light house vinaigrette.

Classic Wedge Salad

Crisp iceberg lettuce topped with blue cheese dressing,
bacon, tomato, and red onion.

Southwest Chopped Salad

Chopped romaine and mixed greens with black beans,

corn, tomato, red onion, tortilla strips, and shredded cheese tossed in a zesty Southwest dressing.

(Add-On Protein Options: Grilled Chicken · Churrasco Steak · Smoked Brisket)

DESSERTS

Blueberry Cobbler & Vanilla Ice Cream

Warm, baked blueberry cobbler layered with cinnamon crumble topped with classic vanilla ice cream.

Tres Leches Cake Cups

Individual cups of classic tres leches cake—light, soaked, and finished with whipped cream.

Churro Bites

Cinnamon-sugar churro bites served with chocolate or caramel dipping sauce.

Chocolate Brownie with Pecan Frosting

Rich, fudgy chocolate brownie topped with smooth pecan frosting.