



## *Catering and Beverage Menus*



### *Included Catering Menus:*

Elite Buffet  
Elite Plated  
Exceptional Buffet  
Exceptional Plated  
Essential Buffet  
Essential Specialty Buffets  
Catering Menu Enhancements  
Vegan/Vegetarian/Allergen Selections

### *Included Beverage Menus:*

Elite Full Bar  
Exceptional Full Bar  
Essential Full Bar

\*All selections and menus offered within are subject to change at any time\*



## *Elite Buffet*

includes 2 Signature Appetizers, warm rolls, whipped butter, your choice of 1 salad, entrée selection and 2 sides all served buffet style, and 1 late night snack, preset water, water and tea station, linen napkin, and silverware

### *Signature Appetizers – please select two*

*Goat Cheese and Grilled Pear Bruschetta with a Honey Drizzle | Spicy Beef Quesadillas | Baba Ghanoush and Pita Chips | Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoûlade Sauce*

### *Buffet Salads – please select one*

**Signature Salad** – greens, English cucumbers, vine ripe tomatoes, seasoned croutons, and cheddar cheese tossed in a creamy herb dressing

**Walters House Salad** – field greens, red onions, cucumbers, feta cheese, roasted walnuts, mandarin oranges, and strawberries tossed in a House mango vinaigrette

**Caesar Salad** – crisp romaine topped with aged parmesan in a creamy, traditional Caesar dressing

### *Entrees – please select two: one beef option and one fish/chicken option*

**Carved Beef Tenderloin Medallion** – cut from the filet mignon and served with a wild mushroom Cognac sauce

**Carved New York Strip Loin** – slow roasted New York strip loin with a garlic herb crust

**Carved Prime Rib** – served with a roasted natural rosemary jus

**Grilled Salmon Steak** – center-cut Norwegian Salmon fillet, lightly seasoned and flash grilled

**Herb Marinated Chicken Breast** – a marinated and roasted chicken breast, served with lemon herb pan sauce

### *Sides – please select one from each category*

**Green Sides** – Sautéed Broccoli | Grilled Asparagus | Roasted Brussels Sprouts | Sautéed Haricots Verts | Roasted Broccolini with Lemon and Garlic

**Hearty Sides** – Sun-dried Tomato Mash Potatoes | Herb Roasted Potatoes | Macaroni and Cheese | Buttery Mashed Potatoes | Saffron Risotto

### *Late Night Snacks – please select one*

*Cheesy Quesadilla | Smoked Brisket Slider | Street Taco | Honey Butter Chicken Biscuit | Double Chocolate Brownie*



includes 2 Signature Appetizers, warm rolls, whipped butter, your choice of 1 salad, entrée selection and 2 sides, and 1 late night snack, preset water, water and tea station, linen napkin, and silverware

### *Signature Appetizers – please select two*

*Goat Cheese and Grilled Pear Bruschetta with a Honey Drizzle | Spicy Beef Quesadillas | Baba Ghanoush and Pita Chips | Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoûlade Sauce*

### *Salads – please select one*

**Signature Salad** – greens, English cucumbers, vine ripe tomatoes, seasoned croutons, and cheddar cheese tossed in a creamy herb dressing

**Walters House Salad** – field greens, red onions, cucumbers, feta cheese, roasted walnuts, mandarin oranges, and strawberries tossed in a House mango vinaigrette

**Caesar Salad** – crisp romaine topped with aged parmesan in a creamy, traditional Caesar dressing

### *Entrees – please select two entrees or one duet entrée selection*

**Grilled Filet Mignon** – thick and tender steak, served with a wild mushroom Cognac sauce

**Salmon Oscar** – fresh Atlantic salmon fillet with jumbo lump crab meat cake, with an asparagus and tarragon tomato béarnaise topping

**Steak Au Poivre** – peppercorn crusted New York Strip steak, served with a Cabernet red wine reduction

**Pan Roasted, Prosciutto Wrapped Chicken Breast Piedmontese** – boneless chicken breast filled with fresh tender spinach and wrapped in prosciutto ham, served with a creamy Parmesan red vermouth jus

**Grilled Ribeye** – full-flavored and tender steak, served with a star anise pinot noir reduction

**Herb Grilled Salmon and Shrimp** – fresh Atlantic salmon fillet with a scampi kebab, served with a dill mustard vermouth sauce

**Brie and Spinach Filled Chicken Breast** – boneless chicken breast filled with French cream, Brie cheese, and baby spinach, served with a goat cheese cream sauce

**Grilled Gulf Swordfish Steak** – swordfish steak with Greek kalamata olive pesto

**Seared Boneless Duck Breast** – juicy and decadent, Classical Drambuie orange sauce

**Duet of Grilled Petite Filet and Grilled Jumbo Shrimp** – tender and lean steak paired with jumbo shrimp



*Elite Plated*

selections continued

**Duet of Grilled Petite Filet and Roasted Chicken Breast** – tender and lean steak paired with a roasted chicken breast, served with a wild mushroom sauce

*Sides – please select one from each category*

**Green Sides** – Sautéed Broccoli | Grilled Asparagus | Roasted Brussels Sprouts | Sautéed Haricots Verts | Roasted Broccolini with Lemon and Garlic

**Hearty Sides** – Sun-dried Tomato Mash Potatoes | Herb Roasted Potatoes | Macaroni and Cheese | Buttery Mashed Potatoes | Saffron Risotto

*Late Night Snacks – please select one*

Cheesy Quesadilla | Smoked Brisket Slider | Street Taco | Honey Butter Chicken Biscuit | Double Chocolate Brownie



## *Exceptional Buffet Dacts*

includes 1 Signature Appetizer, warm rolls, whipped butter, your choice of 1 salad, 2 entrée selections and 2 sides all served buffet style, preset water, water and tea station, linen napkin, and silverware

### *Signature Appetizers – please select one*

*Goat Cheese and Grilled Pear Bruschetta with a Honey Drizzle | Spicy Beef Quesadillas | Baba Ghanoush and Pita Chips | Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoûlade Sauce*

### *Buffet Salads – please select one*

**Signature Salad** – greens, English cucumbers, vine ripe tomatoes, seasoned croutons, and cheddar cheese tossed in a creamy herb dressing

**Walters House Salad** – field greens, red onions, cucumbers, feta cheese, roasted walnuts, mandarin oranges, and strawberries tossed in a House mango vinaigrette

**Caesar Salad** – crisp romaine topped with aged parmesan in a creamy, traditional Caesar dressing

### *Entrees – please select two*

**Chicken Marsala** – boneless chicken breast pan-seared with wild mushrooms, garlic, and Marsala wine glaze

**Parmesan Crusted Chicken** – aged parmesan coated, pan fried chicken breast, served with aged Reggiano cheese basil butter sauce

**Texas Pecan Chicken** – boneless chicken breast crusted with roasted pecans served with a peppery honey mustard sauce

**Rosemary Garlic Crusted Pork Loin** – medallions of pork loin oven roasted to a perfect medium well and topped with balsamic demi-glace reduction

**Chicken Piccata** – panko crusted, boneless chicken breast, sautéed in extra virgin olive oil, finished with a splash of Chardonnay and fresh squeezed lemon juice with capers and mushroom jus

**Grilled Petite Top Sirloin** – marinated and grilled top sirloin served with a red wine reduction

**Grilled Petite Salmon Fillet** – grilled Alaskan salmon served with a lemon butter sauce

### *Sides – please select one from each category*

**Green Sides** – Sautéed Broccoli | Grilled Asparagus | Roasted Brussels Sprouts | Sautéed Haricots Verts | Roasted Broccolini with Lemon and Garlic

**Hearty Sides** – Sun-dried Tomato Mash Potatoes | Herb Roasted Potatoes | Macaroni and Cheese | Buttery Mashed Potatoes | Saffron Risotto



## *Exceptional Plated*

includes 1 Signature Appetizer, warm rolls, whipped butter, your choice of 1 salad, 1 entrée selection and 2 sides, preset water, water and tea station, linen napkin, and silverware

### *Signature Appetizers – please select one*

*Goat Cheese and Grilled Pear Bruschetta with a Honey Drizzle | Spicy Beef Quesadillas | Baba Ghanoush and Pita Chips | Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoûlade Sauce*

### *Salads – please select one*

**Signature Salad** – greens, English cucumbers, vine ripe tomatoes, seasoned croutons, and cheddar cheese tossed in a creamy herb dressing

**Walters House Salad** – field greens, red onions, cucumbers, feta cheese, roasted walnuts, mandarin oranges, and strawberries tossed in a House mango vinaigrette

**Caesar Salad** – crisp romaine topped with aged parmesan in a creamy, traditional Caesar dressing

### *Entrées – please select one*

**Duet of New York Strip Loin and Grilled Salmon Steak** – grilled New York strip loin with a garlic herb crust and grilled salmon steak

**Chicken Cordon Bleu** – boneless chicken filled with Swiss cheese and ham, breaded and roasted, served with a Marsala jus

**Grilled Salmon Steak** – grilled fillet of salmon, served with a Key lime butter garlic sauce

**Seared Pork Tenderloin** – boneless thick pork medallions, topped with a Cognac Dijon mustard sauce

**Herb Marinated Chicken Breast** – marinated and roasted chicken breast, served with lemon herb pan sauce

**Duet of Grilled Salmon Steak and Herb Marinated Chicken Breast** – grilled salmon steak and a marinated and roasted chicken breast, served with lemon herb pan sauce

**Duet of Beef New York Strip Loin and Herb Marinated Chicken Breast** – grilled New York strip loin with a garlic herb crust and a marinated and roasted chicken breast

### *Sides – please select one from each category*

**Green Sides** – Sautéed Broccoli | Grilled Asparagus | Roasted Brussels Sprouts | Sautéed Haricots Verts | Roasted Broccolini with Lemon and Garlic

**Hearty Sides** – Sun-dried Tomato Mash Potatoes | Herb Roasted Potatoes | Macaroni and Cheese | Buttery Mashed Potatoes | Saffron Risotto



## *Essential Buffet*

includes warm rolls, whipped butter, your choice of 1 display board (Artisan Cheese Display with Crackers or Antipasto Display), 1 salad, 1 entrée and 2 sides all served buffet style, preset water, water and tea station, linen napkin, and silverware

### *Salads – please select one*

**Signature Salad** – greens, English cucumbers, vine ripe tomatoes, seasoned croutons, and cheddar cheese tossed in a creamy herb dressing

**Walters House Salad** – field greens, red onions, cucumbers, feta cheese, roasted walnuts, mandarin oranges, and strawberries tossed in a House mango vinaigrette

**Caesar Salad** – crisp romaine topped with aged parmesan in a creamy, traditional Caesar dressing

### *Entrees – please select one*

**Grilled Honey Mustard Chicken** – plump boneless breast, charred on the grill with a honey mustard glaze

**Pepper Crusted Roast Pork Loin** – medallions of pork loin oven roasted to a perfect medium well and topped with balsamic demi-glace reduction

**Grilled Chicken Mimi** – grilled chicken breast marinated in olive oil, garlic, lemon juice, and rosemary

**Thyme Marinated Chicken** – oven-roasted chicken breast marinated and seasoned with thyme

**Caribbean Jerk BBQ Chicken** – chicken breast marinated in citrus and grilled with Jamaican spice

**Chicken Asiago** – classically seasoned chicken breast, sauteed, and served with Asiago cream sauce

**Beef Stroganoff** – tender beef strips in a creamy paprika gherkins mushroom sauce served over penne

**Parmesan Crusted Tilapia** – oven broiled tilapia fillet coated in extra virgin olive oil and parmesan cheese

### *Sides – please select one from each category*

**Green Sides** – Sauteed Broccoli | Grilled Asparagus | Roasted Brussels Sprouts | Sauteed Haricots Verts | Roasted Broccolini with Lemon and Garlic

**Hearty Sides** – Sun-dried Tomato Mash Potatoes | Herb Roasted Potatoes | Macaroni and Cheese | Buttery Mashed Potatoes | Saffron Risotto



## *Essential Specialty Buffets*

includes preset water, water and tea station,  
linen napkin, and silverware

### *Entrees – please select one*

**Brunch** – Fresh Fruit, Mini Pastries, Homestyle Biscuits, Sawmill Gravy, Scrambled Eggs, Applewood Smoked Bacon, Herb Grilled Boneless Chicken Breast, and Home Fries

**Bourbon Street** – Signature Salad, Bayou Gumbo, Rolls, Butter, Dirty Rice, Haricots Verts, and Blackened Boneless Chicken Breast

**Lone Star BBQ** – Signature Salad, Rolls, Butter, Seasoned Green Beans, Macaroni and Cheese, Ranch Beans, Boneless Smoked Chicken, and Smoked Brisket

**Fajita Buffet** – Signature Salad, Chips, Salsa, Shredded Lettuce, Grated Cheese, Pico de Gallo, Guacamole, Sour Cream, Cilantro Rice, Borracha Beans, Grilled, Sliced Chicken and Beef, and Tortillas

**Southern Charm** – Signature Salad, Rolls, Butter, Mashed Potatoes, Green Beans, Macaroni and Cheese, Brown Gravy, and Meatloaf

**Hawaiian** – Walters House Salad, Rolls, Butter, Tropical Fruit Salad, Pasta Primavera, Roasted Diced Potatoes, Garlic Roasted Green Beans, Honey BBQ Sauce, and Kalua Pulled Pork

**Mediterranean** – Caesar Salad, Pita Bread, Hummus, Baba Ghanoush, Paella Valenciana, Mixed Grilled Vegetables, Coq au Vin

**West African Buffet** – Senegalese Chicken, Nigerian Jollof Rice, Lamb Shoulder filled with Plantains, West African Stewed Cabbage, and Walters House Salad

**Indian** – Kerala Curry Fennel Beef Stew, Chicken Tiki Masala, Basmati Rice, Spicy Green Beans, and Signature Salad with Cumin Lime Vinaigrette

**Italian** – Caesar Salad, Rolls, Butter, Marinara Sauce, Spaghetti Puttanesca, Roasted Seasonal Vegetables, Grated Parmesan Cheese, and Gourmet Lasagna





## *Catering Menu Enhancements*

*can be added to any menu*

*Please ask your Venue Representative for more information.*

## *A la Carte Appetizers*

*Chipotle Deviled Eggs*

*Seasonal Fresh Cut Fruit Skewers*

*Grilled and Chilled Asparagus Spears with Lemon Parmesan Dip*

*Smoked Salmon on Pumpnickel with Dill Cream Cheese*

*Artisan Cheese Display with Crackers*

*Antipasto Display*

*Baba Ghanoush and Pita Chips*

*Mediterranean Hummus topped with Pine Nuts and served with Pita Chips*

*Chips, Queso, and Salsa*

*Traditional Style Bruschetta with Marinated Tomatoes and Parmesan Cheese with a Balsamic Syrup Drizzle Goat Cheese*

*Grilled Pear Bruschetta with a Honey Drizzle*

*Avocado, Mozzarella, Basil Bruschetta and Balsamic Syrup*

*Pork Tenderloin and Caramelized Onions Bruschetta with a Chipotle Rémoûlade Sauce*

*Smoked Chicken Salad Mini Rolls*

*Tenderloin Mini Rolls served with Mayo and Mustard*

*Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoûlade Sauce*

*Chicken Quesadillas with an Avocado Cream*

*Dates Wrapped in Bacon and Stuffed with Goat Cheese with a Honey Drizzle*

*Chicken and Waffle Bites with Hot Sauce, Honey Butter and Maple Syrup*

*Asian Meatballs*

*Short Rib Wonton with Pickled Red Onions, Arugula, Feta Cheese, and a Balsamic Drizzle*

*Spicy Beef Quesadillas*

*Vegetarian Mushrooms, stuffed with Spinach and Cheese*

*Elote, a Mexican Street Corn*

*Tomato Bisque served with Bacon Grilled Cheese*

*Chicken Tortilla Soup and a Queso Fresco Quesadilla*

## *Late Night Snacks*

*Cheesy Quesadilla | Smoked Brisket Slider | Street Taco | Honey Butter Chicken Biscuit | Double Chocolate Brownie*



## *Vegan/Vegetarian/Allergen Menu*

*any entrée can be substituted for a menu item below*

**Paella (V)** – artichokes, black olives, butter beans, roasted red peppers, and spinach, served with lemon scented rice and a tomato onion sauce

**Grilled Portobello (V)** – portobello filled with spinach, caramelized onions, artichokes and roasted red tomatoes, served over lemon scented rice

**Roasted Vegetable Risotto (V available)**– oven roasted seasonal vegetables and creamy risotto, accompanied with an herbed tomato broth

**Eggplant Parmesan** – fresh eggplant layered with cheese, served with linguini in a tomato coulis

**Grilled Polenta Caprese** – grilled polenta topped with roasted tomato pesto, grilled asparagus, burrata, and a basil pesto drizzle

**Stuffed Peppers** – toasted peppers filled with seasoned broccoli, rice, and cheese, topped with a parmesan crust

**Lemon Herb Chicken Breast** – not prepared with peanuts, tree nuts, shellfish, fish, garlic, tomato, lactose, egg, soy and gluten

*\* All allergens are present in our kitchen, there will be unavoidable cross contact with allergens\**



*Beverage Menus* include 3 hours, bar glassware, soda and juices, and professional TABC bartenders

*Elite Full Bar* includes the selections below, a signature wine and a signature spirit beverage

**SPIRITS** - Jack Daniel's Black, Grey Goose, Cuervo 1800, Myers Dark, Beefeater Gin, Dewar's 12, Crown Royal

**BEER** - Michelob Ultra, Shiner Bock, Lonestar Light, Dos XX, and Stella Artois

**CHAMPAGNE** - Camomi Heartcraft Sparkling Wine

**WINE** - William Hill Cabernet O.P. and Brutocao Chardonnay - Bliss

*Exceptional Full Bar* includes the selections below, a signature wine beverage, and a signature spirit beverage

**SPIRITS** - Jim Beam, Tito's Vodka, Agavales Tequila Silver, Ron Rio Light Rum, Beefeater Gin

**BEER** - Bud Light, Shiner Bock, Lonestar Light, and Dos XX

**CHAMPAGNE** - Novecento Sparkling Extra Brut

**WINE** - Chateau St. Jean Cabernet O.P. and Stone Cellars Chardonnay

*Essential Full Bar* includes the selections below and a signature wine beverage

**SPIRITS** - House Bourbon, House Vodka, House Tequila, and House Rum

**BEER** - Bud Light, Shiner Bock, and Lonestar Light

**CHAMPAGNE** - Novecento Sparkling Extra Brut

**WINE** - Chateau St. Jean Cabernet O.P. and Stone Cellars Chardonnay

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