



Walters Wedding Estates

CATERING & BEVERAGE MENUS

ALL SELECTIONS AND MENUS OFFERED WITHIN ARE SUBJECT TO CHANGE AT ANY TIME

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BUFFET Menus





BUFFET MENU

INCLUDES TWO SIGNATURE APPETIZERS,
WARM ROLLS, WHIPPED BUTTER,
YOUR CHOICE OF ONE SALAD, ENTRÉE
SELECTION AND TWO SIDES - ALL SERVED
BUFFET STYLE, AND ONE LATE NIGHT
SNACK

Entrée

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 Fillet

Center-cut Norwegian Salmon Fillet, Lightly
Seasoned and Flash Grilled

Herb Marinated Chicken Breast

Marinated and Roasted Chicken Breast,
Served with Lemon Herb Pan Sauce

Salad

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

Sides

please select two

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccolini with Lemon
and Garlic

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto

Exceptional

BUFFET MENU

INCLUDES ONE SIGNATURE APPETIZER, WARM ROLLS, WHIPPED BUTTER, YOUR CHOICE OF ONE SALAD, TWO ENTRÉE SELECTIONS AND TWO SIDES - ALL SERVED BUFFET STYLE

Entrée

please select two

2

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

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

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

Grilled Petite Top Sirloin

Marinated and Grilled Top Sirloin Served with a Red Wine Reduction

Grilled Petite Salmon Fillet

Grilled Alaskan Salmon Served with Lemon Butter Sauce

Salad

please select one

1

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

Sides

please select two

2

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccolini with Lemon and Garlic

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto

Exceptional INDIAN INSPIRED

INCLUDES WARM ROLLS, WHIPPED BUTTER,
YOUR CHOICE OF ONE SALAD, ONE ENTRÉE
SELECTION, AND TWO SIDES - MENU CAN BE
SERVED BUFFET OR PLATED STYLE.

Entrée

please select one

Beef Biryani

Cubed Beef in a Yogurt Marinade, Slow Cooked
with Slivered Almonds and Golden Raisins, Served
Over Basmati

Beef Masala Curry

Braised Beef Tips, Bermuda Onion, Serrano
Peppers, Crushed Tomatoes, Smothered in a Rich,
Aromatic Curry Sauce

Chicken Tandoori

Tender Breast of Chicken in a Yogurt Marinade,
Golden Seared and Roasted Served with a Mint
Yogurt Sauce

Chicken Tikka Masala

Roasted Marinated Boneless Chicken Thigh in a
Spiced Curry Sauce

Lamb Skewers

Ground Lamb Mixed with Fresh Mint, Onions, and
Hot Chili Peppers, Char Grilled and Skewered,
Served with Serrano Tomatillo Sauce

Vindaloo Chicken

Spicy, Tangy Marinated Boneless Chicken Thigh in
a Robust Tomato Glaze with Serrano Chiles

Salad

please select one

Cucumber Yogurt Raita Salad

Crisp Greens, Cucumbers, Vine-ripened
Tomatoes, tossed with Traditional
Yogurt Raita Dressing

Signature Salad

Crisp Greens, English Cucumbers,
Grape Tomatoes, Crumbled Feta
Cheese and Mint Dressing

Walters House Salad

Field Greens, Red Onions, Cucumbers,
Feta Cheese, Roasted Walnuts,
Mandarin Oranges, and Strawberries
Tossed in a House Mango Vinaigrette

Sides

please select two

Grilled Asparagus

Honey Glazed Carrots with fresh
Ginger

Roasted Broccolini with Lemon
and Garlic

Vegetable Korma

Aloo Mater

Bombay Potatoes

Cinnamon Basmati Rice with
Golden Raisins

Jasmine Rice

Exceptional

ASIAN INSPIRED

INCLUDES ONE SIGNATURE APPETIZER, WARM ROLLS, WHIPPED BUTTER, YOUR CHOICE OF ONE SALAD, TWO ENTRÉE SELECTIONS AND TWO SIDES - ALL SERVED BUFFET STYLE

Entree

please select two

2

Orange Sesame Chicken

Tender Cuts of Chicken in an Orange Sesame Marinade, Fried and Tossed in a Sweet and Tangy Orange Sauce

Szechuan Beef

Tender Strips of Beef, Broccoli Florets, Water Chestnuts Smothered in a Ginger Soy Sauce

Asian Grilled Chicken

Boneless Chicken Breast Marinated in a Sweet Chili Sauce, Char Grilled and Served with Sriracha Soy Glaze

Roasted Pork Loin

Slow Roasted Pork Loin Marinated in Fresh Garlic, Rosemary and Thyme, Caramelized and Served with Hoisin Sauce

Thai BBQ Smoked Pork Roast

Slow Roasted Pork Seasoned with Garlic, Crushed Red Pepper and our House Blend of Seasonings, Served with Authentic Lonestar Texas BBQ Sauce

Honey Seared Salmon

Atlantic Salmon Marinated in a Garlic Ginger Baste, Seared and Served with Orange Chile Glaze

Salad

please select one

1

Asian Salad

Fresh Cabbage, Shredded Carrots, English Cucumbers, Bermuda Onion, Red Bell Pepper, and Fresh Cilantro, Served with Sesame Ginger Dressing

Signature Salad

Crisp Greens, English Cucumbers, Grape Tomatoes, Crumbled Feta Cheese and Mint Dressing

Walters House Salad

Field Greens, Red Onions, Cucumbers, Feta Cheese, Roasted Walnuts, Mandarin Oranges, and Strawberries Tossed in a House Mango Vinaigrette

Sides

please select two

2

Grilled Asparagus

Honey Glazed Carrots with fresh Ginger

Roasted Broccolini with Lemon and Garlic

Grilled Vegetable Medley

Fried Rice

Herb Roasted Potatoes

Lo Mein Noodles

Jasmine Rice

SERVICE INCLUDES: PRESET WATER, WATER AND TEA STATION, LINEN NAPKIN, CHINA, GLASSWARE, AND SILVERWARE

Essential

BUFFET MENU

INCLUDES WARM ROLLS, WHIPPED BUTTER, YOUR
CHOICE OF ONE SALAD, ONE ENTRÉE, AND TWO
SIDES - ALL SERVED BUFFET STYLE

Entrée

please select one

1

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, Sautéed, 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

Salad

please select one

1

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

Sides

please select two

2

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccolini with Lemon
and Garlic

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto



SPECIALTY BUFFETS

BUFFET SERVICE INCLUDES: PRESET WATER, WATER AND TEA STATION, LINEN NAPKIN,
CHINA, GLASSWARE, AND SILVERWARE

Menus

1

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, Borracho 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 Tikka 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

PLATED Menus





PLATED MENU

INCLUDES TWO SIGNATURE APPETIZERS,
WARM ROLLS, WHIPPED BUTTER, YOUR
CHOICE OF ONE SALAD, ENTRÉE SELECTION
AND TWO SIDES - ALL SERVED PLATED STYLE,
AND ONE LATE NIGHT SNACK

Entree

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

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

Steak Au Poivre

Peppercorn Crusted New York Strip Steak, Served
with a Cabernet Red Wine Reduction

Grilled Ribeye

Full-Flavored and Tender Steak, Served with a Star
Anise Pinot Noir Reduction

Entree Options Continued on the Next Page

Salad

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

Sides

please select two

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccolini with Lemon
and Garlic

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto



PLATED MENU CONTINUED



INCLUDES TWO SIGNATURE APPETIZERS, WARM ROLLS, WHIPPED BUTTER, YOUR CHOICE OF ONE SALAD, ENTRÉE SELECTION AND TWO SIDES - ALL SERVED PLATED STYLE, AND ONE LATE NIGHT SNACK

Entree

please select two entrees or
one duet entrée selection

2

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

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

Exceptional PLATED MENU

INCLUDES ONE SIGNATURE APPETIZER, WARM ROLLS,
WHIPPED BUTTER, YOUR CHOICE OF ONE SALAD, ENTRÉE
SELECTION AND TWO SIDES - ALL SERVED PLATED STYLE.

Entree

please select one

1

Duet of New York Strip Loin and Grilled Salmon Fillet

Grilled New York Strip Loin with a Garlic Herb Crust
and Grilled Salmon Fillet

Chicken Cordon Bleu

Boneless Chicken Filled with Swiss Cheese and Ham,
Breaded and Roasted, Served with a Marsala Jus

Grilled Salmon Fillet

Grilled Fillet of Salmon, Served with a Key Lime
Butter Garlic 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

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 Fillet and Herb Marinated Chicken Breast

Grilled Fillet of Salmon and a Marinated and Roasted
Chicken Breast, Served with Lemon Herb Pan Sauce

Salad

please select one

1

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

Sides

please select two

2

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccolini with Lemon
and Garlic

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto

Menu ENHANCEMENTS



Menu Enhancements

COLD APPETIZERS

- Chipotle Deviled Eggs
- Seasonal Fresh Cut Fruit Skewers
- Grilled and Chilled Asparagus Spears with
Lemon Parmesan Dip
- Smoked Salmon on Pumpernickel 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
- 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
- Smoked Chicken Salad Mini Rolls

\$4

HOT APPETIZERS

- Pork Tenderloin and Caramelized Onions
Bruschetta with a Chipotle Rémooulade
Sauce
- Chips, Queso, and Salsa
- Tenderloin Mini Rolls served with Mayo
and Mustard
- Bacon Wrapped Jalapeño Shrimp with a
Chipotle Rémooulade Sauce
- 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 or Chicken Quesadillas
- Vegetarian Mushrooms, Stuffed with
Spinach and Cheese
- Tomato Bisque Served with Bacon Grilled
Cheese
- Chicken Tortilla Soup and a Queso Fresco
Quesadilla
- Elote, a Mexican Street Corn
- Pork and Vegetable Egg Rolls Served with
Sweet Chili Sauce

LATE NIGHT SNACKS

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

\$5

VEGAN | VEGETARIAN | ALLERGEN

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 *Menas*



BEVERAGE MENUS

INCLUDE 3 HOURS, SODA AND JUICES, AND PROFESSIONAL TABC BARTENDERS

Elite

includes the following selections, a signature wine beverage 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
Stella Artois

WINE

William Hill
Cabernet O.P.
Brutocao
Chardonnay - Bliss

CHAMPAGNE

Camomi Heartcraft
Sparkling Wine

Exceptional

includes the following selections, a signature wine beverage and a signature spirit beverage

SPIRITS

Jim Beam
Tito's Vodka
Ron Rio Light Rum
Beefeater Gin
Agavales Tequila Silver

BEER

Bud Light
Shiner Bock
Lonestar Light
Dos XX

WINE

Chateau St. Jean
Cabernet O.P.
Stone Cellars
Chardonnay

CHAMPAGNE

Novecento Sparkling
Extra Brut

Essential

includes the following selections and signature wine beverage

SPIRITS

House Bourbon
House Vodka
House Tequila
House Rum

BEER

Bud Light
Shiner Bock
Lonestar Light

WINE

Chateau St. Jean
Cabernet O.P.
Stone Cellars
Chardonnay

CHAMPAGNE

Novecento Sparkling
Extra Brut