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*

Elite BUFFET MENU

INCLUDES TWO SIGNATURE APPETIZERS
WARM ROLLS, WHIPPED BUTTER, YOUR CHOICE OF ONE SALAD, TWO ENTRÉE SELECTIONS, TWO SIDES & ONE LATE NIGHT SNACK

Signature Apps

please select two

Goat Cheese Grilled Pear Bruschetta with a Honey Drizzle

Spicy Beef Quesadillas

Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoulade Sauce

Entree

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

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

Exceptional BUFFET MENU

INCLUDES ONE SIGNATURE APPETIZER
WARM ROLLS, WHIPPED BUTTER
YOUR CHOICE OF ONE SALAD
TWO ENTRÉE SELECTION & TWO SIDES

Signature Apps

please select one

Goat Cheese Grilled Pear Bruschetta with a Honey Drizzle

Spicy Beef Quesadillas

Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoulade Sauce

Entree

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

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

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

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

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 & TWO SIDES

Entree

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, Sautéed, and Served with Asiago Cream Sauce

Parmesan Crusted Tilapia

Oven Broiled Tilapia Fillet Coated in Extra Virgin Olive Oil and Parmesan Cheese

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

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

Essential SPECIALTY BUFFETS

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

Menus

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

Essential BRUNCH BUFFET

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

Entrees

included on the buffet

Crispy Fried Chicken

Applewood Smoked Bacon & Scrambled Eggs

Fresh Fruit

Mini Pastries

Homestyle Biscuits with Sawmill Gravy

Home Fries

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

Action Station

please select one

Waffle | French Toast | Pancakes

Syrup, Sugar-Free Syrup, Honey

Spreads: Peanut Butter, Nutella & Whipped Cream

Toppings: Pecans, Chocolate Chips, Almond Shavings, Bananas, Strawberries, Blueberries, Peaches

PLATED *Menus*

Elite PLATED MENU

INCLUDES TWO SIGNATURE APPETIZERS, WARM ROLLS, WHIPPED BUTTER, YOUR CHOICE OF ONE SALAD, ENTRÉE SELECTION, TWO SIDES & ONE LATE NIGHT SNACK

Signature Apps

please select two

Goat Cheese Grilled Pear Bruschetta with a Honey Drizzle

Spicy Beef Quesadillas

Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoulade Sauce

Entree

please select one entrée or one duet entrée

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

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

Elite

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 one entree or
one duet entrée selection

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

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

Exceptional PLATED MENU

INCLUDES ONE SIGNATURE APPETIZER,
WARM ROLLS, WHIPPED BUTTER,
YOUR CHOICE OF ONE SALAD,
ENTRÉE SELECTION & TWO SIDES

Signature Apps

please select one

Goat Cheese Grilled Pear Bruschetta with a Honey Drizzle

Spicy Beef Quesadillas

Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoulade Sauce

Entree

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

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 Steak and Herb Marinated Chicken Breast

Grilled Salmon Steak and a 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

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

Menu ENHANCEMENTS

Menu Enhancements

$4 PER PIECE

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

HOT APPETIZERS

Pork Tenderloin and Caramelized Onions Bruschetta with a Chipotle Rémoulade Sauce

Chips, Queso, and Salsa

Tenderloin Mini Rolls served with Mayo and Mustard

Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoulade 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

Tomato Bisque Served with Bacon Grilled Cheese

Chicken Tortilla Soup and a Queso Fresco Quesadilla

Elote, a Mexican Street Corn

LATE NIGHT SNACKS

Cheesy Quesadilla | Smoked Brisket Slider | Street Taco

Honey Butter Chicken Biscuit | Double Chocolate Brownie

$5 PER PIECE

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 *Menus*

BEVERAGE MENUS

INCLUDE 3 HOURS, BAR GLASSWARE, SODA AND JUICES, AND PROFESSIONAL BARTENDERS

Elite

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

SPIRITS
- Kettle One
- Crown Royal
- Farmers Organic Gin
- Bulleit Bourbon
- Olmeca Altos Silver Tequila
- Captain Morgan Rum
- Chivas Scotch

BEER
- Bud Light
- Yuengling
- Creature Comfort Tropicalia
- Terrapin Recreational Ale

WINE
- Z. Alexander Brown Cabernet
- Harkin Chardonnay
- Natura Rose

CHAMPANGE
- Wycliff Brut

Exceptional

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

SPIRITS
- Tito's Vodka
- Redemption Bourbon
- Jose Cuervo Tequila
- Captain Morgan Rum
- Farmers Organic Gin

BEER
- Bud Light
- Yuengling
- Michelob Ultra

WINE
- Canyon Road Cabernet
- Canyon Road Chardonnay

CHAMPANGE
- Wycliff Brut

Essential

includes the following selections and signature wine beverage

SPIRITS
- House Bourbon
- House Vodka
- House Tequila
- House Rum

BEER
- Bud Light
- Yuengling

WINE
- Canyon Road Cabernet
- Canyon Road Chardonnay

CHAMPANGE
- Wycliff Brut

*Management reserves the right to substitute comparable products based on availability.