



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

Appetizers

please select two

Goat Cheese & Grilled Pear Bruschetta

Traditional Style Bruschetta

Mini Taco Al Pastor with Grilled Pineapple and Red Onions

Bacon Wrapped Jalapeño Shrimp

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 Filet

Center-cut Norwegian Salmon Filet, 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 APPETIZER,
WARM ROLLS, WHIPPED BUTTER, YOUR CHOICE
OF ONE SALAD, TWO ENTRÉE SELECTIONS AND
TWO SIDES - ALL SERVED BUFFET STYLE

Appetizers

please select one

Goat Cheese & Grilled Pear Bruschetta

Traditional Style Bruschetta

Mini Taco Al Pastor with Grilled Pineapple and Red Onions

Bacon Wrapped Jalapeño Shrimp

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

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

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

Essential

BUFFET MENU

INCLUDES WARM ROLLS, WHIPPED BUTTER, YOUR CHOICE OF ONE DISPLAY BOARD (ARTISAN CHEESE DISPLAY OR ANTIPASTO DISPLAY), ONE SALAD, ONE ENTRÉE, AND TWO SIDES - ALL SERVED BUFFET

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 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

Menas

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

Appetizers

please select two

Goat Cheese & Grilled Pear Bruschetta

Traditional Style Bruschetta

Mini Taco Al Pastor with Grilled Pineapple and Red Onions

Bacon Wrapped Jalapeño Shrimp

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 Filet 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

2

please select two entrees or
one duet entrée selection

Herb Grilled Salmon and Shrimp

Fresh Atlantic Salmon Filet 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

*IF TWO ENTREES ARE SELECTED, CODED PLACE CARDS AND ASSIGNED SEATING ARE REQUIRED BY THE HOST

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

Exceptional

PLATED MENU

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

Appetizers

please select one

Goat Cheese & Grilled Pear Bruschetta

Traditional Style Bruschetta

Mini Taco Al Pastor with Grilled Pineapple and Red Onions

Bacon Wrapped Jalapeño Shrimp

Entree

please select one

Duet of New York Strip Loin and Grilled Salmon Filet

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

Chicken Cordon Bleu

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

Grilled Salmon Filet

Grilled Filet 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 Filet and Herb Marinated Chicken Breast

Grilled Salmon Filet 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

Menu ENHANCEMENTS



Menu Enhancements

\$4

COLD APPETIZERS

- Seasonal Fresh Cut Fruit Skewers
- Grilled and Chilled Asparagus Spears with
Lemon Parmesan Dip
- Artisan Cheese Display with Crackers
- Antipasto Display
- 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
- Smoked Salmon with Dill Cream and
Caper Relish

LATE NIGHT SNACKS

- Mini Cheeseburger Bites
- Smoked Brisket Slider
- Pulled Pork Slider
- Honey Butter Chicken Biscuit

HOT APPETIZERS

\$5

- Pork Tenderloin and Caramelized Onions
Bruschetta with a Chipotle Rémolade Sauce
- Tenderloin Mini Rolls served with Mayo and
Mustard
- Bacon Wrapped Jalapeño Shrimp with a
Chipotle Rémolade 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
- Vegetarian Mushrooms, Stuffed with Spinach
and Cheese
- Tomato Bisque Served with Bacon Grilled
Cheese
- Elote, a Mexican Street Corn
- Steak & Roasted Tomato Bruschetta
- Macadamia Crusted Chicken Skewers with
Mango Chili Dipping Sauce
- Grilled Chicken Skewers with au Poivre Sauce
- Mini Taco Al Pastor with Grilled Pineapple and
Red Onions

STATIONS

- Macaroni Station
- Mashed Potato Station
- Nacho Station
- Bayou Gumbo Station

\$5

\$10

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

INCLUDES 3 CONSECUTIVE HOURS, BAR GLASSWARE, SODAS & JUICES, AND TABC BARTENDER

Elite

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

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

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