



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  
HONEY & BUTTER GLAZED ROLLS, YOUR CHOICE OF  
ONE SALAD, TWO ENTRÉE SELECTIONS, TWO SIDES  
& ONE LATE NIGHT SNACK

### Signature Apps

please select two

Boursin Prosciutto Phyllo Cups

Georgia Pecan Battered Chicken  
Tenders with Jalapeno Sorghum  
Syrup

Caprese Salad Skewers

*\*see additional options on pg 14*

### Entree

please select two: one beef option  
and one fish/chicken option

Grilled Beef Tenderloin and Crispy Onions

Filet Mignon and Fried White Onions  
Served with a Bearnaise

Roasted Prime Rib

Served with a Rosemary Infused Demi  
Glaze

Parmesean Herb Baked Mahi Mahi

Fresh Mahi Mahi with a Lemon Butter

Center Cut Salmon Fillet

Fresh Salmon Fillet with Dill Sauce

Prosciutto and Brie Stuffed Chicken

Oven Roasted Chicken Breast Stuffed with  
Prosciutto and Brie

Pan Seared Scallops on Angel Hair Pasta

Sauteed Scallops with Lemon Butter Served  
over Angel Hair Pasta

### Salad

please select one

Signature Salad

Greens, English Cucumbers, Vine Ripe  
Tomatoes, Seasoned Croutons, and Cheddar  
Cheese Tossed in a Creamy Herb Dressing

Georgia Peach Salad

Field Greens, Peaches, Red Onions, Peppered  
Bacon, Pecans and Balsamic Vinaigrette

Caesar Salad

Crisp Romaine Topped with Aged Parmesan  
in a Creamy, Traditional Caesar Dressing

### Sides

please select two

Chef's Seasonal Vegetable Medley

Grilled Italian Herb & Garlic  
Asparagus

Roasted Brussels Sprouts

Green Bean Almondine

Steamed Broccolini with Lemon &  
Garlic

Herb Roasted Potatoes

Wild Rice Pilaf

Smoked Gouda Macaroni & Cheese

Buttery Mashed Potatoes

Risotto



# Exceptional

## BUFFET MENU

INCLUDES ONE SIGNATURE APPETIZER  
HONEY & BUTTER GLAZED ROLLS  
YOUR CHOICE OF ONE SALAD  
TWO ENTRÉE SELECTIONS & TWO SIDES

### Signature Apps

please select one

Boursin Prosciutto Phyllo Cups

Georgia Pecan Battered Chicken  
Tenders with Jalapeno Sorghum  
Syrup

Caprese Salad Skewers

*\*see additional options on pg 14*

### Salad

please select one

#### Signature Salad

Greens, English Cucumbers, Vine Ripe  
Tomatoes, Seasoned Croutons, and Cheddar  
Cheese Tossed in a Creamy Herb Dressing

#### Georgia Peach Salad

Field Greens, Peaches, Red Onions, Peppered  
Bacon, Pecans and Balsamic Vinaigrette

#### Caesar Salad

Crisp Romaine Topped with Aged Parmesan  
in a Creamy, Traditional Caesar Dressing

### Entree

please select two

#### Grilled Chicken

Creamy Sauce, Sun-Dried Tomatoes, Oregano and  
Garlic

#### Parmesan Crusted Chicken

Aged Parmesan Coated, Served with Parsley  
Chardonnay Cream Sauce

#### Crusted Pork Loin

Brown Sugar and Mustard Glazed with Stewed Apples  
and Caramelized Onions

#### Grilled Petite Top Sirloin

Marinated Top Sirloin Served with 5 Peppercorn au  
Poivre

#### Grilled Petite Salmon Fillet

Grilled Alaskan Salmon Served with Lemon Butter  
Cream Sauce

### Sides

please select two

Chef's Seasonal Vegetable Medley

Grilled Italian Herb & Garlic  
Asparagus

Roasted Brussels Sprouts

Green Bean Almondine

Steamed Broccolini with Lemon &  
Garlic

Herb Roasted Potatoes

Wild Rice Pilaf

Smoked Gouda Macaroni & Cheese

Buttery Mashed Potatoes

Risotto

# Exceptional

## SPECIALTY BUFFETS

### Menus

#### Southern Comfort

Georgia Peach Salad, Shrimp and Grits, Southern Bone in Fried Chicken, Smoked Gouda Mac & Cheese and Green Beans

#### Bourbon Street

Signature Salad, Cajun Chicken and Sausage Gumbo, Dirty Rice, Fried Okra, and Crawfish Etouffee

#### Lone Star BBQ

Cole Slaw, Seasoned Green Beans, Macaroni and Cheese, Ranch Beans, Boneless, Smoked Chicken, and Smoked Brisket

#### Southwest

Southwest Salad, Chips, Salsa, Shredded Lettuce, Grated Cheese, Pico de Gallo, Guacamole, Sour Cream, Cilantro Rice, Borracho Beans, Grilled, Sliced Chicken and Beef, and Flour Tortillas

#### Italian

Caesar Salad, Garlic Bread, Braised Short Rib Ragu with Parmesan Polenta, Creamy Tuscan Chicken over Linguini and Garlic Parmesan Roasted Brussel Sprouts

#### Mediterranean

Greek Salad Pita Bread, Hummus, Chicken and Pork Souvlaki, Tzatziki Sauce, Lemon Potato Wedges and Fasolakia (Greek Green Beans)

#### Nigerian Buffet

Classic Nigerian Salad, Nigerian Chicken Stew, South African Curry (Beef), Sweet Plantains and Jollof Rice

#### Indian

Vegetable Samosas, Naan, Mutton Briyani, Butter Chicken, Basmati Rice, Raita and Vegetable Korma



# Essential

## BUFFET MENU

INCLUDES HONEY & BUTTER GLAZED ROLLS,  
YOUR CHOICE OF ONE SALAD  
ONE ENTRÉE & TWO SIDES

### Entrée

please select one

#### Brown Sugar Glazed Hand-Carved Ham

Hand Carved Bone-in Ham with a Sweet Brown Sugar Glaze

#### Grilled Chicken Mimi

Grilled Chicken Breast Marinated in Olive Oil, Garlic, Lemon Juice, and Rosemary

#### 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

### Salad

please select one

#### Signature Salad

Greens, English Cucumbers, Vine Ripe Tomatoes, Seasoned Croutons, and Cheddar Cheese Tossed in a Creamy Herb Dressing

#### Georgia Peach Salad

Field Greens, Peaches, Red Onions, Peppered Bacon, Pecans and Balsamic Vinaigrette

#### Caesar Salad

Crisp Romaine Topped with Aged Parmesan in a Creamy, Traditional Caesar Dressing

### Sides

please select two

Chef's Seasonal Vegetable Medley

Grilled Italian Herb & Garlic Asparagus

Roasted Brussels Sprouts

Green Bean Almondine

Steamed Broccolini with Lemon & Garlic

Herb Roasted Potatoes

Wild Rice Pilaf

Smoked Gouda Macaroni & Cheese

Buttery Mashed Potatoes

Risotto

# Essential

## BRUNCH BUFFET

### Entrees

included on the buffet

Southern Bone in Fried Chicken

Applewood Smoked Bacon

Scrambled Eggs

Homestyle Biscuits with Sausage Sawmill  
Gravy

Home Fries

### Welcome Station

please select one

Assorted Mini Pastries

OR

Seasonal Fresh Fruit

### Action Station

please select one

Waffles | French Toast | Pancakes

Syrup, Sugar-Free Syrup, Honey

Spreads: Peanut Butter & Whipped  
Cream

Toppings: Pecans, Chocolate Chips,  
Strawberries, Blueberries, Peaches

### Branch Enhancements

Add \$10 per person

#### Shrimp & Grits Station

Sautéed Jumbo Shrimp atop creamy  
grits, featuring an assortment of cheese,  
chives, bacon and scallions

#### Bagel Bar

Smoked Salmon, Cream Cheese, Red  
onion, Sliced Tomato, Sliced Cucumber,  
Capers



# PLATED *Menas*







## PLATED MENU

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

### Signature Apps

please select two

Boursin Prosciutto Phyllo Cups

Georgia Pecan Battered Chicken  
Tenders with Jalapeno Sorghum  
Syrup

Caprese Salad Skewers

*\*see additional options on pg 14*

### Salad

please select one

#### Signature Salad

Greens, English Cucumbers, Vine Ripe  
Tomatoes, Seasoned Croutons, and Cheddar  
Cheese Tossed in a Creamy Herb Dressing

#### Georgia Peach Salad

Field Greens, Peaches, Red Onions, Peppered  
Bacon, Pecans and Balsamic Vinaigrette

#### Caesar Salad

Crisp Romaine Topped with Aged Parmesan  
in a Creamy, Traditional Caesar Dressing

### Entree

please select one entrée or  
one duet entrée

#### Grilled Filet Mignon

Thick and Tender Steak, Served with a Wild  
Mushroom Cognac Sauce

#### Beef Wellington

Served with Dijon and Peppercorn 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 Wine Sauce

#### Steak Au Poivre

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

Entree Options Continued on the Next Page

### Sides

please select two

Chef's Seasonal Vegetable Medley

Grilled Italian Herb & Garlic  
Asparagus

Roasted Brussels Sprouts

Green Bean Almondine

Steamed Broccolini with Lemon &  
Garlic

Herb Roasted Potatoes

Wild Rice Pilaf

Smoked Gouda Macaroni & Cheese

Buttery Mashed Potatoes

Risotto





## PLATED MENU CONTINUED

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

### Entree

please select one

#### Rack of Lamb

Grilled Rosemary and Garlic Rack of Lamb Served with Dijon Mustard Butter Sauce

#### Grilled Ribeye

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

#### Duet of Herb Grilled Salmon and Jumbo Shrimp

Fresh Atlantic Salmon Fillet with a Scampi Kebab, Served with a Dill Mustard Sauce

#### Duet of Grilled Petite Filet and Grilled Jumbo Shrimp

Tender and Lean Steak Served with Bearnaise and 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,  
HONEY & BUTTER GLAZED ROLLS,  
YOUR CHOICE OF ONE SALAD,  
ENTRÉE SELECTION & TWO SIDES

### Signature Apps

please select one

Boursin Prosciutto Phyllo Cups

Georgia Pecan Battered Chicken  
Tenders with Jalapeno Sorghum  
Syrup

Caprese Salad Skewers

*\*see additional options on pg 14*

### Salad

please select one

#### Signature Salad

Greens, English Cucumbers, Vine Ripe  
Tomatoes, Seasoned Croutons, and Cheddar  
Cheese Tossed in a Creamy Herb Dressing

#### Georgia Peach Salad

Field Greens, Peaches, Red Onions, Peppered  
Bacon, Pecans and Balsamic Vinaigrette

#### Caesar Salad

Crisp Romaine Topped with Aged Parmesan  
in a Creamy, Traditional Caesar Dressing

### Entree Duet

please select one

customization upon request

#### Duet of New York Strip Loin and Grilled Salmon Filet

Seared New York Strip Loin with a Garlic Herb Crust  
and Grilled Salmon Filet with Lemon Cream Sauce

#### Duet of Roasted Pork Tenderloin and Herb Marinated Chicken Breast

Boneless, Thick Pork Medallions and Roasted Chicken  
Breast Topped with Dijon Mustard Sauce

#### Duet of Lemon Pepper Salmon Steak and Roasted Garlic and Herb Chicken

Grilled Salmon Filet and Marinated, Roasted Chicken  
Breast, Served with Roasted Red Pepper Sauce

### Sides

please select two

Chef's Seasonal Vegetable Medley

Grilled Italian Herb & Garlic  
Asparagus

Roasted Brussels Sprouts

Green Bean Almondine

Steamed Broccolini with Lemon &  
Garlic

Herb Roasted Potatoes

Wild Rice Pilaf

Smoked Gouda Macaroni & Cheese

Buttery Mashed Potatoes

Risotto



# *Menu* ENHANCEMENTS





# Appetizers — \$5

PER PIECE

## COLD

Boursin Prosciutto Phyllo Cups

Bourbon Glazed Salmon Skewer  
with Green Onion

Shrimp Ceviche Shooters

Gazpacho Shooters

Caprese Salad Skewers

Traditional Style Bruschetta with  
Marinated Tomatoes, Parmesan  
Cheese with a Balsamic Syrup  
Drizzle

Goat Cheese Grilled Pear  
Bruschetta with a Honey Drizzle

Mini Sushi Bowls

Charcuterie Cups

## HOT

Georgia Pecan Battered Chicken  
Tenders with Jalapeno Sorghum  
Syrup

Bacon Wrapped Jalapeño Shrimp with  
a Chipotle Remoulade Sauce

Beef Quesadillas with an Avocado  
Cream

Fried Green Tomatoes

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

Tomato Bisque Served with Bacon  
Grilled Cheese

Chicken Tortilla Soup Served with a  
Queso Fresco Quesadilla

Potato Leek Shooters

Shrimp and Grits Shooters

Fried Ravioli with Fra Diavola Sauce

Fried Portabella with Sriracha Mayo

Mini Crab Cakes with Chipotle  
Remoulade

Baked Brie Bites with Fig Jam and  
Crispy Prosciutto

Pork Belly Brie Bite with Green Chili  
Aoili

Stations

— \$20 PER PERSON

## CARVING STATIONS

### Prime Rib

Classic Prime Rib Roast with our House blend Seasoning served with your choice of Au Jus or Creamy Horseradish Sauce

### Tenderloin

Hand-Cut Beef Tenderloin served with Creamy Horseradish Sauce

## INTERACTIVE STATIONS

### Smoked Gouda Mac + Cheese

Breadcrumbs, Crème Fraiche, Bacon Bits, Buffalo Chicken, Classic Mini Meatballs, Scallions, Balsamic and Port Wine Mushrooms, Candied Jalapenos, Sun Dried Tomatoes, Broccolini

### Mashed Potato

Bacon Bits, Sour Cream, Chives, Whipped Butter, Cheddar Cheese, Chopped Bell Peppers, Caramelized Onions, Roasted Garlic, Georgia Style Chili, Prosciutto

— \$15 PER PERSON



# Snacks + Boards

— \$7 —  
PER PIECE

## LATE NIGHT SNACKS

Cheesy Quesadilla with Avocado  
Cream

Honey Butter Chicken Biscuit

Churros with Chocolate Ganache  
and Dulce de Leche

Monte Cristo with Raspberry Jelly  
and Powdered Sugar

Mini Cheeseburger Sliders

Mini Pizzas

Pretzel Bites with Beer Cheese Sauce

Parmesan French Fry Cones with  
Bacon Bits

## BOARDS

Epic Chips + Dip | Artisan Cheese Display with Crackers  
Baba Ghanoush + Pita Chips | Antipasto | Charcuterie Grazing Table

— \$15 —  
PER PERSON

# VEGAN | VEGETARIAN | ALLERGEN

ANY ENTRÉE CAN BE SUBSTITUTED FOR A MENU ITEM BELOW

## Mushroom Ragu (V)

Rich and Creamy Tomato Sauce Served with Herbed Polenta

## Eggplant Bolognese (V)

Savory Marinara Sauce Served with Linguine and Topped with Parsley

## Grilled Polenta Caprese

Roasted Tomato Pesto, Grilled Asparagus, Burrata and a Basil Pesto Drizzle

\* ALL ALLERGENS ARE PRESENT IN OUR KITCHEN, THERE WILL BE UNAVOIDABLE CROSS CONTACT  
WITH ALLERGENS

# BEVERAGE *Menus*





# BAR MENUS

INCLUDES SODA, JUICES, AND PROFESSIONAL BARTENDERS  
GLASSWARE INCLUDED WITH CATERING PACKAGES

## Elite

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

### SPIRITS

Kettle One Vodka  
Altos Silver Tequila  
Bulleit Bourbon  
Captain Morgan Rum  
Crown Royal Whiskey  
Farmers Organic Gin  
Chivas Scotch

### BEER

Bud Light  
Yuengling  
Michelob Ultra  
Creature Comfort  
Tropicalia

### WINE

Brownstone Cabernet  
Brownstone Chardonnay  
Brownstone White Zinfandel

### CHAMPANGE

Wycliff Brut

## Exceptional

includes the following selections and a signature spirit beverage

### SPIRITS

Tito's Vodka  
Jose Cuervo Tequila  
Redemption Bourbon  
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 a signature wine beverage

### SPIRITS

House Vodka  
House Tequila  
House Bourbon  
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.