



Walters Wedding Estates

CATERING  
& BEVERAGE  
MENUS



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**BUFFET** *Menus*





# Elite

## 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

### Entree

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

## Entree

please select two

# 2

### 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

Entree Options Continued on the Next Page

## Salad

please select one

# 1

### 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

# 2

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*

INDIAN INSPIRED CONTINUED

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

*Entree*

please select two

Dal Makhani (V)

Black Lentils in a Creamy Curry

Vegetable Korma (V)

Potatoes, Tomatoes, Carrots, Peas, in a Creamy Coconut Sauce

Chana Masala (V)

Chickpeas in a Tomato Curry

Paneer Tikka Masala (V)

Cubed Paneer in a Spinach Curry

\* (V) VEGETARIAN

# 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



# 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

# Essential

## 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*

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# Elite

## 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

### Entrée

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

Entrée 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

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 two entrees or  
one duet entrée selection

2

Duet of 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



# Exclusive PLATED MENU

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

## Amuse Bouche — 1

please select one

### Chilled Gazpacho

Soup with Ripe Tomatoes, Cucumbers, Peppers

### Lobster Bisque

Creamy Soup Made with Lobster, and Cream

### French Onion Soup

Broth-Based Soup With Caramelized Onions,  
Topped with Toasted Bread

\*Fresh Parmesan + Cracked Pepper Available Upon Request

### Ceviche Spoon

Fresh Fish Marinated in Citrus, Combined with Herbs, Peppers, and Onions, Served on a Spoon

### Potato Croquettes

Mashed Potato Balls, Coated in Breadcrumbs, and Fried to a Crispy Gold

### Fried Ravioli

Ravioli Filled With Cheese & Meat, Coated in Breadcrumbs, Served with a Dipping Sauce

### Pork Belly Burnt End

Caramelized Slow-Cooked Pork Belly

### Bao Buns

Steamed Buns Filled with Braised Pork, Crispy Tofu, or Vegetables

Entree Options on the Next Page

## Salad — 1

please select one

### Burrata Salad

Creamy Burrata Cheese, Ripe Heirloom Tomatoes, Arugula, Pesto, and a Drizzle of Balsamic Glaze

### Caprese Salad

Fresh Mozzarella, Ripe Heirloom Tomatoes, Basil, and a Drizzle of Balsamic Glaze

### Arugula Salad

Crisp Arugula Topped with Cherry Tomatoes, Shaved Parmesan, Tossed in a Light Vinaigrette

### Walters House Salad

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

## Sides — 2

please select two

Truffle Risotto

Ratatouille

Truffle Mashed Potatoes

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccolini

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto

*Exclusive*

PLATED MENU CONTINUED

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

*Entree*

please select two

Pan Seared Salmon with Caramelized Sea Scallops

Tender Pan-Seared Salmon and Sweet Caramelized Sea Scallops

Chilean Sea Bass

Buttery Chilean Sea Bass, Seasoned and Pan-Seared

Broiled Lobster Tail

Lobster Tail Broiled and Served with Drawn Butter

Lamb Chops

Grilled Lamb Chops, Seasoned and Cooked to a Perfect Sear

Braised Beef Short Rib

Slow-Braised Beef Short Rib, Simmered in Savory, Rich Juices



*Menu* ENHANCEMENTS





# Menu Enhancements

## STATIONS

### NACHOS

Chips, Queso, Salsa, Pico de Gallo, & Sour Cream, Served with Your Choice of Chicken or Beef

### MASHED POTATOES

Garlic Mashed Potatoes Served with Chopped Ham, Cheddar Cheese, Bacon, Scallions, Butter, Jalapeños, & Sour Cream

### FRIED RICE

Beef or Chicken Fried Rice with Eggs, Peas, Carrots, Onions, Soy Sauce, & Sriracha

### GRAZING TABLE

A Charcuterie-Style Spread of Antipasti Laden with Meats, Cheeses, Olives, Fruits, Dips, Nuts, and a Selection of Breads & Crackers

## COLD APPETIZERS

Chipotle Deviled Eggs

Grilled and Chilled Asparagus Spears with Lemon Parmesan Dip

Smoked Salmon on Pumpernickel with Dill Cream Cheese

Baba Ghanoush and 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

## HOT APPETIZERS

Pork Tenderloin and Caramelized Onions  
Bruschetta with a Chipotle Rémoûlade Sauce

Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoûlade 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

# 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

## 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

ALL PACKAGES INCLUDE SODA + JUICES AND A PROFESSIONAL TABC BARTENDER

## Exclusive

includes 4 hours of full bar service, the following selections, and two signature drink selections

### SPIRITS

Johnnie Walker Black  
Woodford Reserve  
Belvedere Vodka  
Casamigos Tequila  
Hendricks Gin  
Hennessy Cognac  
Captain Morgan Spiced

### BEER

Michelob Ultra  
Shiner Bock  
Dos XX  
Stella Artois

### WINE

14 Hands Cabernet  
14 Hands  
Chardonnay

### CHAMPAGNE

Camomi Heartcraft  
Sparkling Wine

## Elite

includes 4 hours of full bar service, the following selections, and two signature drink selections

### 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

Camomi Cabernet  
Sauvignon  
Brutocao  
Chardonnay

### CHAMPAGNE

Camomi Heartcraft  
Sparkling Wine

## Exceptional

includes 3 hours of full bar service, the following selections, and two signature drink selections

### 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

Fog Bank Cabernet  
Sauvignon  
Fog Bank  
Chardonnay

### CHAMPAGNE

Novecento Sparkling  
Extra Brut

## Essential

includes 3 hours of full bar service, the following selections, and one signature drink selection

### SPIRITS

House Bourbon  
House Vodka  
House Tequila  
House Rum

### BEER

Bud Light  
Shiner Bock  
Lonestar Light

### WINE

House Red  
House White

### CHAMPAGNE

House Champagne