



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
AND ONE LATE NIGHT SNACK

Entrée

please select two

Carved Beef Tenderloin Medallion

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 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

Chef's Vegetable Medley

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccoli
with Lemon and Garlic

Herb Roasted Potatoes

Smoked Gouda
Macaroni & Cheese

Buttery Mashed Potatoes

Exceptional

BUFFET MENU

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

Entrée

please select two

Chicken Marsala

Boneless Chicken Breast Pan-Seared with Wild Mushrooms, Garlic, and Marsala Wine Glaze

Parmesan Crusted Chicken

Parmesan Coated, Pan Fried Chicken Breast, Served with Basil Butter Sauce

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 Demi-Glace

Grilled Petite Salmon Filet

Grilled Salmon Served with Lemon Butter Sauce

Brown Sugar Glazed Hand-Carved Ham

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

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

Chef's Vegetable Medley

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccoli with Lemon and Garlic

Herb Roasted Potatoes

Smoked Gouda Macaroni & Cheese

Buttery Mashed Potatoes

Essential

BUFFET MENU

INCLUDES WARM ROLLS, WHIPPED BUTTER, YOUR
CHOICE OF ONE SALAD, ONE ENTRÉE
AND TWO SIDES

Entrée

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

Beef Stroganoff

Tender Beef Strips in a Creamy Paprika Gherkins
Mushroom Sauce Served Over Penne

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

Chef's Vegetable Medley

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccolini
with Lemon and Garlic

Herb Roasted Potatoes

Smoked Gouda
Macaroni & Cheese

Buttery Mashed Potatoes

Essential

SPECIALTY BUFFETS

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

Menus

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 *Menas*



Elite

PLATED MENU

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

Entree

please select one entree or
one duet entrée selection

Grilled Filet Mignon

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

Salmon Oscar

Fresh 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

Chef's Vegetable Medley

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccolini
with Lemon and Garlic

Herb Roasted Potatoes

Smoked Gouda
Macaroni & Cheese

Buttery Mashed Potatoes



PLATED MENU CONTINUED

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

Entree

please select one entree

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

Pan Seared Scallops on Angel Hair Pasta

Sauteed Scallops with Lemon Butter Served over Angel Hair Pasta

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

Entrée

please select one

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

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

Chef's Vegetable Medley

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccoli
with Lemon and Garlic

Herb Roasted Potatoes

Smoked Gouda
Macaroni & Cheese

Buttery Mashed Potatoes

Menu ENHANCEMENTS



Appetizers

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

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

\$ 5
PER PERSON

Stations + Snacks

\$20 PER PERSON

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

LATE NIGHT SNACKS

Mini Cheeseburger Bites

Smoked Brisket Slider

Pulled Pork Slider

Honey Butter Chicken Biscuit

\$5 PER PERSON

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

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 AND JUICES AND A PROFESSIONAL TABC BARTENDER

Elite

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

SPIRITS

Buffalo Trace
Crown Royal
Kettle One
Cuervo 1800

Captain Morgan Spiced Rum
Beefeater Gin
Dewar's 12

BEER

Michelob Ultra
Shiner Bock
Dos XX
Blue Moon

WINE

Three Thieves Chardonnay

Three Thieves Cabernet

CHAMPAGNE

St. Kilda Brut Cuvee

Exceptional

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

SPIRITS

Jim Beam
Tito's Vodka
Bacardi Superior
New Amsterdam Gin
Sauza Hacienda Silver

BEER

Miller Light
Shiner Bock
Dos XX

WINE

Sycamore Lane Chardonnay

Sycamore Lane Cabernet

CHAMPAGNE

Paul Chevalier

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

Miller Light
Shiner Bock

WINE

House Red
House White

CHAMPAGNE

House Champagne