



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*

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,
with Seasoned Croutons

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 Chardonnay Cream
Sauce

Prosciutto Wrapped Stuffed Chicken
Oven Roasted Chicken Breast Stuffed with
Spinach and Brie, Wrapped in Prosciutto and
Served with a White Wine Cream Sauce

Pan Seared Scallops on Angel Hair Pasta
Sauteed Scallops with Lemon Butter Served
over Angel Hair Pasta

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

Macaroni & Cheese

Garlic Buttery Mashed Potatoes

Cheesy 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,
with Seasoned Courtons

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 Legs and Thighs, 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 and South African

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, Served with a Balsamic Vinaigrette Reduction

Caribbean Jerk BBQ Chicken

Chicken Breast Marinated in Citrus and Grilled with Jamaican Spice, Served with a Jerk Barbecue Sauce

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, with Seasoned Croutons

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 Legs and Thighs

Applewood Smoked Bacon

Scrambled Eggs

Homestyle Biscuits with Sausage Sawmill Gravy

Welcome Station

please select one

Assorted Mini Pastries

OR

Seasonal Fresh Fruit

Action Station

please select one

Waffles | French Toast | Pancakes

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,
with Seasoned Croutons

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

Prosciutto Wrapped Stuffed Chicken

Oven Roasted Chicken Breast, Wrapped in
Prosciutto and Served with a White Wine Cream
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 Red Wine Reduction

Duet of Herb Grilled Salmon and 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 Served with a Wild Mushroom Sauce, Paired with a Roasted Chicken Breast Served with a Roasted Red Pepper 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,
with Seasoned Croutons

Entree Duet

please select one duet plate

all guests will receive the same duet plate

customization upon request

Duet of New York Strip Loin and Grilled Salmon Filet

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

Duet of Roasted Pork Tenderloin and Herb Marinated Chicken Breast

Boneless Pork Medallions with Dijon Mustard Sauce
and Roasted Chicken Breast with a Red Pepper Sauce

Duet of Lemon Pepper Salmon and Roasted Garlic and Herb Chicken

Grilled Salmon Filet, Served with Lemon Cream Sauce
and 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

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 with Chipotle
Remoulade

Chicken and Waffle Bites with Maple and
Chili Sauce

Tomato Bisque Served with Bacon Grilled
Cheese

Chicken Tortilla Soup Served with a Queso
Fresco Quesadilla

Potato Leek Shooters

Shrimp and Grits Shooters with Creamy
Cajun Sauce

Fried Ravioli with Marinara 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 Aioli

COLD

Boursin Prosciutto Phyllo Cups

Bourbon Glazed Salmon Skewer
with Green Onion

Shrimp Ceviche Shooters

Gazpacho Shooters

Caprese Salad Skewers with
Balsamic Reduction

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

Goat Cheese and Candied Pear
Bruschetta with a Lavender Honey
Drizzle

Mini Sushi Bowls with Spicy Mayo

Charcuterie Cups

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

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 | GLUTEN FREE

(VF | VEG | GF)

ANY ENTRÉE CAN BE SUBSTITUTED FOR A MENU ITEM BELOW

Mushroom Ragu (VEG/GF)

Rich and Creamy Tomato Sauce Served with Herbed Polenta

Eggplant Bolognese (VEG)

Savory Marinara Sauce Served with Linguine and Topped with Parsley

Grilled Polenta Caprese (VEG/GF)

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

Paella (VF/GF)

Artichokes, Black Olives, Butter Beans, Roasted Red Peppers and Spinach, Served with Rice and Tomato Onion Sauce

Grilled Portobello (VF/GF)

Portobello Filled with Spinach, Caramelized Onions, Artichokes and Roasted Red Pepper Tomatoes, Served Over Rice

Roasted Vegetable Risotto (VEG/GF)

Oven Roasted Seasonal Vegetables and Creamy Risotto, Accompanied with an Herbed Tomato Broth

Stuffed Peppers (VEG/GF)

Toasted Peppers Filled with Seasonal Vegetables, Topped with a Parmesan Crust

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

BEVERAGE *Menus*



BAR MENUS

INCLUDES SODA, JUICES, AND BARTENDER
GLASSWARE INCLUDED WITH CATERING PACKAGES

Elite

includes the
following
selections

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

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

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.