



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 Caramelized Onions

Filet Mignon and Caramelized 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 Lemon Chicken

Tender Filet of Chicken with a Tangy Lemon Caper
Cream Sauce and Freshly Chopped Parsley

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 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

Macaroni & Cheese

Garlic Buttery Mashed Potatoes

Cheesy 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, Baked 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 Pineapple Jerk Barbecue Sauce

Roasted Red Pepper Chicken

Classically Seasoned Chicken Breast, sautéed and served with a Roasted Red Pepper 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

Macaroni & Cheese

Garlic Buttery Mashed Potatoes

Cheesy 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

Home Fries

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, Peppercorn 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 protein or one duet entrée, a choice of a duet entrée means all guests will receive the same duet plate

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 Topped with a Crab Cake, With an Asparagus and Tarragon Tomato Béarnaise Topping

Prosciutto Wrapped Stuffed Chicken

Oven Roasted Chicken Breast stuffed with Spinach and Brie, 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

**see additional options on 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

Macaroni & Cheese

Garlic Buttery Mashed Potatoes

Cheesy 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

Entrée

please select one protein or one duet entrée.
a choice of a duet entrée means all guests will receive the same duet plate

Rack of Lamb

Grilled Rosemary and Garlic Rack of Lamb served with Dijon Mustard 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 Bourbon Glaze

Duet of Grilled Petite Filet and Grilled Shrimp

Tender and Lean Steak Served with Bearnaise and paired with 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 White Wine Pan 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

Duet of Grilled Garlic and Herb Chicken with Grilled Salmon Filet

Grilled Chicken Breast with Tomato and Spinach Cream
Sauce, alongside Salmon Filet with Lemon Cream Sauce

Duet of Grilled New York Strip Loin and Grilled Garlic and Herb Chicken

Seared New York Strip Loin with a Garlic Herb Crust
served with a Demi Glaze and Grilled Chicken Breast with
Tomato and Spinach Cream Sauce

Duet of Grilled Salmon Filet and Asiago Chicken

Grilled Salmon Filet with a Lemon Cream Sauce and
Roasted Chicken Breast served with an Asiago Cream Sauce

Duet of Grilled New York Strip Loin and Asiago Chicken

Seared New York Strip Loin with a Garlic Herb Crust served
with a Demi Glaze and Roasted Chicken Breast served with
an Asiago Cream Sauce

Duet of Grilled Salmon Filet and Grilled New York Strip

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

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

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

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 Fraîche, 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 Fries 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*



BEVERAGE 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.