



Walters Wedding Estates

CATERING & BEVERAGE MENU

INCLUDED *Menus*

Elite Buffet | 4

Exceptional Buffet | 5

Exceptional Indian Inspired | 6

Exceptional Asian Inspired | 8

Essential Buffet | 9

Essential Specialty Buffets | 10

Elite Plated | 12

Exceptional Plated | 14

Exclusive Plated | 15

Catering Menu Enhancements | 18

Vegan, Vegetarian, Allergen Selections | 19

Beverage Menus | 21

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

Entree

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

Entrée

please select two

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-Glaze 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

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 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

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

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

Grilled Asparagus

Honey Glazed Carrots with fresh Ginger

Roasted Broccoli with Lemon and Garlic

Vegetable Korma

Aloo Mater

Bombay Potatoes

Cinnamon Basmati Rice with

Golden Raisins

Jasmine Rice

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.

Entrée

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

2

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

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

Asian Salad

Fresh Cabbage, Shredded Carrots,
English Cucumbers, Bermuda
Onion, Red Bell Pepper, and Fresh
Cilantro, Served with Sesame
Ginger Dressing

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

Sides

please select two

Grilled Asparagus

Honey Glazed Carrots with
fresh Ginger

Roasted Broccoli 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

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

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

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

1

PLATED *Menus*



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

Entree

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

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

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccoli 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

Entrée

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

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

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccoli 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

please select one

Chilled Gazpacho

Soup with Ripe Tomatoes, Cucumbers, Peppers

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 Continued on the Next Page

Salad

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

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

*APPLICABLE AT THE OLANA ONLY

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



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.

Entrée

please select two

2

Chilean Sea Bass

Buttery Chilean Sea Bass, Seasoned and Pan-Seared

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

*APPLICABLE AT THE OLANA ONLY
SERVICE INCLUDES: PRESET WATER, WATER AND TEA STATION, LINEN NAPKIN, CHINA, GLASSWARE, AND SILVERWARE

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

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, two signature drink selections, and passed champagne toast

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

Segura Viudas
Sparkling Brut

*APPLICABLE AT THE OLANA ONLY

Elite

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

SPIRITS

Jack Daniel's Black
Grey Goose
Socorro Blanco Tequila
Myers Dark
Beefeater Gin
Dewar's 12
Crown Royal

BEER

Michelob Ultra
Shiner Bock
Dos XX
Stella Artois

WINE

14 Hands Cabernet
14 Hands Chardonnay

CHAMPAGNE

Segura Viudas
Sparkling Brut

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
Coors Light
Dos XX

WINE

Canyon Road Cabernet
Canyon Road Chardonnay

CHAMPAGNE

Wycliff Sparkling 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
Coors Light

WINE

House Red
House White

CHAMPAGNE

House Champagne