



Walters Wedding Estates

# CATERING & BEVERAGE MENU

SAMPLE MENU - SCHEDULE YOUR TOUR FOR REGION COLLECTION SPECIFIC 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, 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

## Entree

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 Broccolini with Lemon  
and Garlic

Grilled Vegetable Medley

Fried Rice

Herb Roasted Potatoes

Lo Mein Noodles

Jasmine Rice



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 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

## 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 Broccolini with Lemon and Garlic

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto