



Walters Wedding Estates

# CATERING & BEVERAGE MENU

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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

### Entrée

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

#### 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

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

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