



ESSENTIAL BUFFET

Includes warm rolls, whipped butter, your choice of 1 salad, 1 entrée and 2 sides all served buffet style, preset water, water and tea station, linen napkin, and silverware

SALADS | Please select 1

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

ENTRÉES | Please select 1

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 glaze 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 an 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

SIDES

GREEN SIDES | Please select 1

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccolini with Lemon and Garlic

HEARTY SIDES | Please select 1

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto

Additional sides can be added.

Please ask your Venue Representative for more information.



ESSENTIAL SPECIALTY BUFFETS

Includes preset water, water and tea station, linen napkin, and silverware

ENTRÉES | Please select 1

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 Ganoush, Paella Valenciana, Mixed Grilled Seasonal 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 Tiki 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



EXCEPTIONAL BUFFET DUETS

Includes 1 Signature Appetizer, warm rolls, whipped butter, your choice of 1 salad, 2 entrée selections, and 2 sides all served buffet style, preset water, water and tea station, linen napkin, and silverware

SIGNATURE APPETIZERS | Please select 1

Goat Cheese and Grilled Pear Bruschetta with a Honey Drizzle

Spicy Beef Quesadillas

Baba Ghanoush and Pita Chips

Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoûlade Sauce

BUFFET SALADS | Please select 1

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

ENTRÉES | Please select 2

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 Texas 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-glace reduction

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

Grilled Petite Top Sirloin – marinated and grilled top sirloin served with a red wine reduction

Grilled Petite Salmon Fillet – grilled Alaskan salmon served with a lemon butter sauce

SIDES

GREEN SIDES | Please select 1

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccolini with Lemon and Garlic

HEARTY SIDES | Please select 1

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto



EXCEPTIONAL PLATED

*Includes 1 Signature Appetizer, warm rolls, whipped butter, your choice of 1 salad,
1 entrée selection, and 2 sides, Preset water, Water and Tea Station*

SIGNATURE APPETIZERS | *Please select 1*

Goat Cheese and Grilled Pear Bruschetta with a Honey Drizzle

Spicy Beef Quesadillas

Baba Ghanoush and Pita Chips

Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémoulade Sauce

SALADS | *Please select 1*

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

ENTRÉES | *Please select 1*

Duet of New York Strip Loin and Grilled Salmon Steak – grilled New York strip loin with a garlic herb crust and grilled salmon steak

Chicken Cordon Bleu – boneless chicken filled with Swiss cheese and ham, breaded and roasted, served with a Marsala jus

Grilled Salmon Steak – grilled fillet of salmon, served with a Key lime butter garlic sauce

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 Steak and Herb Marinated Chicken Breast – grilled salmon steak and a marinated and roasted chicken breast, served with lemon herb pan 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

SIDES

GREEN SIDES | *Please select 1*

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels sprouts

Sautéed Haricots Verts

Roasted Broccolini with Lemon and Garlic

HEARTY SIDES | *Please select 1*

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto



ELITE BUFFET

Includes 2 Signature Appetizers, warm rolls, whipped butter, your choice of 1 salad, entrée selection, and 2 sides all served buffet style, and 1 late night snack, Preset water, water and tea station, linen napkin, and silverware

SIGNATURE APPETIZERS | Please select 2

Goat Cheese and Grilled Pear Bruschetta with a Honey Drizzle

Spicy Beef Quesadillas

Baba Ghanoush and Pita Chips

Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémooulade Sauce

BUFFET SALADS | Please select 1

Signature Salad – greens, English cucumbers, vine ripe tomatoes, seasoned croutons, and cheddar cheese, tossed in a creamy herb dressing

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ENTRÉES | Please select 2: 1 Beef Option and 1 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 Steak – center-cut Norwegian Salmon fillet, lightly seasoned and flash grilled

Herb Marinated Chicken Breast – a marinated and roasted chicken breast, served with lemon herb pan sauce

SIDES

GREEN SIDES | Please select 1

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels Sprouts

Sautéed Haricots Verts

Roasted Broccolini with Lemon and Garlic

HEARTY SIDES | Please select 1

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto



ELITE PLATED

Includes 2 Signature Appetizers, warm rolls, whipped butter, your choice of 1 salad, entrée selection, 2 sides, and 1 late night snack, Preset water, Water and Tea Station

SIGNATURE APPETIZERS | *Please select 2*

Goat Cheese and Grilled Pear Bruschetta with a Honey Drizzle

Spicy Beef Quesadillas

Baba Ghanoush and Pita Chips

Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémooulade Sauce

SALADS | *Please select 1*

Signature Salad – greens, English cucumbers, vine ripe tomatoes, seasoned croutons, and cheddar cheese, tossed in a creamy herb dressing

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Caesar Salad – crisp romaine topped with aged parmesan in a creamy, traditional Caesar dressing

ENTRÉES | *Please select 2 Entrées or 1 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

Steak Au Poivre – peppercorn crusted New York Strip steak, served with a Cabernet red wine reduction

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

Grilled Ribeye – full-flavored and tender steak, served with a star anise pinot noir reduction

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

SIDES

GREEN SIDES | *Please select 1*

Sautéed Broccoli

Grilled Asparagus

Roasted Brussels sprouts

Sautéed Haricots Verts

Roasted Broccolini with Lemon and Garlic

HEARTY SIDES | *Please select 1*

Sun-dried Tomato Mash Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Saffron Risotto



MENU ENHANCEMENTS

*These enhancements can be added to any menu.
Please ask your Venue Representative for more information.*

À LA CARTE APPETIZERS

Chipotle Deviled Eggs

Seasonal Fresh Cut Fruit Skewers

*Grilled and Chilled Asparagus Spears with Lemon
Parmesan Dip*

Smoked Salmon on Pumpernickel with Dill Cream Cheese

Artisan Cheese Display with Crackers

Antipasto Display

Baba Ghanoush and Pita Chips

*Mediterranean Hummus topped with Pine Nuts and served
with Pita Chips*

Chips, Queso, and Salsa

Traditional Style Bruschetta with Marinated Tomatoes and

Parmesan Cheese with a Balsamic Syrup Drizzle

*Goat Cheese and Grilled Pear Bruschetta with a
Honey Drizzle*

Avocado, Mozzarella, Basil Bruschetta and Balsamic Syrup

*Pork Tenderloin and Caramelized Onions Bruschetta with a
Chipotle Rémoulade Sauce*

Smoked Chicken Salad Mini Rolls

Tenderloin Mini Rolls served with Mayo and Mustard

*Bacon Wrapped Jalapeño Shrimp with a Chipotle
Rémoulade Sauce*

Chicken Quesadillas with an Avocado Cream

*Dates Wrapped in Bacon and Stuffed with Goat Cheese with
a Honey Drizzle*

*Chicken and Waffle Bites with Hot Sauce, Honey Butter
and Maple Syrup*

Asian Meatballs

*Short Rib Wonton with Pickled Red Onions, Arugula,
Feta Cheese, and a Balsamic Drizzle*

Spicy Beef Quesadillas

Vegetarian Mushrooms, stuffed with Spinach and Cheese

Elote, a Mexican Street Corn

Tomato Bisque served with Bacon Grilled Cheese

Chicken Tortilla Soup and a Queso Fresco Quesadilla

LATE NIGHT SNACKS

Cheesy Quesadilla

Smoked Brisket Slider

Street Taco

Honey Butter Chicken Biscuit

Double Chocolate Decadence Brownie

SALADS

Signature Salad

Walters House Salad

Caesar Salad



VEGAN | VEGETARIAN | ALLERGEN MENU

Any entrée can be substituted for a menu item below.

ENTRÉES

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

Grilled Polenta Caprese – grilled polenta topped with roasted tomato pesto, grilled asparagus, burrata, and a basil pesto drizzle

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*