



FORMAL MENU GUIDE

Hors d'oeuvres

BBQ PORK SLIDERS

Slow cooked pulled pork served on sweet Hawaiian style rolls with our homemade bbq sauce.

BEEF CANAPES

Thinly shaved roasted beef served on a garlic crostini with a horseradish cream sauce.

CANTALOUPE PROSCIUTTO SKEWERS

Fresh cantaloupe delicately wrapped with thinly shaved prosciutto ham and presented on a skewer for easy serving

SAUSAGE STUFFED MUSHROOMS

Button mushrooms filled with a perfect blend of sausage and creamy cheese.

ASSORTED MINIATURE QUICHE

Bacon & swiss lorraine, ham & cheese, and herb quiche in bite size form.

SAUSAGE AND CHEDDAR CHEESE PUFFS

Fresh ground sausage blended with cheese and spices, hand rolled and baked.

CHEDDAR HERB BISCUITS WITH SLICED COUNTRY HAM

Southern style cheddar herb biscuits filled with sliced ham and topped with an apricot mustard.

BRIE AND PEAR WONTON

Crispy wontons are hand filled with a delicate blend of creamy French brie, fresh D 'Anjou pears, and bacon. Fried till golden brown and presented with strawberry dipping sauce.

MINI CHICKEN AND WAFFLES

Fluffy Belgian waffle and crispy chicken bites drizzled with maple syrup.

SHRIMP BUENA VISTA

Pita round topped with Creole aioli and chilled shrimp.

MINIATURE CRAB CAKES

Blue lump crab blended with breadcrumbs and spices then pan seared and served with a Creole remoulade sauce.

COCONUT SHRIMP

Crispy fried shrimp with shredded coconut and served with sweet & sour dipping sauce.

CRAB STUFFED MUSHROOMS

Button mushrooms stuffed with our crab cake mixture and baked to perfection.

SPANAKOPITA

Flaky phyllo dough filled with a blend of spinach & feta cheese and baked in a hot oven to deliver a crispy bite.

SPINACH STUFFED MUSHROOMS

Button mushrooms stuffed with spinach, and creamy parmesan and cheddar jack cheeses.

MAC AND CHEESE POPPERS

Crispy parmesan breaded macaroni and cheese bites served with a cheddar cheese dipping sauce.

SHRIMP COCKTAIL SHOOTERS

3 chilled tail on shrimp garnished with cocktail sauce and lemons. Attractively served in a disposable lucite shot glass.

VEGETABLE CRUDITE' SHOOTER

Celery, carrots, and bell peppers served with choice of ranch or balsamic vinaigrette.

WEST SIDE SALAD SHOOTERS

Mandarin oranges, strawberries, & walnuts tossed with raspberry vinaigrette served on top of fresh greens and served in a phyllo cup.

POPPY AND ORANGE SALAD SHOOTERS

Smoked gouda cheese, mandarin oranges, & pecans tossed with poppy seed dressing served on top of fresh greens, served in a phyllo cup.

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Stations

CHICKEN SATAY

Herb yogurt marinated grilled chicken skewers served with a Thai peanut dipping sauce.

SPINACH AND ARTICHOKE DIP

Our signature rich alfredo sauce warmed with spinach and artichoke hearts. Served with tortilla chips.

PECAN ENCRUSTED CHICKEN BREAST STRIPS

Chicken strips hand breaded with pecan flour. Deep fried crispy and served with brown sugar cream sauce

BAKED PARMESAN CHICKEN TENDERS

Chicken breast strips hand breaded with parmesan bread crumbs and baked. Presented with our delicious house made marinara sauce.

CRAB DIP

Tender lump crab warmed with creamy cheese and a touch of sherry. Served warm with tortilla chips.

RASPBERRY SALSA AND BLACK BEAN

Layered black beans, cream cheese, red onions, and raspberry salsa baked then topped with cheddar jack cheese. Served with tortilla chips.

TOMATO AND GARLIC BRUSCHETTA

Fresh roma tomatoes tossed with basil leaves, balsamic vinegar and extra virgin olive oil. Served with crostinis.

COCKTAIL MEATBALLS

Miniature meatballs oven roasted and simmered in your choice of sweet and sour, bbq, teriyaki, marinara or Swedish sauce.

SOUTHWESTERN DIP

Santé Fe style dip with blended cheeses, tomato salsa, and spinach. Served with tortilla chips.

GARDEN SALAD BAR

Your guests will be able to fill up their salad bowl with an assortment of fresh greens, garden inspired vegetables and classic toppings. Finished with a splash from a variety of dressings.

Continues....

MASHED POTATO BAR

Homemade mashed red potatoes will be presented to your guest to enjoy with a variety of toppings consisting of; sweet cream butter, sour cream, cheddar cheese, chives and crispy bacon.

SHRIMP AND GRITS BAR

Tender shrimp simmered with Cajun andouille sausage and smoky bacon. Served over stone ground grits with shredded cheese and chives to garnish.

PRICES SUBJECT TO CHANGE BASED ON MARKET FLUCTUATIONS AND PRICING.

Walters Choice reserves the right to require minimums on certain stations and menu options.

Displays & Platters

CHEESE DISPLAY

An assortment of domestic & imported cheeses that include but not limited to: sharp cheddar, fresh boursin, smoked gouda, monterey jack, pepper jack and creamy brie garnished with fruit and accompanied by assorted crackers.

FRESH FRUIT DISPLAY

A colorful arrangement of sliced melon, pineapple, grapes & seasonal berries. Served with piña colada or lemon lime dip.

VEGETABLE CRUDITES

A garden medley of baby carrots, sweet bell peppers, grape tomatoes, cucumber rounds & lightly steamed sugar peas and asparagus. Served with choice of ranch or bleu cheese dips.

TUSCAN ANTIPASTO SALAD

An Italian inspired display consisting of prosciutto ham, genoa salami, provolone cheese, fresh mozzarella, marinated artichoke hearts, button mushrooms, roasted red peppers & assorted olives, accompanied by crostini & bread sticks.

CHILLED SHRIMP COCKTAIL

Tender tail-on shrimp quickly cooked in a flavorful broth and chilled on ice served with zesty key lime cocktail sauce & lemon wedges.

TEA SANDWICH ASSORTMENT

Small hand-held sandwiches filled with fresh cucumber & herb cream cheese, classic chicken salad, & southern pimento cheese.

MINI CROISSANT ASSORTMENT

Mini croissant sandwich display an assortment of thinly sliced ham, smoked turkey breast, roast beef or chicken salad with assorted cheeses served with brown mustard and balsamic mayonnaise.

Chef Attended

50 person minimum

Roasted Round of Beef

Perfect medium roasted sirloin beef is hand sliced for your guest and served with horseradish sauce, spicy mustard and mayonnaise served with petite rolls.

Herb Roasted Turkey Breast

Turkey breast rubbed with a signature herb blend and slowly baked will be carved for your guest and served with cranberry aioli and honey mustard sauces. Served with petite rolls.

Honey Baked Ham

Slow roasted honey glazed ham is hand sliced in front of your guest and served with tarragon aioli and honey mustard sauces. Served with petite rolls.

Pasta Station

Penne and bowtie pasta tossed with your guests' choice of our home-made marinara or alfredo sauce, and finished with marinated chicken and roasted vegetables. (Add shrimp 1.00)

Quesadilla Bar

Crispy flour tortillas are filled with melted shredded cheddar and pepper jack cheese with either grilled chicken or beef. Served with sautéed peppers & onions, shredded lettuce, diced tomatoes, salsa, sour cream & jalapeños.

Sweet Endings

Assorted Miniature Dessert Display

A platter filled with an assortment of gourmet brownies, miniature cheesecakes, lemon bars, cookies, black & white bars and cream puffs.

Chocolate Fondue

Creamy milk chocolate fondue will allow your guest to dip a variety of dippers including strawberries, pretzel, pineapple, marshmallows and pound cake.

S'mores Bar

Your guests will be supplied with milk chocolate bars, jumbo marshmallows, graham crackers, and skewers so that they will be able to recreate childhood memories by crafting their own s'mores over our one of a kind open flame trough.

Ice Cream Bar

An impressive display of vanilla ice cream with chocolate, caramel and strawberry sauces, chopped peanuts, crushed cookies, candies, whip cream and cherries. 25 person minimum

Dinner Packages

All packages come with your choice of salad and a dinner roll.

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| The Parsley Package | One entrée, one vegetable, and one starch. |
| The Sage Package | Two entrees, one vegetable, and one starch. |
| The Rosemary Package | Two entrees, two vegetables, and two starches. |

Please note The Rosemary Package is available as a buffet only.

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Entrees

BEEF

ROAST BEEF WITH AU JUS

Slow roasted eye of round roast carved and served with garlic and thyme au jus.

GRILLED SIRLOIN STEAK WITH SHERRY MUSHROOMS

Seasoned sirloin grilled to perfection and topped with mushroom and sherry gravy.

MARINATED BEEF TIPS WITH PEPPERS AND ONIONS

Quickly seared beef tips tossed with fresh peppers and onions and served over white rice.

MESQUITE BEEF BRISKET

Dry rubbed tender beef brisket with just the right hint of mesquite smoke is sliced and served with natural juices.

BEEF AND BROCCOLI

Quickly seared tender beef bites tossed in a classic Asian sauce with fresh broccoli florets.

ROAST MEDALLIONS OF BEEF

Whole roasted beef tenderloin is sliced and topped with a madeira mushroom sauce.

PRIME RIB

Slow roasted seasoned ribeye loin finished with a garlic au jus and horseradish sauce.

PORK

ROASTED PORK LOIN

Slow roasted whole pork loin rubbed with our signature herb blend is sliced and served with natural juices.

PECAN ROASTED PORK LOIN

Whole pork loin roasted with a brown sugar and mustard pecan crust.

HONEY GLAZED HAM

Honey glazed sliced pit-cooked ham.

POULTRY

LEMON PEPPER CHICKEN BREAST

Marinated, lightly breaded chicken breast with a zesty lemon pepper breading is pan fried until lightly crisp and golden brown.

CHICKEN IN WHITE WINE

Char-grilled chicken breast served with buttery sautéed mushrooms and onions in a delicate white wine sauce.

GRILLED MARINATED CHICKEN

Citrus and brown sugar marinated breasts grilled to perfection.

SAUTEED CHICKEN BREAST WITH SUN DRIED TOMATOES

Pan fried chicken breast seared till golden brown and served with a delicate sauce consisting of artichoke hearts, sun dried tomatoes, white wine, lemon juice, garlic, olive oil & parsley.

CHAMPAGNE CHICKEN

Lightly breaded filet of chicken sautéed and topped with our champagne mushroom cream sauce.

SPINACH AND ARTICHOKE STUFFED CHICKEN

Oven baked chicken breast rolled with a spinach and artichoke heart stuffing and alfredo sauce.

SEAFOOD

SHRIMP AND GRITS

Tender shrimp simmered with Cajun andouille sausage and smoky bacon. Served over stone ground grits.

**additional starch charge may apply*

BOURBON GLAZED SALMON

Atlantic salmon filet baked with a sweet bourbon glaze and finished in a mango salsa.

STUFFED FILET OF FLOUNDER

Delicate white flounder stuffed with lump crab and served over a butter and white wine sauce. Garnished with diced tomatoes & chives.

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VEGETARIAN

CHEESE TORTELLINI

3 cheese stuffed tortellini pasta served with basil infused alfredo sauce.

EGGPLANT PARMESAN

Lightly seasoned & breaded eggplant layered with parmesan and mozzarella cheeses and our signature marinara sauce.

STUFFED PORTABELLA MUSHROOMS (Vegan)

Marinated and grilled portabella cap stuffed with your choice of rice or couscous and roasted vegetables.

VEGETABLE KABOBS AND BROWN RICE (Vegan)

Marinated yellow and green zucchini skewered with fresh grape tomatoes, red onion and mushrooms, then grilled to smoky perfection. Served with brown rice.

Starches

* Classic mashed potatoes with gravy * Red bliss mashed potatoes with garlic * Potatoes au gratin * Rice pilaf * White rice with fresh parsley * Macaroni and cheese * Herb roasted red potatoes * Orzo pasta with roasted red peppers

Vegetables

* Green beans with chopped red peppers * Green bean almandine * Southern style green beans * Roasted vegetables with squash * Glazed baby carrots * Grilled asparagus * Buttered corn * Steamed fresh broccoli * California medley with broccoli and cauliflower

Salads

MIXED GREENS

Mixed greens topped with diced red and green peppers, red onions, grape tomatoes, cucumbers, cheddar cheese and croutons.

CAESAR

Crisp romaine tossed with grated parmesan cheese and croutons.

BABY FIELD GREENS

Tossed greens with dried cranberries, glazed pecans and crumbled bleu cheese.

WEST SIDE SALAD

Mandarin oranges, strawberries, & walnuts tossed with fresh greens.

Dressings

~Your choice of two~

-Italian, Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Raspberry Vinaigrette

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