

Breakfast Buffets

Minimum 25 guests for buffets. Prices listed below are PER PERSON and are subject to a 20% service charge and 7.25% tax.

Traditional Continental – \$10.75

Assorted breakfast pastries

Fresh seasonal sliced fruit

Add bacon & egg or sausage & egg

Country Morning Sunrise – \$16.95

Farm-fresh scrambled eggs with cheddar cheese

Country hash browns

Bacon & sausage

Fluffy pancakes served with:

Whipped butter

Syrup

Confectioner's sugar

Whipped cream

Assorted breakfast pastries

Seasonal sliced fresh fruits

American Classic – \$19.95

Farm-fresh scrambled eggs

Potatoes O'Brien with diced peppers and onions

Hickory smoked bacon and country sausage

Traditional buttered grits

Assorted breakfast pastries

French toast served with:

Berry topping

Whipped butter

Syrup

Confectioner's sugar

Whipped cream

Seasonal sliced fresh fruits

**Served with chilled orange juice,
apple juice, and regular & decaf coffee**



Plated Breakfast

Minimum 25 guests for buffets. Prices listed below are PER PERSON and are subject to a 20% service charge and 7.25% tax.

American – \$17.95

Scrambled eggs with choice of onions, peppers, mushrooms, or jack cheese

Choice of sausage or bacon

Hash browns



French Croissant Sandwich – \$13.95

Fresh baked croissant

Scrambled eggs, Bacon, and American cheese

Country potatoes



Southwest Crepes – \$13.95

Two crepes with scrambled eggs, chorizo, cheddar cheese, and pico de gallo

Wrapped with a green chili sour cream sauce

Fresh seasonal fruit



Silver Dollar Pancakes – \$12.95

Fluffy silver dollar pancakes served with sausage and warm maple syrup

Fresh seasonal fruit

Miscellaneous

Minimum 25 guests for buffets. Prices listed below are PER PERSON and are subject to a 20% service charge and 7.25% tax.

Additional Rental Time	\$500/hour
Cash Bar Setup	\$100
Bartender	\$125
80" Tv Display	\$124
Flip Chart Pad	\$25.00
Ice Sculpture	Prices vary
Additional Linen	Prices vary

Lunch Menus

THEMED BUFFETS

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to a 20% service charge and 7.25% tax.

Traditional Texas BBQ | \$35

Smoked Beef Brisket
Smoked Sausage
BBQ Chicken
Ranch Style Beans
Coleslaw
Potato Salad
Cornbread Muffins
BBQ Fixings

Little Italy | \$25

Traditional Caesar Salad
Traditional Beef, Five Cheese, or Vegetable Lasagna
Parmesan Crusted Chicken
Sautéed Seasoned Vegetables
Fresh Garlic Bread

Deli Buffet | \$15

Pasta Salad
Assorted Deli Meats & Cheeses
Assorted Breads

Chips
All Condiments
Cookies

South of the Border | \$25

Green Salad
Marinated Beef & Chicken Fajitas
Cheese Enchiladas
Fajita Fixings
Refried Beans
Mexican Rice

Country | \$28

Tossed Garden Green Salad
Coleslaw
Choice of (2): Smothered Pork Chops, Creole Catfish, Fried Chicken, Chicken Fried Steak, or Meatloaf
Mashed Potatoes with Gravy
Country Style Green Beans
Old Fashioned Buttermilk Biscuits



HORS D'OEUVRES

Priced per 50 pieces and can be butler passed or displayed.
Prices are subject to a 20% service charge and 7.25% tax.

Hot Hors D'oeuvres

Sausage or Crab Stuffed Mushroom Caps	\$200
Assorted Petite Quiche	\$150
Miniature Egg Rolls	\$150
Meatballs (Swedish, Buffalo, or Sweet & Sour)	\$150
Chicken Teriyaki Skewers	\$150
Chicken Bites with Sweet Chili Sauce	\$150
Spinach & Feta Cheese Phyllo Triangles	\$150
Mini Beef Wellingtons	\$250
Coconut Crab Fritters with Mango Sauce	\$250
Mini Grilled Cheese & Tomato Soup Shooters	\$200

Cold Hors D'oeuvres

Peel & Eat Gulf Shrimp with Cocktail Sauce	\$250
Antipasti Skewers	\$200
Deviled Eggs	\$200
Vegetable Crudité Shooters with Ranch or Hummus	\$250
Shrimp Cocktail Shooters	\$250
Cucumber Slices with Dill Cream Cheese	\$150
Smoked Salmon Mousse on Toast Points	\$200

PLATED LUNCHEON

Smoked Beef Brisket Includes house salad, Chef's choice of starch and vegetable, and dinner rolls.
Prices listed below are PER PERSON and are subject to a 20% service charge and 7.25% tax.

Poultry

Tuscan Chicken	\$22
Topped with Mushrooms, Tomato & Basil Cream	
Chicken Marsala	\$25
Wild Mushroom Marsala Sauce	
Grilled Chicken	\$25
Lemon, Sage Beurre Blanc	
Country Style Green Beans	
Old Fashioned Buttermilk Biscuits	
Roasted Chicken Thighs	\$25
With Honey Chipotle Glaze	
Chicken Oscar	\$30
Topped with Sweet Crab and Asparagus, Tangy	
Lemon Butter	
Stuffed Chicken	\$25
Mushroom Pilaf Stuffed with Cream Sauce	
Herb Roasted Chicken	\$25
Pesto Cream Sauce	



Beef

8oz Pepper Crusted Filet Mignon	\$40
Bordelaise Sauce	
Sliced Bistro Steak	\$30
Demi Glace	
Flank Steak	\$30
Chimichurri	
Beef Tips	\$25
Burgundy Sauce	
London Broil	\$30
Caramelized Onion Demi	
Pesto Cream Sauce	

Seafood

Pan Seared Redfish	\$25
Mango Pico de Gallo	
Grilled Shrimp and Scallops Market Price	
Basmati Vegetable Rice	
Oven Seared Redfish	\$25
Spicy Citrus Butter	
Baked Tilapia	\$25
With Peach and Cayenne	



DISTINCTIVE DISPLAYS

Prices listed below are PER PERSON.
Prices are subject to a 20% service charge and 8.25% tax.

Fresh Seasonal Sliced Fruit	\$5	Gourmet Crackers & Crackers	
Garden Fresh Vegetable Crudit�	\$4	Tortilla Chip Station	\$8
Herb Dip		Club Made Chips, Salsa, Guacamole, and Queso	
Imported and Domestic Cheese Board	\$6	Pesto Cream Sauce	



Reception & Dinner Menu

Stations

An additional Chet Attendant fee will apply when applicable. Prices listed below are PER PERSON and are subject to 20% service charge and 7.25% tax. Minimum of 4 stations if not accompanying a full buffet. Each station must be ordered for full guest count; minimum of 50 people

Tex Mex Station

\$15

Marinated Chicken and Beef Fajitas
Grilled Peppers, Onions, Sour Cream, Guacamole, Pico de Gallo, Grated Cheese
Warm Flour Tortillas, Chips, and Salsa

Street Taco Bar

\$15

Choice of 2: Pulled Pork, Grilled Chicken, or Beef Fajita
Green Onions, Pico de Gallo, Hatch Pepper Aioli
Shredded Cabbage, Freshly Grated Cheese, Charred
Warm Corn or Flour Tortillas

Mashed Potato Martini Bar

\$12

Red Bliss Mashed Potatoes and Bourbon Sweet Potatoes
Smoked Gouda, Mixed Cheese, Butter, Salsa, Bacon,
Chives, Sour Cream, Marshmallows, Brown Sugar,
Cinnamon

Pasta Station

\$12

Choice of (2) Pastas:

Fettuccine, Penne, Ziti, Cheese Tortellini, and Bowtie

Choice of (2) Sauces:

Marinara, Pesto Cream, Alfredo, and Creamy White
Mushroom

Mushrooms, Black Olives, Sweet Bell Peppers, Onions,
Fresh Herbs, Garlic, Olive Oil, Sun-Dried Tomatoes, and
Parmesan Cheese

Garlic Bread

Shrimp	\$4.00
Grilled Chicken	\$3.50
Meatballs & Sausage	\$3.50

Carving Board

(Attendant Required)

Smoked Breast of Turkey	\$6
Roasted Top Sirloin of Beef	\$10
Peppercorn Seared Beef Tenderloin	\$18
Steamship Round of Beef	
(Minimum of 100 people)	\$9
Cracked Pepper & Garlic Prime Rib	\$15
Smoked Ham with Brown Sugar &	
Bourbon Glaze	\$8
Espresso Rubbed Pork Loin	\$9

All served with petit rolls and appropriate condiments.



Miscellaneous

Pricing is subject to 20% service charge and 7.25% tax

Pasta, Carving, & Sauté Chefs \$75.00 each
(As needed per guest count)

Additional Rental Time \$500.00 per hour
(Subject to availability)

Cash Bar Setup \$100.00

Bartender Fee \$100.00

LCD Projector with Screen \$125

Post-It Flip Chart Pad \$25

Ice Sculptures (Pricing varies) \$4.50 per person

Chair Covers, Sashes & Floor Length Linen

Includes black or ivory linen

Ivory fitted chair covers or black self-tie chair covers

Available in ivory, black, brown, navy, willow, peach,
silver, red, purple, pink, or gold sashes

Non-Member Fee \$100.00 to \$1000.00



From the Bar

Alcohol pricing is a subject to 20% service charge and 8.25% tax.

Beer & Wine Bar

(Minimum of 50 guests)

(House Wine, Domestic Beer, and Soda)

First 2 Hours	\$15
Additional Hour per Person	\$5

Call Bar

(Call Liquor, House Wine, Domestic Beer, and Soda)

First 2 Hours	\$17
Additional Hour per Person	\$6

Premium Bar

(Premium Liquor, House Wine, Domestic & Imported Beer, and Soda)

First 2 Hours	\$20
Additional Hour per Person	\$8

Reserve Bar

(Reserve Liquor, House Wine, Domestic & Imported Beer, and Soda)

First 2 Hours:	\$25
Additional Hour per Person	\$10

Additional Beverage Options

(Priced per gallon)

Specialty Cocktail	\$150
Mimosas	\$150
Screwdriver	\$150
Margaritas	\$150
Bloody Mary	\$150
Sweet Harmony	\$150
Champagne Punch	\$150

Liquor Options

House Liquor \$7

Taaka Gin, Ron Rio Rum, Pancho Villa Tequila, Sonny Brook Whiskey, Taaka Vodka

Call Liquor \$8

Sky Vodka, Seagram's Gin, Bacardi Rum, Jose Cuervo Tequila, Jim Beam Whiskey, Dewar's Scotch

Premium Liquor \$9

Absolute Vodka, Bombay Sapphire Gin, Captain Morgan's Rum, Jose Cuervo 1800 Tequila, Makers Mark Bourbon, Glenlivet Scotch

Reserve Liquor \$11

Grey Goose Vodka, Meyer's Rum, Patron Silver Tequila, Crown Royal Bourbon, Johnny Walker Black Scotch

Hosted Bar

Reserve Liquor:	\$11
Premium Liquor:	\$9
Call Liquor:	\$6
Domestic Beer:	\$3.50
Imported Beer:	\$5
Sodas:	\$2
House Wine (24oz Bottle):	\$28

Cash Bar

(Host responsible for setup fee: £100, bartender fee: \$100 per bartender)

Reserve Liquor	\$11
Premium Liquor	\$10
Call Liquor	\$8
Domestic Beer	\$5
Imported Beer	\$6
House Wine	\$8
Sodas	\$250
House Wine (24oz Bottle):	\$20

Keg Beer

Domestic	\$400
Non-Alcoholic	
Sparkling Fruit Punch	\$50
Sparkling Cider	\$20

Beverage Station

(Iced Tea, Coffee & Soda)

Half Day	\$6 per person
Full Day	\$10 per person

Wine & Champagne

pricing varies

BV Coastal Chardonnay, BV Coastal Cabernet, BC Coastal Merlot, Canyon Road White Zinfandel, Wycliff Sparkling Wine

Beer Options

Premium Beer \$6
Corona, Heineken, Shiner Bock

Domestic Beer \$5
Miller Lite, Bud Light, Coors Light, Budweiser, Michelob Ultra

Create Your Own Buffet

Prices listed below are PER PERSON and are subject to 20% service charge and 8.25% tax.

Salad | Choose Three

Walden House Salad (Choice of Dressing)
Traditional Caesar Salad
Fresh Fruit Salad (Poppy Seed Dressing)
Balsamic Tomato & Cucumber Salad
Greek Pasta Salad
Mediterranean Couscous Salad

Sides | Choose Two

Oven Roasted New Potatoes
Wild Rice Pilaf
Garlic Whipped Potatoes
Sweet Potato Mash
Wild Mushroom Risotto
Fettuccine Alfredo
Medley of Fresh Seasonal Vegetables
Seasoned Green Beans with Almonds

Entrée | Choose Two or Three

Bistro Filet with Demi Glace
Grilled Salmon with Dill Butter
Roasted Chicken with Chardonnay Beurre Blanc
Chicken Cordon Bleu with Mornay Sauce
Chicken Picatta
Brown Sugar Cured Pork Loin (Dijon Cream Sauce)
Pork Scaloppini (White Wine Butter Sauce)
Pan-Seared Pork Chops (Mushroom Demi)
Pan-Seared Redfish (Mango Pico de Gallo)

Dessert | Choose Three

Assorted Cakes & Pies
Two Entrées \$45 per person
Three Entrées \$50 per person

Themed Buffets

(Minimum of 25 guests required. Prices listed per person. Subject to 20% service charge and 7.25% tax.)

Texas Mesquite BBQ

\$40

Potato Salad
Coleslaw
Smoked Beef Brisket
Smoked Sausage
BBQ Chicken
Ranch Style Beans
Roasted Corn with Bacon & Peppers
Cornbread Muffins
BBQ Fixings

Country

\$30

Tossed Garden Green Salad
Coleslaw
Choice of Two:
Smothered Pork Chops
Pan-Seared or Fried Chicken
Chicken Fried Steak
Meatloaf
Mashed Potatoes with Gravy
Country-Style Green Beans
Old Fashioned Buttermilk Biscuits

Little Italy

\$30

Antipasto Platter
Traditional Caesar Salad
Traditional Beef, Five Cheese, or Vegetable Lasagna
Parmesan Crusted Chicken
Penne tossed with Sundried Tomatoes & Basil
Cream Sauce (Add Chicken \$2.95 /
Add Shrimp \$4.95)
Sautéed Seasonal Vegetables
Fresh Garlic Bread

South of the Border

\$30

Chili Con Queso and Tortilla Chips
Spicy Homemade Salsa
Marinated Beef & Chicken Fajitas
Cheese Enchiladas
Fajita Fixings
Refried Beans
Mexican Rice



Dinner Enhancements

Prices listed below are PER PERSON and are subject to 20% service charge and 7.25% tax

Cold Plated Appetizers

Traditional Shrimp Cocktail	\$12
Tomato & Mozzarella Tower (Balsamic Redux, Extra Virgin Olive Oil & Basil)	\$10
Spicy Fajita Beef & Avocado Tower (Tomatoes, Cilantro & Onions with Chipotle Dressing)	\$10
Southwest Ceviche (Shrimp, Crab & Tilapia with Tomatoes, Jalapeños, Onions & Cilantro in a Lime & Olive Oil Marinade)	\$10
Smoked Chicken & Watermelon Martini	\$10

Soups

Cream of Potato & Leek	\$7
Tomato Basil Soup	\$7
Sherried Mushroom	\$7
Vegetable Minestrone	\$7
Roasted Corn Bisque	\$7
Seafood Gumbo or Chicken & Sausage Gumbo	\$10



Hot Plated Appetizers

Seared Diver Scallops Market Price (Risotto & a Red Wine Demi)	
Portobello Confit (Arugula Salad with Balsamic Vinaigrette)	\$10
Jumbo Lump Crab Cake (Horseradish Slaw, Mango Pico de Gallo & Sriracha Aioli)	\$14
Cinnamon Seared Pork Tenderloin (Caramelized Peach Stew)	\$12
Fried Chicken Medallions (Cream Corn Risotto with Pickle Relish)	\$8
New Orleans Style BBQ Shrimp (Cheese Grits with Tomato Relish)	\$10

Salads

Walden House Salad (Feta Cheese, Sundried Cranberries, Spiced Pecans & Balsamic Vinaigrette)	\$7
Traditional Caesar Salad (Herb Croutons & Parmesan Cheese)	\$8
Spinach Salad (Chopped Eggs, Mushrooms, Red Onions & Warm Bacon Dressing)	\$9
Baby Arugula Salad (Granny Smith Apples, Goat Cheese Crumbles, Candied Pecans & Cranberry Champagne Vinaigrette)	\$9

Hors D'oeuvres

Priced per 50 pieces and can be butler passed or displayed.

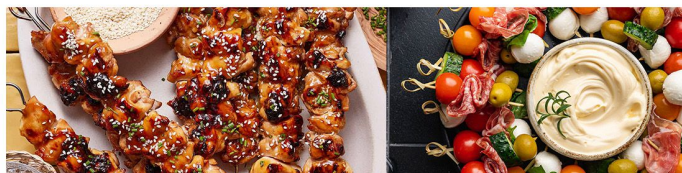
Prices are subject to 20% service charge and 7.25% tax.

Hot Hors D'oeuvres

Sausage or Crab Stuffed Mushroom Caps	\$200
Assorted Petite Quiche	\$200
Miniature Egg Rolls	\$150
Meatballs (Swedish, Buffalo, or Sweet & Sour)	\$150
Chicken Teriyaki Skewers	\$150
Chicken Bites with Sweet Chili Sauce	\$150
Spinach & Feta Cheese Phyllo Triangles	\$200
Char-Grilled Shrimp Skew	\$250
Mini Beef Wellingtons	\$250
Coconut Crab Fritters with Mango Sauce	\$250
Mini Grilled Cheese & Tomato Soup Shooters	\$250

Cold Hors D'oeuvres

Peel & Eat Gulf Shrimp with Cocktail Sauce	\$250
Antipasti Skewers	\$200
Deviled Eggs	\$200
Vegetable Crudité Shooters with Ranch or Hummus	\$200
Shrimp Cocktail Shooters	\$250
Cucumber Slices with Dill Cream Cheese	\$150
Smoked Salmon Mousse on Toast Points	\$250
Assorted Passed Canapés	\$200



Plated Dinner

Includes chef's choice of starch and vegetable and dinner rolls. Prices listed below are PER PERSON and are subject to 20% service charge and 7.25% tax

Poultry

Tuscan Chicken Topped with Mushrooms, Tomato & Basil Cream	\$30
Chicken Marsala Wild Mushroom Marsala Sauce	\$30
Grilled Chicken Lemon, Sage Beurre Blanc	\$30
Roasted Chicken Thighs With Honey Chipotle Glaze	\$30
Chicken Oscar Topped with Sweet Crab and Asparagus, Tangy Lemon Butter	\$35
Stuffed Chicken Mushroom Pilaf Stuffed with Cream Sauce	\$30
Herb Roasted Chicken	\$30

Combination Entrées

4oz. Beef Filet with Teriyaki Salmon Creamy Peppercorn Sauce	\$45
Rosemary Crusted Chicken with Petit Filet Jack Daniels Demi	\$40
Herb Marinated Chicken with Jumbo Lump Crab Cake Horseradish Slaw & Sriracha Aioli	\$32.95
4oz. Beef Filet with Grilled Shrimp Smoky Chipotle Glaze	\$45
Surf 'n' Turf Market Price 8 oz. Filet or 10 oz. New York Strip with Cold Water Rock Lobster Tail	
Walden Trio Chicken Florentine Roulade, Blue Point Crab Cake with Lemon Butter Sauce & Petit Filet with Bordelaise Sauce	\$50

- ◆ Additional Entrée Choice: \$3 extra per selection
- ◆ Entrée quantity must be confirmed
7 days before the event

Seafood

Pan-Seared Redfish Mango Pico de Gallo	\$30
Grilled Shrimp and Scallops Market Price Basmati Vegetable Rice	
Oven-Seared Redfish Spicy Citrus Butter	\$30
Baked Tilapia With Peach and Cayenne	\$30

Beef

8oz Pepper Crusted Filet Mignon Bordelaise Sauce	\$45
Sliced Bistro Steak Demi Glaze	\$35
Flank Steak Chimichurri	\$35
Beef Tips Burgundy Sauce	\$30
London Broil Caramelized Onion Demi	\$35

Vegetarian Options

Baked Eggplant Parmesan Marinara Sauce, Parmesan Cheese & Basil	\$25
Vegetable Crepes White Wine Sauce	\$25
Butternut Squash Ravioli Brown Butter Sauce	\$28
Green Chili Sour Cream Enchilada Spinach	\$25



Distinctive Displays

Prices listed below are per person. Prices are subject to a 20% service charge and 8.25% tax.

Fresh Seasonal Sliced Fruit	\$5	Imported and Domestic Cheese Board	\$6
Garden Fresh Vegetable Crudité	\$4	Gourmet Crackers & Crackers	
Herb Dip		Tortilla Chip Station	\$8
		Club Made Chips, Salsa, Guacamole, and Queso	

Desserts

Prices listed below are PER PERSON and are subject to 20% service charge and 8.25% tax.

Gourmet Cakes

New York Style Cheesecake
Chocolate Mousse Cake
Chocolate Decadence Cake
Chocolate Raspberry Cake
German Chocolate Cake
Banana Rum Cake
Carrot Cake
Tiramisu
Tres Leches

\$7

Strawberries Romanoff

Fresh cut strawberries topped with classic Romanoff sauce

\$8

Mini Dessert Display

\$3.50 per piece

Fruit Tarts
Mini Éclairs
Mini Key Lime Pie
Mini Pecan Tarts
Chocolate-Covered Strawberries

* Most gourmet cakes can be made into mini versions.

Fun Interactive Displays (Minimum 25 people)

Bananas Foster Station \$12
Fresh bananas caramelized with butter, cinnamon & brandy, served warm over vanilla ice cream

Cherries Jubilee \$12
Black cherries & brandy served warm over vanilla ice cream

Ice Cream Sundae Bar \$10
Vanilla & chocolate ice cream with caramel sauce, chocolate sauce, strawberry puree, M&M's, crushed Oreos, sprinkles, cherries, nuts & whipped cream

Belgian Station \$10
Homemade Belgian waffles with cinnamon, powdered sugar & lemon blueberry jam

S'mores Roasting Station \$10
Marshmallows, graham crackers, milk & white chocolate, roasted over an open flame (Chef Attended Station)

Pies, Custard & Mousses

\$7

Apple
Key Lime
Boston Cream
Pumpkin

