

— BUFFET SELECTIONS —

*Walden's Classic Buffet*

- Seasonal Fruit Tray —
- with assorted Cheese & Crackers
- Deli Platter —
- with Assorted Olives, Roasted & Pickled Vegetables,  
Salami & Boiled Eggs
- Mini Sandwiches —
- with Sliced Meats, Cheese, Lettuce & Tomatoes
- Chicken Tenders —
- with Ranch & Honey Mustard
- Italian Meatballs —
- in Marinara Sauce
- Chili con Queso —
- with Tortilla Chips & Salsa
- 29.00 (per person)**

*Lake Conroe Buffet*

- Seasonal Fruit Tray —
- with assorted Cheese & Crackers
- Mixed Greens Salad —
- with Basil Vinaigrette & Ranch Dressing
- Tenderloin Carving Station —
- Chicken Breast Rosa Maria —
- with Mushrooms, Sun Dried Tomatoes,  
Basil & Demi Sauce
- Vegetable Medley —
- Green Beans, Carrots & Broccoli
- Roasted Garlic Mashed Potatoes —
- Rolls & Butter —
- 41.00 (per person)**



— BUFFET SELECTIONS —

*Amore Italiano Buffet*

- Sicilian Style Salad —
- with Fresh Herb Vinaigrette
- Antipasto Tray —
- with Grilled Vegetables, Salami, Cheese & Olives
- Seven Layer Lasagna —
- Peruvian Pollo Saltado Stir Fry —
- Peruvian Stir Fried Chicken in a Demi Glaze,  
Onions, Bell Peppers & Yucca on Top of Jasmine Rice
- Penne Pasta —
- with Alfredo Sauce
- Green Beans Roma —
- Garlic Bread —
- 33.00 (per person)**

*Texas Fajita Buffet*

- Mixed Green Tortilla Salad —
- with Cilantro Vinaigrette
- Chili con Queso —
- with Fire Roasted Salsa & Tortilla Chips
- Beef & Chicken Fajitas —
- with Onions & Bell Peppers
- Warm Flour Tortillas, Sour Cream,  
Cheese, Pico de Gallo & Jalapeños
- Spanish Rice & Refried Beans —
- 31.00 (per person)**



## — BUFFET SELECTIONS —

### *Baton Rouge Buffet*

- Mardi Gras Salad —  
with Spinach & Romaine
  - Shrimp or Crawfish Etouffee —  
(must choose one in advance)
  - Dirty Rice or Cajun Roasted Potatoes —  
(must choose one in advance)
  - Creole Chicken Orleans —
  - Andouille Green Beans —  
with Four Peppers & Grilled Onions
  - French Bread —
- 34.00 (per person)**

### *Great Western BBQ Buffet*

- Slow Smoked Beef Brisket —  
with Walden's BBQ Sauce
  - Slow Smoked Ribs —
  - Hickory Smoked Chicken Breast —
  - Texas Hill Country Beef Smoked Sausage —
  - Country Green Beans —
  - Campfire Potato Casserole —  
with Cheese & Bacon
  - Relish Tray —  
with Pickles, Onions & Peppers
  - Texas Toast & Butter —
- 30.00 (per person)**

### *Walden's Brunch Buffet*

- Chef Attended Omelet Station & Eggs Benedict —
  - Tenderloin Carving Station —
  - Smoked Sausage, Bacon —
  - Butter Dill New Potatoes —
  - Vegetable Medley —
  - Muffins & Scones —
- 27.00 (per person)**



## — BEVERAGES —

Bartender required for ALL bar services

### — Hosted Bar —

The party purchases beverages provided by the Restaurant. \*

### — Cash Bar —

Guests purchase beverages provided by the Restaurant. \*

\* A \$150 bartender fee is required for event

### *Bar Prices*

Well 5.50 | Call 6.50 | Premium 7.50 | Cordial 8.50 |  
Wine 6.50 glass | Non Premium Beer 4.00 |  
Premium Beer 5.00

### *Beer List*

Bud | Bud Lite | Miller Lite | Coors Lite | Michelob Ultra |  
Shiner Bock | Blue Moon | Dos Equis | Heineken

### *Wine & Champagne*

House Wine & Champagne 25.00 per Bottle | Champagne  
Punch 60.00 per Punch Bowl  
Chardonnay | Cabernet | Merlot | White Zinfandel

### *Non-Alcoholic Beverages*

Soft Drinks | Tea | Coffee  
3.00

**Please Note:** The services provided by Walden's Lakeview Dining are subject to a 21% operation charge, 8.25% sales tax and an 8.25% state liquor tax is applied to all hosted liquor.



— HORS D'OEUVRES —

*Bites (per piece)*

- Beef Satay Skewer | 3.50  
Thai Chicken Skewer | 3.50  
Chicken Tenderloin in a Sweet & Sour Sauce | 3.50  
Spinach & Greek Feta Spanakopita | 2.50  
Mini Vegetable Rolls | 2.75  
Coconut Shrimp | 4.50  
Bacon Wrapped Shrimp | 4.50  
Mini Crab Cakes | 5.50  
Empanadillas (Mini Empanadas)  
Beef, Vegetable or Chicken | 2.50  
Smoked Chicken Quesadillas | 2.50  
Mediterranean Antipasto Skewer | 3.75  
Bacon Wrapped Chicken with Jalapeño | 5.00  
Italian Meatballs | 1.75

*Dips (per 1/2 gallon)*

- Chili con Queso with Tortilla Chips & Salsa | 60.00  
Spinach & Artichoke Dip with Crostinis | 75.00  
Guacamole Dip with Tortilla Chips & Salsa | 65.00

*Platters (per person)*

- Seasonal Fruit Tray with assorted Cheese & Crackers | 5.50  
Antipasto Tray with Grilled Vegetables, Sliced Salami & Olives | 4.00  
Garden of Seasonal Vegetables with Buttermilk Dip | 3.00  
Assorted Sliced Deli Rolls (Roast Beef, Turkey & Ham) | 3.00  
Boiled Shrimp, Medium or Jumbo Peeled & Deveined | Market Price

*Sweets (per piece)*

- Chocolate Dipped Strawberries | 5.00 (seasonal)



## — ROOM RENTALS —

Lakeside Dining Room (Upstairs) | \$15,000

Private Banquet Rooms

Promenade Room (Downstairs)

*(Can be one large space or 3 small spaces)*

One Room | \$600

Two Rooms Combined | \$900

All 3 Rooms | \$1,200

## Wedding Ceremony | \$900

Whether your planning the social event of the year, a sunset ceremony, or an intimate affair, our lakeside gazebo is perfect for any occasion.

Your day will include a lakeside gazebo ceremony

Complete set-up of our white ceremony chairs for guests

Bride's dressing room complete with mirrored wall & private bathroom

For inclement weather the Promenade Terrace may be used

All decorations are the wedding party's responsibility

Ceremony music or entertainment is supplied by wedding party

A wedding ceremony at Walden's must be followed by a reception

## Reception

4 hours of reception time from Bride and Groom's Grand Entrance  
(\$500/hr for each additional hour)

Complete set-up of our tables, chairs, table linen, china, silverware,  
glassware, food service equipment and bar

Dance Floor Fee \$300

Reception party is responsible for all decorations.

Assorted center piece items are available for your use at no charge

### *Booking and Payment Information*

To book your wedding, a non-refundable deposit of 25% of initial  
estimated contract is required to reserve a date.

Balance and guaranteed headcount due 1 week in advance of event.

Balance due



— OFFSITE CATERING SERVICE FEES —

*Plate ware*

— Fine China —  
Appetizer Plate, Dinner Plate, Fork, Knife, Water Glass & Wine Glasses  
8.50 per person

—Linens—  
Black, White or Ivory  
8.00 Per Table Cloth  
3.50 Per Napkin

— Disposables —  
Appetizer Plate, Dinner Plate, Fork, Knife & Spoon  
4.50 per person

*Cake Cutting*

China & Silverware | 3.00 per person  
Disposables | 1.50 per person

*Coffee & Tea*

Includes China & Glass | 3.00 per person

*Delivery Fee: \$400.00*

Includes Set Up, Service & Breakdown

*150.00 Per Attendant*



— GOURMET BOXED LUNCHEs —

— Veggie Cream Cheese —

Organic Spinach, Cucumbers, Zucchini and our Homemade Veggie Cream Cheese Mix with Red Bell Pepper, Green Onions, Garlic and Asiago  
**14.00 per person**

— Turkey —

Roasted Turkey Breast, Fresh Made Guacamole, Roma Tomatoes & Organic Field Greens  
**15.00 per person**

— Southern Club —

Roasted Turkey Breast, Fresh Made Guacamole, Tomatoes & Organic Field Greens, Bacon & Swiss on an All Butter Croissant  
**10.00 per person**

— Walden Club —

Premium Ham, Roasted Turkey Breast, Bacon, Cheddar, Swiss, Leafy Lettuce & Tomato  
**16.00 per person**

— Croissant Club —

with Spinach, Artichoke & Ginger Balsamic Premium Ham, Roasted Turkey Breast, Bacon, Cheddar, Swiss, Leafy Lettuce & Tomato on an All Butter Croissant  
**18.00 per person**

Dessert Choices

— Cookie —

Cranberry Walnut Oatmeal, White Chocolate Macadamia Nut or Classic Sugar

— Fudge Nut Brownie —

— Fresh Fruit Cup —

All sandwiches served with a bag of chips and pickle

