

— 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 Marsala Mushroom Sauce
 - Chili con Queso —
 - with Tortilla Chips & Salsa
- 27.00 (per person)

Lake Conroe Buffet

- Seasonal Fruit Tray —
 - with assorted Cheese & Crackers
 - Mixed Greens Salad —
 - with Basil Vinaigrette & Ranch Dressing
 - Sirloin 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 —
- 32.95 (per person)

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, Fresh Peas & Sundried Tomatoes
 - Green Beans Roma —
 - Garlic Bread —
- 31.00 (per person)

** Coffee & Tea Service 2.50 per Person **



Texas Fajita Buffet

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

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 —
- 28.95 (per person)
- Add Blackened Prime Rib | 12.95 (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 —
- 25.50 (per person)

Walden's Brunch Buffet

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

**** Coffee & Tea Service 2.50 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

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)

- Crab Stuffed Mushroom Caps | 5.50
- Beef Satay Skewer | 3.50
- Thai Peanut Chicken Satay Skewer | 3.50
- Chicken Tenderloin in a Spicy Thai 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 | 3.50
- 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 | 2.50 (seasonal)
- Sweet Triangles | 3.00
- (Pecan Chocolate, Hello Dolly, Lemon, or Carmel Apple)
- Classic Petit Fours (Assorted Flavors & Styles) | 3.00



— ROOM RENTALS —

Lakeside Dining Room | \$15,000

Private Banquet Rooms

Blue Lagoon | Grotto | Shoreline

(Can be one large space or 3 small spaces)

One Room | \$600 (holds 40 guests)

Two Rooms Combined | \$900 (holds 80 guests)

All 3 Rooms | \$1,200 (holds 120 guests)

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 2 weeks in advance of event



— 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

7.00 per person

— Turkey —

Roasted Turkey Breast, Fresh Made
Guacamole, Roma Tomatoes & Organic Field
Greens

8.00 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

10.00 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

9.50 per person

Dessert Choices

— Cookie —

Cranberry Walnut Oatmeal, White Chocolate
Macadamia Nut or ClassiSugar

— Fudge Nut Brownie —

— Fresh Fruit Cup —

All sandwiches served with a bag of
chips and pickle



— OFFSITE CATERING SERVICE FEES —

Plateware

— Fine China —

Appetizer Plate, Dinner Plate, Fork, Knife and Water Glass
7.50 per person

— 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 | 2.50 per person

Delivery Fee: \$400.00

Includes Set Up, Service & Breakdown

150.00 Per Attendant

