

— 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 2 weeks in advance of event



— 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 | 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

