

Wall's

CATERING & PARTY PRODUCTIONS

**CORPORATE
CATERING
PLANNER**

for Questions, Suggestions and Favours...

214.691.4444



Thank you for taking the time to look over our Corporate Catering Planner. As you will see, we have a wide variety of selections to please you and your guests, whether it be formal or informal. With unlimited imagination and a very experienced staff, we are ready to assist you in every phase of your function, with your choice of menu, anywhere in North Texas.

Through three generations, since 1951, families and businesses have relied on the professional services of Wall's Catering. Our commitments to QUALITY, CREATIVITY AND VERSATILITY are the primary reasons we have grown to be one of the largest Catering and Event Planning companies in North Texas. We stand behind our foods and services and we'll be here for generations to come. From Decorations, Entertainment, Valet Parking, Grand Openings, Business Meetings and Cocktail Parties to Special Showings, Conventions, Theme Parties and more.

Wall's Catering strives to make your event one that corresponds to your unique style - from the menu to the decorations. It's as if you were being catered to by your own personal staff. You may select from prepared suggestions or develop your own creative menu. An exquisite assembly of foods and flavors along with extraordinary service and personal attention to you and your guests alike, will make your intimate dinner party or your grand reception a memorable one.

Of course, every event is different and has distinctive requirements. That's why we offer everything you need for your event. One call to us and we take care of all the details...food, beverages, flowers, party rentals, balloons, service attendants, tents, valet parking, and more. These additional services can save you valuable time, energy and money.

Our volume of business, aggressive purchasing and quality control allows us to offer competitive pricing while you receive the same quality foods and dependable services we have guaranteed since 1951.

Wall's Catering & Party Productions has thousands of satisfied customers. They gave us our reputation for value, integrity, quality, creativity, versatility and of course, outstanding cuisine and impeccable service.

You will not find another Corporate Catering Planner more extensive than this one. Simply designed and easy to read. We are the caterer who offers everything to make your event a successful one. In the end, that means only one bill. We can make your Luncheon, Banquet or Party a SPECIAL EVENT, while keeping your budget under control.

We would love the opportunity to plan an event designed to specifically meet your needs. Let us take care of the aggravations sometimes associated with the planning and coordinating of catered events. We're here to make you look good, it's what we do best!

Sincerely,

*E. Kyle Wall
President*

Morning Glory

Fresh From the Bakery

(minimums may apply)

| | |
|--|---------|
| FRUIT AND CHEESE DANISH | 2.25 EA |
| FRESHLY BAKED MUFFINS | 1.95 EA |
| COFFEE CAKE (MIN. OF 12) | 1.95 EA |
| MINI CROISSANTS | 1.50 EA |
| FILLED CROISSANTS (MIN. OF 12) | 1.95 EA |
| BAGELS WITH CREAM CHEESE | 2.50 EA |
| SCONES WITH HONEY-BUTTER (MIN. OF 24) | 2.50 EA |
| STRUDEL (MIN. OF 12) | 1.95 EA |
| BREAKFAST BREADS | 1.95 EA |
| FRESH SEASONAL FRUIT | 2.50 EA |

Hot Breakfast Specialties

(minimum of 12 servings each)

| | |
|--------------------------------|---------|
| KOLACHES | 1.95 EA |
| SAUSAGE OR CHICKEN IN BISCUITS | 4.75 EA |
| BISCUITS AND COUNTRY GRAVY | 4.95 EA |
| BREAKFAST CROISSANTS | 4.75 EA |
| BREAKFAST MEATS | 3.95 PP |
| CLASSIC BREAKFAST POTATOES | 3.25 PP |
| YUKON GOLD HASH BROWNS | 4.25 PP |
| CHEESE GRITS | 3.75 PP |
| BREAKFAST TACOS/BURRITOS | 3.25 EA |
| QUICHE - ASSORTED FLAVORS | 3.85 PP |

Full-Breakfast Ideas

(minimum of 15 servings please - all selections are priced per person)

Continental Breakfast

ORANGE JUICE
A VARIETY OF BREAKFAST BAKERIES
BUTTER & PRESERVES
SLICED FRESH SEASONAL FRUIT
8.25

South of the Border

TOMATO JUICE COCKTAIL
SLICED FRESH SEASONAL FRUIT
SOUTHWESTERN SCRAMBLED EGGS
WITH RANCHERO SAUCE
FLOUR OR CORN TORTILLAS
10.50

Breakfast Burritos

ORANGE JUICE
BREAKFAST POTATOES
CHOOSE *ONE* TYPE OF BURRITO:
① BACON WITH EGG & SHREDDED CHEDDAR
② CHORIZO SAUSAGE WITH EGG AND
SHREDDED CHEDDAR CHEESE
③ HAM, BELL PEPPER, ONIONS AND
SHREDDED CHEDDAR CHEESE
8.99

Early American Breakfast

ORANGE JUICE
SCRAMBLED EGGS
CHOICE OF BACON, SAUSAGE OR HAM
BISCUITS WITH HONEY BUTTER
9.75

Texas Country Breakfast

CHILLED APPLE JUICE
SLICED FRESH SEASONAL FRUIT
SCRAMBLED EGGS WITH CHEDDAR CHEESE
BUTTERMILK CHEESE BISCUITS WITH
COUNTRY SAUSAGE GRAVY
10.95

Wall's Deluxe Breakfast

FRESHLY SQUEEZED ORANGE JUICE
SLICED FRESH SEASONAL FRUIT
SCRAMBLED EGGS AND
SMOKED SALMON WITH
GRILLED TOMATOES AND ASPARAGUS
YUKON GOLD HASH BROWNS
BAGELS WITH HERBED CREAM CHEESE
14.25

Ultimate French Toast

ORANGE JUICE
SLICED FRESH SEASONAL FRUIT
THICK-SLICED SOURDOUGH BREAD WITH
MAPLE AND BLUEBERRY SYRUPS,
POWDERED SUGAR AND A CHOICE OF
BLUEBERRIES, BANANAS OR PECANS
10.75

Beverages

Coffee Service

Made complete with Electric Urn, foam cups all the necessary condiments - minimum of 20 cups

Traditional Blend

REGULAR OR DECAFFEINATED
1.95 CUP

Special House Blend

REGULAR OR DECAFFEINATED
1.50 PP

Hazelnut Flavored

REGULAR OR DECAFFEINATED
2.25 PP

Juices

ORANGE, CRANBERRY, APPLE, GRAPEFRUIT

By the Gallon

(SERVES 20)
1.00 PP

Individual Bottles

(SERVES 20)
1.95 EA

Fresh Squeezed Orange Juice

MINIMUM OF ONE GALLON - SERVES 20
1.50 PP

Freshly Brewed Iced Teas

Made complete with Sugar, Sweet'N-Low, Equal, Lemons, Stir Stix and Tumblers

House Blend - Regular or Sweet

MINIMUM OF ONE GALLON
.95 PP

Raspberry or Tropical Blend

MINIMUM OF ONE GALLON
1.50 PP

Lemonade

Regular

MINIMUM OF ONE GALLON
1.25 PP

Raspberry

MINIMUM OF ONE GALLON
1.50 PP

Fruit Punch

Made with Fresh Fruits and Juices

MINIMUM OF ONE GALLON
1.75 PP

Made From Concentrate

MINIMUM OF ONE GALLON
1.10 PP

Soft Drinks & Bottled Waters

Assorted Soft Drinks

1.25 EA

Mineral & Sparkling Bottled Waters

1.50 EA

Ice Set-ups

Bag of Ice with Ice Bucket

4.25 EA

Styro Ice Chest with Ice

5.95 EA

Luncheon Opportunities

Sandwich Specialties

ALL OUR MEATS, CHEESES, SALADS AND BREADS ARE OF THE HIGHEST QUALITY AVAILABLE. *WALL'S CATERING* TAKES GREAT PRIDE IN THE NUTRITIONAL AS WELL AS THE ECONOMICAL VALUES OF OUR PRODUCTS AND SERVICES.

Meats

Breast of Turkey
Danish Ham
Roast Beef
Grilled Chicken
Smoked Brisket
Corned Beef
Salami

Cheeses

Big Eye Swiss
Mild Cheddar
Monterey Jack
Provolone
Havarti
Jalapeño Jack
Mozzarella

Salads

Grilled Chicken Salad
Tuna Salad
Seafood Salad
Ham Salad
Egg Salad
Salmon Salad
Turkey Salad

Breads

Whole Wheat
Old-Fashioned White
Sourdough
Multi-Grain
Pita Pocket
Marble Rye

Rolls

Buttery Croissants
Kaiser - Wheat or White
Baguette - French or Soft
Onion Rolls
Assorted Bagels
Soft Pretzel

Chips & Snacks

Super Size Bags of Chips
7.75 EA

Individual-Assorted Bags of Chips
.95 EA

Garden of Eatin' or Animal Crackers
.95 PP IN BULK * 1.25 INDIVIDUAL BAGS

Stimulating Luncheon Ideas

IN ADDITION TO BOX LUNCHES, THESE MAY ALSO BE ENJOYED AS BUFFET-STYLE PRESENTATIONS!
(MINIMUM OF 10 IDENTICAL LUNCHES)

Sandwich Lunches

| | | | |
|--|---------|--|---------|
| <i>The Preferred Hearty</i> | 7.95 EA | <i>Mini Rollers</i> | 9.25 EA |
| ASSORTED HEARTY SANDWICHES MADE FROM HAM, TURKEY & ROAST BEEF CHOICE OF PASTA OR POTATO SALAD PICKLE * GOURMET COOKIE | | ASSORTED MINI ROLL SANDWICHES CHOOSE WHEAT, WHITE OR HAWAIIAN-STYLE PASTA SALAD * FRESH FRUIT SALAD CHIPS * PICKLE * DESSERT BARS | |

| | | | |
|--|---------|--|---------|
| <i>Supreme Sandwiches</i> | 8.95 EA | <i>The Ranchita</i> | 9.95 EA |
| CROISSANT OR TRIPLE DECKER SANDWICHES CHOICE OF PASTA OR POTATO SALAD FRESH FRUIT SALAD PICKLE * GOURMET COOKIE | | BBQ BRISKET ON MINI ONION ROLLS (2) POTATO SALAD * COLE SLAW CARROT STICKS * CHERRY PEPPERS DESSERT BARS ASSORTMENT | |

Salad Entree Lunches

| | |
|---|---------|
| <i>Sliced Chicken Caesar</i> | 9.75 EA |
| CAESAR SALAD WITH GRILLED CHICKEN STRIPS HOMEMADE GARLIC CROUTONS & PARMESAN CHEESE ROTINI PASTA SALAD * FRESH FRUIT SALAD BREADSTICK OR CRACKERS * CRANBERRY-ORANGE MUFFINS | |

| | | | |
|---|----------|--|----------|
| <i>Parsley Poblano Salad with Orange Glazed Beef Tenderloin</i> | 18.50 EA | <i>Tropical Spinach Salad with Grilled Chicken</i> | 10.50 EA |
| JUST LIKE IT SOUNDS! ACCOMPANIED BY SPRING POTATO SALAD WITH CREAMY TARRAGON DRESSING MARINATED VEGETABLE SALAD * ROLL FEEL FREE TO SELECT A DIFFERENT COMBINATION WITH ONE OF THESE OTHER SALAD ENTREES: <i>Marinated Beef Salad * Italian Antipasto Salad * Turkey-Pineapple Salad Stuffed Cucumbers * Confetti Beef Salad * Chicken & Beef Fajita Salad (see under 'hot')</i> | | FRESH SPINACH SALAD WITH GRILLED CHICKEN, MANGO AND RASPBERRIES BROCCOLI AND RED BELL PEPPER COUSCOUS TEXAS CAVIAR SALAD * ROLL OR BREADSTICK | |

Specialty Lunches

| | | | |
|--|----------|--|----------|
| <i>Marinated Beef Tenderloin</i> | 19.95 EA | <i>Angel Hair Pasta & Shrimp</i> | 14.95 EA |
| TENDER MEDALLIONS OF BEEF MARINATED MUSHROOMS AND ARTICHOKE HEARTS CUCUMBER & TOMATO SALAD * ROLL DESSERT BARS ASSORTMENT | | ANGEL HAIR OR OTHER CHOICE OF PASTA WITH PRIME GULF SHRIMP IN PESTO SAUCE FRESH GREEN BEAN SALAD * WALDORF SALAD ROLL OR BREADSTICKS * DESSERT BARS | |
| <i>Chicken Supreme</i> | | 10.95 EA | |
| LEMON CHICKEN OR GRILLED CHICKEN BREAST CHOICE OF TWO SALADS ROLL OR BREADSTICK * PEPPERONCINI DESSERT BARS ASSORTMENT | | | |

YOU MIGHT ALSO LIKE TO CHOOSE FROM THESE OTHER SPECIALTY LUNCHEON ALTERNATIVES:

*Sesame Ginger Pork * Vietnamese Spring Rolls * Tequila Shrimp & Avocado
Tortellini with Artichokes, Olives and Feta Cheese*

Full Working Luncheons

THESE BUFFET-STYLE PRESENTATIONS ARE DESIGNED TO SERVE A MINIMUM OF 12 PEOPLE.

Executive Luncheon

*A VARIETY OF CROISSANT, TRIPLE DECKER AND MINI ROLL SANDWICHES
PASTA SALAD * FRUIT SALAD * CHIPS * RELISH TRAY
ASSORTED DESSERT TRAY * ICED TEA
13.25 PP*

Corporate Luncheon

*A VARIETY OF HEARTY AND CROISSANT SANDWICHES
MIXED GREEN SALAD * CHIPS * RELISH TRAY
GOURMET COOKIES * ICED TEA
12.95 PP*

Boardroom Luncheon

*A SELECTION OF MINI ROLL SANDWICHES (2 PER)
POTATO SALAD * CHIPS * RELISH TRAY
DECADENT BROWNIES * ICED TEA
12.50 PP*

Deli Buffet

*MAKE YOUR OWN SANDWICHES FROM TURKEY, HAM, ROAST BEEF,
SWISS & CHEDDAR CHEESES * BREADS AND ROLLS * A RELISH TRAY,
POTATO SALAD * FRESH GARDEN COLE SLAW
ASSORTED DESSERT TRAY * ICED TEA
14.50 PP*

Italian Deli

*FIX YOUR OWN SANDWICHES FROM
SALAMI, HAM, PEPPERONI AND PROVOLONE & MOZZARELLA CHEESES
BREADS AND ROLLS * RED ONIONS * BLACK OLIVES
TOMATOES AND PEPPERONCINI
CAESAR SALAD * PASTA SALAD
ASSORTED DESSERT TRAY * ICED TEA
14.95 PP*

All Day Entire Service Package

*FOR THOSE LONG BOARDROOM MEETINGS AND DAILY TRAINING CLASSES, TRY OUR
'ALL-DAY, ALL-INCLUSIVE PACKAGE' THAT INCLUDES BREAKFAST, LUNCH AND AFTERNOON BREAK
(MINIMUM OF SERVICE FOR 10)*

Breakfast

ORANGE AND CRANBERRY JUICES

*ASSORTED BREAKFAST PASTRIES INCLUDING
DANISH, CROISSANTS, MUFFINS AND BAGELS WITH
BUTTER PRESERVES AND CREAM CHEESE*

FRESH SEASONAL FRUIT

Lunch

*ASSORTED SANDWICH PLATTER WITH A COMBINATION OF
DANISH HAM, BREAST OF TURKEY AND ROAST BEEF SANDWICHES
ON A VARIETY OF BREADS AND ROLLS INCLUDING
WHOLE WHEAT, OLD-FASHIONED WHITE, KAISER ROLLS & CROISSANTS
WITH MAYONNAISE, MUSTARD & SPICY BROWN MUSTARD*

RELISH TRAY

CHOICE OF PASTA, POTATO OR FRUIT SALAD

POTATO CHIPS

*ASSORTED SWEET TRAY WITH A VARIETY OF
BROWNIES AND A SELECTION OF DESSERT SQUARES AND BARS*

ICED TEA

MADE COMPLETE WITH LEMONS, AND ALL THE SWEETENERS

Afternoon Break

*A SELECTION OF FAT FREE PRETZELS,
GARDETTOS AND ANIMAL CRACKERS*

GOURMET COOKIES TRAY

ICED TEA

MADE COMPLETE WITH LEMONS, AND ALL THE SWEETENERS

24.95 PP

Some Low-Fat items to please you!

Sandwiches

(MINIMUM OF 12 EACH)

Chicken & Avocado Wraps

*FLOUR TORTILLAS STUFFED WITH CHICKEN BREASTS,
SALSA, AVOCADO, ONIONS & MORE*

7.50 EA

Roasted Garlic Cheese Pita with Portabella Mushrooms

*SHREDDED MOZZARELLA, PORTABELLA MUSHROOMS AND
SUN-DRIED TOMATOES STUFFED INSIDE WHOLE WHEAT PITA BREADS*

7.25 EA

Turkey Havarti Grinder

*BREAST OF TURKEY, HAVARTI CHEESE, MANGO,
DRY ROASTED PEANUTS, RED BELL PEPPER,
RED APPLE SLICES, LEAF LETTUCE AND
LOW-FAT MAYONNAISE ON A SOFT FRENCH ROLL*

7.50 EA

Specialty Cold Luncheon Entree Ideas

(MINIMUM OF 12 EACH)

Grilled Chicken Caesar Salad

7.25 PP

Salmon Salad

AS A SANDWICH OR ON A SALAD

8.50 PP

Greek Pita Sandwich

*ROMAINE LETTUCE, PLUM TOMATOES, CUCUMBERS, BELL PEPPER STRIPS,
RADISHES, RED ONIONS AND FETA CHEESE ON WHEAT PITA BREAD*

6.25 PP

Served Hot

Chicken

*MINIMUM OF 10 PERSONS PER ITEM. MINIMUMS MAY VARY FOR CERTAIN ENTRÉES.
DINNER PORTIONS PRICE MODERATELY MORE AND ARE MORE GENEROUS THAN LUNCHEON PORTIONS.
ALL HOT FOOD MENU ITEMS ARE PRICED PER PERSON AND ARE MADE COMPLETE
WITH THE NECESSARY RENTALS AND DISPOSABLES.*

Chicken Cordon Bleu

BREAST STUFFED WITH HAM & SWISS CHEESE
MIXED GREEN SALAD
RICE PILAF * VEGETABLE
ROLLS & BUTTER
2.95

Nevada Chicken

BBQ BREAST TOPPED WITH SWISS CHEESE
POTATO SALAD
BOURBON BAKED BEANS
CORNBREAD
11.95

Chicken Breast stuffed with Mushrooms & Artichoke Hearts

TOSSED OR MIXED GREEN SALAD
RICE PILAF * VEGETABLE
BREAD BASKET
13.95

Chicken Fried Chicken

TOSSED GREEN SALAD
GARLIC MASHED POTATOES
VEGETABLE
CORNBREAD
11.95

Chicken Oscar

TOPPED WITH FRESH ASPARAGUS & CRABMEAT
MIXED GREEN SALAD
RICE PILAF * VEGETABLE
ROLLS & BUTTER
19.95

Margarita Chicken with Tequila Lime Sauce

MIXED GREEN SALAD
ROASTED POTATOES
GRILLED MIXED VEGETABLES
ROLLS & BUTTER
14.95

Chicken Wellington with Wild Mushroom Duxelle

WRAPPED IN PUFF PASTRY - WHITE CREAM SAUCE
SPINACH SALAD
ROASTED NEW POTATOES * VEGETABLE DU JOUR
ROLLS & BUTTER
21.75

Chicken Franciscana

MUSHROOM CREAM SAUCE
MIXED GREEN SALAD
RICE PILAF * SUGAR SNAP PEAS
ROLLS & BUTTER
12.50

Rosemary Lemon Chicken

ORZO PASTA WITH SUN-DRIED TOMATOES
MIXED GREEN SALAD
GRILLED MIXED VEGETABLES
ROLLS & BUTTER
12.50

Chicken Briones

GRILLED CHICKEN WITH ARTICHOKEs, CHERRY
TOMATOES & FRESH BASIL
MIXED GREEN SALAD
ORZO PASTA WITH FRESH GARLIC & PARMESAN
VEGETABLE * ROLLS & BUTTER
13.75

Chinese Stir Fry

TOSSED GREEN SALAD
CHOOSE CHICKEN, BEEF OR SHRIMP
STIR FRIED WITH FRESH ORIENTAL VEGETABLES
WHITE OR FRIED RICE
EGG ROLLS
11.95

Beef

*MINIMUM OF 12 PERSONS PER ITEM. MINIMUMS MAY VARY FOR CERTAIN ENTRÉES.
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Beef Stroganoff

SERVED OVER BUTTERED EGG NOODLES
MIXED GREEN OR TOSSED SALAD
CHOICE OF VEGETABLE
ROLLS & BUTTER
15.95

Beef Burgundy

WITH BELL PEPPERS OVER RICE OR PASTA
TOSSED OR MIXED GREEN SALAD
CHOICE OF VEGETABLE
BREAD BASKET
15.95

Texas Barbeque

CHOOSE FROM SMOKED BRISKET, SMOKED SAUSAGE,
PULLED PORK, PORK RIBS OR BBQ CHICKEN WITH
POTATO SALAD OR FRESH GARDEN COLE SLAW
BOURBON BAKED BEANS
RELISH TRAY * CORNBREAD
*1 MEAT – 11.95
2 MEATS – 13.50
3 MEATS – 15.25*

Chicken Fried Steak with Cream Gravy

TOSSED GREEN SALAD
GARLIC MASHED POTATOES
VEGETABLE CHOICE
CORNBREAD
11.95

Country Pot Roast with Roasted Vegetable Sauce

MIXED GREEN SALAD
GARLIC MASHED POTATOES
GREEN BEANS
CORNBREAD MUFFINS
12.50

London Broil with Tarragon Mushroom Sauce

MIXED GREEN SALAD
RICE PILAF
CHOICE OF VEGETABLE
BREAD BASKET
14.95

Sliced Beef Tenderloin with Burgundy Mushroom Sauce

MIXED GREEN OR CAESAR SALAD
ROASTED NEW POTATOES
GRILLED MIXED VEGETABLES
ROLLS & BUTTER
MARKET

Beef Wellington with Wild Mushroom Duxelle

WRAPPED IN PUFF PASTRY W/ MADERA WINE SAUCE
MIXED GREEN OR SPINACH SALAD
ROASTED NEW POTATOES * VEGETABLE DU JOUR
ROLLS & BUTTER
MARKET

Italian

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Pasta Primavera

PENNE PASTA WITH A LIGHT CREAM SAUCE
COMBINED WITH FRESH VEGETABLES.
TOSSED GREEN OR CAESAR SALAD
BREADSTICKS OR GARLIC BREAD

10.50

WITH GRILLED CHICKEN OR MEATBALLS - 11.95

Lasagna

OLD-FASHIONED STYLE!

CHOOSE BEEF, CHICKEN OR VEGETABLE
(SOLD IN INCREMENTS OF 12)

TOSSED GREEN OR CAESAR SALAD

GARLIC BREAD

11.75

Pasta with Asparagus, Mint Pesto and Goat Cheese

MIXED WITH CHOPPED WALNUTS IN BOWTIE PASTA

TOSSED GREEN OR CAESAR SALAD

BREADSTICKS OR GARLIC BREAD

12.95

Grilled Portabella Mushrooms

WITH ROASTED BELL PEPPERS ON PENNE PASTA
AND ROASTED TOMATO BASIL SAUCE.

TOSSED GREEN OR CAESAR SALAD

BREADSTICKS OR GARLIC BREAD

11.50

Alligator Pasta with Pablano Sauce

(SMOKED ALLIGATOR SAUSAGE SAUTÉED WITH
MUSHROOMS, ONIONS & BELL PEPPERS)

TOSSED GREEN OR CAESAR SALAD

GARLIC BREAD

14.25

Penne Pasta with Smoked Chicken & Mascarpone Cheese

MIXED WITH GREEN BEANS AND ZUCCHINI AND YELLOW SQUASH

TOSSED GREEN OR CAESAR SALAD

BREADSTICKS OR GARLIC BREAD

14.50

Roasted Red Pepper Primavera

PASTA WITH SAUTÉED BELL PEPPERS,

ARTICHOKE HEARTS,

PORTABELLA MUSHROOMS, ZUCCHINI AND SQUASH,

ROASTED RED PEPPER SAUCE

TOSSED GREEN OR CAESAR SALAD

GARLIC BREAD

12.95

Chicken Franco

CAESAR OR TOSSED GREEN SALAD

SAUTÉED CHICKEN BREAST TOPPED WITH

MUSHROOM MADEIRA WINE SAUCE

PENNE PASTA WITH SUN-DRIED TOMATOES & PEPPERS

BROCCOLI WITH TOMATOES & MUSHROOMS

ROLLS & BUTTER

12.25

Chicken Parmigiana

CAESAR OR TOSSED GREEN SALAD

BOWTIE PASTA WITH MARINARA SAUCE

VEGETABLE DU JOUR

GARLIC BREAD

11.95

Mexican

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Enchiladas

BEEF, CHICKEN OR CHEESE ENCHILADAS
SERVED WITH SPANISH RICE AND
REFRIED BEANS
TORTILLA CHIPS AND SALSA
10.95

Chicken Cardenas

CHICKEN BREASTS STUFFED WITH
SPICY TACO FILLING, WRAPPED IN PHYLLO
TOPPED WITH RED CHILI SAUCE, CHARRO BLACK BEANS
SPANISH RICE, TORTILLA CHIPS & SALSA
12.95

Fajitas

MARINATED BEEF OR CHICKEN WITH
SAUTEED BELL PEPPERS AND ONIONS, SHREDDED
CHEDDAR, PICO DE GALLO, GUACAMOLE,
sour cream, FLOUR TORTILLAS,
SALSA, CHILE CON QUESO AND
TORTILLA CHIPS SERVED WITH
CHARRO BLACK BEANS AND SPANISH RICE
13.95

Taco or Fajita Fiesta Salad

TORTILLA BOWLS WITH A CHOICE OF CHICKEN OR BEEF
STRIPS OR GROUND BEEF OR TURKEY
WITH SHREDDED LETTUCE, CHEDDAR & MONTEREY
JACK CHEESES, SOUR CREAM, GUACAMOLE AND
SOUTHWESTERN RANCH DRESSING.
TORTILLA CHIPS & SALSA.
CHARRO BLACK BEANS & SPANISH RICE
12.95

Taco Bar

FRESH GROUND BEEF OR GROUND TURKEY
SHREDDED LETTUCE, PICO DE GALLO,
CHEDDAR CHEESE, TACO SHELLS OR FLOUR TORTILLAS,
TORTILLA CHIPS AND SALSA WITH
CHARRO BLACK BEANS AND SPANISH RICE
11.50

Smothered Mexican Steak

MARINATED OR GRILLED CHICKEN OR STEAK
TOPPED WITH MONTEREY JACK CHEESE AND
SMOTHERED IN POBLANO SAUCE.
SERVED WITH
PICO DE GALLO, GUACAMOLE AND
CHILE CON QUESO WITH TORTILLA CHIPS.
SPANISH RICE AND CHARRO BLACK BEANS
12.95

Tex-Mex Buffet

CHOICE OF TWO ENCHILADAS
(BEEF, CHICKEN, CHEESE OR HAM & CHEESE)
WITH APPROPRIATE SAUCES AND
ONE PORK TAMALES. SERVED WITH
REFRIED BEANS, SPANISH RICE, PICO DE GALLO,
CHILE CON QUESO AND TORTILLA CHIPS
12.95

Seafood

*MINIMUM OF 12 PERSONS PER ITEM. MINIMUMS MAY VARY FOR CERTAIN ENTRÉES.
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Breaded Lemon-Pepper Tilapia

MIXED VEGETABLES
RICE PILAF
ROLLS & BUTTER
MIXED GREEN SALAD
13.50

Grilled Salmon

SERVED ON A BED OF LINGUINI
WITH CREAMY DILL SAUCE.
GRILLED MIXED VEGETABLES
GARLIC BREAD OR BREADSTICKS
CAESAR SALAD
14.25

Fried Catfish

WITH HOMEMADE TARTER SAUCE
POTATO SALAD OR COLE SLAW
SPRING VEGETABLES
HUSH PUPPIES
11.50

Mahi Mahi with Tequila-Tomato Salsa

STEAMED MIXED VEGETABLES
RICE PILAF * BREAD BASKET
MIXED GREEN SALAD
MARKET PRICE

Grilled Shrimp with Creole Sauce

GRILLED MIXED VEGETABLES
SHIITAKE ORZO PASTA * BREAD STICKS
MIXED GREEN SALAD
18.50

Pork

*MINIMUM OF 10 PERSONS PER ITEM. MINIMUMS MAY VARY FOR CERTAIN ENTRÉES.
DINNER PORTIONS PRICE MODERATELY MORE AND ARE MORE GENEROUS THAN LUNCHEON PORTIONS.
ALL HOT FOOD MENU ITEMS ARE PRICED PER PERSON AND ARE MADE COMPLETE
WITH THE NECESSARY RENTALS AND DISPOSABLES.*

Pork Tenderloin Medallions in Blackberry Beaujolais Sauce

SPINACH OR MIXED GREEN SALAD
WILD RICE PILAF * CHOICE OF VEGETABLE
ROLLS & BUTTER
13.95

Pork Loin with Morrel Stuffing

MIXED GREEN OR TOSSED SALAD
RICE PILAF * VEGETABLE CHOICE
ROLLS & BUTTER
MARKET PRICE

Roasted Pork Loin with Orange Ginger Sauce

STIR FRIED RICE
BROCCOLI WITH RED BELL PEPPERS
ROLLS & BUTTER
12.50

Other Special Pork Entrees:

(PRICES AVAILABLE UPON REQUEST)

Pork Tenderloin with Tabasco & Onion Crust

Pan Roasted Pork Loin with Apples

Pork Tenderloin with Cranberry Apple Chutney

Pork Medallions with Curry-Honey Glaze

Low-Fat & Heart Healthy

...don't forget to ask about these other Hot Entrees that just happen to be Good for you!

Rosemary Flank Steak with Roasted Potatoes

Grilled Shrimp Kabobs with Garlic Couscous

Apricot Glazed Pork Roast

Grilled Salmon Pepper Steaks

Linguini with Potatoes, Green Beans & Spinach Pesto

Garlic-Shallot Marinated Pork Loin

Penne Pasta with Grilled Chicken
(Very Lite Sauce with No Cream)

In addition to the Traditional,
try one of these other imaginative
Vegetables and Starches!

Vegetables

GRILLED MIXED VEGETABLES
SAUTÉED ZUCCHINI & CARROTS WITH HERBED BUTTER
RATATOUILLE
WINE GLAZED VEGETABLES
STUFFED TOMATO WITH SAUTÉED MUSHROOMS & PEAS
GREEN BEANS ALMONDINE
STIR FRIED PUMPKIN WITH SCALLIONS & GINGER
ROASTED BEETS WITH ORANGES
GRILLED ITALIAN VEGETABLES WITH THYME & GARLIC
ZUCCHINI & BELL PEPPER CONFETTI
SPAGHETTI SQUASH
MINTED SPRING VEGETABLES
GREEN BEANS WITH GRILLED PORTABELLA MUSHROOMS
BRAISED TURNIPS
HERB ROASTED VEGETABLES

Starches

SHIITAKE ORZO
PURPLE POTATOES WITH SUGAR SNAP PEAS & MINT
RICE PILAF WITH ALMONDS AND RAISINS
RED POTATOES WITH WILTED GREENS
SAFFRON RICE
SWEET KUGEL
SWEET POTATO PANCAKES
GRILLED NEW POTATOES WITH ROASTED GARLIC & RED WINE VINAIGRETTE
CRANBERRY GLAZED SWEET POTATOES
CREAMY SCALLOPED POTATOES

How do you like your Mashed Potatoes?

CHEDDAR, BACON & ONION
GARLIC ROSEMARY
HORSERADISH
LEEKS & THYME
FETA CHEESE

a la carte

VEGETABLE CRUDITÉS 3.75 PP
HEALTHINESS BRINGS HAPPINESS! YOUR FAVORITE VEGETABLES READY TO BE DIPPED INTO WALL'S FAMOUS HERB & SPICE DIP OR THE DIP OF YOUR CHOICE (MINIMUM OF 15)

FRESH SEASONAL FRUIT TRAY 2.95 PP
A VARIETY OF HONEYDEW, PINEAPPLE, CANTALOUPE AND MORE GARNISHED WITH STRAWBERRIES, GRAPES AND KIWI (MINIMUM OF 10)

CUBED CHEESE & FRUIT TRAY 5.50 PP
DELECTABLE CUBED OF CHEDDAR, MONTEREY JACK AND SWISS CHEESES GARNISHED WITH STRAWBERRIES, GRAPES & KIWI (MINIMUM OF 18)

FANCY RELISH TRAY 3.25 PP
A UNIQUE ARRAY OF IMPORTED BABY CORN, PEPPERONCINI, CELERY, CHERRY TOMATOES, CARROTS, PICKLES, OLIVES AND MORE (MINIMUM OF 15)

CUBED MEAT & CHEESE TRAY 6.75 PP
BITE-SIZED CUBES OF DANISH HAM, SMOKED TURKEY, MONTEREY JACK AND CHEDDAR CHEESES WITH HONEY-MUSTARD SAUCE (MINIMUM OF 18)

INTERNATIONAL CHEESE DISPLAY 6.25 PP
A SELECTION OF INTERNATIONAL AND DOMESTIC CHEESES-SOME WEDGES, SOME SLICES, BUT MOST ARE CREATIVELY SHAPED INTO CASTLES (NO ONE DOES IT LIKE WALL'S!) WITH WHOLE FRESH FRUITS AND IMPORTED TABLE WAFERS (MINIMUM OF 50)

ANTIPASTO DISPLAY 5.95 PP
MARINATED MUSHROOMS AND ARTICHOKE HEARTS, ZUCCHINI, BLACK OLIVES, CHERRY PEPPERS AND PEPPERONCINI WITH GENOA SALAMI AND PROVOLONE CHEESE (MINIMUM OF 25)

HOMEMADE DIPS, SALSAS & SPREADS
ALL DIPS ARE SERVED WITH THE APPROPRIATE CHIPS CRACKERS OR BAGUETTES (MINIMUM OF 25)

| | |
|-------------------------------|---------|
| ONION * RANCH * MEXICAN SALSA | 2.95 PP |
| GUACAMOLE (MILD OR SPICY) | 3.95 PP |
| PEPPER & CORN SALSA | 2.95 PP |
| ROASTED TOMATO SALSA | 2.95 PP |
| HOT SPINACH & ARTICHOKE DIP | 3.95 PP |
| PESTO & TOMATO CHEESE BALL | 3.50 PP |
| SALMON & CUCUMBER DILL MOUSSE | 5.25 PP |
| CHILE CON QUESO | 4.25 PP |

MONTEREY LAYER DIP 4.25 PP
LAYERS OF FRESH GUACAMOLE, REFRIED BEANS, SHREDDED MONTEREY JACK AND CHEDDAR CHEESES, BLACK OLIVES, BACON BITS, SHREDDED LEAF LETTUCE, SOUR CREAM AND MORE (MINIMUM OF 25)

BAKED BRIE 3.95 PP
AN ENTIRE WHEEL OF BRIE STUFFED WITH SUN-DRIED TOMATOES AND BASIL, BAKED TO A GOLDEN BROWN AND GARNISHED. ACCOMPANIED WITH ENGLISH TABLE WAFERS AND SLICED BAGUETTES (1-KILO FEEDS 25-30)

SEAFOOD SCULPTURE 4.25 PP
A BEAUTIFUL DIP SCULPTURE MADE WITH SEASONED CREAM CHEESE MIXED AND COVERED WITH FRESHLY CHOPPED SHRIMP AND CRABMEAT AND FORMED INTO THE SHAPE OF YOUR CHOICE, SERVED WITH IMPORTED CRACKERS OR SLICED BAGUETTES (MINIMUM OF 50)

SEAFOOD PLATTER
A BEAUTIFULLY DECORATED PLATTER OF FIVE SHRIMP PER PERSON SERVED WITH COCKTAIL SAUCE AND LEMON. (MINIMUM OF 25)
YOUR CHOICE OF:
LARGE SHRIMP (21-25#) MARKET
JUMBO SHRIMP (16-20#) MARKET

SMOKED SALMON TRAY 9.75 PP
CANADIAN OR NORWEGIAN SMOKED SALMON, WITH CHOPPED ONIONS, CAPERS, EGG YOLKS, EGG WHITES AND CREAM CHEESE SERVED WITH MINIATURE BAGELS (MINIMUM OF 30)

FRESH FRUIT FONDUE 4.95 PP
CUBED FRESH MELONS, PINEAPPLES, GRAPES, STRAWBERRIES AND MORE SERVED WITH BROWN SUGAR, FRESHLY WHIPPED CREAM AND CHOCOLATE FONDUE (MINIMUM OF 25)

SWEET TRAY 2.50 PP
DECADENT BROWNIES, A VARIETY OF GOURMET COOKIES, MACAROONS AND A SELECTION OF HOMEMADE DESSERT SQUARES AND BARS

FANCY SWEET TRAY 3.25 EA
AN ASSORTMENT OF MINIATURE FRENCH PASTRIES TO INCLUDE: PETIT ECLAIRS, SWAN CREAM PUFFS, CAKE SQUARES, MINI FRUIT TARTS AND MORE (MINIMUM OF 36)

Just Like Magic!

Desserts

(Minimums may apply to specific desserts.)

Individual Squares & Bars

(Two Per Person)

DECADENT BROWNIES
RASPBERRY BARS
LEMON BARS
MINI CHEESECAKES
ROCKY ROAD FUDGE BARS
ESPRESSO KAHLUA BROWNIES
WHITE CHOCOLATE MACADAMIA BROWNIES
KEY LIME BARS
BLUEBERRY BARS
SEVEN-LAYER BARS
PECAN BARS WITH WHITE CHOCOLATE
2.25 PP

Cakes, Pies and Tortes

(Priced individually - One Per Person)

Each Serves 14-16

CHOCOLATE MOUSSE CAKE
STRAWBERRY SHORTCAKE
TIRAMISU * SACHER TORTE
ITALIAN CREME CAKE
HOMEMADE CHEESECAKES
BUTTER POUND CAKE WITH
SLICED STRAWBERRIES AND WHIPPED CREAM
3.95 PP

SOUR CREAM CAKE
FRUIT PIES AND COBBLERS
CARROT CAKE WITH CREAM CHEESE ICING
FUDGE RIBBON CAKE
PINEAPPLE UPSIDE DOWN CAKE
PECAN PIE
2.99 PP

KEY LIME PIE - 3.75 PP
CRÈME BRÛLÉE – 5.50 PP

Gourmet Cookies

(Two Per Person)

CHOCOLATE CHIP PECAN
DARK CHOCOLATE WITH WHITE CHOCOLATE CHUNKS
WHITE CHOCOLATE & MACADAMIA NUT
PEANUT BUTTER
OATMEAL RAISIN WALNUT
CINNAMON SUGAR
PECAN PRALINES
COCONUT MACAROONS
1.95 PP

French Pastries

(Priced Individually - One Per Person)

CRÈME BRÛLÉE
CHOCOLATE MOUSSE CAKE
NAPOLEONS
ASSORTED FRESH FRUIT TARTS
CHOCOLATE DIPPED TUXEDO STRAWBERRIES
VERY BERRY TARTS * CHOCOLATE ECLAIRS
BLACK FOREST CAKE SQUARES
MILK CHOCOLATE CUP FILLED WITH MOUSSE
SWAN CREAM PUFFS
MINI - 2.95 EA * LARGE – 4.50 EA

Hors d'Oeuvres

Served Cold

Roulade of Beef
Stuffed Cherry Tomatoes
Finger Sandwiches
Artichoke Bottoms with Ham Mousse
Stuffed Celery
Smoked Salmon on Blackbread
Pecan Cheese Balls
Brie on Toast with Black Grapes
Margarita Shrimp
Deviled Eggs
Stuffed Snow Peas

Melon Wrapped in Proscuitto
Roma Tomatoes with Herbed Feta Cheese
Marinated Shrimp and Artichokes
Polenta Moons with Sour Cream and Caviar
Ham and Asparagus Roll-Ups
Coconut Shrimp on Romaine Leaves
Brie and Saffron Phyllo Tartlettes
Roasted New Potatoes with Corn and Shrimp
Smoked Salmon in Endive Leaves
Salami Coronets
Sesame or Pecan Chicken

Served Hot

Assorted Cocktail Meatballs
Petit Quiche
Beef Tenderloin Kabobs
Stuffed Mushrooms
Scallops Wrapped in Bacon
Spanikopita
Chicken Brochettes
Mini Beef or Chicken Wellingtons
Indonesian Beef Coconut Balls

Pork & Pineapple Kabobs with Peanut Sauce
Spicy Maryland Crab Cakes
Spicy Buffalo Wings
Hawaiian Chicken Strips
Breaded Ravioli
Chicken or Beef Sate
Grilled Baby New Zealand Lamb Chops
Beer Battered Tempura
Southwestern Chicken Phyllo Triangles

We are certainly not limited to the above listed Hors d'Oeuvres.

They merely represent some of the most popular choices.

*We actually make over four hundred different selections and are
happy to discuss additional choices with you.*

You may even want to make-up your own...Just ask!

Remember, if its food...We Do It!

Notes...

There's even MORE on our website...

www.wallscatering.com

NEW MENU ITEMS

HOLIDAY SPECIALS

THEME SPECIALS

SEASONAL SPECIALS

If you're a HOTEL or LARGE COMPANY in need of Daily feeding of guests, clients or employees, allow us to demonstrate for you, how to keep them all delighted while your bottom line is kept intact.

For OFFICE services, whether fully or partially subsidized, we'll turn your employee lunchroom into a cafeteria. While many corporations have us only for lunch, we do offer services for any meal period specified. Yes, even the third shift!

For HOTEL services, whether fully or partially subsidized and depending upon the size of the property, we'll turn your kitchens along with the entire Food & Beverage Department (Restaurants, Bars, Banquets and Room Service) into another revenue producer for the property, allowing the hotel owner to capitalize on their number one task - room revenues.

If you're a NON-PROFIT organization or SCHOOL, we offer special menus and packages from Boxed Lunches to elaborate Buffets and Seated Dinners for your Annual Fundraising Events.

While these menus seem extensive, there's a whole lot more that we offer, it's simply impossible to put everything in writing. If there's something you want, but don't see, remember, IF IT'S FOOD, WE DO IT...JUST ASK!!

214.691.4444