

Wally's

COLD HORS D'OEUVRES

(Based on a minimum of 75 people)

Roulade of Beef
Artichoke Bottoms w/ Ham Mousse
Cherry Tomatoes w/ Chicken Mousse
Cream Cheese on Date Nut Bread
Smoked Salmon in Endive Leaves
Hearts of Palm with Roquefort
Ham & Asparagus Roll-ups
Deviled Eggs with Caviar
Stuffed Snow Peas
Finger Sandwiches
Salami Coronets
Pecan Cheese Balls
Sesame or Pecan Chicken
Smoked Salmon on Blackbread
Cream Cheese & Caviar on Toast Points
Polenta Moons with Sour Cream and Caviar
Toasted Tortillas with Herbed Goat Cheese
Smoked Oysters & Cream Cheese-Toast
Wedges of Melon wrapped in Proscuitto
Zucchini Rounds with Carrot Mousse
Brie on Toast with Black Grapes
Celery stuffed with Roquefort

AND MORE...

Please make a selection of four Cold Canapés
to enhance your menu

Also try some of these other Cold Hors d'Oeuvre ideas –

Margarita Shrimp
Mini Shrimp Burritos
Piquant Crab on Jicama Wedges
Marinated Shrimp & Artichokes
Brie & Saffron Phyllo Tartlettes
Coconut Shrimp on Romaine Leaves
Roma Tomatoes with Herbed Feta Cheese
Roasted New Potatoes with Corn & Shrimp

HOT HORS D'OEUVRES

Cocktail Meatballs

Italian, Swedish, Barbecued or Sweet & Sour
3 per person

Beef Tenderloin Kabobs

Made with Onion, Mushroom & Green Bell Pepper
2 per person

Wrapped in Phyllo

Spinach & Feta, Mixed Vegetables
or Chicken & Mushroom
2 per person

Margarita Chicken, Tequila-Lime Sauce

Breast Meat cut into strips and served with
creamy Tequila-Lime Sauce
2 per person

Pork & Pineapple Kabobs

A Wonderful Low-Fat Hors d'Oeuvre
served with Peanut Sauce
2 per person

Chicken Brochettes

Breast Meat with Green Pepper, Pineapple &
Mushrooms, Marinated in Teriyaki
2 per person

Breaded Ravioli

Beef or Cheese. Lightly Breaded and Deeply fried –
served with Marinara Sauce 2 per person

Mushrooms stuffed with Crabmeat

Mushroom caps stuffed with seasoned Crabmeat
– as good as it sounds! 2 per person

Spicy Maryland Crab Cakes

Homemade Patties of Crab, not too hot-just a twang!
2 per person

Petite Quiche

Lorraine, Spinach or Bacon & Onion
2 per person @ 2.50 with Caviar ...2 per person

Scallops wrapped in Bacon

Tender Scallops wrapped in Bacon, an all-time favorite!
2 per person

Hawaiian Chicken

Marinated Chicken Breast dipped in a
Coconut Mixture served w/ Sweet & Sour
2 per person

Stuffed Mushrooms

Mushroom Caps stuffed with Spinach (Florentine),
Italian Sausage or Blue Cheese
2 per person

Chicken Drumettes or Buffalo Wings

Each Specially seasoned as you like them
3 per person

Sautéed Shrimp with Garlic-Basil Butter

Jumbo Prawns sautéed in a Buttery
combination of Garlic & Spices
3 per person

Stuffed Baby New Potatoes

Baby New Potatoes carved out,
mixed with Leeks and topped with Cheddar Cheese
2 per person

Indonesian Beef-Coconut Balls

Made with Freshly grated Coconut and Lean Ground
Beef served with Coconut and Peanut Butter Sauce
3 per person

Grilled Baby New Zealand Lamb Chops

Baby Lamb Chops with Mint Sauce
2 per person

Southwestern Chicken Phyllo Triangles

A mixture of shredded Chicken Breast and Spices
wrapped in Phyllo Dough - 2 per person

Mini Beef or Chicken Wellington

Puff Pastry crammed with Chicken/Beef Tenderloin,
Mushroom Cream duxelle & seasoned with Thyme and Garlic
2 per person

Tortellini Brochettes

Tri-colored Tortellini; skewered and served in Creamy
Basil, Marinara or Alfredo Sauces - 2 per person

ALSO ASK US ABOUT:

Spicy Chicken Saté w/ Peanut Sauce * Lamb Brochettes * Spring Rolls
Empanadas * BBQ Shrimp Kabobs * Chicken Strips, Dijonnaise * Rumaki
Stuffed Jalapeños * Mini BBQ Smokies * Potato Skins * Tyropita
Shrimp Egg Rolls * Mini Pizzas * Breaded Mushrooms * Cheese Puffs
Fried Mozzarella, Marinara Sauce * Beer Battered Tempura * AND MORE...

SPECIALTY DISPLAYS

International Cheese Display

A selection of Imported and Domestic Cheeses, some wedges & some slices, but most are creatively shaped into CASTLES (No one does it like Wall's!), garnished with whole fresh fruits and served with Imported Table Wafers and sliced Baguettes

Vegetable Crudités

Healthiness brings Happiness! Your favorite raw vegetables ready to be dipped into Wall's famous Herb & Spice Dip or the dip of your choice

Relish This

A unique array of Imported Baby Corn, Pepperoncini, Celery, Carrots, Cherry Tomatoes, Pickles and Olives

Fresh Seasonal Fruit Display

A selection of Honeydew, Cantaloupe, Pineapples and More garnished with Strawberries, Grapes and Kiwi

Cubed Cheese & Fruit Tray

Delectable cubes of Cheddar, Monterey Jack and Swiss Cheeses (or choose other favorites) garnished with Strawberries, Grapes and Kiwi

Cubed Meat & Cheese Tray

Bite sized cubes of Danish Ham, Smoked Turkey, Monterey Jack and Cheddar Cheeses with Honey-Mustard Sauce

Monterey Layer Dip

Layers of Fresh Guacamole, Refried Beans, Monterey Jack Cheese, Shredded Leaf Lettuce, Black Olives, Bacon Bits, Sour Cream and More

The Ultimate Caviar Pie

Attractive layers of Seasoned Cream Cheese, Capers, Egg Yolks, Bermuda Onions and Rich Caviar

Baked Brie

An entire wheel of Brie cut horizontally and stuffed with Sundried Tomatoes and Basil, covered with pastry dough, baked to a golden brown, garnished and accompanied with English Table Wafers (serves 25-30)

Seafood Sculpture

A Beautiful Dip sculpture of Seasoned Cream Cheese made and covered with freshly chopped Shrimp and Crabmeat, formed into the shape of your choice and served with Imported Crackers

Smoked Salmon

Norwegian or Canadian Smoked Salmon accompanied by Chopped Onions, Capers, Egg Yolks and Egg Whites, Cream Cheese and Miniature Bagels

Shrimp Platter

A Beautifully Decorated Platter of five shrimp per person (feel free to mix in some Crab Claws) served with Cocktail Sauce and Lemons. Your choice of
Jumbo Shrimp (16 - 20 per pound) - market price
Large Shrimp (21 - 25 per pound) - market price

Herbed Cheese Fondue

Our Special Herbed Cheese Fondue accompanied by freshly sliced Baguettes for dipping

Fresh Fruit Fondue

Cubed Fresh Melons, Pineapples, Strawberries, Grapes, Angelfood Cake and More served with Brown Sugar, Banana Yogurt Dressing, Freshly Whipped Cream and Chocolate Fondue

Chips & Dips

All our Dips are served with the appropriate Chips
Onion * Ranch * Salsa
Spinach * Clam * Artichoke
Guacamole * Dilled Yogurt Cheese
Hot Seafood * Hot Spinach * Chile con Queso

Assorted Sweets Display

A glorious selection of assorted desserts including: Decadent Brownies, Macaroons, Gourmet Cookies and a variety of Dessert Squares and Bars
Two pieces per person

Mini French Pastries

An assortment of Miniature French Pastries to include: Petit Éclairs, Swan Cream Puffs, Mini Cake Squares, Mini Fruit Tarts and More
Two pieces per person

SPECIALTY & CARVING STATIONS

ALL OF OUR CARVED ITEMS ARE SERVED WITH PETIT ROLLS, THE APPROPRIATE CONDIMENTS AND MAY REQUIRE A CARVER. REQUIRED MINIMUMS MAY APPLY.

Smoked Breast of Turkey

Served with Honey-Mustard Sauce

Steamship Round of Beef

served with Au Jus and Creamy Horseradish Sauces

Barbecued Beef Brisket

Tenderloin of Beef

served with a Creamy Tiger Sauce

Prime Rib of Beef

served with Au Jus and Tiger Sauce

Fajita Bar

Marinated Beef and Chicken Breast sliced into strips and served with Sautéed Onions & Bell Peppers, Guacamole, Grated Cheddar, Pico de Gallo, Sour Cream and Flour Tortillas

Poached Whole Salmon Bellevue

with thirty Salmon Medallions,
Garnished and Beautifully Decorated

Medallions of Salmon

Pasta Station

A selection of Fettuccine, Angel Hair and Tortellini with a selection of Marinara, Creamy Pesto, or Alfredo Sauces

Bourbon Glazed Ham

with Dijonnaise & Honey-Mustard Sauces

Wall's Catering & Party Productions
is the only call you need to make. There isn't anything pertaining
to a Party, Event, Ceremony or Meeting that we don't do!
Other services that we offer include:

Rentals

We own all of our Rentals.
Never any exorbitant charges.

From Chafing Dishes, Serving Equipment and Utensils, China,
Silverware, Glassware, Tables, Linen Cloths & Napkins, Table
Skirting, Punch Bowls +++

Professional Service Attendants

Bartenders, Hostesses, Chef's, Food Servers and More

Entertainment

Harpists, Violinists, Trio's, Quartet's,
D.J.'s, Live Bands and More

Photographers

Or Videographers - which ever you choose to relive your
occasion

Invitations & Announcements

Not only for Weddings. Open Houses, Grand Openings, Births,
etc...

Custom Table Draping

We can custom skirt your tables, desks, credenzas or other areas
to enhance the event.

Floral Arrangements

From the Bridal Bouquet to the Table Centerpieces

Monogrammed Napkins

Monogrammed Napkins or Matches in any type styles and colors
you choose

Wedding Cakes

For your Discriminating Sweet Tooth. Allow us to perfectly match
any picture you choose or design your own. The flavor is yours
for the asking.

Groom's Cakes

Very Masculine! Exquisitely Tailored Outside and Deliciously
Tailored Inside. Chocolate shavings pyramid the top.
A Beautiful contrast to a Bride's cake.

Valet Parking

Professional Valet Parkers to greet your guests
as they arrive at your Reception.

Limousine Service

Rolls Royce - Black Silver Spur
Complete with Champagne, Caviar and your very own
Professional Chauffeur.

Wall's Catering & Party Productions - Remember us for:

★ *Open Houses*

★ *Corporate Luncheons*

★ *Weddings*

★ *Charitable Events*

★ *Reunions*

★ *Breakfast in Bed*

★ *Theme Parties*

★ *Dinner Parties*

★ *Showers*

★ *Picnics in the Park*

★ *Tailgate Parties*

★ *Groundbreakings*

★ *Dallas Stars Games*

★ *Casino Parties*

★ *Dallas Maverick Games*

★ *Bar & Bat Mitzvahs*

★ *Barbecues*

★ *Movie Cast & Crew Shootings*

★ *Dallas Cowboys Games*

★ *Christenings*

★ *Bachelor Parties*

★ *Texas Rangers Games*

★ *Condolences*

★ *Many, Many More...*

We Guarantee Quality
We Guarantee Creativity
We Guarantee Versatility

We Guarantee 67 years of Experience
Since 1951 - We've Guaranteed!