



Hideaway Room Packet

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Platters, Sandwiches & Sweets

Trays & Platters

Cheese Board | \$75/ serves 10, \$150/ serves 20

Chef's choice of assorted cheeses accompanied by, toasted nuts, fresh berries & local dried fruit, fig jam, Texas honeycomb with crackerbread & crostini

Charcuterie Board | \$100/ serves 10, \$200/ serves 20

Chef's choice of meats and cheese accompanied by fresh berries & local dried fruit, fig jam, Texas honeycomb, prosciutto wrapped dates, toasted nuts with crackerbread & crostini

Fruit Tray | small \$55/ serves 10, large \$75/ serves 20

Choices vary seasonally - price subject to market variability

Vegetable Crudité | small \$60/serves 10, large \$80/ serves 20

Choices vary seasonally - comes with bleu cheese and ranch dressing

Cracker Bread & Crostini with House made Dips | Choose 2 dips, \$60 / Choose 3 dips, \$80

olive tapenade, spinach and artichoke, green goddess, French onion dip, pimento cheese, pickle ranch or red pepper hummus

Tea Sandwiches | \$30 per dozen, minimum of one dozen per flavor

Pimento Cheese on white

Cucumber & Cream Cheese on white

Ham & Cheddar on multigrain

Green Chile Chicken Salad on multigrain

Pistachio Bacon Chicken Salad on multigrain

Tuna Salad on multigrain



Walton's Pride & Joy

All of Walton's delicious pastries are baked fresh daily. Availability of flavors and items varies daily. For specific flavor requests, a minimum of a dozen is required. **An advanced notice of 24 hours' is required for pastry orders and 48 hours' notice required for large pastry orders. No more than two flavors per dozen.**

Scones \$3.5 each | blueberry lemon, chocolate chip, cinnamon, cranberry-orange, spiced apple, vanilla (clotted cream available upon request, price may vary on quantity)

Muffins \$4 each | apple streusel, blueberry, chocolate chip, lemon poppyseed, raspberry white chocolate, coffee cake

Butter Croissant | \$5 each

Chocolate Croissant | \$6 each

Ham & Cheese Croissant | \$6 each

Fig & Brie Croissant | \$6 each

Almond Croissant | \$6 each

Cinnamon Roll, \$4 each | with cream cheese icing

Honey-Bee Cake \$8 | honey-almond cake layered with caramel buttercream & topped with ganache

Jumbo Cookie \$3 | chocolate chunk, peanut butter, ginger & salty oatmeal raisin

Golden Egg \$3 | nutmeg-infused yellow cake dipped in melted butter and coated with cinnamon sugar

Fruit & Oat Bar \$4 | seasonal fruit compote on short dough crust topped with an oat streusel

Tippy Bar \$3 | chocolate & caramel blondie with toasted coconut and pecans

Parisian Macaron \$4 | flavors vary

Flourless Chocolate Heart \$2 | gluten free

Cream Cheese Brownie \$3 each

Triple Chocolate Brownie \$3 each

Lemon Bar \$4 each

Pecan Bar \$4 each

Assorted Pastry Tray (by the dozen) \$42 | macarons, chocolate hearts, lemon bars, brownies, cookies & golden eggs



Tarts & Tartlets

1.25" \$48 per 2 dozen // 3.25" \$60 per dozen

Spicy Caramel Almond Tart | house-made spicy caramel & toasted almonds

Pecan Tart | classic pecan pie

Lemon Meringue Tart | baked citrus curd topped with toasted meringue

Fresh Fruit Tart | light pastry cream & fresh berries

S'more Tart | chocolate ganache topped with house-made toasted meringue & graham cracker

Cakes, Cupcakes & Whoopie Pies

(specialty décor upon request, price may vary)

Cupcakes | Mini \$36 per 2 dozen, all one flavor // Standard \$36 per dozen

Whoopie Pies | sweet cakes sandwiched together & filled with cream cheese or buttercream frosting
\$36 per dozen, all one flavor

Cakes | Pricing reflects standard cake décor only. Tiered cakes and any specialty décor pricing will vary based on style of décor and complexity of décor. Wedding Cake Pricing will vary, see below for pricing.

6" \$45 | serves 4-6

8" \$65 | serves 8-12

10" \$85 | serves 16-20

12" \$105 | serves 25-40

14" \$130 | serves 50-60

½ Sheet Cake \$130 | 50-60

Full Sheet Cake \$200 | serves 75-100

Standard Cake Flavor Options: Dark Chocolate, Vanilla, Red Velvet, Coconut Cream, Traditional Carrot, Honey Almond, Strawberry, or Golden Egg



Signature Cake Flavors

All American

Vanilla cake filled with vanilla mousse & mixed berries, iced with vanilla buttercream

Black and White

Chocolate cake filled with white chocolate mousse, iced with vanilla buttercream

Tropical Delight

Coconut cake filled with cream cheese icing, pineapple & mango, iced with buttercream coated with toasted coconut

Fancy Lemon

Vanilla cake filled with a lemon curd & lemon cream, iced with vanilla buttercream

Raspberry Chambord

Vanilla cake soaked with Chambord simple syrup, filled with vanilla mousse & fresh raspberries, iced with vanilla buttercream

Pecan Street

Chocolate cake with a truffle ganache & pecan street praline, iced with chocolate buttercream

Tiramisu

Two layers of vanilla cake & one layer of chocolate cake filled with our coffee cream, iced with vanilla buttercream

Honey Bee Cake

Honey-Almond cake with caramel buttercream and topped with chocolate ganache

Golden Egg

Nutmeg infused vanilla cake with cinnamon mousse filling, iced with vanilla buttercream

***We are not limited to these flavors. Please request any flavor you are looking for! ***



Morsels Menu

Veggie

- Stuffed Mushroom | whipped goat cheese, thyme & balsamic glaze- \$3/ea. 🌿
- Bruschetta Crostini | boursin cheese spread, tomato, basil & white balsamic glaze- \$4/ea.
- Baked Tofu Skewer | walnut-chive pesto- \$3.5/ea. 🌿
- Garden Pinwheel | veggie cream cheese, cucumber, red onion, red bell pepper in a spinach tortilla- \$4/ea.
- Marinated Antipasti Skewer | pasta, olive, basil, & Italian herb marinated mozzarella-\$4.5/ea. 🌿
- Brûléed Tomato and Brie tartlet | basil pesto- \$3/ea.
- Sweet Corn Hushpuppy | cajun tartar sauce- \$3/ea.
- Risotto Tot | garlic aioli- \$3.5/ea. 🌿

Seafood

- Mini Crab Biscuit | blue crab, cheddar cheese, chive & green onion garlic butter- \$4.5/ea.
- Smoked Salmon Bite | dill cream cheese, capers & cucumber -\$4/ea. 🌿
- Seared Lump Crab Cake | herbed crab cake & lemon garlic aioli -\$4.5/ea. 🌿
- Blackened Shrimp Deviled Egg | garnished with chives -\$3.50 🌿
- Coconut-Almond Crusted Shrimp| sweet chili glaze -\$4/ea. 🌿

Beef/Pork/Poultry:

- Pork & Beef Meatball | creamy tomato sauce - \$4.5/ea.
- Shredded Brisket Sliders | house bbq sauce & carrot slaw- \$6/ea.
- Prosciutto wrapped Medjool Date | bleu cheese & chive -\$3/ea. 🌿
- Flauta| choice of shredded brisket or shredded chicken with chipotle salsa -\$4/ea. 🌿
- Citrus Pesto Chicken Skewer -\$4.5/ea. 🌿
- Grilled Grit Cake | bacon jam -\$3/ea.
- Steak & Potato Medallion | black pepper & béarnaise sauce -\$5/ea. 🌿
- Bacon Wrapped Andouille Bite | maple glaze -\$3.5/ea. 🌿



Buffet Style Menu

Entrée Options & price per person on following page*

Salad | Choose One:

(individual portion \$7)

- Caesar | parmesan, lemon & sourdough croutons 🌿
- Greens & Garden | spinach & romaine, cucumber, red onion, cherry heirloom tomato, carrot ribbons & sweet onion vinaigrette 🌿
- Kale | goat cheese, dried cranberries, farro, toasted pecans & apple cider vinaigrette 🌿
- Caprese | heirloom tomatoes, fresh mozzarella, basil, arugula & lemon-balsamic vinaigrette 🌿
- Arugula-Herb | fresh herbs, golden beets, shaved parmesan, candied walnuts & white balsamic vinaigrette 🌿

Sides | Choose Two:








(individual portion \$8)

- Roasted Broccoli | garlic, lemon & olive oil 🌿
- Sharp Cheddar Mac & Cheese
- Sautéed Squash Medley | garlic, fresh herbs, lemon & chili flakes 🌿
- Green Beans | toasted hazelnuts & orange zest crème fraîche 🌿
- Red Potatoes | rosemary & shaved parmesan 🌿
- Wild Rice Pilaf | mirepoix, mixed herbs 🌿





Entrée | Choose Two:

(individual portion \$12-\$15)

- Creamy Chicken Piccata | lemon, butter, capers 
- Spring Chicken | lemon, white balsamic, rosemary, thyme, and fresh basil 
- Oven Baked Brisket | caramelized onion au jus 
- Skirt Steak | grilled onions & chimichurri 
- Pan Seared Salmon | Cajun honey butter or creamed spinach 
- Grilled Gulf Shrimp Skewer | lemon-paprika butter 
- Grilled Market Fish | tomato-olive relish 

Vegetarian Entrée | Optional- Choose Two


(individual portion \$12)

- Tapenade Linguini | olive tapenade, chickpeas, arugula, red onion, fresh herbs, garlic & lemon
- Roasted Cauliflower Wedge | piccata 
- Vegetarian Meatballs | arrabiata sauce 

Pricing per Person*

- Vegetarian | \$42
- Beef & Poultry | \$48
- Seafood & Poultry | \$50
- Seafood & Beef | \$52

**Additional tax, fees, and gratuity will apply*

 *Gluten free or can be made gluten free*



Breakfast Style Menu Options

Quiche | \$45 for 10" quiche cut into 8 pieces (10 slices per request)

Lorraine | smoked bacon, gruyere cheese & caramelized onion

Broccoli & Cheddar | roasted broccoli & cheddar cheese (ADD HAM \$5)

Caprese | cherry tomatoes, fresh mozzarella, basil & balsamic reduction

Potato & Chive | shredded potatoes, white cheddar, onion & chive

Breakfast Tacos | \$42, by the dozen

Choice of 3 ingredients | scrambled eggs, potatoes, cheddar cheese, bacon, pork sausage, refried black beans, veggie sausage (vegan)

***Limit of one type per dozen, choice of corn or flour tortilla**

Assorted Breakfast Pastry Tray | assortment of croissants, muffins, golden eggs, scones & cinnamon rolls- \$52

Breakfast Morsels

Kolache Bite | choice of jalapeno cheddar, andouille sausage or plant-based sausage- \$3.50/ea.

Strawberry Balsamic Toast | fresh strawberries, mascarpone & balsamic vinaigrette- \$3/ea. 🌿

Mini Bacon & Cheddar Scone | bacon, cheddar cheese & chive- \$3/ea.

Frittata Bites | spinach, tomato & feta cheese- \$3/ea. 🌿

French Toast Bite | cinnamon sugar & maple syrup- \$3.50/ea.

Mini Quiche | gruyere & caramelized onion- \$4/ea.

Brunch Buffet Options on next page*



Breakfast Buffet (each item priced per person)

Lox Platter | smoked salmon, capers, dill cream cheese, sprouts & red onion served with mini bagels-
\$11.95/ea.

Grit Casserole 🌿 | bell pepper, onion & white cheddar- \$7.95/ea.
(add andouille sausage for \$1/ea.)

Green Chile, Cheese & Egg Casserole 🌿 | farm fresh eggs, hatch green chiles & cheddar cheese-
\$7.95/ea.

Sausage, Cheese & Egg Casserole 🌿 | farm fresh eggs, cheddar cheese & pork breakfast sausage-
\$9.95/ea.

French Toast Casserole | Challah French toast, crème brûlée batter, fresh berries & side of
maple syrup - \$10.95/ea.

Yogurt & Granola 🌿 | Greek yogurt, fresh berries, honey-almond granola- \$7.95/ea.

Skillet Potatoes 🌿 | russet potatoes, caramelized onions & roasted bell peppers- \$5/ea.

Bacon & Sausage 🌿 | smoked bacon & pork breakfast sausage- \$5/ea.



Staple Cocktails

\$8 gl/\$32 carafe

The Staple Mary

Deep Eddy Vodka, house made bloody mary mix & pickled escabeche
with our good stuff seasoning rim

Sweet Temptation

Dripping Springs gin, St. Germain, strawberry & lemon

Smokin' Sunset

Wahaka Mezcal, Solerno blood orange liqueur,
orange juice & blood orange

Local Espresso Martini

Cuvee espresso, house made honey toasted almond syrup, caffe del fuego with choice of Susto Mezcal
or Deep Eddy Vodka

***Ask about our seasonal cocktails!**

***Mimosas & Sangria available daily!**



Sample Hideaway Brunch Menu I

Green Chile, Cheese, and Egg Casserole

Farm fresh eggs, Hatch green chiles & cheddar cheese

Skillet Potatoes

Russet potato, caramelized onions, & roasted bell peppers

Bacon and Sausage

smoked bacon & pork sausage

French Toast Casserole

Challah French toast, crème brûlée batter,
side of maple syrup & fresh berries

Fresh Fruit Tray

Choices vary seasonally

Assorted Pastries

Assorted croissants, scones, muffins & golden eggs

Macarons

Coffee, Iced Tea, Lemonade & Mimosas



Sample Hideaway Brunch Menu II

Caprese Quiche

Cherry tomatoes, basil, fresh mozzarella & balsamic reduction

Mixed Greens Salad

Mixed greens, tomatoes & slivered onions with balsamic vinaigrette

Assorted Tea Sandwiches

Choice of pimento cheese, green chile chicken salad, cucumber & cream cheese, ham & cheddar, herbed egg salad or tuna salad on assorted house made breads

Artisan Cheese Board

Chef's selection of assorted cheeses accompanied by our house made cracker bread, toasted nuts, fresh berries, fig jam, and dried local fruit

Fresh Fruit Tray

Choices vary seasonally

Veggie Crudité

Choices vary seasonally—
comes with house made bleu cheese & ranch dips

Mini Cupcakes

Flourless Chocolate Hearts

Dark chocolate brownie (gluten-free)

Coffee, Iced Tea, Lemonade & Mimosas



Sample Hideaway Hot Lunch/Dinner Menu

Morsels

Pork & Beef Meatballs | creamy tomato sauce
Antipasti Skewer | Italian herbs, pasta, olive & fresh mozzarella

Salad

Caesar | parmesan, lemon & sourdough croutons with caesar dressing

Entrees

Creamy Chicken Piccata | lemon, butter & capers
Tapenade Linguini | olive tapenade, chickpea, red onion, fresh herbs, arugula, lemon & garlic

Sides

Green Beans | toasted hazelnut & orange zest crème fraîche
Sautéed Squash Medley | garlic, fresh herbs, lemon & chili flakes

Mini Cupcakes

Mini Fresh Fruit Tartlets

Iced Tea, Lemonade & Batch Cocktails



Hideaway Set Up & Floral Services

We will have the hideaway room set up prior to the arrival of you and your guests. Clients are welcome to arrive thirty minutes before the Hideaway start time to add any additional decorations. If the client needs more than thirty minutes for set up prior to the guest arrival, additional time will need to be discussed with the catering coordinator or management before the day of the event. This will ensure we have everything set up to assist in any of the additional decorations for the Hideaway.

Any rented plateware, glassware, linens, and flatware from a third party will need to be provided to Walton's at least 24 hours before the Hideaway room rental. We will set up the space with the rented tablescape items for you at no additional cost. We do not allow any outside floral, food, or beverages at Walton's to adhere to the state health code laws.

Floral services can be provided within the hideaway room rental. We have a florist on site that can assist you and create the vision you are looking for. Clear vases are standard to match any style décor. However, the client can provide outsourced vases of any style. If there are specific colors of floral needed-- We will do our best to accommodate based on what our vendors can provide according to season. Table arrangements start out at \$45 and buffet table arrangements start at \$65 per arrangement. Greenery table runners are available. The price may vary based on the type of greenery and the length of the table.

Table Arrangement starting at \$45
Buffet Arrangement starting at \$65
Greenery Table Runner, pricing may vary



Hideaway Room Rental

Our Hideaway Room seats 30 guests comfortably (can seat up to 36). Rental time is for 2-3 hours depending on the size of the party, unless more time is agreed to by management. The room rental fee is \$300 per hour, with a 2-hour minimum based on the size of your party. Parties for 20-36 guests requires a 3-hour minimum unless discussed prior to event. Additional décor brought in by the client, must be completed within thirty minutes prior to the event start time. We require an \$800 food/beverage minimum. Floral arrangements can be applied to the minimum. In addition to, sales tax, 21% service fee, and coordination fee.

Included in Room Rental:

Rental rates include a server to attend to you and your guests during the room rental. Standard décor for the table includes light grey linen napkins, off-white cheesecloth table runner, glassware, flatware & white china. Our catering coordinator will consult with you prior to the event to coordinate menu and event expectations. We do not allow any outside food, pastry or floral.

Reservations and Cancellations:

To hold a Hideaway Room reservation, we require a credit card number on file. By giving us this information, you authorize the reservation of your event on _____ from _____. A 50% deposit check is due upon menu confirmation. We require at least 72 hours' notice of cancellation, otherwise you will be charged for half of the total estimated food and rental cost. A final guest count is required no later than 5 days before your event; you will be unable to adjust your menu/quantities after this deadline.

Name:

Email:

Mailing Address:

Phone:

Date of Event:

Type of Event:

Credit Card Type:

Expiration:

Time of Event:

Estimated number of guests:

Number:

Client Signature _____

Date _____



Credit Card Authorization Form

Customer (Card Holder) Name:

Billing Address:

Phone Number:

Email:

Cardholder Signature:

Credit Card Type:

CC Number:

EXP:

Security Code:

Service or goods purchased:

Amount authorized for above purchase:

The above information will remain confidential.
Please email to catering@waltonsfancyandstaple.com

If paying with a check, please drop off or mail to
Walton's Fancy and Staple
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