



SPECIAL EVENTS MENU

WHO IS WILLIAM & WINSTON CATERING?

William & Winston provides sophisticated offerings in a cost-effective format. We make gourmet meals accessible without compromising the quality.

Our Timeless Package comes as a self service buffet; perfect for occasions large and small.

CONTACT US!

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SPECIAL EVENTS MENU

TIMELESS PACKAGE

\$46 Per Person

This Package Includes:

- (1) Choice Of Salad
- (2) Entrees
- (2) Sides | Rolls With Butter

Menu and service enhancements may be added for a fee.

Taxes will be added to the total invoice.

INCLUDED SERVICES

Disposable Plates

Disposable Cutlery Packets

Water Station

Catering Management

Chef Attendant

Bussing Stewards

ADDITIONAL ENHANCEMENTS

+\$12 Per Person

China, Flatware and Linen
Napkins

+\$3 Per Person

Pre-Set Water Goblet

+\$5 Per Person

Upgraded Entrees

+\$4 Per Person

Stationary Appetizers

Starting at +\$4 Per Person

Appetizer Displays



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STATIONARY APPETIZERS

BEEF EMPANADA

Ground Beef, Mushroom, Onion, Tomato, Red Wine

RASPBERRY BRIE EN CROUTE

Phyllo, Brie, Raspberry Preserves, Raspberry Coulis

MEDITERRANEAN VEGETABLE SKEWERS

Zucchini And Squash Mediterranean
Marinated, Grilled And Chilled

CHIHUAHUA QUESO QUESADILLA

Chihuahua Cheese, Flour Tortilla, Salsa Verde

PIMENTO STUFFED PEPPADEW PEPPERS

Pickled Peppadew Peppers Stuffed With Housemade
Pimento Cheese Topped With Smoked Paprika

LOADED POTATO CROQUETTE

Mashed Potato, Bacon, Cheddar, And Green Onion

DEVILED EGGS

Traditional Southern Style

CAPRESE SKEWER

Heirloom Tomato, Mozzarella Pearl, Basil, Balsamic Glaze

EVERYTHING SPINACH AND ARTICHOKE BAGEL BITE

Classic Spinach And Artichoke Dip
Served On An Everything Bagel Bite

ROASTED RED PEPPER AND GARLIC HUMMUS BITE

Roasted Red Pepper And Garlic Infused
Hummus Served On A Grilled Pita Bite
(Can Be Done Gluten Free)

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APPETIZERS DISPLAYS

CHEESE & FRUIT \$4

Cheddar, Colby, & Jack Cheeses, Strawberries, Red & Green Grapes, Assorted Crackers

CHIPS & QUESO \$6

Poblano Cheese Dip, House Made Tortilla Chips

VEGETABLE CRUDITE \$6

Carrots, Celery, Broccoli Florets, Cauliflower Florets, Ranch Dressing, Balsamic Glaze Dipper

GRILLED AND CHILLED VEGETABLE DISPLAY \$6

An Assortment Of Grilled And Chilled Vegetables And Sauces

MEDITERRANEAN MEZZE \$6

Baba Ganoush, Traditional Hummus, Pit Bread, Nuts, Olives, And Sauces

SWEET TREATS \$4

Rice Crispies, Fudge Brownies, Cookies

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SALAD COURSE

LINH'S KALE SALAD

Fresh Torn Curly Leaf Kale, Toasted Pine Nuts, Pecorino Cheese, Garlic Crouton, Charred Lemon Caesar Dressing

HERITAGE CUCUMBER & DILL SALAD

Sliced English Cucumbers, Shaved Red Onion, Fresh Dill/ Italian Parsley, Red Wine Vinaigrette

WINSTON'S THIRD COAST SALAD

Fresh Chopped Iceberg Lettuce, Tomato, Black Beans, Charred Corn, Pickled Red Onion, Cilantro Lime Dressing

MEDITERRANEAN SALAD

Fresh Chopped Romaine Hearts, Cherry Tomato, Cucumber, Kalamata Olives, Feta Crumble, Greek Dressing

WILLIAM & WINSTON WEDGE SALAD

Boston Butter Bibb Lettuce, Grape Tomato Halves, Roquefort Blue Cheese Crumble, Bacon Gravel, Roasted Garlic Confit Blue Cheese Dressing

GROVE SALAD

Baby Spinach, Apple, Glazed Pecans, Champagne Vinaigrette

CLASSIC CAESAR SALAD

Romaine, Parmesan, Croutons, Classic Caesar Dressing

WILLIAM'S GARDEN SALAD

Mixed Greens, Cucumber, Tomato, Carrots, Buttermilk Ranch Dressing



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ENTREES

CHUCK EYE STEAK

Chef Carved Chuck Eye Served With Chimichurri, Red Wine Au Jus, And Port Reduction

SPINACH AND VEGETABLE RICOTTA LASAGNA

A Vegetarian Lasagna With Ricotta Filling And Tomato Sauce

COQ AU VIN

Red Wine Slow Braised Chicken Thigh And Drums With Carrots, Onion, And Garlic.

MUSSELS MARINERES

Classic Sauteed Mussels In A White Wine, Garlic, Chili Flake, And Butter Sauce

DENVER STEAK

Chef Carved Denver Steak Served With Chimichurri, Red Wine Au Jus, And Port Reduction

CHICKEN PARMESAN

Classic Breaded Chicken With Mozzarella, Marinara, And Parmesan

CHIPOTLE MARINATED PORK LOIN

Chef Carved Pork Loin Served With Apricot Glaze

SALSA VERDE CHICKEN

Green Chile Salsa, Sour Cream Sauce

TILAPIA PICCATA

Golden Tilapia Served With A Lemon Caper Blanc

ACHIOTE MARINATED GRILLED CHICKEN

Grilled Chicken Breast Marinated With Achiote Paste And Citrus

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ENTREE UPGRADES

MEDITERRANEAN SEARED SALMON

Cherry Tomatoes, Capers, Red Onion, Olive Oil

CHIPOTLE LAVENDER SEARED SALMON

Seared Salmon Finish With A Chipotle Lavender Glaze

LAMB & VEGETABLE KABOB

Skewer Of Lamb, Zucchini, Squash, Topped With Chimichurri

BEEF SIRLOIN

Chef Carved Sirloin Served With Au Jus Reduction,
Garlic Diane Sauce, Red Wine Demi Glaze

STANDING RIBEYE ROAST

Chef Carved Ribeye Roast Served With Au Jus
Reduction, Garlic Diane Sauce, Red Wine Demi Glaze

SMOTHERED SOUTHERN PORK TENDERLOIN

Seared Pork Loin Chef Carved, Topped With Caramelized
Onion And Paprika Mushroom Cream Sauce

SHRIMP SCAMPI

Creamy Garlic Butter Sauce

BRUSCHETTA STYLE CHICKEN

Mozzarella Stuffed Chicken Breast, Topped With
Tomatoes, Basil, And Balsamic Glaze

CHICKEN FLORENTINE ROULADE

Spinach, Fontina Cheese Stuffed Chicken Breast
Topped With A Roasted Garlic Cream Sauce

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SIDES

HERB ROASTED YUKON POTATOES

MUSHROOM AND SCALLION RICE PILAF

ROASTED GARLIC WHIPPED POTATOES

SEASONED SMASHED RED POTATOES

ROASTED SWEET POTATO HASH

CLASSIC WHIPPED POTATOES

COCONUT CILANTRO RICE PILAF

WHIPPED SWEET POTATOES

BALSAMIC PARMESAN BRUSSEL SPROUTS

GLAZED CANDIED CARROTS

BASIL PARMESAN ROASTED CAULIFLOWER

ROASTED GARLIC CREAMED SPINACH

ITALIAN GREEN BEANS

SOUTHERN SUCCOTASH

SQUASH GREMOLATA

BAKED MAC & CHEESE

PENNE ALFREDO

CLASSIC SPAGHETTI AND POMODORO MARINARA

HERB BUTTERED PASTA

SELECT ONE:

SPAGHETTI, LINGUINE, GEMELLI, PENNE, ZITI,

ELBOW, FETTUCINI

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WHAT'S INCLUDED

William and Winston is happy to provide bar services in addition to your catering. This all-inclusive pricing structure takes all costs into consideration, including:

- (4 Hours) Open Consumption Of Beer, Wine, And Spirits
- Bar Set-up (1 per 200 guests)
- Mixers And Non-Alcoholic Beverages
- Plastic Barware
- Cocktail Napkins
- Lemon And Lime Garnishes
- Ice
- Bartenders (1 per 100 guests)
- Bussing

Gratuuity is not included and up to your discretion
Upgrades available for an additional charge
All guests 21 & up included in the guest count

BEER & WINE

\$22 Per Person

Includes Your Choice Of

**(2) Domestic Beers, (1) Import Beer,
(2) House Wines, Champagne And
Non-Alcoholic Beverages**

DOMESTIC BEER

Bud Light | Coors Light | Karbach Love Street |
Crawford Bock | Hopadillo | Michelob Ultra |
Miller Lite | Shiner Bock

IMPORT BEER

Corona | Dos Equis | Heineken | Modelo | Sapporo |
Stella Artois

RED WINE

Cabernet Sauvignon | Malbec | Pinot Noir | Red Blend

WHITE WINE

Chardonnay | Riesling | Sauvignon Blanc | White Blend

BAR PACKAGES

COCKTAILS

**Includes Spirits Listed Below Plus
The Beer & Wine Package**

FULL BAR - \$26 Per Person

Clan Macgregor Scotch | Cruzan Rum | Evan Williams
Whiskey | Sauza Tequila | Seagram's Gin |
Smirnoff Vodka

DELUXE - \$32 Per Person

Bacardi Light Rum | Bombay Gin |
Captain Morgan Spiced Rum | Crown Royal Whiskey |
Dewar's White Label Scotch | Espolon Tequila |
Jack Daniels Whiskey | Tito's Vodka

PREMIUM - \$40 Per Person

Appleton Estate Rum | Bacardi Light Rum |
Bombay Sapphire Gin | Casamigos Tequila |
Grey Goose Vodka | Hennessy VS Cognac |
Johnnie Walker Black Label Scotch |
Maker's Mark Bourbon

NON-ALCOHOLIC

\$7 Per Person Under 21

Coca-Cola
Coke Zero
Dr. Pepper

Club Soda
Tonic Water
Sprite

Juices: Orange | Pineapple | Cranberry

UPGRADES

Additional Bar Set-Up
Additional Bartender
Additional Hours Of Service
Glassware Rental + Bussers
Specialty Cocktails
Inquire For Custom Pricing