



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  

 Dairy Free  Gluten Free  Nut Free

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, Pita Bread, Nuts, Olives, And Sauces 

SWEET TREATS \$4

Rice Crispies, Fudge Brownies, Cookies



Dairy Free



Gluten Free



Nut Free

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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 



Dairy Free



Gluten Free



Nut Free

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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 (Contains Shellfish)  

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 KEBAB

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 (Contains Shellfish)  

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  



Dairy Free



Gluten Free



Nut Free

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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 | Hennessey 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