

CATERING BY WAL-TAM'S

25 - PLUS YEARS OF EXPERIENCE

5500 West 54th Street
Parma, Ohio 44129
(Between Brookpark & Snow Roads)



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HORS D'OEUVRES

BACON WRAPPED CHESTNUTS

Oriental water chestnuts wrapped in bacon.

CHICKEN TENDERS

Hand breaded chicken tenderloins with special seasoning.

COCKTAIL FRANKS IN A BLANKET

Cocktail franks wrapped in a pastry puff and brushed with butter.

MINI CORDON BLEU

Handmade chicken tenderloins filled with ham and asiago, provolone, mozzarella and swiss cheese, then rolled and breaded with special seasonings.

MINI POTATOES & CHEESE PEIROGI

Flavorful potato and cheese filling.

SAUERKRAUT BALLS

Mixture of sauerkraut and ham rolled into balls.

STUFFED MUSHROOMS

Large mushrooms stuffed with crabmeat mix or Italian sausage & provolone cheese.

SHRIMP COCKTAIL

Fresh iced jumbo shrimp served with homemade cocktail sauce.

Market price _____ per person or piece)

FRESH FRUIT DISPLAY

Pineapple, Strawberry, Mellon, Grapes with a dip.

SALADS

GARDEN SALAD

Iceberg and Romaine lettuce mix topped with tomatoes, cucumbers, mozzarella or feta cheese, and croutons.

MIXED GREENS & CANDIED PECANS

Fresh spring mix greens topped with mozzarella cheese, tomatoes and candied

MANDARIN ORANGE SALAD

Mixed greens, almonds, cranberries, mandarin oranges with strawberry slices and topped with feta cheese.

CHOICE OF TWO SALAD DRESSINGS

House Italian, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette dressing

SPANISH POTATO SALAD

SPANISH MACARONI SALAD

BEEF ENTREES

ROAST BEEF

Roast beef with a special blend of seasonings, roasted until tender. Served with homemade gravy.

BEEF BURGUNDY WITH SPATZEL

Tender beef cubes with a mixture of mushrooms, onions, burgundy wine and tomato sauce.

STUFFED CABBAGE

A special blend of herbs mixed into ground meat and rolled into fresh prepared cabbage, topped with a tomato soup and sour cream.

BEEF TIPS WITH NOODLES

Tender succulent sirloin beef tips with mushrooms and onions. Served with homemade gravy.

ROAST TENDERLOIN OF BEEF

Slow roasted tenderloin of beef, finished in au jus and served with or without a mushroom sauce. Add (\$5.00 per person) Buffet Only.

PRIME RIB

Slow roasted Prime Rib Beef with special seasonings and carved. (Additional cost per person) Buffet Only.

POULTRY ENTREES

CHICKEN BAKE

Boneless breast of chicken dipped in egg and special seasoning..

WAL-TAM'S SIGNATURE CHICKEN CORDON BLEU

Boneless breast of chicken stuffed with Italian ham, asiago, provolone, mozzarella and swiss cheese, then rolled in herbed bread crumbs, drizzled with a light sauce

CHICKEN PAPRIKASH

Boneless breast of chicken and chicken thighs prepared in a special sauce of chicken stock, sour cream, onion and Hungarian paprika.

CHICKEN PARMESAN

Boneless breast of chicken breaded in a seasoned bread crumb, lightly browned and baked and then topped with marinara sauce and mozzarella cheese.

CHICKEN PICCATA

Boneless breast of chicken, pan sautéed with lemon caper sauce.

STUFFED CHICKEN BREAST

Boneless breast of chicken filled with homemade bread stuffing, topped with chicken gravy.

PORK ENTREES

BREADED PORK CHOPS

Center cut pork chop egg dipped and breaded in a seasoned bread crumb, lightly browned.

STUFFED PORK CHOPS

BONELESS PORK LOIN stuffed with homemade stuffing homemade, seasoned blend of stuffing.

PORK TENDERLOIN

Seasoned, slow roasted and carved or slow roasted in tasty pork gravy and carved.

PERNIL

Roast pork with seasoning and garlic.

SEAFOOD ENTREES

BOSTON SCROD

Boston Scrod Loins with a special breaded topping,

SALMON

Served with special sauce.

**ALSO AVAILABLE BY SPECIAL REQUEST
VEGETARIAN, VEGAN AND GLUTEN FREE MEALS**

PASTA ENTREES

PENNE PASTA WITH HOMEMADE ALFREDO SAUCE

A blend of heavy cream, parmesan cheese and garlic simmered to perfection.
(with chicken or Shrimp)

PENNE, CAVATELLI OR BOW TIE PASTA SERVED WITH HOMEMADE MARINARA OR MEAT SAUCE

Slow simmered tomatoes with garlic and special seasonings.

STUFFED SHELLS

Large pasta shells stuffed with a ricotta mix and covered in Marinara Sauce.

VEGETABLE LASAGNA

Layers of pasta noodles, fresh vegetables, cheese and your choice of Marinara Sauce or Alfredo Sauce.

POTATOES OR RICE

AU GRATIN POTATOES

Sliced potatoes baked in a creamy cheddar cheese sauce.

SCALLOPED POTATOES

Sliced potatoes baked in a white cream sauce.

HOMEMADE WHIPPED POTATOES

Fresh potatoes mashed with butter and cream until fluffy.

HAND PEELED BUTTER PARSLEY POTATOES

Fresh, bite sized cut potatoes tossed with butter and fresh parsley.

ROASTED RED SKIN POTATOES

Fresh, bite sized cut red skin potatoes roasted with butter and herbs. Prepared with or without fresh garlic.

MASHED RED SKIN POTATOES

Fresh red skin potatoes mashed with butter and cream until fluffy.

POTATO PIEROGI

Pierogi stuffed with potato and cheese and then sautéed in butter and onions.

RICE PILAF

Short-grain rice cooked in a flavored stock.

GANDULES

Rice and pigeon peas.

VEGETABLES

BUTTER CORN

Fresh corn in light butter

BUTTERED GREEN BEANS

Fresh green beans in a light butter.

GREEN BEAN ALMONDINE

Fresh green beans sprinkled with almonds and oil.

GREEN BEANS WITH MUSHROOMS

Fresh green beans with mushrooms/onions.

NORMANDY BLEND

Broccoli, cauliflower, carrots, zucchini and yellow squash.

RIVIERA BLEND

Whole green beans, wax beans and whole baby carrots.

WHAT IS INCLUDED IN YOUR WEDDING PACKAGE

FOOD

Choose from our large menu.

DESSERT

Homemade Cheesecake to enjoy after dining pleasure

HOSTED BAR

One bartender per 100 guests is required. Glassware, Bar napkins. Ice.

Customer to provide own alcohol. If having a non-alcoholic wedding reception, you will receive assorted soda & juices

Linens your choice of black,white, or ivory

COAT ROOM

A staffed coat room is available for your guest's convenience on the day of the event.

EMBELLISHMENTS

VENUE RENTAL

Main Ballroom Seats up to 300 for dining

Fellowship center seats up to 75 min.

Both facilities have sound system, wireless microphone and projector and screen available at no additional charge.

LINEN'S

Specialty linens such as floor length cloths ,overlays, table runners & specialty napkins are available at additional cost.

CHAIR COVERS

Black white and ivory

SASHES

Variety of colors available.

Service Charge 18 percent

Sales Tax 8 percent

1 Security Guard Required by City Ordinance

CATERING BY WAL-TAM'S

WEDDING PACKAGE

CHOICE OF 2 ENTREES

SERVED FAMILY OR BUFFET STYLE

Cheese, Crackers, Cocktail Meatballs & Vegetable Display

Choice of Salad & 2 Dressings

Choice of 1 Potato

Choice of 1 Vegetable

Rolls and butter

Ice Cream Sundae Bar with various toppings

Coffee and Tea station

Standard Linens and Napkins

One Bartender

Sound System

Staffed coat check

ALL FOOD IS COMPLETELY HOMEMADE AND HAND PREPARED

POLICIES

Upon receipt of deposit and signing of the contract, date of event, pricing and guaranteed minimum number of guests will be held and secured.

\$1000.00 deposit required to reserve the date for your event. 6 months later \$2500.00 and the balance is due 2 weeks before your event. Please refer to the contract for deposit and cancellation policy.

Friday and Saturday night minimum will be 150 guests at Holy Spirit Party Center.

Number of guests, menu selection, room set-up, linen selections and seating arrangements will be re-confirmed two weeks prior to the event date.

DJ, Bands, Choirs, Cake provider, Photo Booths, Balloon Decorator, Ice Sculpture Company, Rental Companies, Décor Specialist and Uplighting providers are to contact Wal-Tam's no later than two weeks prior to the event date to arrange delivery and/or set-up times. No ceremonies allowed do to the venue's policies.

Place cards or seating chart that is in alphabetical order by last name, centerpieces, favors, menu cards, table number cards (if applicable), clients card box, cake knife and server, cake top personalized napkins, framed photos or any other decorations must be given to hall manager or event director no later than the Wednesday prior to the event date.

Dj or Band are to conclude services provided (last dance) 10 minutes prior to scheduled end time.

Bar will be closed during dinner and will also close 30 minutes before scheduled end time.

Any guests being served alcohol must provide Valid Driver's License or proper ID if requested by bartender or security officer.

Bartenders are required to discontinue serving alcohol to any guest appearing to be intoxicated.

For the safety of all guests, **no drinks are permitted on the dance floor.**

For the safety of all guests, no bubbles are permitted on the premises.

We will not be held responsible for damaged, lost, stolen goods or items left

We are a Non-Smoking facility.

Cake cutting with clear containers

Service charge 18%

Sales tax 8%

1 security guard is required by city ordinance.

