

Catering



Great food and drinks delivered/catered to your home, business, church, wherever you are. We do it all... we deliver hot meals ready to eat, or supply a licensed bartender to serve your guests cold/hot drinks from our full-



service portable bar, or, best deal yet, we bring to you all eating ware, glasses, linen, even real servers in addition to the great food so you can sit back and enjoy your guests. And then we bring everything back to the Walker House for cleaning and storing. We're seamless, clean, experienced, and quick.

We serve 1 person up to 500.



Meals/Foods/Prices

- \$19/person - [More](#)
 - \$16/person - [More](#)
 - \$13/person - [More](#)
 - \$9/person - [More](#)
 - Other—Present us with your ideas.
- Prices in left column apply to food prepared, cooked, delivered, and set up by us.
 - Add \$6/person to the meal price if we prepare, cook, and deliver the food, and then serve it with our staff with Walker House eating ware, glasses, and linen.

Please add to your cost 5.5% tax and 15% packaging, delivery, and service fee.

Alcohol/Other Drinks/Prices

For a 3-hour event we supply one portable bar (with the selection options below), one licensed bartender, glasses, and ice. We also take care of the set up, take down, clean up, tax, and tip on all drinks. Normally we provide for you the following selection options:

- *5 kinds of beer*
- *5 kinds of wine*
- *5 kinds of soda*
- *5 kinds of spirits for mixed drinks*
- *coffee, regular and decaf*
- *tea*
- *lemons, limes, fruit drinks, sweeteners, creamer*

Cost: \$495

[Click here](#) to make your selection options and to review drink prices.

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\$19/Meal

This 5-course meal includes appetizers/hors-d'oeuvres, Walker House salad, hot buns from our bakery, entrée with 2 sides, and dessert. Please make your selections from the list below:

Appetizers/Hors-d'oeuvres

(Select up to 2)

- Tomato Bruschetta
- Spinach-Artichoke Bruschetta
- Speared Meatballs
 - Beef in Teriyaki Sauce
 - Beef in BBQ Sauce
 - Pork Sausage in Mustard-Maple Sauce
 - Chicken in Blueberry Sauce
- Salmon Croquettes
- Cheese and Sausage Trays
- Veggie and Dip Trays

We prepare 1.5 appetizers/hors-d'oeuvres per person.

Walker House Salad

- Mixed leafy greens with sliced tomatoes, raisins, sliced apples, and topped with shredded Wisconsin cheeses.
- Buttermilk Ranch Dressing and Balsamic Vinaigrette Dressing.

Hot Buns From Our Bakery

(Select up to 2)

- Saffron Buns
- Tomato-Basil Buns
- Plain Buns
- Garlic Bread Sticks
- Dill Buns
- Other (specify)

We prepare 1.5 buns/person.

Entrées

(Select up to 2)

- Honey-Baked /Brown Sugar-Glazed Spiral Cut Ham
- Chicken Breasts with Apple-Cranberry Chutney Sauce
- Beef Tenderloin Served as Roast Beef, or Grilled Steaks
- Pork Tenderloin Served as Roast Pork, or Grilled Steaks with Pure Maple-Mustard Sauce
- Grilled Steaks—Grass-Finished
 - Top Sirloin
 - New York Strip
 - Rib Eye
- Baby Back Ribs—Slow-cooked for 6 hrs.

With 1 selection, we serve 5-6 oz. of Ham, Chicken Breasts, Pork Tenderloin, or Beef Tenderloin; 12 oz. Steaks; and 16 oz. Rib Slabs.

With 2 selections, we serve 3 oz. of Ham, Chicken Breasts, Pork Tenderloin, or Beef Tenderloin; 6 oz. Steaks; and 8 oz. Rib Slabs.

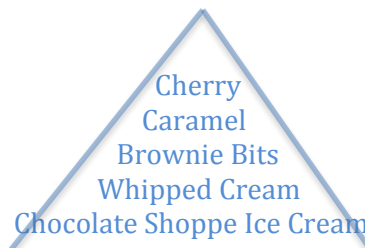
Sides

- **Potatoes** (Select 1)
 - Cheesy Potatoes
 - Baked Potato Half with Sour Cream
 - Mashed Potatoes
 - Baked Finger Fries w Dips
 - Baked Sweet Potato Half
 - Mashed Sweet Potatoes
 - Baked Sweet Potato Finger Fries w Dips
- **Vegetables** (Select 1)
 - Asparagus
 - Green Bean Almondine
 - Sautéed Veggie Medley (Broccoli, Onions, Colored Peppers, and other veggies in season)

Dessert

(Select 1)

- Hot Apple Pie à la Mode
- Blueberry Bar Delight topped with Whipped Cream and served with Chocolate Shoppe Ice Cream
- Chocolate Shoppe Ice Cream Cones or Dishes
- Mini Sundaes
- Baked Alaska
- Crème Brûlée
- Walker House Pyramid



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\$16/Meal

This 5-course meal includes appetizers/hors-d'oeuvres, Walker House salad, hot buns from our bakery, entrée, and dessert. Please make your selections from the list below:

Appetizers/Hors-d'oeuvres

(Select up to 2)

- Tomato Bruschetta
- Spinach-Artichoke Bruschetta
- Speared Meatballs
 - Beef in Teriyaki Sauce
 - Beef in BBQ Sauce
 - Pork Sausage in Mustard-Maple Sauce
 - Chicken in Blueberry Sauce
- Veggie and Dip Trays

We prepare 1.5 appetizers/hors-d'oeuvres per person.

Walker House Salad

- Mixed leafy greens with sliced tomatoes, raisins, sliced apples, and topped with shredded Wisconsin cheeses.
- Buttermilk Ranch Dressing and Balsamic Vinaigrette Dressing.

Hot Buns From Our Bakery

(Select up to 2)

- Saffron Buns
- Tomato-Basil Buns
- Plain Buns
- Garlic Bread Sticks
- Dill Buns
- Other (specify)

We prepare 1.5 buns/person.

Entrées
(Select Up to 2)

- Cornish Pasty and Chili Sauce
 - Beef
 - Chicken
 - Pork
 - Veggie
 - Gluten-Free Beef
- Pasta Suprema with Meat or Veggie Sauce
- Lasagna
 - Meat
 - Veggie
- Gourmet Pizza
 - Cheese
 - Pepperoni
 - Veggie
 - Meat Lovers
 - Supreme
 - Hawaiian
 - Chicken-Cranberry w White Sauce
 - Chicken BBQ

Dessert
(Select 1)

- Hot Apple Pie à la Mode
- Blueberry Bar Delight topped with Whipped Cream and served with Chocolate Shoppe Ice Cream
- Chocolate Shoppe Ice Cream Cones or Dishes
- Walker House Pyramid



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\$13/Meal

This 4-course meal includes appetizers/hors-d'oeuvres, Walker House salad, entrée with 5 sides, and dessert. Please make your selections from the list below:

Appetizers/Hors-d'oeuvres

- Tomato Bruschetta
- Spinach-Artichoke Bruschetta

We prepare 1.5 appetizers/hors-d'oeuvres per person.

Entrées And Sides

(Select 1)

- Walker House Stoups (10 oz)
(soup + stew = stoop)
 - *Butternut/Buttercup* includes squash, potatoes, carrots, onions, celery, spices.
 - *Chili N' Company* has tomatoes, tomato juice, black beans, chili beans, beef, celery, onions, spices.
 - *Pork Chop Pizzaz* is loaded with cubed pork chop meat and 10 other ingredients like potatoes, tomatoes, broccoli, unbleached flour, soy sauce, and much more.
 - *Sassy Sausage Supreme* covers the food pyramid with pork sausage, potatoes, tomatoes, white beans, kale, and 5 other ingredients.
 - Sides: Oyster Crackers, Sweet Potato Fries, Dipping Sauce, Dill Pickle Spear, Chicken in a Mini Sandwich Bun.
- Picnic Walker House Style
 - Beef Hot Dogs
 - Brats
 - Burgers
 - Sides: Buns From Our Bakery, Baked Beans, Potato Salad, Pasta Salad, Dill Pickle Spear.

Walker House Salad

- Mixed leafy greens with sliced tomatoes, raisins, sliced apples, and topped with shredded Wisconsin cheeses.
- Buttermilk Ranch Dressing and Balsamic Vinaigrette Dressing.

Dessert

- Hot Apple Pie à la Mode

Note: We grill ½ lb. of beef per person, and serve the dogs, brats, and burgers on mini buns so that you can enjoy 4-5 items. Our beef is gluten-free and contains no MSG or nitrites (some hot dogs contain nitrites).

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This 3-course meal includes Walker House soup, sandwiches, and dessert. Please make your selections from the list below:

**Sandwiches
(2/person)**

- Chicken
- Ham
- Tuna

Served on buns from our bakery.

Walker House Soup (10 oz)

We make the soup of your choice (within the \$9 range) just for this occasion and serve it with oyster crackers.

Dessert

- Chocolate Shoppe Ice Cream served in a cup.

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From the Bar



• Beer (\$3.00 bottles)

- **New Glarus:** Spotted Cow, Fat Squirrel, Moon Man, Two Women, Seasonal: Totally Naked, Snowshoe, Staghorn
- **Lake Louie:** Tommy's Porter, Warped Speed, Pale Ale
- **Leinenkugel:** Original, Light, Summer Shandy (seasonal)
- **Dogfish Head:** 60-Minute IPA

• NA Beer (\$3 cans)

- Busch
- O'Doul's

• Beer (\$2.00 bottles)

- Busch Light
- Bud Light
- Michelob Ultra
- Miller Light
- Coors Light

• After Dinner Drinks (\$5)

- Bunnahabbain Single Malt Scotch – Aged 12 years
- Remy Martin Champagne Cognac
- Woodford Reserve Bourbon
- Disaronno Liqueur (Amaretto)
- Carolans Irish Cream
- Mr. Boston Crème de Menthe



Wine

- **Wollersheim** (\$4/glass-\$15/bottle): Prairie Fumé, Chardonnay, Sunburst Red, Blushing Rose, White Reisling, Domaine Du Sac
- **Estancia** (\$5/glass-\$17/bottle): Sauvignon Blanc, Pinot Noir, Moscato
- **Coppola Diamond Collection** (\$6/glass-\$20/bottle): Merlot, Pinot Grigio

• Spirits (\$4.00-\$5.00)

- Brandy: Korbel
- Tequila: Camarena
- Rum: Captain Morgan
- Gin: New Amsterdam, Tanqueray
- Scotch: Scottish Leader Blended, Bunnahabbain Single Malt—Aged 12 years (\$5)
- Champagne (\$15/bottle-750 ml): André Brut, Ballatore Gran Spumante
- Bourbon: Four Roses, Woodford Reserve (\$5)
- Amaretto: Arrow, Mr. Boston, Disaronno Liqueur (\$5)
- Whiskey: Seagram's Seven Crown, Crown Royale, Clontarf Irish
- Vodka: New Amsterdam, Flavored (Citron, Red Berry, Coconut, Pineapple, Orange, Peach), Great Northern Potato, Absolut
- New: Gallo Viniq—It shimmers with a fusion of vodka, moscato, & fruit juices. Unbelievably good and unique!

• NA Champagne/Sparkling Wine (\$7/bottle-750ml)

- Cider, White Grape, Apple-Cranberry, Raspberry, Apple

More Drinks (Non-Alcoholic)

•Sodas \$1.00 •Fruit Juices \$2.00

- Coffee •Tea •Water •2% Milk •Rice Milk
- Coke •Diet Coke •Pepsi •Orange •Root Beer •7-Up •Sprite •Sierra Mist •Squirt (Berry) •Squirt •Orange Juice



●Cranberry Juice ●Apple Juice ●Grape Juice ●Cherry Juice

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