

wendy krispin caterer

528 South Hall Street
Dallas, Texas 75226
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WKC Lunch Options

Guest Count: 10 - TBD
Price Range: \$11 - \$17.50
(depends on menu selection and guest count)
Delivery: \$40-70
(depends upon distance and unloading)

Italian Lunch Buffet K1

Italian Salad with Mixed Greens, Black and Green Olives,
Roasted Red Peppers, Tomatoes, Artichoke Hearts,
Housemade Croutons and
Choice of Balsamic Vinaigrette or Ranch Dressing

Baked Ziti with Seasoned Sausage,
Mozzarella, Ricotta and Parmesan Cheeses
and Marinara with sides of Parmesan

Grilled Seasonal Vegetables

Sweet Potato Gnocchi with Sage Butter, Bacon and Green Peas

Rolls and Butter

Assorted Cookies and Brownies

Lunch Buffet - K2

Taco Bar

Chili Lime Grilled Chicken and Beef Tenderloin
Grilled Vegetables

with Assorted Accompaniments to Include
Tomato Pico de Gallo, Grilled Tomatillo Salsa, Guacamole,
Shredded Romaine Lettuce and Chopped Tomatoes

With Warm Flour Tortilla and Soft Corn Tortilla

Served with Spanish Rice and Borracho Pinto Beans

Build your own Salad with:
with Field Greens and Romaine Lettuce,
Chopped Onion, Pico de Gallo, Guacamole, Corn Salsa,
Shredded Caicotta Cheese and Tortilla Strips with
Choice of Lime Vinagrette or Spicy Ranch Dressing

Rolls and Butter

Mexican Wedding Cookies

Lunch Buffet K3

Grilled Honey Lime and Black Pepper Chicken
Breasts Served With side of Peach Salsa

Pasta Primavera with Chopped Tomatoes, Yellow Peppers,
Green Beans, Zucchini and Shredded Parmesan

Rosemary Roasted Garlic Potatoes

Spinach Salad with
Chopped Candied Bacon, Dried Cranberries and Feta Cheese with
Balsamic Vinaigrette or Blue Cheese Dressing

Steamed Broccoli in Lemon Butter

Assorted Rolls and Biscuits
Served With Whipped Herb Butter

Mini Chocolate Pecan Tarts and Lemon Bars

BBQ Lunch Buffet K4

Sliced and Grilled Beef BBQ
with sides of Sliced Buns, Pickles, Relish
Onions and BBQ Sauce

Sweet and Spicy Baked Three Bean Casserole

Five Vegetable Slaw in Pineapple Vinaigrette

Creamy Fusilli Pasta Salad with Corn and Peas and Edamame

Fresh Fruit Salad with Pineapple, Strawberries,
Cantaloupe, Grapes and Berries

Peach Cobbler
with Whipped Cream

Homestyle Lunch Buffet K5

Salad Composed of Field Greens, Iceberg and Radicchio, Roasted Onions,
Red Grapes, Pancetta, Fresh Parmesan and a
Balsamic Mustard Dressing or Ranch Dressing

Chicken Pot Pie

Chicken Breasts, Potatoes, Zucchini, Sweet Potato, Peas,
Carrots topped with White Wheat Pastry Crust

Panko Mac and Cheese with Broccoli and Shredded Carrots

Cheese, Green Bean and Mushroom Casserole

Assorted Old Fashioned Biscuits, Rolls
and Tiny Blueberry Muffins with Butter

Chocolate Decadence Cake Served
with Raspberry Puree and Whipped Cream

Lunch Buffet K6

Caesar Greens with Chopped Roasted Beets,
Green Beans and Almonds
with House and Ranch Dressing

Stout Braised Short Rib
with Onion Red Wine Sauce

Green Chili and Manchego Grits

Vegetarian Bacon, Kale and Tomato Saute

Assorted Rolls
and Pumpkin Chocolate Chip Muffins with Butter

Baked Cookies Selection

Lunch Buffet_K7

Baja Taco Bar

Chili Lime Grilled Chicken
and Medium Rare Beef
and Grilled Vegetables for Vegetarians
with Assorted Accompaniments
Pico de Gallo, Black Bean-Corn Relish,
Grilled Tomatillo Salsa, Lettuce,
and Guacamole

Served with a Variety of Sauces
Mexican Chocolate Mole, House Roasted Tomato Salsa
Chipotle Crema

Warm Flour Tortillas, Corn Tortillas and Tri-Color Tortilla Chips

Fiesta Rice with Corn, Tomato, Carrots and Peas

Warm Savory Cumin Black Beans with Lime

Seasonal Fruit Salad

Mocha Fudge Pudding Shots
and Coconut Macaroons

Lunch Buffet_K8

Italian Buffet

Italian Salad with Mixed Greens, Black and Green Olives,
Roasted Red Peppers, Tomatoes, Artichoke Hearts,
Housemade Croutons and
Choice of Balsamic Vinaigrette or Ranch Dressing

Grilled Marinated Beef Tenderloin with side of Honey Balsamic Mustard

Baked Ziti with Mushrooms,
Mozzarella, Ricotta and Parmesan Cheeses
and Marinara with sides of Parmesan

Grilled Vegetables to include Carrots, Broccoli, Red and Green Peppers,
Zucchini, Yellow Squash and Onions

Garlic Bread, Rolls and Butter

Tiramisu Shooters

Lunch Buffet - K9

Sliced Pesto and Coarse Sea Salt Chicken Breast

Quinoa and Goat Cheese and Spinach Risotto with sides of Manchego

Parmesan and Lemon Green Bean and Carrots

Arugula, Field Green and Iceberg Salad with Cherry Tomatoes,
Purple Onion, Black Pepper and Parmesan
with Fresh Herb Honey Mustard Dressing and Black Pepper Ranch

Assorted Rolls and Muffins with Herb Butter

Assorted Cookies and Hello Dollies

Lunch Buffet - K10

Spinach Salad with
Dried Cranberries and Feta Cheese with
Balsamic Vinaigrette or Blue Cheese Dressing

Italian Turkey Meatloaf with Tomato Sauce

Baked Pesto and Three Cheese Penne Pasta

Sauteed Zucchini and Red Peppers in Lemon Butter

Assorted Rolls
Served With Whipped Herb Butter

Lemon Bars and Hello Dollies

Lunch Buffet - K11

Mixed Green Salad
Iceberg, Romaine with Field Greens
Carrots, Celery, Grape Tomato's & Red Onion
Choice of Balsamic Vinaigrette or Ranch Dressing

Warm Blackened Pan Fried Chicken
with side of Honey Mustard

Mashed Roasted Garlic New Potatoes

Sauteed Lemon Dill Green Beans and Carrots

Rolls and Butter

Assorted Cookies and Brownies

Lunch Buffet - K12

Italian Buffet

Italian Salad with Mixed Greens, Black and Green Olives,
Roasted Red Peppers, Tomatoes, Artichoke Hearts,
Housemade Croutons and
Choice of Balsamic Vinaigrette or Ranch Dressing

Layered Beef Lasagna with Spinach, Mushroom
Portobello Mushrooms and Sundried Tomatoes in
a Mariana and Black Pepper Bechamel Sauce

Vegetarian Mushroom & Spinach Lasagna
with Sides of Dried Red Chilis and Parmesan Cheese

Grilled Vegetables to include Carrots, Broccoli, Red and Green Peppers,
Zucchini, Yellow Squash and Onions

Garlic Bread, Rolls and Butter

Tiramisu Shooters

Lunch Buffet - K13

Kale and Iceberg, Chick Peas, Cherry Tomato
Red Onions and Green Olive Salad
with Creamy Oregano Vinaigrette or Ranch Dressing

Butternut Squash Rissotto with side of Parmesan

Slow Roasted Beef Short Ribs with
Tomato and Mushrooms

Sauteed Olive Oil and Basil Root Vegetables with
Turnips, Rutabegas, Carrots, Parsnip, Sweet Potatoes and New Potatoes

Assorted Rolls and Muffins
Served With Whipped Herb Butter

Chef's Fruit Cobbler with Whipped Cream

Lunch Buffet - K14

Mexican Buffet

Corn, Carrot, Celery, Black Beans and Green Onion Salad
Choice of Cilantro Vinaigrette or Ranch Dressing

Cumin Adobo Grilled Chicken Breast
with Side of Lime and Sour Cream

Nacho Style Mac & Cheese

Grilled Zucchini, Yellow Squash, Green Onions,
Red and Green Peppers

Warm Tortillas,
Garlic Bread, Rolls and Garlic Butter

Cinnamon Almond Apple Cake with Whipped Cream

Lunch Buffet - K15

Truffle Roasted Mushroom, Sundried Tomato and Marinara Penne
with Side of Parmesan

Braised Chicken Breasts and Thighs in Spicy Kale and Tomatoes

Sauteed Spinach, Swiss Chard and Green with Roasted Garlic

Rolls, Garlic Bread and Butter

Fresh Cut Fruit

Peanut Butter, Chocolate Chip and Oatmeal Cookies

Lunch Buffet - K16

Orange, Almond and Iceburg Salad
with two dressings on the Side

Chili Plum Pork

Fried Rice with Egg, Bean Sprouts, Carrots, Peas and Green Onions

Szechuan Green Beans

Rolls, Garlic Bread and Butter

Vegetarian Egg Rolls with Spicy Mustard and Plum Sauce

Ginger, Oatmeal, Chocolate Chip Cookie

Lunch Buffet - K17

Salad of Pickled Okra, Grape Tomatoes, Carrots, Blackeyed Peas,
and Pepper Jack Cheese with
Blue Cheese Vinaigrette and Ranch Dressing on the Side

Oven Fried Chicken Breasts with Figgy Mustard Sauce

Roasted Mashed Sour Cream Chive & Cheddar Mashed Potatoes

Braised Kale and Turnips in Tomato

Biscuits, Rolls and Honey Butter

Brownies dusted with Powdered Sugar

Lunch Buffet - K18

Kale, Apple, Red Cabbage, Craisin, Orange and Mixed Green Salad
Choice of Balsamic Vinaigrette or Ranch Dressing
Side of Parmesan

Ginger Pomegranate Chicken on a bed of Sautéed Spinach

Warm Orange and Pecan Wild Rice

Sautéed Cauliflower, Carrots and Brussel Sprouts

Muffins, Rolls and Butter

Orange Bars

Lunch Buffet - K19

Warm Grilled Tilapia with Basil Black Olive Pesto Sauce

Warm Chicken Piccata with a Caper Lemon Sauce

Salad of Mixed Greens and Carrot Curls
Red Onion, Balsamic Vinaigrette,
Side of Feta Cheese Crumbles
Vinaigrette or Ranch Dressing

Sundried and Fresh Tomato CousCous Risotto

Fresh Fruit Salad

Assorted Rolls and Herbed Butter

Little Seasonal Fruit Trifle and Cookies

Sandwich Assortment - K20

Assorted Sandwiches

Grilled Beef Tenderloin Sandwich on Sourdough with Mozzarella Cheese

Grilled Chicken Salad Wraps

Pimento Cheese on Jalapeno Bread

Grilled Caper Tuna Sandwich on Whole Wheat

Turkey Club Sandwich with Monterey Jack Cheese on Croissant

All served with Dijon, Mayonnaise, Lettuce, Pickles and Sliced Tomatoes on the Side

Assorted Sides

Choose Two

Homemade Potato Chips

or

Fresh Fruit Salad

or

Five Vegetable Slaw

or

Pesto Orzo Pasta

or

Orange Wild Rice

or

Cheddar Bacon Potato Salad

Brownies and Cookies

Salmon Luncheon K21

Grilled Orange Habanero Salmon on a Bed of Grilled Vegetable Cous Cous

Grilled Orange, Carmelized Onion, Grilled Pineapple
and Baby Spinach Salad with Orange Vinaigrette and Blue Cheese

Summer Grill of Vegetables to Include Corn, Squash, Carrots, and Asparagus

Dark Chocolate Banana Pudding Trifle with Chocolate Cookie