

wendy krispin caterer



528 SOUTH HALL STREET | DALLAS, TEXAS 75226 | 214.748.5559

STATION SUGGESTIONS

All stations can be customized for your taste...

CARVING STATION

Choose from Grilled Beef Tenderloin, Roasted Beef Ribeye, Honey Black Pepper Chicken Breast, House Cured Turkey Breast, Lamb Loin, Bone-In Sweet and Spicy Smoked Ham, Apricot Pork Loin, and Salt and Sugar Rubbed Pork Tenderloin With Sauces of Plum and Port Jam, Jack Daniels Mustard, and Creamy Horseradish

Assorted Rolls and Biscuits with Herb Butter

PRICE WILL BE BASED ON SELECTION

WILD GAME STATION

Chef Carved to Order

Blackberry Elk Loin, Beef Tenderloin, Grilled Venison Sausage, Apple Duck Sausage, Sugar Cured Wild Boar Ham, and Tiny Lamb Chops

Served with Blackberry Port Jam, Traditional Horseradish Cream, Apricot Jalapeno Mint Sauce, Grainy Mustard, and Assorted Rolls and Butter

GRAZING STATION

Teriyaki Beef Tenderloin Skewers

Display of Domestic Cheeses To Feature Cheddar, American, Sundried Tomato and Pesto Baked Brie, Dallas Goat Cheese and Swiss with Fruit and Assorted Wafers Roasted Cherry Tomato and Dallas Mozzarella Pizza bites

Dip Trio To Feature Spinach Dip, Crab With Artichoke and Black Bean Hummus, Served with Cut Carrots, Celery, Broccoli, Cauliflower, Tri-Color Chips and Pita Chips

Little Chicken Sandwiches with Honey Mustard Sauce

MASHED POTATO BAR

Creamy Yukon Gold and Sweet Potatoes Mashed

With Condiment Choices to Include Chopped Fried Chicken Fingers, Chopped Beef in Caramelized Onion Sauce, Braised Mushrooms in Marinara, Roasted Garlic and Shallots, Apple Smoked Bacon, Smoked Salmon, Caviar, Monterey Jack Cheese, Cheddar Cheese, Goat Cheese, Creamy Horseradish, Sour Cream, Herb Butter, and Chives

STIR FRY STATION

Thai Style Saute with Asian Vegetables to Include Cabbage, Snap Peas, Bok Choy, Red and Green Peppers, Bamboo Shoots, and Bean Sprouts with Grilled Chopped Shrimp, Beef Tenderloin, and Chicken Breast

Sauteed to Order with Sauces of Black Oyster, Spicy Thai Curry, or Ginger Teriyaki with Fried and Steamed Rice

Vegetarian, Crab, Chicken, or Pork Spring Rolls with Spicy Plum Sauce and Vietnamese Nuoc Cham

SUSHI BAR

OR DESIGN YOUR OWN

Served in Take-Out Container with Chop Sticks

NOTE: TAKE-OUT BOXES CAN BE CUSTOMIZED

Spicy Tuna Roll, California Rolls, Salmon Sushi, Fried Chicken Rolls, and Vegetarian Roll

Served with Ginger, Soy Sauce, and Wasabi or suggest your favorite

GOURMET TACO BAR

DISPLAYED WITH BANANA LEAVES AND TROPICAL FRUIT

Choose from Shredded Brisket, Slow Cooked Beef, Chili Lime Grilled Chicken, Beef Tenderloin, or Tilapia or Spicy Cumin Shrimp

with Assorted Accompaniments to Include South American Cabbage Slaw, Papaya Pico de Gallo, Black Bean and Corn Relish, Tomato Pico de Gallo, Grilled Tomatillo Salsa, Mashed Avocado, Shredded Romaine Lettuce, Chopped Tomatoes, and Roasted Tomato Salsa

Served with Your Choice of Sauces: Mexican Chocolate Mole, Adobo, and Chipotle Crema

On Warm Flour Tortilla, Soft Corn Tortilla, or Crunchy Corn Taco Shell

Served with Cuban Rice and Savory Black Beans

SOUTHERN COMFORT SALAD BAR

ALL CHOPPED AND CHEF TOSSED TO ORDER

Chopped Romaine and Iceberg Lettuce Field Greens, Corn, Peas, Pickled Brussel Sprouts, Carrots, Black and Green Olives, Cherry Tomato, Caciotta, Parmesan and Blue Cheese, Black Beans, Garbanzo Beans, Green Onions, Marinated Purple Onions, and Artichoke Hearts

Ranch and Blue Cheese and Aged Balsamic Dressings

GRITS BAR

CHEF SAUTÉED TO ORDER

White and Yellow Grits with the following
Condiments

Pimento Cheese, Okra and Tomatoes,
BBQ Shrimp, Beer Battered Catfish Nuggets,
Bacon Battered Fried and Chopped Onions,
Cheddar and Jack Cheese, Poached Lobster
and Crab, Truffled Cream Corn and Braised
Parmesan Spinach

With Condiments of Chili Flakes, Chili and
Truffle Aioli, And Himalayan Sea Salt

SHELLFISH AND OYSTER BAR

DISPLAYED WITH CITRUS FRUIT AND LEMON LEAVES

Chunks of Lobster and Jumbo Shrimp

Served on a Bed of Lettuce

With Traditional Cocktail Sauce,
Mexican Style Lime Tomato Salsa,
Louisiana Remoulade, and Crackers

CAVIAR STATION

YOU MAY SELECT THE TYPE OF CAVIAR YOU DESIRE

Elegant Caviar Display To Feature

Tins of Beluga Caviar, American Sturgeon
Caviar, Red Salmon Caviar,
and Golden Caviar

Offered With Warm Blini And Condiments
of Triple Cream Cheese, Chopped Egg
White and Yolk, Crème Fraiche, Purple
Onion, and Buttered Toast Points

THAI CORN CAKES STATION

*DISPLAYED WITH CORN, COCONUT,
AND BANANA LEAVES*

Thai Style Corn Cakes
Offered with Toppings to Include
Saffron Shrimp, Yellow Curried Chicken,
or Vegetable Stir Fry

with Nuoc Cham, Chili Garlic Sauce,
Chopped Peanuts, and Chopped Cilantro

POLENTA STATION

Soft Polenta with Sides of Warm
Ratatouille and Caramelized Onions

and Condiments of Marinara,
Blue Cheese, Chutney, Sour Cream,
Corn and Tomato Relish,
Cheddar Cheese, Bacon,
Green Onions and Salsa Rojo

QUESADILLA STATION

Prepared to Order with Fillings of Crab,
Shrimp, Beef Tenderloin, Grilled Chicken
Breast, Roma Tomatoes, Sundried
Tomatoes, Spinach, Green Onions,
Mushrooms, Red Peppers, Monterey
Jack, Goat Cheese, Cheddar, Black Beans
Jalapeños, Purple Onions, Salsa Rojo
and Salsa Tomatillo

CHIMICHANGA STATION

Miniature Chimichangas of Beef,
Chicken and Turkey Served with Salsa Rojo,
Guacamole and Sour Cream

PASTA STATION

CHEF MADE TO ORDER

Miniature Raviloini, Wheat Penne or
Arborio Rice

With Condiment Choices of Grilled Chicken,
Grilled Tuna, Fresh Asparagus,
Mushrooms, Matchstick Vegetables,
Broccoli, Carrots, Green Beans, Fresh
Herbs, Spinach, Red, Green and Yellow
Peppers, and Olive Tapenade Parmesan
and Goat Cheese

Choice of Sauces to Include Marinara,
Cheesy Basil Cream, and Garlic Pesto

Traditional Caesar Salad with Homemade
Croutons

Garlic Bread

AVOCADO BAR

Avocados Split to Order

and Served with

Your Choice of Toppings To Include

Spicy Crab, Caviar, Sour Cream,

Warm Chicken Salsa,

Grilled Tomatillo Salsa and

Assorted Shredded Cheeses

DESSERT STATION

Chocolate Cremeux

Raspberry Panna Cotta Shooters

Dark Chocolate covered Cheesecake Bites

Brownie Bites dusted in Powdered Sugar

Assorted Tiny Cookies

COFFEE AND BEIGNETS BAR

Featuring Cade Du Monde

Decaffeinated Coffee Mexican Coffee in

Urn with Condiments of Vanilla Sugar,

Cinnamon Stick, Chocolate Shavings,

Whipped Cream, Eagle Brand Milk, Half and

Half, Cream, Low fat Milk, Sugar,

Sweet-n-Low and Equal

Beignetes Dusted with Powdered Sugar

or Cinnamon served in Little Take Away

Paper Bags

with Chocolate Sauce, Caramel Apple and

Strawberry Sauce

COFFEE BAR

Creamy Yukon Gold and

Sweet Potatoes Mashed

With Condiment Choices to Include

Chopped Fried Chicken Fingers,

Chopped Beef in Caramelized Onion Sauce,

Braised Mushrooms in Marinara,

Roasted Garlic and Shallots,

Apple Smoked Bacon, Smoked Salmon,

Caviar, Monterey Jack Cheese,

Cheddar Cheese, Goat Cheese, Creamy

Horseradish, Sour Cream,

Herb Butter, and Chives

ELOTE BAR

DISPLAYED ON A TABLE WITH SERVER CUTTING

FRESH CORN

Fresh Roasted Corn Served with

Sides of Sour Cream, Mayonnaise, Chili

Sauce, Cheddar, Monterey Jack and

Parmesan Cheese, Lime, Sliced Red and

Green Peppers, Roasted Shredded

Cumin Chicken, House Salsa, Pico De Gallo

and Sliced Avocados

CEVICHE STATION

Featuring Traditional Ceviche

and Salmon Ceviche With Orange,

Capers and Roasted Green Chile

With Fresh Tortilla Chips

CHEESE DISPLAYS

Domestic and Imported Cheeses to Include

Cheddar, Swiss, Texas Basil Cacciotta,

Morbier, Stilton, and Manchego

Surrounded by Wafers and Fruit

Texas Cheese Display to Include

A Selection of Mozzarella Co Cheese.

Tomato Mozzarella, Texas Basil Cacciotta,

Ancho Cacciotta and Pesto Mozzarella Roll

Cheese with Grapes, Berries and Crackers

Domestic and Imported Cheeses to Include

Smoked Gouda, Taleggio, Texas Basil Cacciotta,

Morbier, Vermont White Cheddar, Aged Manche-

go, Stripecy Jack, Brie, Sage Derby

Prosciutto, Salami, Mortadella,

and Sliced Pesto Chicken

Served with Olives, Cornichon, Dried Figs

and Apricot, Grapes and Apples

Surrounded by Wafers, Toasted Bread,

Crostini and Gluten Free Crackers

Served with Local Honey Comb, Green

Tomato, Plum Mostarda and Wine Jelly

CHOCOLATE FOUNTAIN

Choose from Dark, White, or

Milk Chocolate Fountain or

Chocolate in Fondue

with Cookies, Pound Cake, Angel Food

Cake, Brownies, Marshmallows, Pretzels

Pineapple, Strawberries, Bananas,

Cherries, Twizzlers, Oreos

with Dried Mango and Apricot for Display

SMOOTHIE STATION

Smoothies to Order

to Include Juices of Pineapple, Cranberry,

and Orange,

Fresh Cut Strawberries, Low Fat Yogurt

Low Fat Soy Milk, Wheat Germ, and

Bananas

CURRIED CHICKEN

Warm Curried Chopped Chicken Breast

Served with Saffron Rice, Bowls of Chutney,

Cashews, Mint, Cilantro, Chopped Dried

Apricots, Coconut, Fresh Pineapple Chunks,

and Peanuts on the Side

GREEK SALAD BAR

Displayed with Eggplant, Rosemary,

and Red Peppers

Chicken, Shrimp, and Fresh Salmon,

Fresh Chopped Tomatoes, Kalamata Olives,

Capers, Feta Cheese, Fresh Beets, Onions,

Yellow Tomato, Artichoke Hearts,

Cucumbers, Assorted Greens, Parmesan,

and Vinaigrette

Tzatziki Sauce, Dolmas, and Pita Chips

CUBAN SANDWICH STATION

Cuban Pork Sandwich

Grilled to Order with Choice of Sliced Pork

or Turkey with Ham, Pickles, Swiss, and

Mustard on Sliced European Bread

Served with Side of Red Onion Marmalade

and Spicy Red Pepper Relish

Black Bean Dip with Plantain Chips

and Tortilla Chips

Matchstick Mint Mango Jicama Salad

FRESH CUT VEGETABLE CRUDITÉS

Fresh Cut Vegetables to include

Carrots, Broccoli, Green Beans,

Beets, Cauliflower, Asparagus,

Celery, Marinated Mushrooms

Served with a Blue Cheese Dip, Spinach

Dip, and Sundried Tomato Ranch

CHEESE AND PATE DISPLAY

CAN BE DISPLAYED WITH LAYERED CRACKED MARBLE AND WHOLE PEARS, GRAPES, AND APPLES

Domestic and Imported Cheeses to Include

Cheddar, Swiss, Texas Basil Cacciotta,

Morbier, Stilton, and Manchego with

Pate Truffle Mousse and Pate Compagne

Surrounded by Wafers, Dried Fruit,

Toasted Bread and Served with

Dijon Mustard and Pickled Raspberry Carrots

SMOKED SALMON DISPLAY

Sliced Smoked Salmon Sides

With Accoutrements of

Capers, Chopped Red Onion,

Finely Chopped Egg Yolks and Whites

and Buttered Toast Points

GORDITA STATION

CAN BE MADE AND SERVED FROM YOUR KITCHEN OR A STOVE CAN BE BROUGHT TO YOUR SITE AND COOKED OUTSIDE NEAR STATION. DISPLAYED WITH CORN, BAGS OF MASA, AND MEXICAN PRODUCE

Your Choice of Chicken Picadillo, Tilapia de Res, Beef Guisada, and Chicken Mole in Housemade Gorditas
Served with Accompaniments to Include Pico de Gallo, Fresh Crema, Shredded Lettuce, Corn Salsa
Pink Salsa, Monterey Jack Cheese, Guacamole, and Fresh Jalapeños
Valentine and other Mexican Hot Sauces

For a More Festive Look, Try coloring the Gorditas and Dressing Staff in Colorful Mexican Dresses and Shirts

CAJUN STATION

FRIED TO ORDER

Blackened Catfish, Soft Shell Crab, and Hush Puppies
Served with Tabasco Sauce, Lemon Wasabi Aioli, and Traditional Tartar Sauce

Boiled Tiny Red Skin Potatoes and Tiny Corn on the Cob With Lots of Butter, Salt, Pepper, and Seasoned Salt

GOURMET PIZZA BAR

SERVED ON LARGE GRANITE SLAB

Choose from Chicken Arugula, Spinach and Three Mushroom, Tomato and Beef, and Three Cheese with Pesto

CHOPPED SALAD BAR

DISPLAYED WITH _____

All Chopped and Chef Tossed to Order
Chopped Iceberg Lettuce, Spinach, Field Greens, Cucumber, Hard Boiled Eggs, Black and Green Olives, Cherry Tomato, Feta, Manchengo, Parmesan and Blue Cheese, Black Beans, Roasted Beets, Garbanzo Beans, Green Onions, Marinated Purple Onions, Sunflower Seeds, and Artichoke Hearts

Ranch, Greek Balsamic, and Blue Cheese, Flavored Olive Oils, and Aged Balsamic Dressings

WALDORF SALAD BAR

TOSSED TO ORDER

Choose from the Following:

Toasted Texas Pecans and Walnuts, Red and Green Grapes, Granny Smith or Red Delicious Apples, and Pears.

Grated Manchego and Parmesan Cheeses.
Feta, Blue, and Goat Cheese.

With Field Greens, Endive, and Radicchio.

Waldorf Aioli or Balsamic Vinaigrette

Ground Black Pepper and Coarse Sea Salt.

BUILD YOUR OWN GOURMET BURGER BAR

TINY OR LARGE

Choice of Beef, Turkey, or Vegetarian Burger on House Made Buns with Builders of Sweet Spicy Bacon Strips, Caramelized Onions, Avocado, Pico de Gallo, Fresh Sliced Yellow and Red Tomato, Onion, Sautéed Mushrooms, Iceberg or Microgreen Lettuce

Dallas Mozzarella or Manchego Cheese

Sauces of Traditional Ketchup, Our House Barbecue, Horseradish Aioli, or Grainy Tomatillo Mustard

SLIDER BAR

CHOOSE THREE (3)

Traditional Beef with Cheddar Cheese and Caramelized Onions

-

Sweet and Spicy Pulled Pork with BBQ Sauce and Deep Fried Onion

-

Grilled Portabello Mushroom, Local Mozzarella and Tomato

-

Fried Chicken in Spicy Peanut Sauce and House Made Pickles

-

Miniature Bavarian Rolls filled with Peppered Beef Tenderloin, Onion Confit and Sundried Tomato Relish and Mustard Sauce

Beef Filet with Béarnaise and Fried Onion

-

Italian Chicken in Marinara with Sautéed Peppers and Onion

-

Crab cake Slider with Remoulade and Apple Cider Slaw

with Condiment Bar to Include:

Catsup, Mayonnaise, Mustard, Pickles, Pickled Jalapenos

Served with Truffled Pomme Frites, Sweet Potato Fries and Creole Aioli

GOURMET MAC- ARONI AND CHEESE BAR

CHEF SAUTÉED TO ORDER

Macaroni and Ravioli Pasta

With a Choice of White or Yellow Three

Cheese Sauce

Mix-Ins to Include: Tomatoes, Sausage

Crumbles, Bacon, Sautéed Spinach,

Chopped Chicken, Truffle Oil, Green

Onions, Peas, Parmesan Cheese,

Chopped Artichokes, Roasted Red Peppers,
and Pico de Gallo

BRUSCHETTA BAR

A Selection of Toasted Breads to Include
Jalapeno Cheese, Walnut, Hearty Wheat,
and Grilled Sourdough

Offered with the Following Toppings:

Truffle Mushroom, Sliced Beef Tenderloin,
Pesto Chicken, Caper Tuna, Roasted Red
Peppers, Manchego Cheese, Parmesan
Cheese, Dallas Herb Goat Cheese,
Roasted Chopped Vegetables, Roasted
Anchos, Caramelized Onions, Finely
Chopped Tomatoes and Basil, and Triple
Creme Cheese and Chives

CRÊPE STATION

FOR ALL TO ENJOY

Crepes filled to Order

Sweet Fillings to Include

Strawberries, Peaches and Honey,

Cinnamon Apples

Sweetened Ricotta Cheese, Kirsch Cheese,

Dark Chocolates and Orange Butter

with Garnishes of Whip Cream, Chocolate

Sauce, and Powdered Sugar

ANTIPASTO TABLE

Mozzarella, Tomato and Basil Skewers

Caesar Salad and Smoked Salmon Cups

Goat Cheese, Beet and Black Pepper Filled
Endive Spears

Prosciutto Wrapped and Marinated
Artichoke Hearts

Skewered Sliced Black Pepper Beef with
Chimichurri Sauce

Mortadella Wrapped Breadsticks

TAPAS STATION

Choose from:

Devilled Eggs two ways

Red Chili and Pimento or Anchovy and Chive

Pickled, Peeled and Deveined Shrimp

Crostinis of Seared Sliced Tuna Caper Aioli

Bites of Pizza Topped with Your Choice of:
SERVED ON WARM SLABS OF MARBLE

Prosciutto and Mozzarella Cheese

Mushrooms and Mozzarella Cheese

or Tomatoes and Mozzarella Cheese

GRILLED SANDWICHES

Choice of Grilled Italian Sausage or
Meatball and Pepper Sandwich
with Marinara and Mozzarella

Served with Choice of Salad Tossed at Station:

Traditional Caesar Salad with Homemade
Croutons
or

Greek Salad with Kalamata Olives, Feta
Cheese, Capers, Tomatoes, Roasted
Peppers, Red Onions, Iceberg and Romaine
Lettuce and Fresh Salmon

WILD GAME TACO BAR

DISPLAYED WITH HARVEST PRODUCE

Beef, Chicken, Cherry Chili Venison,
Rosemary Sugar Wild Boar and Honey
Black Pepper Salmon

with Assorted Accompaniments to Include
South American Cabbage Slaw, Papaya Pico
de Gallo, Black Bean and Corn Relish,
Tomato Pico de Gallo, Grilled Tomatillo Salsa,
Mashed Avocado, Shredded Romaine Lettuce,
Chopped Tomatoes, and Roasted Tomato Salsa

Served with Your Choice of Sauces:
Mexican Chocolate Mole, Adobo, and
Chipotle Cream

On Warm Flour Tortilla, Soft Corn Tortilla,
or Crunchy Corn Taco Shell
Served with Cuban Rice and Savory Black Beans

MOO SHU STATION

CHEF MADE TO ORDER

Make your Own Moo Shu Pancakes
featuring

Your Choice of Roasted Lobster and
Shrimp, Duck or Tofu with

with Bamboo Shoots, Shitake Mushrooms,
Bean Sprouts, Green Onions, Water
Chestnuts,
and bok choy.

Served with Soy Sauce, Hoisin Sauce and
Special Plum Sauce

POMMES FRITES BAR

Regular and Sweet Potato French Fries or Onion Rings offered with Herbed Mayo, Spicy Horseradish Mayo, Truffle Oil, Bernaise Sauce, Spicy Curry Ketchup, Vinegar, Sea Salt, Black Pepper, Ketchup, and Dijon Mustard

TEX MEX SALAD STATION

TOSSED TO ORDER

Grilled Chipotle Chicken, Shrimp or Sweet and Spicy Bacon with Iceberg and Romaine Lettuce, Chopped Onion, Pico de Gallo, Sliced Avocado, Corn Salsa, Black Beans, Jicama Shredded Cheddar Cheese and Tortilla Strips with Choice of Lime Vinaigrette or Spicy Ranch Dressing

CHICKEN, WAF- FLES, RIBS AND GREENS

CHEFS MAKING WAFFLES TO ORDER

Fried Boneless Chicken Breasts and Fresh Waffles with Maple Syrup and Honey Butter

BBQ Ribs with Sweet and Spicy BBQ Sauce

Gourmet Mixture of Greens Flash Sautéed with Butter and Crown Royal

All Served with A Selection of Tabasco, Pickled Okra, Jalapenos, and Other Hot Sauces

RATATOUILLE, BEEF BOURGUIGNON AND POLENTA STATION

Roasted Vegetable Ratatouille and Braised Beef Bourguignon in a Red Wine Sauce

With sides of Grilled Mushrooms, Roasted Carrots, Pearl Onions, Roasted Garlic and Bacon with sides of Fresh Sliced Sourdough Bread and Creamy Polenta and Manchego Cheese

BANANA PUDDING BAR

Vanilla and Banana Pudding offered with Sides of Vanilla Wafers, Sugar Cookies, Graham Crackers, Fresh Sliced Bananas, Sliced Strawberries, Chopped Walnuts, Pecans, White and Dark Chocolate Shavings, Toasted Coconut and Whipped Cream

CHICKEN POT PIE STATION

Choose From Chicken, Salmon or Crab with Creamy Béchamel Sauce with Mix In's of Peas, Potato, Dill, Carrots, Pesto, Honey Mustard or Cheese Sauce topped with Warm Three Cheese Baked Pastry

Display of House made Pickled Okra, Cucumber, Green Beans and Sugar Snap Peas

ITALIAN SALAD BAR

TOSSED TO ORDER

Hearts of Romaine and Field Greens with Chopped Salami & Beef Tenderloin, Artichoke Hearts, Kalamata Olives, Sliced Red Onion, Cherry Tomato, House made Croutons, Mozzarella, Parmesan and Gorgonzola Cheese

with Choice of Balsamic Vinaigrette or Greek Vinaigrette Dressing

FRUIT AND CHEESE DISPLAY

Texas Cheese Display to Include A Selection of Mozzarella Co Cheese, Tomato Mozzarella, Texas Basil Cacciotta, Ancho Cacciotta and Pesto Mozzarella Roll Cheese with Grapes, Berries and Crackers

OMELETTE STATION

An Omelet-to-Order Station with Fillings of Grilled Chicken, Crab, Spinach, Mushrooms, Asparagus, Blanched Broccoli, Colorful Matchstick Vegetables, Haricots Verts, Fresh Herbs, Parmesan, Boursin and Gruyere Cheeses, Sundried Tomatoes and Avocados

Served with Sides of Roma Tomato Salsa and Jalapeño Sour Cream

PANCAKE BAR

Pancake Bar with Chefs Preparing Buckwheat, Corn and Buttermilk Cakes Grilled to Order with Toppings of Maple Syrup, Brown Sugar, Bananas, Strawberries, Blackberries, Berry Puree and Chocolate Shavings

NACHO BAR

Assorted toppings of Smoked Salmon, Tilapia, Beef Tenderloin, Marinated Grilled Chicken, Chili Cheese Sauce, Black or Pinto Beans, Warm Three-Cheese Queso, Sour Cream, Fresh Guacamole and Homemade Salsa Roja and Salsa Verde on Corn Chips

S'MORES STATION

Guests will choose from Dark, Milk or White Chocolate and spreads of Peanut butter, Banana and Nutella on Graham Crackers then take to the Torching Bar where Chefs will torch the Marshmallows and assemble served with Hot Chocolate

CHARCUTERIE STATION

Domestic and Imported Cheeses to Include Cheddar, Swiss, Texas Basil Cacciotta, Morbier, Stilton, and Manchego Prosciutto, Salami, Chorizo, Mortadella, Pate Compagne

Served with Olives, Corninchon Dried Fruit, Grapes and Apples Surrounded by Wafers, Toasted Bread and Gluten Free Crackers

PLOUGHMAN'S STATION

SERVED BY A CHEF

Roasted Beef Tenderloin, House Smoked Pork Legs, House Cured Turkey Breast Pickled Roots, Brussel Sprouts & Cucumbers Crocks of English Mustard, Molasses Mustard and Horseradish Cream Onion Marmalade and Spicy Cherry Jam Rounds and Large Chunks of Assorted Cheeses to include: Pepperjack, Cheddar, Stilton, Swiss, Provolone Assorted Coarse Breads, Rolls and Biscuits with Herb Butter

TURKEY AND STUFFING STATION

Boneless Turkey Breast Southern-style Cornbread Dressing or Yankee-style Dressing with Oysters Cranberry Relish Mashed Potatoes and Brown Gravy Panko topped Mac & Cheese Casserole or Traditional Green Bean Casserole Rolls & Butter

BRASSERIE STATION

Jumbo Shrimp and Crab Claws with Sauces of Spicy Remoulade and Cocktail Sauce *5 per person*

Blue Cheese Butter topped Beef Tenderloin Steak Sautéed to Order with Sides of Sautéed Mushrooms

Matchstick Pommes Frites and Sweet Potato Fries offered with Herbed Mayo, Spicy Horseradish Mayo, Truffle Oil, Béarnaise Sauce, Parmesan Cheese, Spicy Curry Ketchup, Vinegar, Sea Salt, Black Pepper, Ketchup, Roasted Garlic Aioli and Dijon Mustard

Roasted Vegetable Ratatouille and Creamy Polenta with sides of Grilled Mushrooms, Roasted Carrots, Pearl Onions, Roasted Garlic and Bacon with fresh sliced Sourdough Bread and Manchego Cheese & Goat Cheese

Big Bowl of Waldorf Salad with Toasted Texas Pecans, Red and Green Grapes, Pears, Parmesan and Goat Cheeses With Field Greens, Endive, and Radicchio.

Waldorf Aioli or Balsamic Vinaigrette Ground Black Pepper and Coarse Sea Salt.

MINI PLATES MADE TO ORDER

Chicken and Waffles with Maple Syrup and Honey Butter and Beef Tenderloin Medallions with Portobello Mushroom Demi Glaze and Blue Cheese Mashed Potatoes with Asparagus Spears

Sautéed to Order Beef Tenderloin with Grilled Asparagus and Truffle Mashed Potatoes

Braised Lamb Shank with Lemon Confit and Curried Eggplant
Sautéed Sole with Braised Fennel

Salmon with White Truffle Couscous Rissotto and Dilled Brussel Sprouts

Tiny Plate of Grilled Seabass atop Squid Ink Orzo with Tomato and Black Olive Sauce

HOT DOG CART

Assortment of All Beef Dogs, Kosher Dogs,

Grilled Brat Dogs

Served with Spicy and Yellow Mustard,

Catsup

Relish, Diced Onions

in White or Whole Wheat Hot Dog Buns

SMOKED SALMON DISPLAY

Traditional Sliced Smoked Salmon with

Cream Cheese,

Dilled Egg Salad, Triple Crème, Capers and

Finely Chopped Purple Onion

served with Mini Bagels and Buttered

Crostinis

SLOPPY JOE'S STATION

Turkey Sloppy Joe's

Served on Hamburger Buns with Sides of Diced Onions and Shredded Cheese

Panko topped Mac & Cheese Casserole

MICRO BRAT STATION

Veal, Pork and Beef Brats with

in German Style Buns - 2/3 soft buns, 1/3

crusty buns

with toppings to include

Caramelized Onions, Beer Sautéed Grilled

Peppers, Catsup,

Sauerkraut, Relish, German Mustard and

Horseradish

POTATO SKIN BAR

Potato Skins and Hot mashed Sweet Potato with Sides of Sour Cream, Creamed Spinach, Crisp Crumbled Bacon, Chopped Herbs, Shredded Cheddar and Monterey Jack Cheese, Green Onions and Salsa

Combo Gourmet Macaroni and Cheese Bar & Mashed Potato Bar Chef Sautéed to Order

Macaroni, Ravioli Pasta, Mashed Idaho and Mashed Sweet Potatoes With a Choice of Three Cheese or Marinara Sauce

Mix-Ins to Include: Tomatoes, Sausage Crumbles, Bacon, Chopped Chicken, Truffle Oil, Green Onions, Peas, Parmesan Cheese, Matchstick Vegetables Chopped Artichokes, Roasted Red Peppers, Chili Pepper Flakes, Creamy Spinach, Braised Mushrooms in Marinara, Roasted Garlic and Shallots, Shredded Jack, Cheddar Cheese and Goat Cheese Creamy Horseradish, Sour Cream, Pico de Gallo, Herb Butter and Chives

GLUTEN FREE BAR

Quinoa, Rice and Spaghetti Squash

With a Choice of White Cheese Roasted

Tomato Mushroom with Pesto

Mix-Ins to Include: Tomatoes, Sausage

Crumbles, Bacon,

Sautéed Mushrooms, Spinach and Garlic

Chopped Chicken, Truffle Oil, Green

Onions, Peas, Parmesan Cheese,

Chopped Artichokes, Roasted Red Peppers,

and Pico de Gallo

CHICKEN AND WAFFLES

CHEFS MAKING WAFFLES TO ORDER

Fried Boneless Chicken Breasts

and Fresh Waffles with Maple Syrup, Honey

Butter, Bottled Hot Sauces and

House made Pickles

CHICKEN FRIED STEAK & BISCUITS AND CHICKEN & WAFFLE BAR

CHEF MADE WAFFLES AND ASSEMBLE TO ORDER

Fried Boneless Chicken Breasts and Fresh
Waffles with Maple Syrup and Honey Butter

Chicken Fried Beef Steak with Creamy
Jalapeño Gravy, Spicy Figgie Jam and Fluffy
Biscuits

All Served with A Selection of Pickled and
Fresh Sliced Jalapeños, Tabasco and
Bottled Hot Sauce and Mason Jars of
House Made Pickled Vegetables

WILD GAME CARVING AND TACO BAR

CHEF CARVED TO ORDER

BBQ Wild Boar Shoulder
Sugar and Spice Buffalo,
Black Pepper and Rosemary Top Sirloin
and Red Chili Maple Chicken Breast
Served with Blackberry Port Jam, Tradition-
al Horseradish Cream,
Salsa Verde and Roja, Bottled Hot Sauce,
Warm Mushroom Au Jus and Mole
Warm Flour and White Corn Tortilla and
Assorted Rolls
Condiments of Southern Cabbage Slaw,
Shredded Lettuce, Pico De Hallo,
Cilantro and Lime

JUNK FOOD STATION

Assorted Pizza Rolls

Pretzel Bites, Pita Chips, Tortilla Chips Cut
Celery and Potato Chips
with Spinach Ranch Dip, Hummus,
Artichoke Dip and Warm Queso

Boneless Chicken Wings (Flavor TBD)
With Ranch and Honey Mustard

Vegetarian Egg Rolls with Plum Sauce and
Hot Mustard