wendy krispin caterer

528 SOUTH HALL STREET | DALLAS, TEXAS 75226 | 214.748.5559

HOT GOURMET

Pick & Choose MENU OPTIONS

CHICKEN OPTIONS

Chicken Thighs Baked with Lemon, Thyme, Olives, and Tomatoes

Garlic and Rosemary Roast Chicken Breast

Thai Style BBQ Chicken

Sundried Tomato Chicken Piccatta

Classic Coq Au Vin

Chicken Paillards with Seasonal Fruit Chutney

Vietnamese Charbroiled Chicken

Chicken Meat Loaf

Chicken Parmesan

Curried Chicken

Oven Fried Lemon & Brown Sugar Chicken

Citrus Honey Chicken

Braised Mahogany Chicken

Chipotle Maple Chicken

Hoisin Chicken

Chicken Dijonaisse

Sauteed Chicken Medallions in Mushroom Demi Sauce

Smothered Garlic, Onion, Mushroom and Spinach Chicken

Raspberry Chicken

Glazed Apricot Chicken

Deviled Chicken

Pineapple Sweet and Sour Chicken

Peach Whiskey Chicken

Cajun Chicken

Creole Chicken

Chicken Marsala

Chicken Pesto

Oregano Marinated Chicken Tricolor Peppers and Black Olives

Mesa BBQ'd Chicken Breast or Chicken Quarters

Southern Fried Chicken Bone in Breast, Drumstick and thigh

Southern Fried Boneless Chicken Breast

Greek Teriyaki Chicken

Prosciutto Wrapped Chicken

Chicken Piccata

Adobo Chicken

Rosemary Roasted Chicken

Lemon Herb and Roasted Garlic

Stuffed Chicken

Artichoke Stuffed Chicken in a Sundried Tomato White Wine Reduction

Spinach and Jack Stuffed Chicken

Three Mushroom and Smoked Gouda Stuffed Chicken

Olive Tapenade and Feta Stuffed Chicken

Tomato and Goat Cheese Stuffed Chicken

Choose From Honey Black Pepper Chicken Breast, House Cured Turkey Breast,

Apricot Pork Loin, and Salt and Sugar Rubbed Pork Tenderloin

With Sauces of Plum and Port Jam, Jack Daniels Mustard, and Creamy Horseradish

BEEF OPTIONS

FISH OPTIONS

Slow Cooked
Boneless Beef Shortribs
Choose from
Tomato, Mole, Adobo,
Tomato Pesto, Onion and Shallot,
Mushroom Red Wine, or
Blood and Honey Beer Reduction

Beef Burgundy

Asian Pepper Steak

Coffee Crusted Beef with Mushrooms

Beef Stroganoff

Beef Shepard's Pie

Beef & Mushroom Cream Sauce

Chipotle Beef

Beef Meatballs

Italian Beef Stew

Pot Roast

Beef Medallions in Marinara

Barbecued Brisket

Moroccan Beef Vegetable Stew

Steak Au Poirre with Grilled Leeks

Corned Beef

Beef Meatloaf

Choose from Grilled Beef Tenderloin, Roasted Beef Ribeye,

Lamb Loin Apricot Pork Loin, and Salt and Sugar Rubbed Pork Tenderloin

With Sauces of Plum and Port Jam, Jack Daniels Mustard, and Creamy Horseradish Breaded Baked Tilapia with Classic Tartar Sauce

Lemon Piccatta with Fish of Choice

Grilled-Fish or Shrimp

Spiced Rubbed Tilapia with Tomatillo Black Bean and Mango Rice

Peanut Crusted Tilapia with Ginger and Scallions

Basil and Sundried Tomato Salmon

Grainy Mustard Grilled Salmon

Any Seasonal Fish

PORK OPTIONS

VEGETABLE OPTIONS

Spiced Rubbed Pork
Tenderloin Steak
with Honey Chipotle
BBQ Sauce

Spicy Korean Style Pork Medallions with Warm Asian Sauce

Spicy Pork Meatballs

Herb Roasted Pork

Dr Pepper Pulled Prok

Peanut Whiskey Pork

Spinach Mushroom Shredded Pork Tenderloin with Sherry Cream Sauce Indian Spiced Rubbed
Pork Loin

Pork Loin Adobo

Our Bone in Ham

Grilled Pork Loin and Date Sauce

Beer BBQ Pork

North Carolina Pulled Pork

Creole Pork Loin

Dried Fruit Stuffed Pork Shoulder

Coca Cola Pork

Rutabagas with Caramelized Onions

Sweet and Sour Cabbage

Seasonal Stir Fry

Grilled Seasonal Vegetables

Sauteed Zuchini Ribbons with Tomato and Sundried Tomatoes

Sauteed Edamame with Dill

Greenbeans with Toasted Almonds

Roasted, Baked, Grilled or Steamed Cauliflower

Sweet Potato with Orange and Ginger

Greenbeans with Mushroom and Steamed Spinach

Root Vegetable Gratin

Butternut Squash with Corn and Bell Peppers

Ratatouille with Goat Cheese

White Beans with Tomato

Grilled Lemon Zucchini Sliced

Broccoli Steamed or Grilled

Snow Peas Sauteed or Steamed

Sesame Carrots

Raspberry Carrots

Bourbon Sweet Potatoes

Grilled Carrots

STARCH OPTIONS

Rice Pilaf with Long Grain Wild Rice

Quinoa, Long Grain and Wild Rice

Three-Mushroom Pilaf

Creamy Risotto with Choice of Mushroom, Spinach, Artichoke, Three Cheese, Asparagus, Sweet Potato or Almond Slices

Risotto mixed with Quinoa, Farro or Couscous

Traditional Fiesta Rice

Indian Rice

Sticky Rice

Mexican Rice

Cajun Dirty Rice

Baked Herbed Sweet or White Potato

Roasted Mashed Sweet Potato

Grilled Sweet Potato

Roasted Rosemary New Potatoes

Mashed Yukon Gold Potatoes

Balsamic Mashed Potatoes

Blue or Goat or Monterey Jack Cheese Mashed Potatoes

Greek Macaroni and Cheese

American Macaroni and Cheese

Three-Cheese Macaroni and Cheese

Mexican Macaroni & Cheese

Served with Bacon, Green Onions or Red Pepper Flakes

Pasta with Shredded Zucchini. Yellow Squash and Carrots with Pesto

Rigatoni with Roasted Tomato and Olives

Orzo and Farrow with Three Mushroom Cream

Gnocchi with Goat Cream and Chives

Gnocchi with Sweet Potato and Bacon

Gnocchi with Squash and Basil

Gnocchi with Sweet Pea and Ham

Drunken Ranch Style Black, Red or Navy Beans

Refried Red or Black Beans

Chuck Wagon Style Red Beans

Cuban Red Beans with Garbanzo Beans

Savory Slow cooked Lentils



SOUP OPTIONS

SALAD OPTIONS

Tomato Basil Soup

Grilled Mushroom

Corn Chowder

Vegetable Barley

Roasted Potato Fennel

Split Pea

Lentil Vegetable

Chicken Noodle

Turkey Chili

Cream of Asparagus

Chicken Tortilla

Mediterranean Bean

Carrot Ginger

Curried Chicken and Basmati Rice

Spelt Chowder

Chunky Tomato Bacon

Winter Squash Bisque

Mushroom Barley

Add the following

Chicken and Shrimp gumbo

Watermelon Gazpacho

Green Tomato Gazpacho

Classic Gazpacho

Lobster Bisque

Beets with Orange and Field Greens

Broccoli and Roasted Garlic with Matchstick Carrots

Ceasar Salad

Our House Salad of Field Greens, Raddichio, Bacon, Parmesan Cheese and Grapes

Jalapeno & Five Vegetable Slaw

Szechwan Noodle Salad

Chopped BLT Salad

Cumin Five-Bean Salad

Potato Salad with Bacon and Cheese

South American Slaw

Asian Slaw

Asian Salad

Asian Style Chopped Salad with Napa Cabbage, Spinach, Red Pepper with Sesame and Peanut Dressing

Caesar Salad

Traditional Caesar with Romaine Lettuce, Grape Tomatoes, Parmesan and Caesar Dressing

Caesar Wedge Salad

Wedge of Iceberg Lettuce drizzled with Blue Cheese Dressing Topped with Cherry Tomato

Romaine Caesar Salad Wedge with Homemade Croutons, Shaved Parmesan Cherry Tomatoes and Choice of Traditional Caesar Dressing or Balsamic Vinaigrette

Grilled Caesar Salad

Grilled Torn Romaine Hearts, Grape Tomatoes, Parmesan, Poblano Croutons with Avocado Caesar Salad Dressing

Boston Bibb

Grilled Avocado with Pomegranate, on Boston Bibb Lettuce, Served with Pomegranate Vinaigrette

SALAD OPTIONS (CONT.)

Seasonal Salad (Spring)

Chopped Seasonal Salad of Apple, Orange, Carrot, Pear, Almonds, Pecans, Feta, Kiwi, Watermelon Radish, Onion and a mixture of Greens with Balsamic Vinaigrette

Chopped Salad

Mixed Green Salad with Lettuce, Spinach and Field Greens, Cucumber, Hard Boiled Eggs, Carrots, Garbanzo Beans, Celery, Black and Green Olives, Cherry Tomato, Green Onions, Artichoke Hearts, Sides of Feta, Blue Cheese and Parmesan Dressing options of Ranch, Greek Balsamic and Blue Cheese

Greek Salad

Greek Salad with Assorted Greens, Chopped Tomatoes, Kalamata Olives, Capers, Feta Cheese, Fresh Beets, Onions, Artichoke Hearts, Cucumbers, Parmesan, and Vinaigrette. Served with Tzatziki Sauce, Dolmas and Pita Chips

House Salad

Mixed Greens, Radicchio, Grapes, Caramelized Onions, Parmesan, Bacon, Toasted Pecans with Balsamic Vinaigrette

Caprese Salad

Caprese Salad with Mozzarella, Tomatoes and Basil Sweet, Tangy Balsamic Vinaigrette

Mediterranean Salad

Mediterranean Salad with Mixed Greens, Olives, Tomatoes, Basil, Mozzarella, Parmesan and Gorgonzola Cheese with Choice of Balsamic Vinaigrette or Greek Vinaigrette Dressing

Mexican Salad

Mexican Salad with Jicama, Orange, Field Greens, Tortilla Strips, Tomatoes and Caciotta Cheese Served with two Dressings

Southern Salad

Chopped Salad with Red Onion, Cherry Tomato, Cucumber and Blue Cheese with Ranch Dressing

Strawberry Field

Strawberry Fields Salad with Mixed Greens, Strawberries, Dried Cranberries, Marinated Onions, Topped with Feta Cheese, Served with Olive Oil Honey Vinaigrette on the side

Waldorf Salad

Toasted Walnuts, Red and Green Grapes, Granny Smith or Red Delicious Apples, and Pears Grated Manchego Cheese, Feta Cheese, With Field Greens, Endive, and Radicchio, Waldorf Aioli or Balsamic Vinaigrette, Ground Black Pepper and Coarse Sea Salt

Italian Salad

Hearts of Romaine and Field Greens with Chopped Salami, 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

Summer Salad of

Chopped Iceberg Lettuce, Spinach, Field Greens, Carrots, Hard-Boiled eggs, Black and Green Olives, Cherry Tomato, Feta, Parmesan and Blue Cheese - on the side Ranch, Greek Balsamic and Blue Cheese Dressings - on the side

SALAD OPTIONS (CONT.)

DRESSING OPTIONS

Niçoise Salad

tossed to order
from walk up bar by Chefs
Chicken or Salmon topped with Fresh
Chopped Tomatoes, Kalamata Olives,
Capers, Boiled Eggs, Potatoes,
Feta Cheese, Fresh Beets, Onions,
Yellow Tomato, Artichoke Hearts,
Cucumbers, Assorted Greens,
Parmesan, and Vinaigrette

Other Seasonal Salad (Fall)

Seasonal Salad of Apples, Pecans, Celery, Endive, Carrots, Dried Cherries and Seasonal Grapes with White Truffle Vinaigrette

Healthy Salad

Health Salad with Beets, Walnuts, Dried Cranberries, Celery, Carrots, Kale, Green Mix, Red Onions with Sides of Ranch Dressing and Balsamic Vinaigrette Southern Comfort Salad

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

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

Kale & Chick Pea Salad

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

Chicken Breast on Kale

Honey Apple Cider Chicken Breast on Kale Apple Carrot and Quinoa Salad with Balsamic Vinaigrette Rolls and Butter

Grilled Salmon Salad

Grilled Salmon Pesto Salad on Bed of Carrot, Lettuce, Artichoke Hearts, with Pesto Vinaigrette Strawberry Vinaigrette

Raspberry Vinaigrette

Bleu Cheese

Spicy Ranch

Roasted Garlic and Buttermilk

Our House Balsamic

Thai Ginger

Zinfandel Vinaigrette

Cucumber Feta

Truffle Oil Vinaigrette

Apple Vinaigrette

Lemon Vinaigrette

Avocado with Sesame Soy

Green Goddess

Russian

French