

**wendy krispin caterer**



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# *Seasonal Tea Menu*

**AND ALTERNATE IDEAS**

# SPRING TIME TEA MENU

## FIRST COURSE

Manchego Broccoli Bisque  
Spiced Cheese Toast

## SAVORIES

Tea Sandwiches  
Bruschetta with Black Olive, Pesto,  
Ricotta and Basil  
Bacon Goat Cheese on Rosemary Bread  
Jalapeno Egg Salad on Pumpnickel  
Dill Creamed Cucumber on White  
Blue Cheese Chicken Salad on Wheat  
Grilled Caper Tuna Salad on Lemon Bread

## SWEETS

Fig Pecan Tarts  
Strawberry Stack Cake  
Tiny Chocolate Cupcake  
Coconut Lemon Bar  
Banana Pecan Scones with Strawberry Jam,  
Nutella & Clotted Cream

## TEA SELECTIONS

Moroccan Mint  
Citrus Hibiscus  
Darjeeling Lapsang Souchong

# SUMMER TIME TEA MENU

## FIRST COURSE

Chilled Green Tomato Gazpacho  
and Black Bean Biscuit

## SAVORIES

Tea Sandwiches  
Mexican Chicken Tortilla Rollups  
Blistered Tomato, Goat Cheese and  
Cucumber on Tomato Bread  
Deviled Shrimp Salad on White  
Jalapeno Egg Salad on Croissant  
Feta, Nicoise Olive and Sundried  
Tomato Bruschetta

## SWEETS

Lemon Yogurt Panna Cotta with  
Blueberry Sauce  
Chili-Cocoa Graham Crackers  
Green Tea Gelato Shots  
Peach Amaretto Tarts  
Chocolate Dipped Cheesecake Bites  
Lemon Orange Scone  
With Blackberry Jam & Clotted Cream

## TEA SELECTIONS

Ceylon  
White Tea Citrus Darjeeling Tea  
Iced Pineapple Hibiscus  
Lemon Verbena Basil and Rosehips

# FALL TEA MENU

## FIRST COURSE

Roasted Butternut Squash Soup

## SAVORIES

Tea Sandwiches  
Chicken Salad with Apricot and Toasted Almond  
Watercress and Pistachio Cream  
Bacon, Goat Cheese and Date  
  
Salmon Mousse with Toast Points,  
Triple Crème, Capers, Purple Onions  
and Toasted Bagels, Toast Points and Wafer

## SWEETS

Apple Cinnamon Scones and  
White Chocolate Pear  
  
Clove Pecan Mascarpone and  
Marmalade Lemon Mint Tarts  
  
White and Dark Chocolate Dipped Berries  
Chocolate Pumpkin Pot De Creme

## TEA SELECTIONS

Orange Caramel Rooibos  
Iced Cranberry Hibiscus  
Earl Grey

# WINTER TEA

## FIRST COURSE

Winter Tea

## STARTER

Brie and Wild Mushroom Bisque

## SAVORIES

Brandied Chicken Liver on Toast Points

Deviled Egg Salad on Marbled Rye

Classic Pimento Cheese on White

Dijon Apricot Chicken Salad on Cracked Wheat

Saffron Shrimp and Roasted Red Pepper  
on Cheese Bread

## SWEETS

Plum Spice Tea Cake

White Chocolate Mousse

Chocolate Dipped Biscotti

Apple Mint Scones with Orange Marmalade  
and Clotted Cream

## TEA SELECTIONS

Plum Green

Russian Caravan Clove Oolong

Smoky Earl Grey

# TRADITIONAL HIGH TEA MENU

Assorted Tea Sandwiches to Include

Chicken Salad with Apricot and Toasted Almond,  
Caper Tuna Salad and Grilled Red Pepper,  
Cucumber and Dilled Cream Cheese

Smoked Salmon Sides with Condiments of  
Triple Cream Cheese, Finely Chopped  
Purple Onions, Capers and Dill

Raspberry Scones and Banana Scones  
Served with a White Chocolate Mascarpone

English Cheeses to Include English Cheddar,  
Derby and Stilton Wedge with Pears,  
Apples and Wafers

Assorted Tea Cookies, Lemon Bars  
and Miniature Fruit Tarts and White  
and Dark Chocolate Dipped Berries

Saffron Shrimp Salad,  
Cucumber and Herb Cream Cheese  
and Chicken Salad Croissant

Smoked Salmon and Caviar Display  
Condiments of Egg Whites, Egg Yolks,  
Finely Chopped Onions, Lemon Wedges and  
Capers Served with Black and Rye Bread Triangles

Miniature Strawberry and Basil Scones  
Honey Mascarpone and Raspberry Jam

Rosewater Tea Cookies & Lemon Squares

Brie finished with Caramelized Pineapple  
Imported Cheese Served with Wafers,  
Sliced Baguettes, Grapes, Berries  
and Toasted Almonds

# “TRIED AND TRUE” TRADITIONAL

## STARTER

Tomato Basil Soup

Spicy Cheese Straw

## SANDWICHES

Jalapeno Egg Salad on Wheat Bread

Apricot Chicken Salad on Croissant

Margie's Cucumber on White Bread

Turkey on Rosemary Bacon Bread

Cream Cheese on Banana Nut Bread

## SWEETS

Amaretto Fudge

Cranberry Lemon Scone

House Jam and Devonshire Cream

Pecan Tarts

Lemon Bar

Chocolate-Dipped Strawberries

## TEA SELECTIONS

Ceylon

White Tea Citrus Darjeeling Tea

Cranberry Hibiscus

# SANDWICHES

# ASSORTED SWEET BREADS

## Tea Sandwiches To Include:

*(Can Be Tripled Layered,  
Pin wheeled or Open face)*

Tuna and Caper Salad  
Dusted With Fresh Dill

Chicken, Sundried Tomato  
and Basil

Creamy Bacon and  
Goat Cheese

Deviled Crab

Fruited Chicken Salad

Cucumber, Cream Cheese  
and Fresh Dill

Lobster Remoulade

Blistered Tomato and  
Goat Cheese

Blue Cheese Chicken Salad

Old Fashioned  
Pimento Cheese

Watercress and  
Cream Cheese

Mexican Chicken Salad

Feta, Nicoise Olive and  
Sundried Tomato Cream

Jalapeno Shrimp Salad

Smoked Salmon  
Dill Cream Cheese

Caviar and Egg Salad

Smoked Salmon Egg Salad

## SCONES AND BISCUITS

Choose From:

White Chocolate Pepper

Cinnamon Apple

Raspberry

Tomato Basil

Mango Cheddar

Chocolate Peanut Butter

Lemon Mint

Blueberry

Strawberry

Cranberry

Banana Nut

Poppy Seed

Cheddar Basil

Nutella

Cheddar Bacon

## CREAMS

Choose from:

Clotted Cream

White Chocolate

Dark Chocolate

Mango

Cream Cheese

Date Cream

Devonshire Cream

## FRUIT BUTTERS

Choose from:

Apple Butter

Pecan Butter

Orange Butter

# SAVORIES

# DESSERTS

## BAKED BRIE

Choice of:

Apple Cinnamon,  
Peach and Cilantro,  
Mango Jalapeño,  
Pineapple Almond,  
Smoked Salmon Capers,  
Spinach and Sundried  
Tomato Pesto,  
Dark and White Chocolate,  
and  
Raspberry White Chocolate

Maytag Blue Cheese with  
Sliced Pears and  
Toasted Walnuts

## Domestic and Imported Cheeses to Include:

Smoked Gouda, Taleggio,  
Texas Basil Cacciotta,  
Morbier, Vermont White  
Cheddar, Aged Manchego,  
Striped Jack, Brie,  
Sage Derby

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

Torta of Smoked Salmon,  
Eggs and Capers

## All in Miniature Tea Size

Lemon Tarts

Chocolate Cream Pies

Chocolate Decadence Bites  
Dipped in Powdered Sugar

Eclairs

Velvet Lemon Bars

Hello Dollies

Pecan Brownies

Chocolate Dipped  
Strawberries

Short Bread

Black and Whites

Golden Raisin and  
Cranberry Almond  
Tea Cookies

Banana Cream Pies

Sugar Dusted Brownie Bites  
With Berries

Strawberries and  
Devonshire Cream

Hand Pies with  
Flavors to include

Blueberry, Lemon,  
Strawberry Rhubarb and  
Chocolate

# DESSERTS (CONTINUED)

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Cream Cheese Brownies	Assorted Macarons	Pralines	Tropical Cookie
Assorted Miniature Cheesecakes	White Chocolate Fig Cookie	Almond Tea Cookies	Mexican Wedding Cookies
Mini Crème Brulee Rum Balls	Tiny Key Lime Pies	Chocolate Dipped	Rainbow Cookies
Chocolate Dipped Berries	Tiny Pecan and Chocolate Chip Pies	Cheesecake Lollipops	Mini Cannoli's
Tiny Fruit Tarts	White Chocolate Raspberry Bars	Strawberry Tarts	Tiramisu Squares
Tiny Pop Tarts	Miniature Chocolate Cream Pies	Chocolate Dipped Cheesecake Bites	Strawberries filled with Sabayon
Chocolate Decadence Kisses	Pecan Brownies	Cake Balls - any flavor <i>(red velvet, banana cream, grand marnier, peanut butter)</i>	Grilled Plums with Sugared Dressing
Peanut Snickers Bites	Assorted Miniature Cookies	Tiny Cupcakes	Chocolate and Pistachio Biscotti Bites
Tiny Pecan Pies	Sugar Dusted Brownie Bites With Berries	White Chocolate	Fruit and Italian Cream Tart <i>(any fruit)</i>
Mexican Wedding Cookies			
Blueberry Tart			