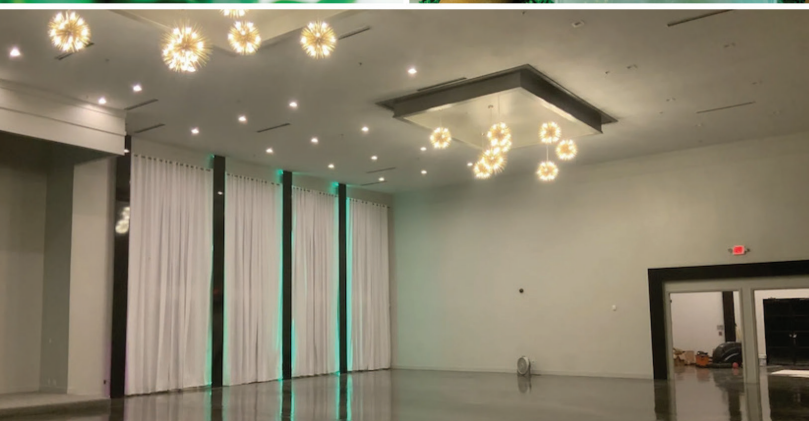




wendy krispin caterer
we do this everyday

H

THE HAMPTONS
EVENT VENUE



wendy krispin caterer



LEVEL 1 - \$49.00

ALL MENUS ARE CUSTOMIZABLE

Please Choose from the Following Options:

Other suggestions available within Each Category, please see <https://wendykrispincaterer.com/catering/>

PASSED APPETIZERS

Pick 3 from below or see our seasonal list

Coconut Shrimp with Mango Chili Glaze
Blue Cheese Stuffed Dates Wrapped in Bacon
Teriyaki Beef Satay
Smoke Salmon Wrapped Dilled Cream Cheese Cucumbers
Tomato Basil Soup Shooters with Three Cheese Croque Monsieur
Asian tuna Tartar on Rice Wafer with Avocado Wasabi
Crab and Corn Cakes with Remoulade
"Pulled" Turkey with Grilled Peach Marmalade on Sweet Potato Chip
Sundried Tomato and Mozzarella Panini Bites
Truffled Mac and Cheese balls
Pepper Jack Chicken Wrapped In Turkey Bacon
Roasted Red Pepper Spinach Chicken Meatballs

SALAD

Pick 1

Mixed Greens, Radicchio, Grapes, Caramelized Onions, Parmesan, Bacon, Toasted Pecans with Apple Cider Buttermilk and Honey Red Wine Vinaigrette
Kale, Mixed greens, Shredded Beets, Carrots, Grape Tomatoes, Celery, Parmesan with Ranch and Apple Cider Vinaigrette
Romaine Hearts, Grape tomatoes, parmesan, Poblano Croutons with Avocado Caesar and White Balsamic Dressing
Strawberries, Pickled Red Onions, Grilled orange, Dried Cherry and Croutons with Spiced Almonds Served with Blackberry Vinaigrette and Creamy Feta Dressing
Antipasto Salad with Mixed greens, Roasted Mushrooms, Three olives, Pepperoncini and Grape Tomatoes Served with Tapenade Vinaigrette and Creamy Buttermilk Balsamic

PROTEINS

Pick 1

Boneless Orange and Sage Chicken Thighs and Breast
Roasted Garlic Split Chicken with Bourbon Dijon Pan Sauce
Artichoke, Jack and Spinach stuffed Chicken Breast With Marbella Sundried Tomato Sauce
Grilled Mango Papaya Chicken Breast and Dijon Demi Glaze
Leek and Apple stuffed Pork Shoulder with Pan Sauce
Chicken Parmesan with Smoked Mozzarella and Marinara
Roasted Onion and tomato Boneless Beef Short Ribs
Tilapia Piccata with lemon caper Sauce
Grilled Mushrooms and Leek Beef Sirloin Medallions with Dark Leek Reduction
*Add \$6.00 for two proteins

SIDES

Pick 3

Creamy Fontina Orzo
Sautéed Spinach with Bacon and Crown Royal Butter
Cheesy Truffle Grits
Creamy Roasted Mushroom and Quinoa Risotto
Mashed Rosemary Gold and Sweet Potatoes
Roasted Roots to Include Honey Carrots, Golden Beets, Rutabaga and turnips
Herb Grilled Cauliflower and Tri-Colored Peppers
Jalapeno Mac and Cheese
Sautéed Dilled Green Beans and Tri-Colored Peppers
Creamy Smoked Gouda Gnocchi
Savory Goat Cheese Bread Pudding
Butternut Squash Ravioli
Basil Marinara Spaghetti Squash

- Assorted Rolls, House Seasonal Muffins and Herb Butter Included
- Coffee Service available for an additional \$1.50 per person
- Preset Salad is an additional \$3.00 per person
- Traditional and Hibiscus Ice tea is \$2.00 per person

Per Person Tax Not Included. Prices Based on 5 hour event. Price includes Food, Staff and Rentals.

Price based on 150 guests – lower guest count could increase price per person.

Wendy Krispin Caterer • 214-748-5559 • www.wkcweddings.com

"We do this Everyday!"