



wendy krispin caterer
we do this everyday

MEOW
WOLF



OPTION 1

Passed Hors d'Oeuvres

Or Choose from The Attached List
Mozzarella, Basil and Cherry
Tomato Skewer
Corn and Crab Cakes with
Spicy Remoulade
Hummus Filled Cucumber Cups with
Pickled Roots
Chicken and Arugula Quesadilla Bites

Grazing Station

Domestic and Imported Cheeses to Include
Smoked Gouda, Taleggio, Texas Basil Cacciotta,
Morbier, Vermont White Cheddar,
Aged Manchengo
Stripey Jack, Brie, Sage Derby

Sliced on Wood Board
Prosciutto, Salami, Mortadella,
Sliced Pesto Chicken
and Herb Beef Tenderloin

Served with Olives, Cornichon, Dried Figs and
Apricot, Grapes and Apples
Surrounded by Wafers, Toasted Bread, Crostini,
Gluten Free Crackers and Rolls
Served with Local Honey Comb, Plum Mostarda,
Wine Jelly and Horseradish

Vegetables to include
Roasted Portabella and Cremini Mushrooms,
Zucchini, Red Peppers,
Curried Cauliflower and Broccoli with Chili Garlic
Hummus, Spinach Artichoke Dip
and Roasted Garlic Ranch Dip

Chef's Choice Bite Sized Desserts

\$48.00 per person

OPTION 2

Passed Hors d'Oeuvres

Or Choose from The Attached List
Beef Satay with Ginger Teriyaki Glaze
Hand Rolled Vietnamese Spring Rolls
Served with Noug Cham
Jalapeno Shrimp Wrapped in Bacon

Slider Bar

Shredded Pork with Bourbon Barbeque Sauce
Traditional Beef Slider with Cheddar Cheese
Fried Chicken in Spicy Peanut Sauce and House Made
Ginger Cucumber Pickles
with Condiment Bar to Include:
Catsup, Mayonnaise, Mustard, Pickles,
Pickled Jalapenos
served with House BBQ Chips, Tator Tots,
Sweet Potato
Fries and Creole Aioli

Gourmet Macaroni and Cheese Bar

Chef Sautéed to Order

Macaroni, Ravioli Pasta and Spaghetti Squash
With a Choice of Three Cheese Sauce and Marinara
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

House Salad Cups with Cherry Tomatoes and
Caramelized Onions
Parmesan and Toasted Peacans

Dessert Station

Tiramisu Shooter, Lemon Bars
and White Chocolate Cookies

\$68.00 per person

OPTION 3

Passed Hors d'Oeuvres

Or Choose from The Attached List
Corn and Crab Cakes with Remoulade
Smoked Salmon and Chive Caper
Cream Cheese on Potato Chip
Fried Green Tomatoes
with Spicy Dressing

Pre Set Salad

Southern Style Chopped Salad with
Red Onion, Cherry Tomato, Cucumber,
Boiled Egg, Red Cabbage, Carrots and
Shredded Cheddar Cheese with Ranch
Dressing and Herbed Vinaigrette

Cornbread, Assorted Rolls
and Herb Butter

Dinner Buffet

Boneless Southern Fried Chicken with
Side of Creamy Gravy and Figgie Mustard
Slow Cooked Boneless Beef Short Ribs
with Blood and Honey Adobo Sauce
Green Creamy Gnocchi and Cheese
Roasted Garlic and Rosemary Sweet and
New Potatoes
Herb Sautéed Broccoli, Zucchini and Corn

Dessert Station

Chocolate Pot Du Crème
Mixed Berry Tarts
and Mexican Wedding Cookies

\$58.00 per person

OPTION 4

Dinner Buffet

Kale and Romaine Caesar with Pulled Broccoli,
Grape Tomatoes,
House Made Croutons and Parmesan Cheese
Served with Caesar Dressing and Balsamic Vinaigrette
Garlic Bread, Assorted Rolls and Herb Butter
Parmesan Crusted Chicken Breast a top
Marinara and Spinach
Roasted Garlic and Herbed Green Beans, Heirloom
Carrots and Broccoli
Baked Ziti with Mozzarella, Ricotta
and Manchego Cheeses in Marinara
Cheesy Spinach and Artichoke Quinoa Risotto with
Side of Parmesan

Coffee and Beignets Bar

(Add \$35.00 per person)

Caffeinated and Decaffeinated Coffee in Urns with
Condiments of
vanilla Sugar, Cinnamon Stick, Chocolate Shavings,
Whipped Cream,
Milk, Half and Half, Cream, Low Fat Milk, Assorted Sugar,
Sweet-n-Low and Equal

Beignets Dusted with Powdered Sugar or Cinnamon
Served in Little Take Away Paper Bags

with Chocolate Sauce, Caramel Apple
and Strawberry Sauce

\$44.50 per person

BAR PACKAGE 1

Select Beer and Wine

Assorted beer selection to include
Domestic and Imported Beer:
Miller Light, Budweiser, Shiner, Dos Equis,
and Local Craft Beer
Red and White wine to include Chardonnay,
Pinot Grigio, Merlot and Pinot Noir and Italian
Prosecco (wine is a grade above house varietals)

\$27.00 per person

BAR PACKAGE 2

Standard Beer and Wine

Imported and domestic beer selection to include
light, regular and imported.
House Label Red and White Wine and Prosecco

\$23.00 per person

BAR PACKAGE 4

Full Bar - Call Liquor

Local Beer Selection, Bud Light, Miller Light,
Budweiser,
Red and White House Wine, Prosecco
and Assorted Call Liquor to include
Bourbon, Scotch, Vodka, Tequila, Gin and Rum

\$34.00 per person

BAR PACKAGE 3

Full Bar - Premium Liquor

Assorted beer selection to include
Domestic, Imported and Local Craft Beer:
Bud Light, Miller Light, Budweiser, Corona, XX,
Shiner, Blue Moon, Sam Adams, Deep Ellum IPA
and Four Corners Local Buzz Red and White Wine,
Prosecco, Premium Liquor to include Patron and
Jose Cuervo Tequila, Grey Goose, Tito's Vodka,
Crown Royal, Jack Daniels, Makers Mark,
Bacardi Rum, Tanqueray Gin, Dewars
and Single Mark Scotch

\$40.50 per person

Estimates Are Based on 4 Hour Events

Additional Cost for Additional
Event Hours

Price Based on 150 Guests with Staff,
Rentals and Food

Price Does Not Include Tax

**Other passed and dinner options are available on our website,
including late night snack and dessert options.**

Price may vary based on selections.

OPTION PRICE INCLUDES THE FOLLOWING RENTALS

All Plates, Flatware, Cloth Napkins, Table Glasses,
Serving and Kitchen Equipment, Chairs at **\$4.00** per standard chair
Tables and Table Cloths at **\$35.00** per standard cloth and round table

BEVERAGES

Hibiscus Ice Tea - Sparkling Water - Soft
Drinks - Mixers - Ice - Bar Fruit

**WKC to Provide all Alcoholic Beverages
at Meow Wolf - See Bar Packages Above**



Sample Menu

Expires 12/31/2024



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528 SOUTH HALL STREET, DALLAS, TX 75226