



wendy krispin caterer  
we do this everyday



ELLEN ASHTON  
AWARD WINNING PHOTOGRAPHY

## OPTION 1

### Grazing Hors d'Oeuvres

Warm Chili Con Queso, House Made Salsa and Fresh Guacamole with Tri Color Tortilla Chips

### Dinner Buffet

Mixed Green Salad with Carrots, Grape Tomatoes and Pickled Onions Served with Balsamic Vinaigrette and Buttermilk Dressing

Assorted Rolls and Herb Butter

Chili Lime Grilled Chicken and Ground Cumin Beef with Sautéed Tri Colored Peppers and Onions

with Assorted Accompaniments to Include: Tomato Pico de Gallo, Grilled Tomatillo Salsa, Guacamole, Shredded Romaine Lettuce, Chopped Tomatoes, and Roasted Tomato Salsa

with Warm Flour, Soft Corn and Taco Shells

Served with Fiesta Style or Green Cilantro Rice

Savory Black Beans Borracho Style - Vegetarian

Spinach and Cheese Enchiladas with Sour Cream Chili Sauce

**\$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 Nouc Cham

Pesto Chicken Quesadilla

### Pre Set Salad

Spinach Salad with Dried Cranberries, Mandarin Oranges, and Caramelized Onions Served with Sherry Vinaigrette and Chive Buttermilk Dressing

Assorted Rolls and Herb Butter

### Carving Station

Chef Carved to Order

Coffee Crusted Beef Tenderloin and Truffle Turkey Breast With Sauces of Plum and Port Jam, Jack Daniels Mustard, Creamy Horseradish and Warm au Jus

Sautéed Broccolini, Heirloom Carrots and Green Beans with Lemon Olive Oil

### Pasta and Mashed Potato Bar

Macaroni, Ravioli and Spaghetti Squash Creamy Yukon Gold and Sweet Potatoes Mashed

With a Choice of Three Cheese Sauce, Marinara and Pesto Cream

Mix-Ins to Include: Tomatoes, Sausage Crumbles, Bacon, Sautéed Spinach, Chopped Chicken, Truffle Oil, Green Onions, Peas, Chopped Artichokes, Roasted Red Peppers, and Pico de Gallo Monterey Jack, Cheddar, Goat Cheese, Parmesan Cheese, Creamy Horseradish, Sour Cream, Herb Butter and Chives

**\$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

Tomato Soup Shooter with Three Cheese Crouque Monsieur

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

**\$53.50 per person**

## OPTION 4

### Passed Hors d'Oeuvres

*Or Choose from The Attached List*

Pesto Chicken Panini Bites

Blue Cheese Stuffed Dates Wrapped in Bacon

Seared Ahi Tuna on Wonton Chip with Wasabi Aioli

### Cheese Display

Domestic and International Cheese to Include Vermont Cheddar, Swiss, Texas Basil Cacciotta, Dallas Pepper Goat Cheese, Brie, Drill Havarti and Smoked Gouda Morbier, Stilton, and Manchego Served with Olives, Cornichons, Grapes and Cut Apples Surrounded by Wafers, Dried Fruit, Toasted Bread

### Dinner Buffet

Kale and Romaine Caesar with Chopped 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 Spinach

Beef Medallions with Mushroom and Roasted Red Pepper Demi Sauce

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

**\$60.00 per person**

## OPTION 5

### Passed Hors d'Oeuvres

*Or Choose from The Attached List*

Grilled Oregano Shrimp

Heirloom Tomato Salad on Crostini with Sweet Balsamic Syrup and Parmesan

Warm Brie, Pesto and Tomato Pine Nut Tarts

### Pre Set Salad

Grilled Avocado Caesar Salad with Cherry Tomatoes and Homes Made Poblano Croutons Served with Herb Buttermilk Dressing

Assorted Rolls and Herb Butter

### Family Style Meal

*Waiters to Bring Bowls to Table and Wait While Guests Pass Food*

Chicken Piccata with Lemon Caper Butter Sauce

Pesto Salmon with Lemon Chimichurri Sauce

Tomato Risotto with Side of Parmesan

Roots Melange with Turnips, Rutabagas, Carrots, Sweet Potatoes and White Potatoes

Sauteed Broccolini, Tri Colored Peppers and Haricot Verts

### S'mores Station

After Cake Cutting for A Snack or for an Additional Dessert Idea

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

**\$74.50 per person**

Estimates Are Based on 4 Hour Events - 2 Hour Set Up and 0.5 Hour Breakdown

Additional Cost for Additional Event Hours

Price Based on 150 Guests with Staff, Rentals and Food

**Price Does Not Include Tax On Service Fee**

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

**Price may vary based on selections.**

**Options Priced Includes the Following rentals**  
All Plates, Flatware, Serving and Kitchen Equipment

Table Glasses, Cloth Napkins and Table Cloths by Venue

### **DESSERT**

Wedding Cake by Client  
WKC to cut and serve at no additional cost

### **BEVERAGES**

Hibiscus Iced Tea - Fruited Water - Lemonade - Coffee - Hot Tea  
**Price Not Included**

### **BAR BY VENUE**

Bartender, Bar Glasses and Alcohol by Venue



# Sample Menu

Expires 12/31/26



528 SOUTH HALL STREET, DALLAS, TX 75226