

PASSED HORS D'OEUVRES

MEAT OPTIONS

Mushroom Stuffed with Serrano Ham and Manchego Cheese

Beef Chili Shot with Cheddar Cheese

Roasted Lamb Chop with Spicy Cherry Cabernet Jam or Mint Jalapeno Apricot Jam

Golden Apple and Sweet Sage Sausage Empanada

Tiny Cuban Sandwich either Turkey or Marinated Pork with Ham

Blue Cheese Stuffed Date Wrapped in Bacon

Skewers of Grilled Sausage to include Whiskey Fennel Elk, Sundried Tomato Chicken, and Turkey Andouille Sauces of Jalapeno Ketchup and Grainy Mustard

Tiny Reuben of Corned Beef, Sauerkraut and Russian Dressing

Prosciutto Wrapped White or Green Asparagus

Thai Beef, Tomato and Ginger Noodles in a Tiny Take Out Box

Miniature Orange Roll Stuffed with Roasted Pork and Apricot Mustard

Ham and Pear Cornmeal Fritters with Pear Relish

Rare Beef Tenderloin atop Bacon and Buttermilk Mashed Potato Cakes with Black Peppercorn Mustard

Fresh Figs Wrapped in Prosciutto

Marinated Beef Carpaccio with Capers on Endive or on a Spoon

Bruschettas of Prosciutto, Roma Tomatoes and Mushrooms

Tiny Date Nut Muffins with Smoked Lamb and Apple Mint Jelly

Roasted Pork Loin on Bite Sized Orange Brioche with Mango Mayonnaise

Tiny Beef Chimichangas with Sour Cream, Salsa Rojo, Guacamole and Salsa Verde

Seared Beef Tenderloin Medallions and Chive Mustard Sauce on Peppered Choux Pastry Rounds

Red Chili Beef Carpaccio with Orange Lime Salsa on Tortilla Rounds

Ribbons of Asian Marinated Beef Tenderloin Skewers with Ginger Teriyaki Sauce

Crisp Prosciutto Wrapped Blue Cheese Stuffed Fig

Cardamom Rubbed Beef Tenderloin Skewers with Dried Sour Cherries and Port Reduction Sauce

Warm Ham, Pineapple and Brie Tarts

Moroccan Lamb, Feta and Mint Cilantro Quesadillas

Baked Texas Goat Cheese and Apple Smoked Bacon Puffs

Roasted Lamb Loin and a Dried Cherry and Cabernet Jelly atop Miniature Potato Pancakes

Miniature Beef Kebabs with Teriyaki and Ginger Sauce

Cocktail Roulades of Beef Tenderloin with Roasted Red Peppers

Eggs Stuffed with Serrano Ham and Manchego Cheese

Beef Blue Cheese

Sweet & Spicy Bacon Sliders

Lamb, Feta and Greek Relish Sliders

SEAFOOD OPTIONS

Lobster Topped Tortilla Soup Shots

Oysters Rockefeller on Half Shell

Grilled Shrimp with Green Peppercorn Sauce

Shrimp Scampi Wrapped in Bacon

Ahi Tuna Tartar on Wonton Crisp with Wasabi Crème Fraiche

Warm Crab Bisque Shot with Cheese Straw

Grilled Oregano Shrimp on Rosemary Skewer

Ginger Seabass on Ginger Lemon Couscous on Scallop Shell

Teriyaki Shrimp on a Skewer with a Sweet Asian Dipping Sauce

Lobster Chalupa with Guacamole

Red Curried Mussels with Kabocha Squash and Thai Basil in a Saki Cup

Spicy Tuna Roll with Wasabi

continued...

WENDY KRISPIN CATERER

WE DO THIS EVERY DAY.

Lobster Shooter in a Saki Cup
Grilled Crab and Portobello Mushroom Polenta Bite
Lemon Ginger Salmon Gravlax atop Mini Rice Cracker
Garnished with Fresh Chive
Thai Sugar Shrimp with a Mango
and Cilantro Dipping Sauce
Crab Antipasti on Endive
Grilled Shrimp Wrapped in Basil on Skewer
Tiny Cordial of Seafood Gumbo
Miniature Shrimp Cocktail
Grilled Curried Peanut Sea Bass
atop Moroccan Date Couscous on a Mini Plate
American Sturgeon Caviar
atop Yukon Gold Mashed Potatoes with Chives
and Triple Cream Cheese on a Wooden Spoon
Belgian Endive Filled with Black Pepper Mascarpone,
Smoked Salmon, and a Dill Garnish
Fresh Pacific Salmon Griddlecakes with Dilled Mascarpone
House Made Mesquite Smoked Shrimp on a Canapé
with Fresh and Shaved Horseradish
Crab, Cheddar Cheese, Roasted Garlic, and
Tomato Tamale in a Cordial
Escargot Beurre Noisette in Pastry
Smoked Salmon Atop Wafer with Cream Cheese,
Dill and Capers
Thick Cut Sweet Potato Chip Topped with Mascarpone
and American Sturgeon Caviar
Tuna Carpaccio on Miniature Rice Cakes with Roasted
Garlic Wasabi and Pickled Jalapeno
Corn Crusted Catfish Rounds with
Red Pepper Tartar Sauce
Gin Cured Gravlax on Fried Potato and Parsley Cakes
with Triple Cream Cheese
Caribbean Shrimp Paella in a Zucchini Cup or on a Spoon
Coconut Fried Shrimp with Ginger Honey Soy Sauce
Bruschetta of Crab and Asparagus

Jalapeno Stuffed Bacon Wrapped Shrimp
Served with Creamy Horseradish Sauce
Crab Cake Served with Different Styles of Remoulade
Tiny Shrimp Chimichanga with Sour Cream, Salsa Rojo,
Guacamole and Salsa Verde
Scallop Ceviche on a Spoon
California Roll with Pickled Ginger
Potato Pancakes with American Sturgeon Caviar
and Crème Fraiche
Miniature Lobster Taco
Miniature Shrimp Tamales with Lime Cream Sauce
in a Cordial
Crab and Sweet Corn Relish in a Flower Cup
Thai Shrimp Toasts Sweet Chili Sauce
and Chopped Peanuts
Pesto and Warm Lump Crab Salad in Balsamic-Roasted
Button Mushrooms
Seared Scallops and Dried Apricot Skewers
with Peppered Plum Glaze
Lemon Pepper Shrimp Skewer
Smoked Shrimp Tostada with Stone Fruit Salsa
Lobster in a Chunky, Warm, and Spicy Lime Tomato
Cocktail Sauce Served in a Cordial Glass
Smoked Salmon and Egg Salad on Tiny Chive Biscuit
Stuffed Eggs with Smoked Salmon or Caviar
Thick White Potato Chip with Smoked Salmon “Bacon”
and Caramelized Onion Dip
Cocktail Roulade of Grilled Fresh Tuna and Green Beans
Crab Cake Slider with Spicy Sweet Slaw
Lobster Cake Slider with American Cheese and
Bacon Corn Relish
Little Shots of Lobster Bisque

continued...

WENDY KRISPIN CATERER

WE DO THIS EVERY DAY.

POULTRY OPTIONS

Colombian Shredded Chicken with Blue Corn Chip and Mango Lime Relish
Fried Chicken Sushi Roll with Teriyaki Sauce
Little Scone with Honey Mustard Chicken
Chicken, Feta, Olive Salad in English Cucumber
Tandoori Chicken Skewer Passed with a Spicy Peanut Sauce
Tiny Smoked Chicken and Asparagus Tart
Chicken Pesto Quesadilla
Thinly Sliced Chicken on Lemon Grass Skewer with Curry Mustard Sauce
Tiny Cordial of Chicken Gumbo
Tuscany Chicken en Croute
Tiny Onion Biscuit with Pepper Jack Cheese and Smoked Turkey
Wild Rice and Corn Cake
Topped with House Cured and Grilled Turkey Breast and Spicy Cranberry Chutney
Tiny Savory Chicken Pot Pie
Teriyaki Chicken and Ginger Sabayon in a Cucumber Boat
Tortilla Star Nachos Topped with Grilled Chicken, Black Beans and Cheddar Cheese
Crispy Duck, Apple and Onion Tart
Tiny Smoked Chicken and Asparagus Tart
Honey Mustard Chicken in Spanish Melon Cup
Cocktail Roulades of Fresh Sweet Basil, Sundried Tomatoes, Mascarpone Cheese and Grilled Chicken
Tiny Chicken Chimichanga with Sour Cream, Salsa Rojo, Guacamole and Salsa Verde
Peanut Chicken Fingers Served with Sweet & Sour Sauce and Hot & Spicy Mustard
Tiny Moroccan Chicken and Date Skewer
Thai Green Curry Rubbed Chicken Skewer with Coconut Almond Sauce
Grilled Chicken and Arugula Quesadilla Bites with Confetti Pepper-Cilantro Sour Cream

Spicy "Buffalo" Style Chicken Skewers with Ranch Dip or Blue Cheese Dressing
Honey Cumin Chicken in a Tortilla Cup with Grilled Onion and Bell Pepper Relish
Grilled Raspberry Mustard Chicken
Wrapped in Lettuce Leaves and Tied with Chives
Warm Grilled Chicken and Roasted Red Pepper on Crispy Polenta

GAME OPTIONS

Tiny Rosemary Potato Cakes with Venison Medallions and Chive Mustard Sauce
Smoked Quail on Cheddar Polenta Cake with Chipotle-Vanilla BBQ Sauce
Grilled Quail and Mission Fig Skewers
Wrapped in Bacon Peppered Plum Glace

VEGETABLE OPTIONS

Asparagus Risotto Spoons
Braised Cannelloni Bean Puree Atop Grilled Polenta
Quesadillas with Fresh Peach, Brie, and Cilantro
Tiny Tortilla Soup Topped with Cheddar Cheese Served in Cordial
Fresh Figs with Mascarpone
Tiny Tomato Soup with Tiny Grilled Cheese Sandwiches
Warm Ratatouille and Goat Cheese Tart
Tiny Empanada with Guacamole
Skewered and Grilled Mushrooms in a Blue Cheese Dip
Skewers of Cherry Tomato, Mozzarella, and Fresh Basil
Warm Brie, Pesto, and Toasted Pine Nut Tarts
Sundried Tomato Pizza Wedges
Grilled Quail and Mission Fig Skewers
Wrapped in Bacon Peppered Plum Glace
Vegetable Sushi
Focaccia Margarita

continued...

WENDY KRISPIN CATERER

WE DO THIS EVERY DAY.

Crostini Topped with Porcini Mushroom Pate
Shots of Chilled Gazpacho
Olive Tapenade, Dallas Mozzarella and Tomato
on Flat Bread Pizza
Tartlets of Wild Forest Mushrooms
Bruschetta with Fresh Roma Tomatoes, Basil,
Roasted Red Peppers and Dallas Goat Cheese Caciotta
Crimson Onion Tartlet Baked in Gruyere Custard
Parmesan Sage Polenta Cake Topped
with Portobello Mushrooms and Thyme
Endive with Goat Cheese and Lavender
Endive Filled with Northern Italian Vegetarian Antipasto
Miniature Vegetable Tostadas with Black Beans,
Pickled Shredded Carrots and Garlic Caciotta Cheese
Pita Triangles with Sundried Tomatoes and Red Pepper
Relish with Basil
Tiny Eggplant and Asiago Cheese Tart Topped
with Sundried Tomatoes
Cheddar and Corn Fritters with Salsa Verde
Hand Rolled Vietnamese Style Spring Roll Served
with Spicy Peanut Sauce
Quesadillas with Dallas Mozzarella, Roma Tomatoes
and Southwest Pesto
Bruschetta of Grilled Eggplant, Goat Cheese
and Sundried Tomato
Stilton Tostada with Ranier Cherry Salsa
Pistachio Crusted Goat Cheese Medallions
with Balsamic-Orange Vinaigrette
Heirloom Tomato Salad on Crostini Sweet Balsamic Syrup
Mirin Seared Shiitake Hash on Wasabi Wonton Crisp
Fried Green Tomatoes with Spicy Dressing
Parmesan and Black Pepper Biscotti
Spicy Cheese Straws
Shots of Watermelon Tomato Gazpacho
Topped with Feta Cheese

Radicchio Leaves with Roma Tomatoes, Mozzarella
and Fresh Basil Tied with a Chive
Apple Roasted Garlic and Goat Cheese Crostini
Tiny Truffled Grilled Cheese Sandwiches
Fried Green Tomatoes
Little Shots of French Onion Soup
Little Miso Soup Shots

ONE BITE DESSERT OPTIONS

Dipped Cheesecake Bites
Pana Cotta Shots – assorted flavors
Banana Pudding Shot
Colored French Macaroons
Dark Chocolate Truffles
Ice Cream Cones
Cotton Candy
Red Velvet Cupcakes