

WENDY KRISPIN CATERER

WE DO THIS EVERY DAY.

Station Suggestions

All Stations can be customized for your taste

CARVING STATION

Choose from Grilled Beef Tenderloin, Roasted Beef Ribeye, Honey Black Pepper Chicken Breast, House Cured Turkey Breast, Lamb Loin, Bone-In Sweet and Spicy Smoked Ham, Apricot Pork Loin, and Salt and Sugar Rubbed Pork Tenderloin

With Sauces of Plum and Port Jam, Jack Daniels Mustard, and Creamy Horseradish

Assorted Rolls and Biscuits with Herb Butter

Price Will be Based on Selection

WILD GAME STATION

Chef Carved to Order
Blackberry Elk Loin, Beef Tenderloin,
Grilled Venison Sausage, Apple Duck Sausage,
Sugar Cured Wild Boar Ham, and Tiny Lamb Chops

Served with Blackberry Port Jam, Traditional Horseradish Cream, Apricot Jalapeno Mint Sauce, Grainy Mustard

Assorted Rolls and Butter

MASHED POTATO BAR

Served in Martini Glasses

Creamy Yukon Gold and Sweet Potatoes Mashed

With Condiment Choices to include
Chopped Fried Chicken Fingers,
Chopped Beef in Caramelized Onion Sauce,
Braised Mushrooms in Marinara,
Roasted Garlic and Shallots, Apple Smoked Bacon,
Smoked Salmon, Caviar, Monterey Jack Cheese,
Cheddar Cheese, Goat Cheese, Creamy Horseradish,
Sour Cream, Herb Butter, and Chives

STIR FRY STATION

Thai Style Saute with Asian Vegetables to include Cabbage, Snap Peas, Bok Choy, Red and Green Peppers, Bamboo Shoots, and Bean Sprouts with Grilled Chopped Shrimp, Beef Tenderloin, and Chicken Breast Sauteed to Order with Sauces of Black Oyster, Spicy Thai Curry, or Ginger Teriyaki with Fried and Steamed Rice

Vegetarian, Crab, Chicken, or Pork Spring Rolls with Spicy Plum Sauce and Vietnamese Nuoc Cham

SUSHI BAR

or design your own

Served in Take-Out Container with Chop Sticks
note: take-out boxes can be customized

Spicy Tuna Roll, California Rolls, Salmon Sushi, Fried Chicken Rolls, and Vegetarian Roll served with Ginger, Soy Sauce, and Wasabi

GOURMET TACO BAR

Displayed with Banana Leaves and Tropical Fruit

Chili Lime Grilled Chicken, Beef Tenderloin, or Tilapia or Spicy Cumin Shrimp

With Assorted Accompaniments to include South American Cabbage Slaw, Papaya Pico de Gallo, Black Bean and Corn Relish, Tomato Pico de Gallo, Grilled Tomatillo Salsa, Mashed Avocado, Shredded Romaine Lettuce, Chopped Tomatoes, and Roasted Tomato Salsa

Served with Your Choice of Sauces:
Mexican Chocolate Mole, Adobo, and Chipotle Crema

On Warm Flour Tortilla, Soft Corn Tortilla, or Crunchy Corn Taco Shell

Served with Cuban Rice and Savory Black Beans

continued...

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SHELLFISH AND OYSTER BAR

Displayed with Citrus Fruit and Lemon Leaves

Chunks of Lobster and Jumbo Shrimp
served on a Bed of Lettuce in a Martini Glass

With Traditional Cocktail Sauce,
Mexican Style Lime Tomato Salsa,
Louisiana Remoulade, and Crackers

CAVIAR STATION

You May Select the Type of Caviar you Desire

Elegant Caviar Display To Feature
Tins of Beluga Caviar, American Sturgeon Caviar,
Red Salmon Caviar, and Golden Caviar

Offered with Warm Blini And Condiments of
Triple Cream Cheese, Chopped Egg White and Yolk,
Crème Fraiche, Purple Onion, and Buttered Toast Points

THAI CORN CAKES STATION

Displayed with Corn, Coconut, and Banana Leaves

Thai Style Corn Cakes
offered with Toppings to include Saffron Shrimp,
Yellow Curried Chicken, or Vegetable Stir Fry

With Nuoc Cham, Chili Garlic Sauce, Chopped Peanuts,
and Chopped Cilantro

POLENTA STATION

Served in Martini Glasses

Soft Polenta with Sides of Warm Ratatouille and
Caramelized Onions and Condiments of Peppered Beef
Tenderloin, Marinara, Blue Cheese, Chutney, Sour Cream,
Corn and Tomato Relish, Cheddar Cheese, Bacon,
Green Onions and Salsa Rojo

QUESADILLA STATION

Prepared to Order with Fillings of Crab, Shrimp,
Beef Tenderloin, Grilled Chicken Breast, Roma Tomatoes,
Sundried Tomatoes, Spinach, Green Onions, Mushrooms,
Red Peppers, Monterey Jack, Goat Cheese, Cheddar,
Black Beans Jalapenos, Purple Onions, Salsa Rojo
and Salsa Tomatillo

CHIMICHANGA STATION

Miniature Chimichangas of Beef, Chicken and Turkey
served with Salsa Rojo, Guacamole and Sour Cream

PASTA STATION

Customized to include Miniature Raviloini,
Wheat Penne or Arborio Rice

With Condiment Choices of Grilled Chicken, Grilled Tuna,
Chopped Beef Tenderloin, Fresh Asparagus, Mushrooms,
Matchstick Vegetables, Broccoli, Carrots, Green Beans,
Fresh Herbs, Red, Green and Yellow Peppers, and Olive
Tapenade

Choice of Sauces to Include Marinara, Basil Cream, and
Garlic Pesto

Traditional Caesar Salad with Homemade Croutons

Garlic Bread

AVOCADO BAR

Avocados Split to Order and Served with
Your Choice of Toppings To Include
Spicy Crab, Caviar, Sour Cream, Warm Chicken Salsa,
Grilled Tomatillo Salsa and Assorted Shredded Cheeses

continued...

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DESSERT STATION

Assorted Dessert Bites to Include
White Chocolate Raspberry Bars, Lemon Squares,
Snickers Brownies, White and Dark Chocolate
Dipped Strawberries

COFFEE BAR

House Blended Regular and Decaffeinated Gourmet Coffee
with Condiments of Vanilla Sugar, Cinnamon Sticks,
Chocolate Shavings, Whipped Cream, Half and Half,
Cream, Low fat Milk, Sugar, Sweet-n-Low and Equal

ELOTE BAR

Displayed on a table with server cutting fresh corn

Fresh Roasted Corn Served in a Martini Glass with
Sides of Sour Cream, Mayonnaise, Chili Sauce,
Cheddar Cheese, Monterrey Jack, Lime, Parmesan Cheese,
Roasted Shredded Cumin Chicken and Sliced Avocados

CEVICHE STATION

Featuring Traditional Ceviche
and Salmon Ceviche With Orange, Capers
and Roasted Green Chile

Served in Martini Glasses

With Fresh Tortilla Chips

CHEESE DISPLAYS

Domestic and Imported Cheeses to Include
Cheddar, Swiss, Texas Basil Cacciotta, Morbier, Stilton,
and Manchego

Surrounded by Wafers and Fruit

Texas Cheese Display to Include

A Selection of Mozzarella Co Cheese.

Tomato Mozzarella, Texas Basil Cacciotta,
Ancho Cacciotta and Pesto Mozzarella Roll Cheese
with Grapes, Berries and Crackers

CHOCOLATE FOUNTAIN

Dark, White, or Milk Chocolate Fountain
or be creative and to tinted White Chocolate
with Cookies, Pound Cake, Angel Food Cake, Pineapple,
Strawberries, Oranges, Bananas, Cherries, Almonds,
with Dried Mango and Apricot for Display

SMOOTHIE STATION

Smoothies to Order

to Include Juices of Pineapple, Cranberry, and Orange,
Fresh Cut Strawberries, Low Fat Yogurt,
Low Fat Soy Milk, Wheat Germ, and Bananas

CURRIED CHICKEN

Served in a Martini Glass for an Unusual Cocktail Buffet Idea

Warm Curried Chopped Chicken Breast

Served with Saffron Rice, Bowls of Chutney, Cashews,
Mint, Cilantro, Chopped Dried Apricots, Coconut,
Fresh Pineapple Chunks, and Peanuts on the Side

continued...

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GREEK SALAD BAR

*Displayed with Eggplant, Rosemary, and Red Peppers
(served in Martini Glasses)*

Chicken, Shrimp, and Fresh Salmon,
Fresh Chopped Tomatoes, Kalamata Olives, Capers,
Feta Cheese, Fresh Beets, Onions, Yellow Tomato,
Artichoke Hearts, Cucumbers, Assorted Greens, Parmesan,
and Vinaigrette

Tzatziki Sauce, Dolmas, and Pita Chips

CUBAN SANDWICH STATION

Cuban Pork Sandwich
Grilled to Order with Choice of Sliced Pork or Turkey
with Ham, Pickles, Swiss, and Mustard
on Sliced European Bread

Served with Side of Red Onion Marmalade and
Spicy Red Pepper Relish

Black Bean Dip with Plantain Chips and Tortilla Chips

Matchstick Mint Mango Jicama Salad

FRESH CUT VEGETABLE CRUDITÉS

Fresh Cut Vegetables to include Carrots, Broccoli, Green
Beans, Yellow and Red Beets, Cauliflower, Asparagus,
Celery, Red, Yellow, and Green Peppers, Zucchini,
Yellow Squash and Marinated Mushrooms

Served with a Blue Cheese Dip, Spinach Dip, and
Sundried Tomato Ranch

CHEESE AND PATE DISPLAY

*Can be Displayed with Layered Cracked Marble and
Whole Pears, Grapes, and Apples*

Domestic and Imported Cheeses to Include
Cheddar, Swiss, Texas Basil Cacciotta, Morbier, Stilton, and
Manchego with Pate Truffle Mousse and Pate Compagne

Surrounded by Wafers, Dried Fruit, Toasted Bread
and Served with Dijon Mustard and
Pickled Raspberry Carrots

SMOKED SALMON DISPLAY

Sliced Smoked Salmon Sides

With Accoutrements of Capers, Chopped Red Onion,
Finely Chopped Egg Yolks and Whites and
Buttered Toast Points

GRILLED CHEESE SANDWICH BAR

Chef Grilling To Order Your Choice of the Following
Combinations:

Sliced Ham, Turkey, Roast Beef, Chicken, or Bacon
and

Tomatoes, Pickles, and Caramelized Onions
and

Choice of Cheeses to Include Cheddar, Swiss, American,
Monterrey Jack, and Dallas Mozzarella

with Choice of
Wheat, White, Rye, and Sourdough Bread

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COCKTAIL PASTA BAR

served in martini glass

Wheat Penne, Cheese Filled Tortellini, and Black Bean Ravioli

With Sauces of Creamy Cheese Alfredo and Fresh Tomato Marinara

Choice of Chicken, Bacon

Manchego, Grated Parmesan and Goat Cheeses

Smoked Salmon and Crab

Asparagus, Spinach, Sautéed Veggies, and Three Mushrooms

GORDITA STATION

Can be Made and Served from your Kitchen or a Stove can be Brought to Your Site and Cooked Outside near Station

Displayed with Corn, Bags of Masa, and Mexican Produce

Your Choice of Chicken Picadillo, Tilapia de Res, Beef Guisada, and Chicken Mole in Housemade Gorditas

Served with Accompaniments to Include Pico de Gallo, Fresh Crema, Shredded Lettuce, Corn Salsa Pink Salsa, Monterey Jack Cheese, Guacamole, and Fresh Jalapenos

Valentine and other Mexican Hot Sauces

For a More Festive Look, Try coloring the Gorditas and Dressing Staff in Colorful Mexican Dresses and Shirts

CAJUN STATION

Fried to Order

Blackened Catfish, Soft Shell Crab, and Hush Puppies

Served with Tabasco Sauce, Lemon Wasabi Aioli, and Traditional Tartar Sauce

Boiled Tiny Red Skin Potatoes and Tiny Corn on the Cob with Lots of Butter, Salt, Pepper, and Seasoned Salt

GOURMET PIZZA BAR

Served on Large Granite Slab

Choose from Chicken Arugula, Spinach and Three Mushroom, Tomato and Beef, and Three Cheese with Pesto

CHOPPED SALAD BAR

Can be Served in Martini Glasses

All Chopped and Chef Tossed to Order
Chopped Iceberg Lettuce, Spinach, Field Greens, Cucumber, Hard Boiled Eggs, Black and Green Olives, Cherry Tomato,

Feta, Manchengo, Parmesan and Blue Cheese, Black Beans, Roasted Beets, Garbanzo Beans, Green Onions, Marinated Purple Onions, Sunflower Seeds, and Artichoke Hearts

Ranch, Greek Balsamic, and Blue Cheese, Flavored Olive Oils, and Aged Balsamic Dressings

continued...

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WALDORF SALAD BAR

Tossed to Order

Choose from the Following:

Toasted Texas Pecans and Walnuts, Red and Green Grapes, Granny Smith or Red Delicious Apples, and Pears.

Grated Manchego and Parmesan Cheeses. Feta, Blue, and Goat Cheese.

With Field Greens, Endive, and Radicchio.

Waldorf Aioli or Balsamic Vinaigrette

Ground Black Pepper and Coarse Sea Salt.

BUILD YOUR OWN GOURMET BURGER BAR

Tiny or Large

Choice of Beef, Turkey, or Vegetarian Burger on House Made Buns with Builders of Sweet Spicy Bacon Strips, Caramelized Onions, Avocado, Pico de Gallo, Fresh Sliced Yellow and Red Tomato, Onion, Sautéed Mushrooms, Iceberg or Microgreen Lettuce

Dallas Mozzarella or Manchego Cheese

Sauces of Traditional Ketchup, Our House Barbecue, Horseradish Aioli, or Grainy Tomatillo Mustard

GOURMET MACARONI AND CHEESE BAR

Macaroni and Ravioli Pasta

With a Choice of White or Yellow Three Cheese Sauce

Mix-Ins to Include: Tomatoes, Sausage Crumbles, Bacon, Chopped Chicken, Truffle Oil, Green Onions, Eggplant, Peas, Parmesan Cheese, Chopped Artichokes, Roasted Red Peppers, and Pico de Gallo

BRUSCHETTA BAR

A Selection of Toasted Breads to Include Jalapeno Cheese, Walnut, Hearty Wheat, and Grilled Sourdough

Offered with the Following Toppings:

Truffle Mushroom, Sliced Beef Tenderloin, Pesto Chicken, Caper Tuna, Roasted Red Peppers, Manchego Cheese, Parmesan Cheese, Dallas Herb Goat Cheese, Roasted Chopped Vegetables, Roasted Anchos, Caramelized Onions, Finely Chopped Tomatoes and Basil, and Triple Creme Cheese and Chives

CREPE STATION

for all to enjoy

Crepes filled to Order

Sweet Fillings to Include

Strawberries, Peaches and Honey, Cinnamon Apples Sweetened Ricotta Cheese, Kirsch Cheese, Dark Chocolates and Orange Butter

With Garnishes of Whip Cream, Chocolate Sauce, and Powdered Sugar

ANTIPASTO TABLE

to be displayed in Container Store jars and boxes

Mozzarella, Tomato and Basil Skewers

Caesar Salad and Smoked Salmon Cups

Goat Cheese, Beet and Black Pepper Filled Endive Spears

Prosciutto Wrapped and Marinated Artichoke Hearts

Skewered Sliced Black Pepper Beef with Chimichurri Sauce

Mortadella Wrapped Breadsticks

continued...

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TAPAS STATION

Created by Utilizing Container Store Items

Choose from

Devilled Eggs two ways

Red Chili and Pimento or Anchovy and Chive

Pickled, Peeled and Deveined Shrimp

Crostinis of Seared Sliced Tuna Caper Aioli

Bites of Pizza Topped with Your Choice of:
Served on Warm Slabs of Marble

Prosciutto and Mozzarella Cheese

Mushrooms and Mozzarella Cheese

or Tomatoes and Mozzarella Cheese

MOO SHU STATION

Make your Own Moo Shu Pancakes featuring your Choice of Roasted Lobster and Shrimp, Duck or Tofu with Bamboo Shoots, Shitake Mushrooms, Bean Sprouts, Green Onions, Water Chestnuts, and bok choy.

Served with Soy Sauce, Hoisin Sauce and Special Plum Sauce

BANANA PUDDING BAR

Served in a Martini Glass

Vanilla and Banana Pudding offered with Sides of Vanilla Wafers, Sugar Cookies, Graham Crackers, Fresh Sliced Bananas, Sliced Strawberries, Chopped Walnuts, Pecans, White and Dark Chocolate Shavings, Toasted Coconut and Whipped Cream

CHICKEN POT PIE STATION

Make your Own, served in a Martini Glass

Choose From Chicken, Salmon or Crab with Creamy Béchamel Sauce

with Mix In's of Peas, Potato, Dill, Carrots, Pesto, Honey Mustard

or Cheese Sauce topped with Warm Three Cheese Baked Pastry

Display of House made Pickled Okra, Cucumber, Green Beans and Sugar Snap Peas

MINI DOUGHNUT STATION

Cinnamon or Chocolate dipped Sugar Tossed

Fresh Fried Doughnuts and Caramelized Warm Rice Pudding Shots

(some plain and some with Berry, Apple and Coconut)