



SCOTTISH RITE OF FREEMASONRY
VALLEY OF DALLAS

wendy krispin caterer

LEVEL 1 \$50.00 BUFFET | \$55.00 FAMILY STYLE | \$59.00 SEATED
ALL MENUS ARE CUSTOMIZABLE

Please Choose from the Following Options

Other Suggestions Available Within Each Category on Our Website, or Call to Discuss

PASSED APPETIZERS

Pick 3 from below or see our seasonal list

Blue Cheese Stuffed Dates Wrapped in Bacon
Teriyaki Beef Satay
Tomato Basil Soup Shooter with Three Cheese Croque Monsieur
Pesto Chicken Quesadilla
Smoked Crostini Salmon
Crab and Corn Cake with Remoulade
Sundried Tomato and Mozzarella Panini Bites
Truffled Mac and Cheese Balls
Fried Green Tomatoes with Spicy Aioli
Rosemary Brie and Mushroom Tarts
Grilled Orange Pomegranate Shrimp
Oven Baked Prosciutto Wrapped Blue Cheese Apricots
Truffle Mac and Cheese Tarts
Bourbon Sweet Potato and Goat Cheese Balls
Sundried Tomato and Mozzarella Panini Bites

SALAD

Pick 1

Mixed Greens, Radicchio, Grapes, Caramelized Onions, Parmesan, Bacon, Toasted Pecans with Apple Cider Buttermilk Dressing and Honey Red Wine Vinaigrette

Kale, Mixed Greens, Shredded Beets Carrots, Cherry Tomatoes, Celery, Parmesan with Ranch Dressing and Balsamic Vinaigrette

Romaine Hearts, Grape Tomatoes, Parmesan, Poblano Croutons with Avocado Caesar and Balsamic Dressing

Strawberries, Pickled Red Onion, Grilled Orange, and Carrot, with Spiced Almonds served with Blackberry Vinaigrette and Creamy Feta Dressing

Grilled Portabella Mushrooms with Frisee and Spinach, Radish Salad with Lemon Thyme Vinaigrette and cucumber Buttermilk Ranch

Grilled Cauliflower and Summer Peppers, Grape Tomatoes, Romaine, and Feta Cheese with Simple Dill Vinaigrette and Curry Ranch

Wedge Salad with Roasted Grape Tomatoes, Caramelized Onions and Blue Cheese with Balsamic Vinaigrette and Bacon Ranch

Basil Tomato, Mozzarella, Caesar Hearts of Romaine Salad with Parmesan, House Croutons with Aged Balsamic Vinaigrette and Pesto Buttermilk Ranch

PROTEINS

Pick 1

Roasted Garlic Split Chicken with Basil Dijon Pan Sauce
Artichoke Jack and Spinach Stuffed Chicken Breast
Grilled Mango Papaya Chicken Breast
Sundried Tomato Chicken Piccata
Kale and Apple Stuffed Pork Shoulder with Pan Sauce
Chicken Parmesan
Roasted Onion and Tomato Boneless Short Ribs
Tilapia Piccata with Lemon Caper Sauce
Oven Baked Lemon Chicken with Fig Mustard Sauce on the Side
Shiner and Maple Beef Sirloin Medallions with Italian Sausage Demi Glace
Garlic Beef Medallions with Red Wine Chimichurri Sauce
Fried Chicken with Pimento Cheese Sauce
Deviled Chicken Breast with Prosciutto and Pepper Jack Cheese

**add \$6.00 for Two Proteins*

SIDES

Pick 3

Smoked Ricotta, Sage and Yukon Potatoes
Sautéed Spinach with Bacon and Crown Royal Butter
Creamy Roasted Mushroom and Quinoa Risotto
Mashed Rosemary Gold and Sweet Potatoes
Roasted Roots to Include Honey Carrots and Green Beans, Golden Beets, Rutabaga and Turnips
Jalapeno Mac and Cheese
Sautéed Dilled Broccoli and Red Peppers
Savory Tomato, cumin, Lentil and Blackeyed Peas with Rice Pilaf
Scalloped Potatoes with Parsley and Smoked Gouda
Spaghetti Squash and Roasted Peppers with Marinara
Herb Roasted Veggies to Include Acorn Squash, Sweet Potatoes, Brussel Sprouts, Carrots, Peppers and Turnips
Creamy Ricotta and Sage Polenta

- 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 will increase price per person.

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

We do this Everyday!®

EXPIRES 12/30/18