



wendy krispin caterer  
we do this everyday



# ALL PASSED HORS D'OEUVRES

## Passed Hors d'Oeuvre or choose from attached list

Medium Rare Beef Tenderloin  
on Hosue Potato Chip with Horseraddish Aioli

Tomato Basil Soup Shooters with Mini Grilled  
Cheese

Jalapeno Shrimp Skewers

Blue Cheese Stuffed Dates Wrapped in Bacon

Spicy Hummus Filled Cucumber Cup  
with Pickled Roots

Strawberry Cheesecake Shooter

Dark Chocolate Pot Du Crème

**\$38.00 Per Person**

# DELIVERY

## Dinner Buffet Delivery

Kale and Torn Broccoli Caesar Salad  
with Cherry Tomatoes  
Served with Balsamic Vinaigrette  
and Caesar Dressing

Assorted Rolls and Herb Butter

Spinach and Artichoke Stuffed Chicken  
with White Wine Pan Sauce

Roasted Garlic Mashed Yukon Gold Potatoes

Long Grain Wild Rice with Quinoa and Mushrooms

Herb Sauteed Asparagus, Brussel Sprouts,  
Heirloom Carrots and Broccolini

House Cookie Assortment  
Lemon Bars  
Fresh Berries

**\$41.00 Per Person**

# ALL GRAZING

## Grazing Hors d'Oeuvres choose from the attached list

Chicken Pesto Panini Triangles

Beef Fillet Slider topped with  
Horseradish Aioli and French Fried Onions

Pimenot Cheese Chili Con Queso with  
Tri Colored Chips and House Salsa

Warm Peach Brie and  
Chicken and Spicy Jack Quesadillas  
Served with Green Chilli Salsa

Tiny Turkey Meatballs with Marinara

Mediterranean Mezza  
Grape Tomatoes, Cucumber, Roasted Cauliflower  
and Pita Chips  
with Chimichurri Hummus and Babaganosh

## Dessert Station

Crème Brulee Shooter  
Brownie Kisses

**\$47.00 Per Person**

# PASSED & GRAZING

## Passed Hors d'Oeuvres Or Choose From the Attached List

Shrimp Cocktail Shooter with  
Lemon Wedge and Cocktail Sauce

Asian Beef Satay

Smoked Salmon on House Potato Chip  
with Chive Triple Crème

Serrano Ham and Manchego Stuffed Mushrooms

Fried Tiny Beef Tacos with Guacamole

Bruschetta with Roma Tomatoes,  
Roasted Eggplant and Mushrooms

**Gourmet Cheese Charcuterie & Crudité Display**  
Domestic and Imported Cheeses to Include  
Smoked Gouda, Taleggio, Texas Basil Cacciotta,  
Morbier, Vermont White Cheddar, Aged Manchengo  
Stripie Jack, Brie, Sage Derby

Prosciutto, Salami and Mortadella

Served with Dried Figs and Apricot, Grapes and Apples

Surrounded by Wafers, Toasted Bread, Crostini and Crackers  
Served with Local Honey Comb, Olives and Cornichon  
Plum Mostarda and Wine Jelly

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

## Dessert

Lemon Cheesecake Shooters  
Cherry White Chocolate Chip Cookie  
Fresh Cut Fruit and Berries

**\$68.00 Per Person**

# DINNER BUFFET

## Passed Hors d'Oeuvres Or choose from the attached list

Corn & Crab Cakes with Remoulade

Deviled Eggs with Crispy Bacon

Fried Green Tomatoes with Spicy Remoulade

## **One Double Sided Dinner Buffet**

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

Cheddar Con Muffin, Assorted Rolls and Herb Butter

Boneless Southern Fried Chicken  
with Side of Creamy Gravy and Figgie Mustard

Slow Cooked Boneless Beef Short Ribs  
with Tomatoes and Shallots

Creamy Smoked Gouda Mac and Cheese

Loaded Mashed Potatoes  
with Shredded Cheese, Sour Cream and Chives

Herb Sauteed Vegetables to Include Haricot Vert,  
Asparagus and Yellow and Green Zucchini

## **Dessert**

Banana Pudding Shooters  
Lemon Tarts  
Strawberry Cheesecake Shooter

**\$79.75 Per Person**

## **BEVERAGES**

Water, Hibiscus Ice Tea, Standard Mixers,  
Ice and Bar Fruit  
Additional \$4.00

Coffee - Hot Tea - Milk -  
Creamer - Assorted Sugar  
Additional \$3.00

## **ALCOHOL**

Beer and Wine Package  
Starting at \$16.75 Per Person

Mixed Beer, Wine & Liqueure Package  
Starting at \$24.00 Per Person

Estimates Are Based on 4 Hour Reception  
Time  
2 Hour Set Up and 0.5 Hour Breakdown

Additional Cost for Added Event Hours

Price may vary based on selections  
and Guest Count

Price Based on 50 Person Guest Count  
with Staffs, Rentals, Beverage and Food

## **Price Does Not Include Tax**

Other menu options are available  
on our website

## **REAL RENTALS**

Bar Glasses, Silverware, Small Plates,  
Cloth & Cocktail Napkins,  
Serving and Kitchen Equipment  
Additional Upgraded Rental Items Are Available  
Table and Standard Cloth are \$35.00 / Table

Natural Wood Chairs \$4.00/ Chair

Stools \$10.00/Stool