



kitchen + catering

# Catering Menus

We offer **full-service catering, delivery with set up, or pick-up** at our store front in Frisco.

Whether you are simply looking for food to be prepared or a full team of catering professionals to plan and execute your event from start to finish, WB's kitchen + catering is here to assist with all of your catering needs.

Because no two events are the same, we're here to help you create an exciting menu that is unique, delicious, and tailored just for you. From intimate dinners to weddings and larger celebrations, we'll partner with you to customize a menu that suits your palate and budget.

Whenever possible, we use local, seasonal ingredients and make everything from scratch in our own kitchen. We're happy to help with planning, décor, and - of course - we'll make certain the staff serving at your event is friendly and easy to work with.

Only need food? No problem! We can prepare, ready to serve platters or meals to be picked up or dropped off for your convenience. We are the best local caterer for your to-go and full-service catering needs – give us a call today to learn more about WB's kitchen + catering!

*Our commitment is to provide the best quality product at fair prices.*

*Due to the volatility in the cost of product and availability, menus will be priced at the time of booking based on current market costs.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you're looking for a cost-effective catering option that allows you to serve your guests delicious, beautiful food with ease, our immensely popular catering trays can be picked up or delivered. Hot food is served in aluminum trays, with the option of adding disposable wire chafing dishes and sterno to keep food warm. Cold food is served on disposable plastic trays. For elevated presentations, please contact us to discuss options.

## APPETIZERS

small serves 8-10 ppl | large serves 12-16 (unless otherwise noted)

### **ARTISINAL CHEESE + CHARCUTERIE TRAY**

an assortment of artisan meats, cheeses, olives, nuts, appropriate condiments + garnishes, sliced baguette, + crackers

\*custom sizes available upon request

### **GARDEN CRUDITE TRAY**

display of crisp garden vegetables, served with house buttermilk ranch dressing

### **MEDITERRANEAN TRAY**

baby crudité fresh +blanched

house made hummus, baba ghanoush, whipped feta, naan bread, toasted pita chips + crostini

### **TEXAS GULF SHRIMP**

Texas gulf shrimp, with traditional house-made cocktail sauce, lemons

### **HOT PRETZELS**

warmed soft pretzels served with house made beer cheese + assorted mustards

### **DREAM TRIO DIPS** (serves 10-12 ppl)

choice of 3 of our house-made dips, served with plenty of house made tortilla chips: guacamole | classic salsa | black bean dip | roasted corn salsa | tomatillo-serrano salsa (add additional dips \$8 ea)

### **BRUCHETTA + TOPPINGS** (serves 10-12)

crostini toasted with olive oil, sea salt + pepper, served with tomato + basil,

wild mushroom with herb + roasted garlic

white bean + pesto,

castelvetrano olive pesto with burrata

eggplant caponata

### **HOUSEMADE HUMMUS** (serves 10-12)

served with toasted pita + veggies

### **SPINACH + ARTICHOKE DIP** (serves 10-12)

served with tortilla chips + toasted pita

### **POTATO SKINS** by the dozen

cheddar cheese, sour cream + bacon

### **MOZZARELLA STICKS** by the dozen

served with house made marinara

## HOUSEMADE SMALL BITES

priced by the dozen, minimum of 12 pieces per selection is required.

### COLD HORS D'OEUVRES

prosciutto wrapped cantaloupe  
grilled vegetable skewers with lemon aioli  
baked brie tartelette with fig jam, candied pecans  
roasted pears, stilton in filo cup with truffle honey  
classic deviled egg  
caprese skewers with pesto dip  
chicken salad profiteroles  
endive leaf with blue cheese mousse roasted pears with port wine drizzle  
cured salmon, cornmeal blini with dill crème fraiche  
spicy tuna wonton crisp with sriracha aioli  
seared ahi tuna lollipop served with mango dip  
rare seared beef with horseradish mousse served on a crostini  
gulf shrimp cocktail shooters  
smoked duck breast on brioche with sun dried cherry compote  
lobster roll sliders

### HOT HORS D'OEUVRES

chili lime salmon satay with sambal aioli  
andouille sausage wrapped blanket with creole mustard  
corn flake crusted chicken tenders with honey mustard dip  
brown sugar lacquered pork belly  
chicken empanadas with cilantro aioli  
wild mushroom + beef wellington with béarnaise mayo  
duck confit filo cups with caramelized onions, roasted grapes, thyme, + brie  
salt cod fritter lemon with sherry aioli  
chili rubbed shrimp on white cheddar + jalapeno grit cake  
chicken satay with Indonesian peanut sauce  
Angus steak skewers with mole sauce  
Kobe beef slider brioche with Vermont cheddar mini  
lump crab cake with remoulade  
jalapeño stuffed quail with smoked bacon, maple glaze  
caviar loaded baby baked potato

## SALAD SELECTIONS

small serves 8-10 ppl (half pan) | large serves 12-16 (full pan) (unless otherwise noted)

### **SIMPLE GARDEN SALAD**

mixed lettuce, tomato, cucumber, croutons shredded cheese + choice of 2 dressing

### **CLASSIC CAESAR SALAD**

romaine lettuce, parmesan cheese, croutons, + house made Caesar dressing

### **COBB SALAD**

mixed lettuce, cobb chicken, hard-cooked egg, tomato, avocado, bacon, blue cheese + house made buttermilk ranch dressing

### **SPINACH GOAT CHEESE SALAD**

baby spinach, sliced strawberries, crumbled goat cheese, candied pecans + balsamic dressing

### **CAPRESE SALAD**

arugula, heirloom tomato, mozzarella + WB's balsamic dressing

## SALADS + SIDES by the quart

watermelon + feta

traditional macaroni salad with bell peppers + mayo

deviled egg potato salad

texas caviar + fire roasted corn

jicama+ orange+ red onion slaw

rice wine marinated cucumber pickles

greek marinated cucumber, tomato + feta

Italian veggie garden pasta salad with Italian dressing

chicken salad

classic egg salad

## ENTERTAINING PLATTERS

small serves 8-10 ppl | large serves 12-16 (unless otherwise noted)

### **FRUIT WEDGES PLATTER**

wedged selection of melon, pineapple, grapes, strawberries + blueberries, served with wb's fruit dip.

### **ARTISINAL CHEESE + CHARCUTERIE**

an assortment of artisan meats, cheeses, olives, nuts, appropriate condiments + garnishes, sliced baguette, + crackers

\*custom sizes available upon request

### **GARDEN CRUDITE**

display of crisp garden vegetables, served with house buttermilk ranch dressing

### **MEDITERRANEAN**

baby crudité fresh +blanched

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house made hummus, baba ghanoush, whipped feta, naan bread, toasted pita chips +crostini

#### **GRILLED BEEF TENDERLOIN PLATTER**

beef tenderloin with salt, + cracked pepper grilled to perfection, accompanied by silver dollar rolls. served with horseradish cream sauce.

#### **GRILLED FLANK STEAK PLATTER**

premium-cut tender flank steak in a honey garlic marinade, thinly sliced + served chilled with chipotle aioli.

#### **GRILLED CHICKEN PLATTER**

grilled rosemary chicken breast sliced thin + served with lemon aioli.

#### **COCKTAIL SHRIMP PLATTER**

steamed shrimp served with WB'S cocktail sauce + lemon wedges.

#### **GRILLED SHRIMP PLATTER**

Grilled herbed shrimp served with Rémoulade Sauce + lemon twists.

#### **GRILLED VEGETABLE PLATTER**

grilled marinated squash, zucchini, eggplant, roasted red peppers, portabellas

#### **TEA SANDWICHES**

an assortment of tea sandwiches.

cucumber + cream cheese | chicken salad | house-made egg salad | smoked trout + watercress | pimento cheese | smoked salmon | tuna salad | deviled ham

#### **ASSORTED SANDWICH | WRAPS PLATTER**

**Sm (12 pieces) | Med (24 pieces) | Lg (36 pieces)**

Select 3 varieties

chicken salad croissants | grilled veggie on focaccia | chicken Caesar wrap  
tavern ham + brie mini | smoked turkey + swiss | sliced filet +\$2

## **ENTERTAINING BUFFET STYLE ENTRÉES**

half pan | full pan

sweet italian sausage + peppers in "sunday gravy"

wb's meatballs in "sunday gravy"

chicken milanese

chicken alfredo bowtie pasta

lemon braised chicken

chicken parmesan

eggplant parmesan

braised short ribs

pulled pork

wb's lasagna

classic shepard's pie

wb's meat loaf half pan

shrimp + grits

shrimp scampi over linguini

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## ENTERTAINING SIDES

half pan serves 8-12 ppl

whipped potatoes  
loaded mashed potatoes  
wilted spinach  
ratatouille  
asparagus  
scalloped potatoes  
mac + cheese  
fresh house made focaccia  
fresh house made cheddar cheese biscuits

## BREAKFAST | BRUNCH

small serves 8-10 ppl | large serves 12-16 (unless otherwise noted)

### FRUIT WEDGES PLATTER

wedged selection of melon, pineapple, grapes, strawberries + blueberries, served with WB's fruit dip.

### BERRY BOWL

fresh mix of strawberries, raspberries, blackberries + blueberries.

### INDIVIDUAL YOGURT PARFAITS | min one doz

vanilla yogurt layered with granola and fresh berries.

### QUICHE 10"

Lorraine | Florentine | western | goat + asparagus

### BREAKFAST CASSEROLE

shredded potatoes, eggs, sausage + cheddar cheese

### BACON + EGGS

a dozen deviled eggs + WB's famous candied bacon crumbles

### BREAKFAST TACOS

egg, potato, cheese | egg, chorizo, cheese | egg, bacon, cheese

### BISCUITS + SAUSAGE GRAVY

house made biscuits + sausage gravy

### BREAKFAST PASTRIES PLATTER

an assortment of freshly baked cheese, cherry, and apple danishes, butter croissants, and cranberry blueberry muffins, served with butter and organic strawberry jam.

### BREAKFAST BREADS PLATTER

cranberry walnut bread, cinnamon raisin bread, and lemon bread, served with butter.

### FRESH NY STYLE BAGELS

plain and everything bagels (other varieties avail upon request), sliced and served with cream cheese. ADD smoked salmon + accoutrements for \$150 per side/ feeds 12

### SMOKED SALMON PLATTER

smoked salmon with cream cheese, minced red onion, capers, shredded egg, lemon wedges, and dill.

### BREAKFAST MUFFINS PLATTER

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an assortment of scratch-made blueberry, pecan sour cream, and cranberry blueberry muffins, served with butter.  
small serves 10– 15 | large serves 20– 25

**THICK SLICED BACON**  
**PORK COUNTRY SAUSAGE**  
**SCRAMBLED EGGS**

**DON'T FORGET this deliciousness...**  
**WB's SPECIAL RECIPE BLOODY MARY MIX | 64 oz**

## **SERVICE STAFFING**

a Minimum of 4-Hours Is Required

Server \$50 per hour

Bartender \$75 per hour

Chef \$75 per hour

A Deposit Of 25% Is Required Upon Booking Your Event.

100% Of The Deposit Will Be Applied Towards Your Final Bill.

A 20% Service Charge And Applicable Sales Tax Will Be Added To Final Bills. Payment In Full Is Required At The Conclusion Of The Event.

72-Hours Notice is Required For Any Cancellation.

Cancellations Made Prior To 72-Hours Of The Event Will Receive A Full Refund Of The Deposit.

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