

Aunt Sissy's Kitchen

Catering Menu



14254 SPID, Unit 109
Corpus Christi, Texas 78418
(361) 949-4848

auntsissyskitchen@stx.rr.com

www.auntsissyskitchen.com

Congratulations on your Special Event

We are pleased to be considered for your Event and look forward to assisting you to create a specialized menu to fit your needs and budget.

Please call or email with any questions you may have regarding our menu choices and pricing.

Thank you for the opportunity to offer you a proposal!

HORS D'OEUVRES AND PARTY FOODS



Dips, Spreads and Lite Fair (per person)

Cold Items

Trio of Three Cheese Pimento, Chicken Salad and Smoked Salmon with Crackers	\$ 3.95
Black Bean, Roasted Corn and Avocado Salsa served with Tortilla Chips	\$ 1.95
Roasted Veggie Dip served with Baguettes	\$ 1.95
Guacamole served with Tortilla Chips	\$ 1.95
Shrimp Dip or Smoked Salmon Dip served with Baguettes	\$ 2.95
Caprese Salad Appetizer served with Toasted Baguettes	\$ 2.50
Deli Salads: Greek Pasta, Tortellini and Broccoli, Roasted New Potato Home Style Potato, Santa Fe Pasta, Broccoli Salad, Waldorf Salad	\$ 1.95
Mini Sandwiches: Roasted Chicken Salad, Honey Baked Ham, Herb Roasted Turkey, Roast Beef, Rubeen	\$ 1.95

Hot Items

Sweet Picadillo served with Tortilla Chips	\$ 2.95
Spinach, Artichoke and Parmesan Dip served with Toasted Baguettes	\$ 2.95
Buffalo Chicken Dip served with Chips	\$ 2.95
Queso with Ground Beef served with Tortilla Chips	\$ 2.95
Coastal Blue Crab and Artichoke Dip served with Toasted Baguettes	\$ 3.95
Coastal Blue Crab Dip served with Toasted Baguettes	\$ 4.95
Louisiana Crawfish Dip served with Chips	\$ 4.95

Cold Items (per piece)

Antipasti Skewer	\$ 1.50
Tri-colored Tortellini and Balsamic Grilled Mushroom Skewer	\$ 1.50
Phyllo Tart Shells Choice of: Shrimp Salad, Chicken Salad, Ahi Tuna, Artichoke Parmesan	\$ 1.25
Shrimp Shooters with Cocktail Sauce (2 jumbo shrimp per shooter)	\$ 3.75
Shrimp Ceviche Shooters	\$ 2.50
Smoked Salmon Roulade	\$ 1.95
Asparagus Beef Rolls	\$ 1.95
Mediterranean Marinated Jumbo Shrimp Skewers (2 shrimp per skewer)	\$ 3.75
Cucumber Rolls stuffed with Ahi Tuna Poke or Blue Crab Salad	\$ 2.50
Parmesan Edible Spoons Choice of fillings: Fresh Tomatoes, Mozzarella, Basil and Pine Nuts, Roasted Chicken and Pesto with Pine Nuts, Smoked Salmon, Cream Cheese and Dill	\$ 2.95

Hot Items (per piece)

Cocktail Meatballs (4 per person) Choice of: Luau, Swedish, Italian, Raspberry Chipotle or Creole	\$ 1.95
Puff Pastry Cups Choice of: King Ranch Chicken, Buffalo Chicken, Chicken Pot Pie, Lasagna, Artichoke Parmesan	\$ 1.75
Pot Roast Pocket	\$ 1.75
Chipotle Pork Tenderloin on Baguette	\$ 1.75
Polynesian Chicken Bites	\$ 1.25

Hot Items (per piece)

Sliders Choice of: Hamburger (condiments and add-ons extra) Chopped Beef, Barbeque Chicken Pulled Pork	\$ 3.00
Hot Dog Pups in Puff Pastry with Mustard Sauce	\$ 1.25
Empanadas with your Choice of Filling: Picadillo, Veggie, Southwest Chicken, Cuban Pork	\$ 1.95
Empanaditas - Crisp Wonton filled with Southwest Chicken or Beef and Bean	\$ 1.50
Crawfish Pies with Etouffee Sauce	\$ 2.95
Silver Dollar Crab Cakes served with Remoulade and Cocktail Sauce	\$ 2.25
Crawfish and Shrimp Cakes served with Etouffee Dipping Sauce	\$ 2.25

From Greg's Grill (per piece)

Jumbo Bacon Wrapped Shrimp	\$ 2.50
Caribbean Jerk Beef Skewers	\$ 1.95
Mini Sausage on a Stick	\$ 1.25
Yard Birds (Chicken Tender, Jalapeno, Jack Cheese Wrapped In Bacon)	\$ 1.95
Mini Corn Cob	\$ 1.25

Fruit, Cheese and Veggie Displays (per person)

Seasonal Fresh Fruit Display and Artisan Cheeses with cracker assortment (includes Cheddar, Colby Jack, Smoked Gouda and Irish Dubliner)	\$ 6.50
Veggie Crudité Display served with Avocado Ranch Dressing	\$ 3.50
Domestic Cheeses with Crackers	\$ 3.50
Individual Mini Cheese Balls served with Crackers	\$ 4.00
Mixed Olives and Assorted Nuts	\$ 4.00
Grilled Mediterranean Vegetable Display	\$ 4.50
Antipasti Display Italian Cheeses, Imported Salami, Mortadella Prosciutto, Baby Artichoke Hearts, Olives, Marinated Mushrooms, Balsamic Grilled Zucchini and Baby Carrots Breadsticks and Assorted Breads and Crackers	\$ 7.95

Action Stations and On-Site Cooking

Want to go way over the top with your Event!
Impress your guests with one of our Action Stations

Variety of our Homemade Soup Shooters with Grilled Cheese
Mashed Potato Bar
Mac & Cheese Bar
Hamburger Bar
Fajita Bar
Taco Bar
Roast Beef or Pork Tenderloin Carving Stations
Steak Night Grill
On-site Shrimp Boil
Cheesecake Martini Bar

Ask us for more details and pricing



BREAKFAST AND COLD LUNCHEON OPTIONS

Breakfast (priced per person)

Continental

\$ 10.95

Seasonal Fresh Fruit Tray

*Assorted Muffins, Bagels, Mini Sausage Kolaches Coffee Cakes and Pastries
Served with Butter, Jellies and Cream Cheese*

Farmer's Breakfast

\$ 11.95

Scrambled Eggs, Sausage Links, Biscuits and Peppered Gravy

Choose One: Southern Cheese Grits or Hash Brown Casserole

Served with Butter and Assorted Jellies

Hill Country Breakfast

\$ 10.95

Casserole with Eggs, Ground Sausage, Cheese and Spices

Hash Brown Casserole

Biscuits, Butter and Jellies

Cold Luncheon Selections (priced per person)

Casual Lunch

\$ 11.95

An Assortment of Sandwich Halves (2 per person) to include Oven Roasted Turkey Breast with Muenster Cheese, Maple Glazed Honey Ham and Cheddar Cheese, Roast Beef and Pepper Jack Cheese and Pimento Cheese Served on a Variety Of Breads with Lettuce, Tomato, Pickles, Mustard and Mayo on the Side Accompanied by a Fresh Fruit Tray, Chips and Chocolate Chip Cookies

Gourmet Deluxe Lunch

\$ 14.95

An Assortment of Sandwich Halves (2 per person) to include Oven Roasted Turkey Breast with Muenster Cheese, Maple Glazed Honey Ham and Cheddar Cheese, Roast Beef and Pepper Jack Cheese, Roasted Chicken Salad and Chicken Caesar Wraps. Served on Buttery Croissants, Multigrain Breads and Kaiser Rolls with Lettuce, Tomato, Pickles, Mustard and Mayo on Side accompanied by a Fresh Fruit Tray, Chips, Gourmet Dessert Tray and Pasta or Potato Salad

A La Carte Items

Assorted 10 ounce Juices \$1.50 each

Assorted Yoplait Yogurts \$1.50 each

Ice Tea, Lemonade or Fruit Punches \$2.00 per person

*Breakfast and Lunch Items are served for a minimum of 30 Guests
Inquire about Delivery Fees and Catering Fees*



HOT ENTREES

Served with Two Sides, Garden Salad and Bread

Chicken Options

- Chicken Spaghetti (starch included)** \$ 10.95
Shredded Roasted Chicken Breast in a Creamy Cheese Sauce with a little kick
- Southwestern Chicken Enchilada Casserole** \$ 10.95
A House Favorite... Slow Cooked Chicken Breast, deboned, shredded and Simmered with Onions, Tomatoes, Chilies and Garlic, then Layered with Corn tortillas, Cream Sauce and Colby Jack Cheese
- Roasted Chicken and Rice Casserole (starch included)** \$ 10.95
Shredded Herb Roasted Chicken Breast, Mushrooms, Celery and Onions tossed in a Cheesy Cream Sauce with Herbed White Rice
- Smothered Homestyle Chicken** \$ 10.95
Tender Boneless Chicken Breast smothered in Creamy Mushroom Onion Gravy
- Chicken Alfredo** \$ 11.95
Roasted Chicken in a Creamy Alfredo Sauce
- Parmesan Encrusted Chicken with Italian Red Sauce** \$ 11.95
Chicken Breast rolled in Italian Bread Crumbs, Parmesan and Panko Lightly Sautéed in EVOO and then Baked in our Rich Red Sauce
- Chicken Milano** \$ 12.95
Chicken Tenders Roasted in a Creamy Garlic White Wine and Italian Cheese Sauce with Mushrooms and Sun-Dried Tomatoes
- Chicken Florentine** \$ 12.95
Tender Boneless Chicken Breast with fresh spinach, diced tomatoes and an Italian Cheese Sauce
- Chicken Marsala** \$ 12.95
Tender Boneless Chicken Breast with a Creamy Marsala Wine Sauce and Baby Bella Mushrooms
- Chicken Piccata** \$ 12.95
Tender Boneless Chicken Breast Sautéed in a Rich White Wine, Butter and Lemon Sauce with Garlic, Shallots and Capers
- Chicken Artichoke** \$ 13.95
Chicken Tenders Lightly Battered and Sautéed in a Sherry Wine, Artichoke and Baby Bella Mushroom Sauce
- Tuscan Spiced Chicken Scampì** \$ 13.95
Chicken Tenders Roasted in a Light Cream Scampì Sauce with Sweet Tri-Colored Bell Peppers and Red Onions

Pork Options

Smothered Boneless Pork Chops with Cream Gravy	\$ 13.95
<i>Country Cooking at its Finest - Slow Roasted and Fork Tender</i>	
Slow Roasted Pork Shoulder Butt served with Roasted Potatoes and Carrots	\$ 13.95
Oven Roasted Pork Loin served with Au Jus	\$ 14.95
Herb Encrusted Roast Pork Tenderloin served with Apple Chutney	\$ 16.95

Beef Options

Spaghetti and Meat Sauce (starch included)	\$ 10.95
<i>Rich Italian Red Sauce with Ground Beef, Garlic, Fresh Basil and Oregano</i>	
Tex/Mex Beef and Cheese Enchilada Casserole	\$ 10.95
<i>Corn Tortillas, Ground Beef, Tomatoes and Peppers in a Spicy Cream Sauce and Topped with Shredded Colby Jack Cheese</i>	
Mother-in-Law's Meatloaf with Tomato Glaze	\$ 11.95
<i>Old Fashioned Style Topped with a Savory and Sweet Tomato Glaze</i>	
Northern Italian Beef and Cheese Lasagna	\$ 11.95
<i>From my Grandma Pucciarello's Authentic Italian Kitchen!</i>	
Classic Beef Pot Roast with Potatoes, Carrots, Onions and Green Beans (vegetable and starch included)	\$ 12.95
Carne Guisada served with Rice, Beans, Guacamole, Salsa and Flour Tortillas (no additional starch or vegetable) salad may be added for an additional charge	\$ 12.95
Spaghetti and Italian Meatballs (starch included)	\$ 12.95
<i>Northern Italian Red Sauce with Homemade Meatballs</i>	
Beef Stroganoff with Mushrooms and Pearl Onions	\$ 13.95
<i>Tender Beef Tips Braised in a Rich Red Wine Reduction with Cream, Fresh Dill, Mushrooms and Pearl Onions</i>	
Asian Infused Pepper Steak	\$ 14.95
<i>Sirloin Steak Strips Bursting with Flavors of Peppers, Soy, Garlic and Ginger</i>	
Roast Beef Carving Station	\$ 16.95
<i>Tender Sirloin Tip Roast Carved Onsite and Served with Au Jus and Horseradish Sauce (additional fee for carving station attendant)</i>	
Beef Bourguignon	\$ 16.95
<i>Choice Cut Sirloin Tip Roast Braised in a Rich Beef and Burgundy Sauce with Caramelized Onions and Mushrooms</i>	
Beef Tenderloin	\$ 24.95
<i>Our Chef cut tenderloin is seasoned with our House Blend Spices, roasted to your preference and served with our distinctive Bordelaise Mushroom Sauce</i>	

Seafood Options

Texas Gulf Shrimp Etouffee	\$ 18.95
Shrimp Alfredo	\$ 18.95
<i>(Texas Gulf Shrimp roasted in a creamy Alfredo Sauce (served with Pasta of choice/starch included)</i>	
Grilled Bacon Wrapped Jumbo Texas Gulf Shrimp and Coastal Lump Blue Crab Cake Combo	\$ 22.95
Seafood Alfredo	\$ 24.95
<i>Texas Gulf Shrimp, Lump Blue Crab and Bay Scallops Roasted in a Creamy Alfredo Sauce (served with Pasta of Choice/Starch Included)</i>	

Hot Entrée Accompaniments

Vegetables

Country Style Green Beans
Green Bean Casserole
Roasted Broccoli Crowns
Grilled Baby Bella Mushrooms
Charro Beans
Spinach Artichoke Delight
(add \$1.00 pp)
Grilled Asparagus (add \$1.00 pp)

Roasted Green Beans Almandine
Roasted Corn Casserole
Grilled Yellow and Zucchini Squash
Honey Glazed Baby Carrots
Roasted Corn off the Cob
Seasonal Grilled Veggie Mélange
(add \$1.00 pp)

Starch

Steamed White Rice
Spanish Rice
Au Gratin Potatoes
Garlic Mashed Potatoes
Twice Baked Potato Casserole
Pasta Choices: Spaghetti, Linguine, Mini Penne, Mini Farfalle

Wild Rice Pilaf
Broccoli Rice and Cheese Casserole
Praline Topped Sweet Potatoes
Rosemary and Garlic Roasted New Potatoes
Three Cheese Mac

Additional Side Salads

Garden Salad

Mixed Greens, Cherub Tomatoes, Shredded Carrots with Ranch and Italian Dressing
(included in price of Entrée)

Classic Caesar Salad

Chopped Romaine with Freshly Grated Parmesan, Garlic Toasted
Croutons and a Light Cream Caesar Dressing (add \$1.00 pp)

Baby Field Greens Salad

Mixed Baby Field Greens with Dried Cranberries, Toasted Sweet Pecans,
Queso Fresco or Feta Cheese and Ranch Dressing and Balsamic Dressing (add \$1.00 pp)

Fiesta Salad

Mixed Greens, Cherub Tomatoes, Tri-Colored Peppers, Black Olives
and Tortilla Strips with Ranch Dressing and Avocado Vinaigrette (add \$1.00 pp)

Greek Salad

Mixed Greens, Cherub Tomatoes, Cucumber, Feta Cheese, Black Olives
with Greek Vinaigrette (add \$1.00 pp)

Beverages

Ice Tea, Water, Fruit Punches, Lemonade, Soft Drinks \$ 2.00 pp

Non-Alcoholic Sangria, Peach Tea, Raspberry Tea \$ 2.50 pp

Themed Bars and Buffets (Per Person)

Hamburger Bar \$ 13.95

Grilled 6 ounce 100% Angus Beef served on Sour Dough Buns
Includes: Cheese Assortment, Shredded Lettuce, Sliced Tomato
Guacamole, Onions, Pickles, Ketchup, Mustard and Mayonnaise
Served with: Assorted Chips and your Choice of Two Sides:
Baked Beans, Potato Salad, Three Cheese Mac, Roasted Corn
Add: Jalapenos, Grilled Onions and Mushrooms

\$ 3.00

Bar-B-Que Buffet \$ 13.95

Chopped Beef Brisket, Shredded Barbeque Chicken
or Pulled Pork served on Sour Dough Buns
with Grilled Sausage Links, Pickles, Jalapenos and Onions
Served with Choice of Two Sides: Baked Beans, Potato Salad,
Three Cheese Mac, Roasted Corn
Add: Black Bean, Roasted Corn Avocado Salsa and Chips

\$ 2.50

Fajita Buffet \$ 14.95

Chicken, Beef or Pork Fajitas (Choose Two)
Includes: Flour Tortillas, Grilled Onions, Grilled Peppers, Fresh
Salsa, Shredded Cheese, Jalapenos, Sour Cream and Guacamole
Served with: Spanish Rice and Charro Beans
Add: Queso and Chips

\$ 3.00

Tex-Mex Buffet \$ 13.95

Southwest Chicken Enchilada Casserole and Beef Fajitas
Includes: Flour Tortillas, Grilled Onions, Grilled Peppers, Fresh
Salsa, Shredded Cheese, Jalapenos, Sour Cream and Guacamole
Served with: Spanish Rice and Charro Beans
Add: Queso and Chips

\$ 3.00

Italian Buffet \$ 13.95

Parmesan Encrusted Chicken Breasts or Chicken Alfredo
Homemade Italian Meatballs with Marinara Sauce or Lasagna
Roasted Italian Green Beans
Pasta of Choice
Salad of Choice
Garlic Bread
Add Antipasto Display
Add Spinach Artichoke Dip with Toasted Baguettes

\$ 4.00

\$ 2.75

Desserts

Cookie Trays (2 pieces per person) <i>Includes Assortment of Chocolate Chip, Oatmeal Raisin, Snickerdoodle and Peanut Butter</i>	\$ 2.50 pp
Brownie and Bar Tray (2 pieces per person) <i>Includes Assortment of Double Chocolate Brownies, Lemon, Carrot Cake and Vanilla Chess Squares</i>	\$ 3.00 pp
Fruit Cobblers <i>Choice of: Peach, Apple, Blueberry, Cherry</i>	\$ 3.50 pp
Southern Style Banana Pudding	\$ 3.00 pp
Bread Pudding with Bourbon Sauce and Whipped Cream	\$ 5.00 pp
Cheesecake Martini Bar <i>Our Original New York Style Cheesecake diced and served in Martini Glasses With a Variety of Toppings attractively displayed in Glass Jars along with Homemade Whipped Cream</i>	\$ 6.00 pp
Pie Tart Assortment <i>Assorted Mini Pie Tarts - ask about flavors</i>	\$ 4.00 pp
Parfait Assortment - ask about flavors	\$ 4.00 pp



Catering Terms and Policies

There is a minimum order of 30 for all items. Delivery Charge is assessed based upon location.

A twenty percent (20%) catering service cost will be added for full service catered Events with a minimum catering fee of \$500.00. This cost covers the fees associated with our professional servers to set up a Buffet styled Event, serve and assist with clean up. Fees include Elegant Acrylic Dinnerware, Stainless Like Flatware and Linen Like Napkins.

*Additional Fees are required for use of China, Glassware and Stainless.
Plated Service is available for an additional Fee.*

A Confirmation Deposit in the amount of twenty percent (20%) of your total Invoice is due and payable upon booking your Event. This is a non-refundable deposit and please remember that your Event is not booked until the deposit is received.

The final guest count and remaining balance is due two weeks prior to your Event..