



Catering Menu

Minimum of 10 on delivery orders in the Corpus Christi area

Minimum of 20 orders to Rockport

Minimum of 30 orders to Port Aransas

****Fuel surcharge not included in pricing****

****18% catering fee not included in pricing****

Catering orders must be made at least 24 hours in advance

Please keep in mind that our schedule fills up quickly.

It is always a good idea to book as far in advance as possible.

\$8.50 per person

DELIVERY ORDERS

INCLUDES

Entrée (choose 1)

Starch (choose 1)

Vegetable (choose 1)

Garden Salad with dressing choice

Bread & Butter

Assorted Cookies & Brownies

Tea

Will be delivered and served buffet style. Includes paper chiné plates and plastic utensils.

Available at an additional charge:

China, glass, silver & linen

All meals are priced as above unless otherwise stated on this menu.

****Please note that if you would like your guests to have a choice of entrees there will be an additional charge of \$1.00 per person for each additional choice.****

BEEF

<p><u>POT ROAST</u> \$9.00 <i>Slow roasted and served with roasted onions, carrots & potatoes in a beef gravy</i></p> <p>***if mashed potatoes are your starch choice there will be no potatoes in the gravy***</p>	<p><u>BEEF SALTIMBOCCA</u> \$9.00 <i>A beef cutlet that is pounded thin and stuffed with prociutto ham & swiss cheese then dredged in flour and pan sautéed. Served with a homemade marinara sauce.</i></p>
<p><u>SMOTHERED CHOPPED STEAK</u></p> <p><i>Grilled and served with a mushroom and onion brown gravy.</i></p>	<p><u>BEEF STROGANOFF</u></p> <p><i>Served over egg noodles. (starch choice not included)</i></p>
<p><u>MEATLOAF</u></p> <p><i>Just like mom used to make with a tomato glaze.</i></p>	<p><u>TERIYAKI KABOBS</u></p> <p><i>Grilled beef and vegetable skewers with a teriyaki marinade. Served with asian vegetables & rice (starch & vegetable choice not included)</i></p>
<p><u>SPAGHETTI & MEATBALLS</u></p> <p><i>Meatballs simmered in our homemade marinara sauce served over spaghetti. (starch choice not included)</i></p>	<p><u>SWEET & SOUR MEATBALLS</u></p> <p><i>Simmered in a sweet & sour sauce with pineapple chunks, peppers & onions. Served over rice. (starch choice not included)</i></p>
<p><u>BEEF BURGUNDY</u></p> <p><i>Beef tips with sautéed mushrooms & onions in a burgundy wine sauce</i></p>	<p><u>CHICKEN FRIED STEAK</u></p> <p><i>Served with homemade cream gravy.</i></p>
<p><u>BEEF FAJITAS</u> \$9.50 <i>Grilled beef strips topped with sautéed green bell peppers & onion served with Spanish rice and drunken beans. (starch & vegetable choice not included)</i></p> <p><i>Shredded lettuce, pico de gallo, sour cream, cheddar cheese & salsa are served in place of the garden salad. Add some homemade guacamole for 1.25 per person</i></p>	

CHICKEN

<p><u>CHICKEN MARSALA</u></p> <p><i>A pan seared breast with a mushroom, marsala wine & butter sauce</i></p>	<p><u>ITALIAN CHICKEN</u></p> <p><i>A boneless & skinless breast smothered with fresh tomatoes, mushrooms & onions baked in a zesty Italian sauce and served over pasta (starch choice not included)</i></p>
<p><u>CHICKEN FAJITAS</u></p> <p><i>Grilled chicken strips topped with sautéed green bell peppers & onion served with Spanish rice and drunken beans. (starch & vegetable choice not included)</i></p> <p><i>Shredded lettuce, pico de gallo, sour cream, cheddar cheese & salsa are served in place of the garden salad. Add some homemade guacamole for 1.25 per person</i></p>	<p><u>PARMESAN</u></p> <p><i>A boneless & skinless breast of chicken seasoned with bread crumbs then pan sautéed and topped with our homemade marinara sauce.</i></p>
<p><u>BOURBON CHICKEN</u></p> <p><i>A boneless & skinless breast with a bourbon mint butter sauce.</i></p>	<p><u>GUMBO</u></p> <p><i>Chicken & sausage gumbo served over rice. (starch choice not included)</i></p>
<p><u>BLACKENED CHICKEN</u></p> <p><i>Seasoned with cajun spices and grilled. Served with a Creole sauce.</i></p>	<p><u>CHICKEN FRIED CHICKEN</u></p> <p><i>Served with homemade cream gravy.</i></p>
<p><u>CASHEW CHICKEN</u></p> <p><i>Stir fried with asian seasonings.</i></p>	<p><u>CHICKEN STROGANOFF</u></p> <p><i>Served over egg noodles. (starch choice not included)</i></p>
<p><u>MORROCAN CHICKEN</u></p> <p><i>Exotic flavors of cinnamon, ginger, garlic & paprika served over a bed of cous cous mixed with golden raisins and almonds. (starch choice not included)</i></p>	<p><u>WALNUT CRUSTED CHICKEN</u></p> <p><i>A boneless & skinless breast coated in walnuts and pan sautéed. Served with a roasted red bell pepper cream sauce.</i></p>
<p><u>TUSCAN CHICKEN</u></p> <p><i>A boneless & skinless breast stewed with red wine, red bell pepper, onion, tomato, garlic & oregano.</i></p>	<p><u>CHICKEN VERA CRUZ</u></p> <p><i>With sautéed peppers, onions, tomato, green olives & capers.</i></p>

<p><u>COQ AU VIN</u></p> <p><i>A pan seared boneless chicken breast with a pearl onion & mushroom red wine gravy.</i></p>	<p><u>CHICKEN PICCATA</u></p> <p><i>A breaded pan seared boneless & skinless breast with a lemon caper butter sauce.</i></p>
<p><u>ARTICHOKE CHICKEN</u></p> <p><i>A boneless & skinless breast smothered with artichoke hearts, mushrooms & tomato in a lemon garlic butter sauce.</i></p>	<p><u>CHICKEN CORDON BLEU</u></p> <p><i>A chicken breast pounded thin then stuffed with ham & swiss cheese. Breaded then baked. Served with a roasted red bell pepper cream sauce.</i></p>
<p><u>CHICKEN PESTO</u></p> <p><i>Strips of chicken served with a walnut pesto cream sauce over pasta.</i> (starch choice not included)</p>	<p><u>STUFFED CHICKEN</u></p> <p><i>With spinach, mozzarella cheese, walnuts, pepperoni & golden raisins. Served with our homemade marinara sauce.</i></p>
<p><u>CHICKEN FLORENTINE</u></p> <p><i>A boneless & skinless breast finished with homemade marinara sauce and melted mozzarella cheese on a bed of garlic creamed spinach.</i> (vegetable choice not included)</p>	

PORK

<p><u>BAKED SPIRAL CUT HAM</u></p> <p><i>Served with a side of pineapple salsa.</i></p>	<p><u>BLACKENED PORK CHOPS</u></p> <p><i>Seasoned with cajun spices and served with a Creole sauce.</i></p>
<p><u>BAKED STUFFED PORK CHOPS</u></p> <p><i>Stuffed with andouille sausage & cornbread. Served with a Creole sauce.</i></p>	<p><u>GRILLED PORK CHOPS</u></p> <p><i>Served with a habanera pepper applesauce.</i></p>
<p><u>ROASTED PORK LOIN</u></p> <p><i>Seasoned and slow roasted with a dijon mustard caper cream sauce.</i></p>	<p><u>LASAGNA</u></p> <p><i>Italian sausage & ground sirloin layered with homemade marinara, ricotta cheese & mozzarella. (starch choice not included)</i></p>
<p><u>BAKED ZITI PASTA</u></p> <p><i>Italian sausage & braised pork shoulder baked in homemade marinara sauce with mozzarella cheese and ziti pasta. (starch choice not included)</i></p>	<p><u>ROASTED ITALIAN SAUSAGE</u></p> <p><i>With peppers & onion in a homemade marinara sauce served over pasta. (starch choice not included)</i></p>
<p><u>SWEET & SOUR PORK</u></p> <p><i>Sautéed with pineapple, peppers & onions in a sweet & sour sauce. Served over rice. (starch choice not included)</i></p>	<p><u>BRINED PORK CHOPS</u></p> <p><i>Brined & spice cured then pan seared with a green peppercorn cream sauce.</i></p>
<p><u>JERK GRILLED PORK CHOPS</u></p> <p><i>Jamaican jerk seasoned and served with a peach salsa.</i></p>	<p><u>BREADED BAKED PORK CHOPS</u></p> <p><i>Finished with melted mozzarella cheese and homemade marinara sauce.</i></p>

SEAFOOD

<p><u>BAKED SALMON</u> \$12.95</p> <p><i>Served with a green peppercorn cream sauce.</i></p>	<p><u>BAKED SALMON</u> \$12.95</p> <p><i>Served with a lemon dill butter sauce.</i></p>
<p><u>STUFFED MAHI MAHI</u> \$12.95</p> <p><i>Stuffed with crab meat then baked. Served with a lemon garlic butter sauce.</i></p>	<p><u>SAUTEED MAHI MAHI</u> \$11.95</p> <p><i>Served with a grapefruit tarragon buerre blanc sauce.</i></p>
<p><u>WALNUT BREADED MAHI MAHI</u> \$11.95</p> <p><i>Served with a tomato cream sauce</i></p>	<p><u>WRAPPED SHRIMP</u> \$11.95</p> <p><i>Wrapped in prociutto ham and served with a Madera wine garlic butter sauce.</i></p>
<p><u>SHRIMP SCAMPI</u> \$11.95</p> <p><i>Sautéed with a garlic, butter & white wine</i></p>	<p><u>CRAB CAKES</u> \$11.95</p> <p><i>Served with a roasted red bell pepper cream sauce.</i></p>

The above pricing on seafood is for delivery. Subtract \$1.00 for pick up orders

SIDES

<u>VEGETABLE</u>	<u>STARCH</u>
<i>Garlic Sautéed Green Beans</i>	<i>Mashed Potatoes & Gravy</i>
<i>Green Bean Casserole</i>	<i>Roasted Potatoes</i>
<i>Broccoli, cauliflower & carrots</i>	<i>Steamed Rice</i>
<i>Honey glazed carrots</i>	<i>Rice Pilaf</i>
<i>Buttered Peas</i>	<i>Buttered Herbed Pasta</i>
<i>Buttered Corn & Peppers</i>	<i>Buttered Egg Noodles</i>
<i>Corn on the Cob</i>	<i>Orzo Pasta</i>
<i>Peas & Carrots</i>	<i>Cous Cous</i>

UPGRADE YOUR SIDES & DESSERTS!!

<u>VEGETABLE</u>	<u>DESSERTS</u>
<p><u>Roasted Mixed Vegetables</u> .50 each</p> <p><u>Roasted Asparagus</u> .50 each</p> <p><u>Roasted Brussels Sprouts</u> (seasonal) .75 each</p> <p><u>Creamed Spinach</u> .50 each</p> <p><u>Sautéed Zucchini & Squash</u> .50 each</p>	<p><u>Decadent Parfait</u> Layers of chocolate brownie, mousse, whip cream, chocolate sauce, strawberry preserves and nuts \$2.75 each</p> <p><u>Fruit Cobbler</u> With whip cream \$3.00 each</p> <p><u>Key Lime Squares</u> With strawberries and whip cream \$2.50 each</p> <p><u>Cheesecake Squares</u> On a shortbread crust with cherry, strawberry or blueberry filling \$2.00 each</p>