



AUNT MAUDE'S



CATERING MENU

ORDERING INFORMATION

For more information call 515.233.4136 or visit our web site at www.auntmaudesames.com.
We request 24-48 hours for all catering orders. All of our food is prepared to order; therefore cancellations and/or last minute additions may be subject to a 15% charge.

DELIVERY

There is a \$15 minimum or 15% charge for all caterers. This fee includes delivery, set up and pick up of equipment needed for buffet service and disposable ware.

PAYMENT

We gladly accept Checks, Cash, Visa, Master Card, or American Express.

SERVICE

Servers and bartenders are available at \$20 an hour per individual with a three hour minimum.

OTHER INFORMATION

Menu items and pricing are subject to change. Check with us for the latest updates.

Also, should you be interested in other menu items not listed please inquire.

Our talented kitchen staff can prepare nearly anything you request.

AUNT MAUDE'S SIGNATURE LUNCH MENU

SALADS

All salads are packaged individually with dressings on the side, served with sliced baguette.

*Salads with chicken, steak or salmon will be grilled then chilled for product quality considering travel time.

SALAD NICOISE \$10.50

Mixed Greens, Shrimp, Tuna, Yukon Gold Potatoes, Kalamata Olives, Tomatoes, Green Beans, Egg.
• Red Wine Vinaigrette

COBB SALAD \$10.50

Mixed Greens, Turkey, Ham, Chicken, Egg, Bacon, Tomatoes, Onions, Cucumbers, Mixed Cheese.
• Choice Of Dressing; Red Wine Vinaigrette, Ranch, Raspberry Vinaigrette or Blue Cheese.

CLASSIC CAESAR SALAD \$7.25

Romaine Hearts, Croutons, Parmesan, Classic Caesar Dressing.
Add Chicken*, Salmon*, or Tuna* for an additional \$4.25 • Blackened Also Available.

STEAK SALAD \$10.95

Mixed Greens, Roasted Tri-Tip*, Jardiniere, Sautéed Mushrooms, Grilled Potatoes, Crispy Onion Rings,
Maytag Blue Cheese.
• Red Wine Vinaigrette

PRINTER'S SALAD \$11.50

Spinach, Grilled Salmon*, Tomatoes, Maytag Blue Cheese, Walnuts.
• Red Wine Vinaigrette

SANDWICHES

Sandwiches can be packed individually or on trays for buffet service. Includes Pasta Salad or Maude's House Salad.

LOVE AT FIRST BITE \$9.25

Roast Beef, Turkey, Bacon, Tomatoes, Lettuce, Onions,
Mayonnaise, Toasted Sourdough.

TURKEY BOURSIN \$9.25

Turkey, Boursin Cheese, Lettuce, Tomatoes, Onions, Toasted Sourdough.

BERKSHIRE HAM & SWISS \$9.25

Ham, Swiss Cheese, Dijon, Lettuce, Tomatoes, Onions, Toasted Rye.

ROAST BEEF & CHEDDAR \$9.25

Roast Beef, Cheddar Cheese, Lettuce, Tomatoes, Onions, Horseradish Mayonnaise, Ciabatta.

GRILLED PORTABELLA \$9.25

Grilled Portabella, Roasted Red Peppers, Onions, Tomatoes, Mozzarella, Basil Pesto, Toasted Hoagie.

SOUPS

24 hour notice required • Half gallon minimum order

Creamy Chicken & Wild Rice

Chicken Noodle

Steak & Vegetable

Clam Chowder (New England Style or Manhattan Style)

Broccoli Cheese (vegetarian)

Roasted Red Pepper & Tomato (vegetarian)

\$32.00 per ½ gallon (serves 6-8) • \$64.00 per gallon (serves 12-16)

SOUTHWESTERN TURKEY CHILI

\$36.00 per 1/2 gallon (serves 6-8) \$72.00 per gallon (serves 12-16)

-Chili Includes Mixed Cheese, Diced Red Onion & Sour Cream To Garnish.

LUNCH ENTREES

Served with accompanied sides.

MAIN STREET CHICKEN \$9.25

Sauteed Chicken Breast, Spicy Garlic Butter Sauce, Mushrooms, Tomatoes, Scallions, Wild Rice Pilaf, Seasonal Vegetables.

CHICKEN SALTIMBOCCA \$9.25

Pan Seared Chicken Breast, Prosciutto, Sage Brown Butter, Egg Noodles, Onions, Garlic, Peas, Dijon Butter.

MAUDE'S POT ROAST \$9.50

Slow-Roasted Beef Sirloin, Garlic Mashed Potatoes, Sautéed Carrots, Pot Roast Jus.

HOUSE-MADE QUICHE \$8.50

Ask about today's flavor. Served with Pasta Salad & Fresh Fruit.

•Special requests require 48 hour notice & a minimum of 8 servings per order.

***ADD MAUDE'S HOUSE SALAD**

Mixed Greens, Tomatoes, Cucumbers, Onions, & Parmesan. Served with Ranch or Red Wine Vinaigrette.
\$3.50 per serving.

LUNCH PASTAS

Includes Maude's House Salad & Sliced Baguette.

BLACKENED CHICKEN ON ANGEL HAIR \$9.50

Tomatoes, Onions, Mushrooms, Garlic, Light Cream Sauce.

TEQUILA CHICKEN FETTUCINE \$9.50

Spinach Fettuccine, Tequila-Soy Cream Sauce, Sautéed Chicken Breast, Tri-Peppers, Onions, Cilantro.

SHRIMP PESTO \$9.50

Linguine, Basil Pesto Cream Sauce, Sautéed Shrimp, Tomatoes, Onions, Mushrooms, Garlic.

MAUDE'S MAC & CHEESE \$9.50

Smoked Gouda Cream Sauce, Egg Noodles, Peas, Berkshire Ham, Shallots, Bread Crumbs.

MEDITERRANEAN PASTA \$9.50

Angel Hair, Olive Oil, Garlic, Shallots, Tomatoes, Spinach, Kalamata Olives, Artichokes, Goat Cheese.

BAKED LASAGNA \$9.00

Beef & Pork, Chicken, or Vegetarian; house-made marinara and three cheeses.

•minimum 12 servings per order/per flavor

AUNT MAUDE'S SIGNATURE DINNER MENU

ENTREES

Includes Maude's House Salad *Substitute Classic Caesar Salad for \$1 more per serving

MAIN STREET CHICKEN \$17.95

Sauteed Chicken Breast, Spicy Garlic Butter Sauce, Mushrooms, Tomatoes, Scallions, Wild Rice Pilaf, Seasonal Vegetables.

STUFFED CHICKEN BREAST \$19.95

Roasted Chicken Breast Stuffed with Berkshire Ham, Spinach & Boursin Cheese, Mornay Sauce, Wild Rice Pilaf, Seasonal Vegetables.

SMOKED PORK TENDERLOIN \$22.95

Roasted Pork, Maytag Blue Cheese Mashed Potatoes, Port Wine Demi-Glace, Seasonal Vegetables.

MAUDE'S POT ROAST \$19.95

Slow-Roasted Beef Sirloin, Garlic Mashed Potatoes, Sautéed Carrots, Pot Roast Jus.

10 OZ. SLOW ROASTED PRIME RIB \$28.95

Horseradish Mashed Potatoes, Au-Jus, Seasonal Vegetables.

ROASTED RACK OF PORK \$28.95

Eden Natural Farms Berkshire Pork, Roasted Red Potatoes, Seasonal Vegetables, Port Wine Demi-Glace.

•SPECIALTY ACCOMPANIMENTS MAY BE SUBSTITUTED FOR AN ADDITIONAL \$1 MORE PER SERVING

Cauliflower Gratin* Au-Gratin Potatoes* Mac & Cheese *

*Minimum of 12 servings per order

*Add sliced baguette and butter for \$.50 per person

PASTAS

Includes Maude's House Salad & Sliced Baguette *Substitute Classic Caesar Salad for \$1 more per serving

BLACKENED CHICKEN ON ANGEL HAIR \$17.95

Tomatoes, Onions, Mushrooms, Garlic, Light Cream Sauce.

TEQUILA CHICKEN FETTUCCINE \$17.95

Spinach Fettuccine, Tequila-Soy Cream Sauce, Sautéed Chicken Breast, Tri-Peppers, Onions, Cilantro.

SHRIMP PESTO \$17.95

Linguine, Basil Pesto Cream Sauce, Sautéed Shrimp, Tomatoes, Onions, Mushrooms, Garlic.

MAUDE'S MAC & CHEESE \$17.95

Smoked Gouda Cream Sauce, Egg Noodles, Peas, Berkshire Ham, Shallots, Bread Crumbs.

MEDITERRANEAN PASTA \$17.95

Angel Hair, Olive Oil, Garlic, Shallots, Tomatoes, Spinach, Kalamata Olives, Artichokes, Goat Cheese.

BAKED LASAGNA \$12.00

Beef & Pork, Chicken, or Vegetarian; house-made marinara and three cheeses.

•minimum 12 servings per order/per flavor

AUNT MAUDE'S SIGNATURE
HORS D'OEUVRES PLATTERS

Based on 20-25 servings

SMOKED SALMON SIDE \$120.00

Capers, Chopped Hard Cooked Egg, Red Onion, Horseradish Sauce, Fresh Dill.

CORIANDER SEARED AHI TUNA \$115.00

Asian Noodle Salad, Wasabi & Soy Vinaigrettes.

SHRIMP CEVICHE \$75.00

Tortilla Chips.

SMOKED SALMON ARTICHOKE DIP \$80.00

Crispy Pita Chips.

BAKED BRIE IN PUFFED PASTRY \$60.00

Choice Of Basil Pesto, Blue Cheese & Walnuts, Honey Almond, or Raspberry Cream Cheese,
Fresh Fruit, Sliced Baguette

CHEESE TRAY \$ 115.00

Chef's Assortment Of Domestic & Imported Cheeses (Mozzarella, Brie, Maytag Blue Cheese, Swiss, Cheddar,
Parmesan, Goat Cheese), Fresh Fruit & Crackers.

DELUXE ANTIPASTO \$ 150.00

Chef's Assortment Of Imported & House Cured Meats (La Quercia Prosciutto, Capocollo, Smoked Duck Breast,
Roasted Tri-Tip) & Cheeses (Mozzarella, Brie, Maytag Blue Cheese, Swiss, Cheddar, Parmesan)
Fresh Fruit, Pickled Vegetables, Olives, Sliced Baguette.

ROASTED VEGETABLE TRAY \$ 42.00

Assorted Fire Roasted Vegetables, Roasted Red Pepper Ranch, Sliced Baguette.

CRUDITÉS \$ 30.00

Assorted Fresh Cut Seasonal Vegetables, Ranch Dressing.

AUNT MAUDE'S SIGNATURE
HORS D'OEUVRES

Priced per dozen - 1 dozen minimum per selection

BRUSCHETTA \$ 1.25 EA.

Choose from Tomato Basil or Artichoke or Olive Tapenade, or Balsamic Caramelized Onions & Goat Cheese.

BAJA ROLLS \$ 1.75 EA.

Turkey Breast, Cream Cheese, Spinach, Red Onions, Tomatoes, Flour Tortillas, Roasted Red Pepper Ranch.

POTATO BOATS \$ 2.00 EA.

Choice Of Bacon or Boursin Cheese & Chive.

SAVORY PUFF PASTRY TARTS \$ 1.50 EA.

Choose From Oven Roasted Tomatoes, Garlic & Parmesan, or Spinach & Mushroom or Balsamic Caramelized Onions & Goat Cheese.

SHRIMP COCKTAIL \$ 2.50 EA.

With Cocktail Sauce & Lemons.

STUFFED MUSHROOMS \$ 2.00 EA.

Choose from Andouille Sausage & Cream Cheese or Boursin Cheese Filling.

MEATBALLS \$ 1.75 EA.

Choose from BBQ or Marinara or Dijon Demi-Glace (made with beef & pork)

TERIYAKI SKEWERS WITH GRILLED VEGETABLES \$ 2.00 EA.

Choose from Beef or Chicken or Pork

FRESH FRUIT KABOBS \$ 2.00 EA.

Assorted Selection Of Seasonal Sliced Fruit & Berries, Creamy Honey Dipping Sauce.

HOISIN GLAZED PORK RIBS \$ 3.00 EA.

CHILI CURED LAMB CHOPS \$ 4.50 EA.

BEVERAGES & DESSERTS



FRESH SQUEEZED LEMONADE \$ 32.00/GAL*

Served with Disposable Glasses.

TROPICAL ICED TEA \$ 16.00/GAL*

Served with Lemons, Sweetener & Disposable Glasses.

FRESH BREWED COFFEE \$ 20/GAL*

Choose from Regular or Decaffeinated, Served with Cream, Sugar & Disposable Cups.

SOFT DRINKS \$1.50/PER 12 OZ. CAN

Choose from Coke, Diet Coke, Sprite.

BOTTLED WATER \$ 1.50/PER 16 OZ. BOTTLE

ONE GALLON SERVES 16 8OZ. SERVINGS

***ADD FRESHLY BAKED TRIPLE CHOCOLATE CHUNK COOKIES TO ANY LUNCH FOR AN ADDITIONAL \$1.50 EACH OR CLASSIC PEANUT BUTTER COOKIES FOR AN ADDITIONAL .75 CENTS EACH**

PLEASE INQUIRE FOR OTHER DESSERT REQUESTS & BEVERAGE NEEDS