



**AUNT MAUDE'S**



CATERING MENU

# AUNT MAUDE'S SIGNATURE LUNCH MENU

## SALADS

All salads are packaged individually with dressings on the side, along with sliced baguette and a cookie.

Inquire about Salad Bar Buffets for larger parties.

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

### **SALAD NICOISE \$9.95**

Mixed greens, gulf shrimp, tuna, yukon gold potatoes, kalamata olives, tomatoes, artichokes, and egg.

- red wine vinaigrette

### **COBB SALAD \$9.45**

Chopped mixed greens, diced turkey, ham, chicken, egg, bacon, tomato, onion, cucumber, and mixed cheese.

- choice of dressing; red wine vinaigrette, ranch or blue cheese

### **CAESAR SALAD \$6.95**

Romaine hearts, croutons, and Parmesan-Reggiano with classic Caesar dressing.

Add chicken\* or salmon\* for an additional \$3. • blackened also available

### **STEAK SALAD \$9.95**

Mixed salad greens topped with giardinare, mushrooms, potatoes, onions,

Maytag blue cheese crumbles and sliced Tri-Tip\*.

- red wine vinaigrette

### **PRINTER'S SALAD \$9.95**

Chopped spinach, tomatoes, Maytag blue cheese, and walnuts topped with salmon\*.

- red wine vinaigrette

## SANDWICHES

Sandwiches can be packed individually or on trays for buffet service. Includes pasta salad and a cookie.

### **LOVE AT FIRST BITE \$8.75**

Roast beef, turkey, bacon, tomato, lettuce, onion and mayonnaise on sourdough.

### **TURKEY BOURSIN \$8.75**

Sliced turkey with Boursin cheese, lettuce, tomato and onion on Sourdough.

### **BERKSHIRE HAM & SWISS \$8.75**

On rye with Dijon.

### **ROAST BEEF & CHEDDAR \$8.75**

House-cured roast beef, cheddar, lettuce, tomato and onion with horseradish mayo on baguette.

### **GRILLED PORTABELLA \$8.75**

With roasted red peppers, spinach, onion, mozzarella, and pesto spread on a baguette.

## SOUPS

24 hour notice required • Half gallon minimum order

Creamy Chicken and Wild Rice

Chicken Noodle

Steak and Vegetable

Broccoli Cheese

Minestrone (vegetarian)

Roasted Red Pepper and Tomato (vegetarian)

\$26.00 per ½ gallon (serves 6-8) • \$52.00 per gallon (serves 12-16)

### SOUTHWESTERN TURKEY CHILI

\$31.00 per 1/2 gallon (serves 6-8) \$62.00 per gallon (serves 12-16)

-Chili includes mixed cheese, diced red onion and sour cream to garnish.

## ENTREES

Served with accompanied side(s) and a cookie.

### MAIN STREET CHICKEN \$8.75

Chicken breast sautéed in a spicy garlic butter sauce with mushrooms, tomatoes and scallions.

Served with rice pilaf and vegetable.

### CHICKEN SALTIMBOCCA \$7.95

Pan seared chicken with prosciutto and sage brown butter served with egg noodles tossed with onions, garlic, peas and Dijon butter.

### MAUDE'S POT ROAST \$7.75

Slow roasted beef sirloin or pork roast with garlic mashed potatoes, sautéed carrots and pot roast jus.

### HOUSE-MADE QUICHE \$7.75

Ask about today's flavor. Special requests require 48 hour notice.

Served with pasta salad and fresh fruit garnish.

### ADD MAUDE'S HOUSE SALAD

Mixed greens, diced tomato, cucumber, onion, and parmesan served with Ranch or Red Wine Vinaigrette.

\$1.95 per servings.

## PASTAS

Includes house salad, sliced baguette and a cookie.

### BLACKENED CHICKEN ON ANGEL HAIR \$8.75

Tossed in a light cream sauce with tomatoes, onions, mushrooms and garlic.

### TEQUILA CHICKEN FETTUCINE \$8.75

Spinach fettuccine tossed in a tequila cream sauce with sautéed chicken, tri-peppers, onions and cilantro.

### SHRIMP PESTO \$8.75

Linguine tossed in a pesto cream sauce with sautéed shrimp, tomatoes, onions, mushrooms and garlic.

### MAUDE'S MAC & CHEESE \$8.75

Smoked gouda cream sauce tossed with egg noodles, peas, prosciutto and roasted shallots.

### VEGETARIAN PASTA \$8.75

Angel hair in olive oil, sautéed garlic, roasted shallots, tomatoes, spinach, Kalamata olives, artichokes and goat cheese.

### BAKED LASAGNA \$7.50

Beef & pork, chicken, or vegetarian; house-made marinara and three cheeses.

•minimum 12 svgs. per order/per flavor

# AUNT MAUDE'S SIGNATURE DINNER MENU

## ENTREES

Include your choice of house salad or caesar salad plus two Accompaniments from the list below.

### MAIN STREET CHICKEN \$15.95

Chicken breast sautéed in a spicy garlic butter sauce with mushrooms, tomatoes and scallions.

### STUFFED CHICKEN BREAST \$17.95

Roasted chicken stuffed with prosciutto, spinach and boursin then topped with mornay sauce.

### SMOKED PORK TENDERLOIN \$20.95

Roasted pork sliced with Maytag blue cheese crumbles and port wine demi-glace.

### MAUDE'S POT ROAST \$18.95

Slow roasted beef sirloin or pork roast with pot roast jus.

### 10 OZ. PRIME RIB \$27.95

PRIME GRADE Slow roasted; served with rich au jus and horseradish cream.

### ROASTED RACK OF PORK \$27.95

Eden Natural Farms Berkshire Pork demi-glace.

### {ACCOMPANIMENTS}

Garlic Mashed Potatoes, Gratin Potatoes, Roasted O'Brien Potatoes,  
Rice Pilaf, Roasted Seasonal Vegetables, Green Beans & Carrots, Cauliflower Gratin  
Mac & Cheese add \$1 per serving

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

## PASTAS

Served with house salad or caesar salad and sliced baguette.

### BLACKENED CHICKEN ON ANGEL HAIR \$13.75

Tossed in a light cream sauce with tomatoes, onions, mushrooms and garlic.

### TEQUILA CHICKEN FETTUCCINE \$13.75

Spinach fettuccine tossed in a tequila cream sauce with sautéed chicken, tri-peppers, onions and cilantro.

### SHRIMP PESTO \$13.75

Linguine tossed in a pesto cream sauce with sautéed shrimp, tomatoes, onions, mushrooms and garlic.

### MAUDE'S MAC & CHEESE \$11.75

Smoked gouda cream sauce tossed with egg noodles, peas, prosciutto and roasted shallots.

### VEGETARIAN PASTA \$13.75

Angel hair tossed in olive oil, sautéed garlic, roasted shallots, tomatoes, spinach, Kalamata olives,  
artichokes and goat cheese.

### BAKED LASAGNA \$11.75

Beef & pork, chicken, or vegetarian; house-made marinara and three cheeses.

•minimum 9 svgs. per order/per flavor

# AUNT MAUDE'S SIGNATURE HORS D'OEUVRES

*Based on 12 Servings*

## **SMOKED SALMON SIDE \$30.00**

With capers, chopped hard boiled egg & red onions.

## **SEARED TUNA \$33.00**

Coriander pan seared with Asian noodle salad, wasabi and soy vinaigrette.

## **TUNA TARTAR \$33.00**

With house made potato chips.

## **SHRIMP CEVICHE \$27.00**

With flour tostadas.

## **SMOKED SALMON ARTICHOKE DIP \$27.00**

With crispy pita chips.

## **BAKED BRIE IN PUFFED PASTRY \$18.00**

Served with fruit garnishes and sliced baguette.

Choose from Pesto and Pine Nuts, Maytag Bleu Cheese and Walnuts,  
Honey Almond, or Raspberry Cream Cheese.

## **CHEESE TRAY \$ 54.00**

Chef's assortment of domestic and imported cheeses (Mozzarella, Brie, Maytag Bleu Cheese, Swiss, Cheddar, Parmesan, Goat Cheese) along with fresh fruit & vegetable garnish and sliced baguette.

## **DELUXE ANTIPASTO \$ 93.00**

Imported and house cured meats (La Quercia Prosciutto, capocollo, smoked duck breast, roasted tri-tip) and cheeses (Mozzarella, Brie, Maytag Bleu Cheese, Swiss, Cheddar, Parmesan) along with fresh fruit & vegetable garnish and sliced baguette.

## **ROASTED VEGETABLE TRAY \$ 35.00**

Assorted seasonal vegetables fire roasted with sliced baguette.

## **CRUDITÉS \$ 25.00**

Fresh cut carrots, celery, broccoli, peppers, cauliflower, tomato and dipping sauce.

## **SEASONAL FRESH FRUIT DISPLAY \$ 25.00- \$35.00**

A selection of seasonal fresh cut fruit and berries with honey yogurt dip.

AUNT MAUDE'S SIGNATURE  
**HORS D'OEUVRES**

*Priced per dozen - 1 dozen minimum per selection*

**BRUSCHETTA \$ 12**

Choose from Artichoke, Tomato Basil, or Truffle White Bean and Asparagus on crostinis.

**BAJA ROLLS \$ 18**

Turkey breast, cream cheese, spinach, tomato, flour tortilla, and ranch sauce.

**POTATO BOATS \$ 18**

Bacon, Boursin and Chive or Smoked Salmon.

**SAVORY PUFF PASTRY TARTS \$ 15**

Oven roasted tomatoes, garlic, and parmesan or caramelized onion and goat cheese.

**SHRIMP COCKTAIL \$ 30**

With cocktail sauce and lemons.

**STUFFED MUSHROOMS \$ 24**

Andouille sausage or boursin cheese.

**MEATBALLS \$ 18**

BBQ or Teriyaki style (with beef & pork)

**LAMB MEATBALLS \$ 21**

Rolled with spinach, feta and walnuts.

**HOISIN GLAZED PORK RIBS \$ 30**

**CHILI CURED LAMB CHOPS \$ 45**

## CATERING INFORMATION



### ORDERING INFORMATION

For more information call 515.233.4136 or visit our website at [www.auntmaudesames.com](http://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 caterings. 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, MasterCard, or American Express. Please let us know if you would like to set up a house charge account.

### 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.