

Catering Menu



P.O. Box 36561
Cincinnati, OH 45236
Cincinnati
513.226.1220

“Homemade flavor with a homemade taste!”

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Company Policies

Delivery/Pick Up Service

All of our delightful foods are available for delivery/pick up service. A five-person minimum is required for all deliveries. A Delivery charge will apply to all orders and determined by location.

Staff

Service Staff are hired depending on the amount of people and the length of the event. In the event staffs are required an 18% service charge will be applied to your final price.

Securing Your Date

Please be advised that reservations are not considered definite until an advance deposit is received. Deposits are applied toward your balance and are non-refundable.

A 50% payment of the grand total is due two weeks prior to the event date. Final payment is due five days prior to the date of your event date unless prior arrangements have been established. If any additional charges incurred after the balance is paid, you will be re-billed. We will gladly discuss any additional charges.

Final Guarantee

The guaranteed number of guests attending your event and all final menu selections are due to our office two weeks prior to the date of your event. Should your guest count increase after the final count deadline, we will do our best to accommodate your additional guests. If no guarantee is received, Aunty's will prepare for the number of persons estimated from the catering confirmation.

Method of Payment

Aunty's Homemade Food will gladly accept all major credit cards including Visa, MasterCard, American Express and Discover, cash and checks (business, personal) are also accepted.

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Sunrise Starters

Classic Omelet Station

- *Omelets prepared to order with your choice of diced ham, crumbled sausage, bacon pieces, cheddar cheese, red and green bell peppers, mushrooms and onions.*

French Toast/Pancake Station

- *Thick sliced French toast and fluffy pancakes made to order and topped with your choice of fresh pineapple, kiwi, strawberries, blueberries, whipped cream, powdered sugar and maple syrup.*

Classic Breakfast Buffets

Continental Breakfast

- *Fresh Baked Donuts & Danishes*
- *Fresh Baked Muffins*
- *Assorted Bagels and Cream Cheese*
- *Croissants*
- *Sliced fruit or whole fruit*
- *Assorted Chilled Juices*
- *Coffee & Hot Tea*

Breakfast Buffet

- *Scrambled Eggs*
- *Home Fries with Onions*
- *Bacon or Sausage Links*
- *Aunty's Incredible Pancakes or Buttermilk Biscuits*
- *Assorted Chilled Juices*
- *Coffee & Tea*

Southern Breakfast Buffet

- *Assorted Muffins*
- *Scrambled Eggs*
- *Bacon & Country Ham*
- *Sausage Gravy with Buttermilk Biscuits*
- *Home Fries with Onions*
- *Assorted Chilled Juices*
- *Coffee & Hot Tea*



Luncheons

All served luncheon entrees are served with a taste of elegant salads, one choice of vegetables, one starch, and fresh rolls with butter.

Coconut Chicken

- *Boneless chicken breast coated with a crispy coconut-breading top with a white wine coconut sauce*

Chicken Marsala

- *Boneless chicken breast coated with a Italian breading and Marsala Wine sauce*

Chicken Parmesan

- *Boneless chicken breast coated with an Italian breading and Aunty's Marinara Sauce and the finest Parmesan cheese.*

Aunty's Meat Lasagna

- *Seven layers of lasagna made with the finest ingredients*

Aunty's Vegetable Lasagna

- *Fresh vegetable lasagna made with the finest ingredients*

Smoke Pesto Chicken Penne Pasta

- *Aunty's Pesto blend of sauce tossed up in Penne pasta with an herb-crusted chicken breast.*

Chicken Cordon Bleu

- *Breaded chicken breast stuffed with Mozzarella cheese, Proscuitto ham and red pepper cream sauce.*

Three Cheese Ravioli

- *Ravioli tossed in a champagne lobster cream sauce*

Pecan Encrusted Chicken

- *Chicken coated with crushed pecans, a side of orange citrus rice and an orange glaze.*

Southwest Chicken Alfredo

- *Fettuccini pasta tossed up with southwest Alfredo sauce and herb crusted chicken*

Tandoori Chicken Salad

- *Succulent slices of chicken breast over a bed of mixed green lettuce, almonds, raisins, carrots and our famous house dressing.*



Luncheons (con't)

All served luncheon entrees are served with a taste of elegant salads, one choice of vegetables, one starch, and fresh rolls with butter.

Buffalo Chicken Salad

- *Spicy breaded buffalo chicken tenders served over mixed greens and topped with shredded cheddar cheese, sliced cucumbers, crumbled bleu cheese and spicy southwest ranch dressing*

Chicken Caesar Salad

- *A bed of crisp romaine lettuce shredded Parmesan cheese, homemade garlic croutons and our homemade creamy Caesar dressing with marinated grilled chicken breast.*

Cobb Salad

- *A bed of mixed greens with herb roasted chicken breasts, ripe plum tomatoes, shredded cheddar cheese, mushrooms, chopped scallions and topped with crispy bacon served with creamy ranch.*

Southwestern Steak Salad

- *Marinated grilled flank steak served with mixed mesclun green salad, chopped scallions, sliced tomatoes, black olives, shredded cheddar cheese, sour cream and guacamole. Served with southwestern ranch*

Spring Mix Citrus Chicken Salad

- *A bed of mixed greens with herb roasted chicken breasts, fresh sliced strawberries, mandarin oranges, pineapples, pecan pieces and served with a raspberry vinaigrette dressing.*

Dinner Entrées

All served luncheon entrees are served with a taste of elegant salads, one choice of vegetables, one starch, and fresh rolls with butter.

-Beef Entrées-

Peppercorn Encrusted Beef Tenderloin

- *Served with a rich red wine reduction*

New York Strip Steak

- *Char grilled and served over strips of Portabella Mushrooms with a roasted garlic demi glaze*

Prime Rib of Beef

- *Carved Medium rare and served with Au jus and Horseradish cream sauce*

Garlic Rosemary Rubbed Beef Tenderloin

- *Served with an Herbed Demi Glace*

Special Cuts

- *We can accommodate any cut of meat for your convenience*

-Pork Entrees-

Smothered Pork Chops

- *Breaded chops smothered in a garlic pork gravy*

Roast Pork Loin

- *Herb crusted loin served with an apple chutney*

Char-Grilled Pork Tenderloin

- *Served with an orange bourbon glaze*

Stuffed Pork Loin

- *Pork loin stuffed with Spinach, Sun Dried Tomatoes, Pine Nuts and Asiago cheese and roast Red Pepper garlic cream sauce.*



Dinner Entrees (con't)

All served dinner entrees are served with a taste of elegant salads, one choice of vegetables, one starch, and fresh rolls with butter.

-Seafood Entrees-

Grilled Fillet of Salmon

- *Char grilled and served with a Champagne Dill Cream Sauce*

Stuffed Tilapia

- *Tilapia stuffed with bread crumbs, spinach, parmesan cheese, crab meat, topped with an garlic lemon butter sauce*

Halibut Steak

- *Fresh Halibut lightly seasoned and sautéed with butter and lemon*

Jack Daniels Salmon

- *Filet of Salmon Grilled and Glazed with a Sweet Jack Daniels Sauce*

Aunty's Crab Cakes

- *Traditional crab cakes made with a little flare, top with special remoulade sauce*

Lobster a L'americaine

- *A 5-8 oz. Lobster tail oven roasted with Shallots, Thyme, Brandy, and Tarragon. Served with a Garlic butter sauce*

Pan Seared Tuna

- *Seared Tuna with s Ginger Soy Zinfandel sauce*

-Chicken Entrees-

Chicken Florentine

- *Stuffed with Spinach and Fontina Cheese, served with a White Wine Cream Sauce*

Chicken Primavera

- *Grilled and Nested on a Bed of Seasonal Vegetables With an Herbed Valoute*



Dinner Entrees (con't)

All served dinner entrees are served with a taste of elegant salads, one choice of vegetables, one starch, and fresh rolls with butter.

Chicken Pizzaiolo with Artichokes

- *Grilled chicken with Herbed Tomato Concasse and Artichokes Cream. Topped with Pine nuts and Asiago cheese*

Blackened Chicken Pesto

- *Rubbed with Cajun Spices and Blackened. Served with a Pistachio Pesto Cream Sauce*

Chicken Petite-Duc

- *Sautéed until brown, and served with a Maderia wine sauce and Wild Mushrooms*

Crab Stuffed Chicken

- *Chicken breast stuffed with a Rich Crab Stuffing topped with an spicy cream sauce*

Stuffed Chicken Marsala

- *Chicken breast stuffed with Italian's breading, Pine Nuts Sun Dried Tomatoes, Spinach and Parmesan cheese topped with Marsala sauce*

Chicken Cattiorr`e

- *Tender Chicken breast seasoned with fresh Peppers, Onions and Mushrooms with a Burgundy Marinara sauce*

Lemon Pepper Chicken

- *Oven Roasted Quarter Chicken Drizzled with a Sweet Lemon Pepper Garlic sauce*

Outdoor Gatherings

Our Outdoor Gatherings can be as casual or as formal as you like. Plates, Utensils, Cups, and Napkins are included. China and Silverware are available upon request

The Executive Cookout

- *Center Cut New York Strip Steak Char Grilled to Perfection. Served with sautéed Mushrooms and Onions. Select Three Accompaniments Dishes*

Summer Day Picnics

- *Char Grilled Fresh Hamburgers*
- *Hot Dogs (Pork or Beef)*
- *Select Three Picnic Accompaniment Dishes*

Aunty's Country Barbecue

- *Barbecued Baby Back Ribs*
- *Barbecued Chicken*
- *Select Three Picnic Accompaniment Dishes*

Other Outdoor Selection

- *Shrimp Kabobs with Mushrooms, Onions, and Bell Peppers*
- *Chicken Kabobs with Mushrooms, Onions and Bell Peppers*
- *Italian Sausage with Peppers and Onions*
- *Beef Kabobs with Mushrooms, Onions and Bell Peppers*

Picnic Accompaniments

- *Corn on the Cob*
- *Pasta Salad*
- *Boston Baked Beans*
- *Potato Salad*
- *Bake Potatoes with toppings*
- *Homemade Cole Slaw*
- *Fresh Seasonal Fruit Salad*
- *Tossed Garden Salad*
- *Tomato Salad with Feta and Herbs*
- *Marinated Artichoke Salad*
- *Three Cheese Tortellini Salad*
- *Roasted Potato Salad*
- *Devil Eggs (Regular or Crab)*

All outdoor Gathering includes Lemonade, Ice Tea or Country Punch

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Hors D'oeuvres

50 piece minimum per selection

Hot Assorted

- *Swedish, or Honey Barbecue Meatballs*
- *Sesame Chicken Skewers with fresh Scallions*
- *Mushrooms Filled with Sweet Italian Sausage*
- *Miniature Cocktail Reubens*
- *Miniature Egg Rolls with Duck Sauce*
- *Bruschetti Topped with Fresh Basil, Mozzarella, and Plum Tomatoes*
- *Mushrooms Filled with Three Cheeses and Jumbo Lump Crab*
- *Potato Pancakes with Sour cream and Apples*
- *Buffalo Chicken Wings*
- *Key Lime Chicken Wings*
- *Breaded Chicken Breast Tenderloins*
- *Artichoke Crab Dip*
- *Beer Battered Mozzarella Sticks*
- *Stromboli Wedges*
- *Blackened Chicken Quesadilla with Cajun Ranch*
- *Mediterranean Beef Kabobs*
- *Miniature Quiche Lorraine*

Cold Assorted

- *Fresh Fruit kabobs with dipping sauce*
- *Crab Stuffed Deviled Eggs*
- *Proscuitto and Basil Pinwheels on Toast*
- *Assorted Pinwheel Sandwiches*
- *Assorted Cocktail Sandwiches*
- *Cucumber Medallions*
- *Salami Cornets stuffed with Herbed Cream Cheese*



Hors D'oeuvres (con't)

Hot and Cold Seafood

- *Crab Fritters with Cocktail sauce*
- *Coconut Shrimp with plum sauce*
- *Scallops Wrapped in Bacon*
- *Grilled Shrimp in Sweet Garlic Sauce*
- *Crab Pasta Salad*
- *Chilled Jumbo Shrimp and Cocktail Sauce*
- *Mini Crab Cakes*

Special Displays

- *Vegetable Display*
Crisp fresh vegetable arrangement served with our homemade creamy ranch dip
- *Seasonal Fruit Display*
Sliced seasonal fresh fruit served with whipped fruit dip
- *International and Domestic Cheese Display*
An arrangement of assorted cheeses garnished with marinated olives and assorted crackers.
- *Antipasto Display*
Mozzarella and provolone cheeses with sliced pepperoni, Genoa salami, marinated olives, artichokes and red peppers.



Meat Carving Station

Carving Station

- *Tenderloin of Beef with a Creamy Horseradish and Burgundy Sauce*
- *Top Round of Beef with Au Jus*
- *Roast Turkey Breast With Cranberry Chutney*
- *Rack of Lamb with Mint Sauce*
- *Honey Baked ham*

Hot Station

Pasta

- *Bowtie Pasta with Italian Sausage and Plum Tomato Cream Sauce*
- *Penne Pasta with Grilled Chicken, Andouille Sausage and Shrimp in a Roasted Red Pepper Cream Sauce*
- *Penne Pasta with Smoked Chicken, Bell Peppers and Spinach in Bleu Cheese Cream Sauce*
- *Bowtie Pasta with Grilled Chicken in a Garlic Butter Sauce with Shredded Asiago Cheese*
- *Sautéed Shrimp, Scallops, and Sweet Italian Sausage Tossed with Rotini Pasta in a Fennel and Sambuca Cream*



Accompaniment Dishes

- *Garlic Mashed Potatoes*
- *Garlic Parmesan Mashed Potatoes*
- *Butter Mashed Potatoes*
- *Au Gratin Potatoes*
- *Long Grain & Wild Rice*
- *Herb Roasted Red Potatoes*
- *Macaroni and Cheese*
- *Boston Baked Beans*
- *Cornbread Dressing*
- *Sautéed Vegetable Medley*
- *Country Green Beans*
- *Steam Broccoli Crowns*
- *Honey Glazed Carrots*
- *Stuffed Baked Potatoes*
- *Country Style Green Beans*
- *Twice Baked Potatoes*
- *Buttered Corn*
- *Summer Squash Medley*
- *Sautéed Snap Peas and Carrots*
- *Candied Yams*
- *Country Cabbage*
- *Baked Sweet Potatoes*



Desserts/Pastries

Cheesecakes

- *Plain*
- *Sweet Potato*
- *Key Lime*
- *Triple Chocolate*
- *Chocolate Raspberry*
- *Coffee*
- *Senorita*
- *Assorted Cheesecake Cups*

Bread Puddings (All Bread Puddings are served with our famous Cognac sauce)

- *Plain Bread Pudding*
- *Peach Bread Pudding*
- *Strawberry Banana Bread Pudding*
- *Berry Blast Bread Pudding*
- *Apple Cinnamon Breading*

Cookies

- *Chocolate Thunder Brownies*
- *Chocolate Chip Cookies*
- *Oatmeal Raisin Cookies*
- *Peanut Butter Cookies*

Cakes and Pies

- *Carrot Cake*
- *Pound Cakes*
- *Apple Pie*
- *Pecan Pie*
- *Key Lime Pie*
- *Sweet Potato Pie*
- *Chess Pie*
- *Lemon Meringue Pie*
- *Black Berry Pie*

