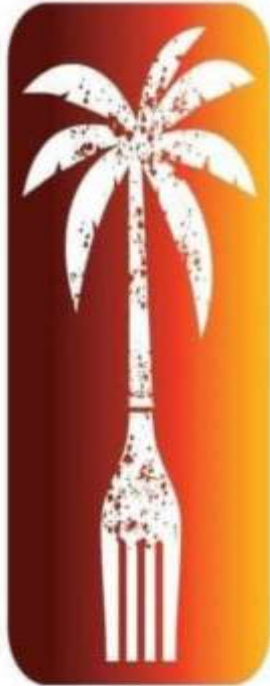

Third Coast Catering

By Aunt Sissy's Kitchen



Owned and Operated by

Joan M. Pucciarello

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14254 SPID, Unit 109, Corpus Christi TX 78418

Dips and Spreads (per person)

Cold Items

Artichoke and Parmesan Dip served with baguettes	\$ 2.50
Black Bean, Roasted Corn and Avocado Salsa with Chips	\$ 2.50
Roasted Veggie Dip served with Baguettes	\$ 1.95
Guacamole served with Tortilla Chips	\$ 2.50
Shrimp Dip served with Baguettes	\$ 4.95
Smoked Salmon Dip served with Baguettes	\$ 4.95
Deli Salads:	
Greek Pasta, Broccoli Salad, Home Style Potato Salad	\$ 1.95

Hot Items

Spinach, Artichoke and Parmesan Dip served with Baguettes	\$ 3.95
Buffalo Chicken Dip served with Chips	\$ 3.95
Queso with Ground Beef served with Tortilla Chips	\$ 3.95
Coastal Blue Crab and Artichoke Dip served with Baguettes	\$Market
Coastal Blue Crab Dip served with Toasted Baguettes	\$Market

Charcuterie



Let our Charcuterie experts build you a display to meet your vision and budget. We can start with fruit and cheese and build on with other accompaniments such as Italian meats, olives, nuts, sweets, imported cheeses, bries, dips and spreads, roasted and grilled veggies, pickled veggies, jams, crackers and breads

Mini Sandwiches (per piece)

Roasted Chicken Salad on Mini Croissants	\$ 1.95
Honey Baked Ham and Roast Turkey Combo	\$ 1.95
Chopped Beef Brisket Sliders	\$ 3.50
Buffalo Chicken Sliders	\$ 3.00
Traditional Beef Sliders	\$ 3.00

Cold Items (per person 1 piece per person)

Caprese Salad Skewer	\$ 1.25
Antipasti Kabob	\$ 1.25
Roasted Chicken Salad served in Phyllo Tart Shells	\$ 1.95
Jumbo Shrimp Shooters with Cocktail Sauce (2 shrimp)	\$ 4.50
Shrimp Ceviche Shooters	\$ 2.95
Smoked Salmon Roulade	\$ 1.95
Shrimp Salad served in Phyllo Tart Shells	\$ 1.95
Cucumber Rolls stuffed with Ahi Tuna Poke or Blue Crab Salad	Market

Hot Items 1 piece per person)

Cocktail Meatballs	\$.50
Choice of: Luau, Swedish, Italian, Raspberry Chipotle or Creole	
Buffalo Chicken Puff Pastry	\$ 1.95
Lasagna Puff Pastry	\$ 1.95
King Ranch Chicken Puff Pastry	\$ 1.95
Crack Chicken Puff Pastry	\$ 1.95
Polynesian Chicken Bites	\$ 1.95
Empanditas - Crisp Wonton filled with Southwest Chicken or Beef, Beans and Shredded Cheese Served with Avocado Cream Sauce	\$ 2.25
Silver Dollar Crab Cakes served with Remoulade and Cocktail Sauce	\$Market

Cold Luncheon Selections (priced person)

Casual Lunch

\$ 15.95

An Assortment of Sandwich Halves (2 per person) to include:

Our Classic Chicken Salad served on Croissants

Oven Roasted Turkey Breast with Muenster Cheese

Maple Glazed Honey Ham and Cheddar Cheese,

Roast Beef and Pepper Jack Cheese

Served on a variety of breads

Lettuce, Tomato, Pickles, Mustard and Mayo on the Side

Accompanied by a Fresh Fruit Tray, Chips and Chocolate Chip Cookies

Potato or Pasta Salad can be added for \$2.00 per person

Hot Entrees - served with two sides, garden or caesar salad and bread

please ask us for a quote on a 2 meat option

Chicken Options

Smothered Homestyle Chicken Breast with Onion Gravy	\$ 12.95
Roasted Crack Chicken - Chicken Breast Roasted in Ranch Gravy and topped with Crumbled Bacon and Cheese	\$ 12.95
Chicken Alfredo roasted Chicken in a Creamy Alfredo Sauce	\$ 12.95
Parmesan Encrusted Chicken Breast with Italian Red Sauce Topped with Mozzarella Cheese	\$ 12.95
Chicken Milano - Chicken Breast Roasted in a creamy Italian Alfredo Sauce with Mushrooms and Sun Dried Tomatoes	\$ 13.95
Chicken Florentine - Chicken Breast Roasted in a creamy Italian White Wine Alfredo Sauce with Fresh Spinach, Diced Tomatoes and topped with Italian Cheese	\$ 13.95
Chicken Marsala - Chicken Breast Roasted in a rich Marsala Wine Sauce with Baby Bella Mushrooms	\$ 14.95
Chicken Piccata - Chicken Breast Roasted with Italian White Wine, Sauce, Italian Spices, Fresh Lemon and Capers	\$ 15.95
Southwest Chicken Enchilada Casserole	\$ 11.95
Chicken Spaghetti	\$ 11.95
Roasted Chicken & Rice Casserole	\$ 11.95

Beef Options

Our House Specialty - Beef Bourguignon - Tender Slices of Sirloin Tip Roast Braised in a Rich Beef Burgundy Sauce with Caramelized Pearl Onions and Baby Bella Mushrooms	\$15.95
Beef Stroganoff - Tender Beef Tips with Caramelized Pearl Onions, Braised in a Rich Beef Sour Cream Sauce with Fresh Dill and Baby Bella Mushrooms	\$14.95
Italian Meatballs with Traditional Italian Red Sauce	\$12.95
Tex/Mex Beef and Cheese Enchilada Casserole	\$11.95
Meatloaf with a Savory Tomato Glaze	\$11.95
Traditional Italian Lasagna with Ground Beef and a Hint Of Italian Sausage	\$12.95

Drinks:

We provide unsweet tea and water in beveled jar containers with ice, cups, sweeteners and lemons for \$2.00 per person. We are always happy to accommodate additional choices of your preference.

Hot Entrée Accompaniments

Vegetables

Roasted Green Beans
Roasted Broccoli Crowns
Grilled Zucchini & Yellow Squash
Green Bean Casserole

Roasted Corn off the Cob
Honey Glazed Carrots
Roasted Mixed Veggies
(Additional charge)

Starch

Steamed White Rice
Charro Beans
Au Gratin Potatoes
Twice Baked Potato Casserole
Pasta of Choice

Spanish Rice
Garlic Mashed Potatoes
Three Cheese Macaroni
Herb Roasted Potatoes

Themed Buffets (Per Person)

Hamburger and Hot Dog Bar

Grilled 6 ounce 100% Angus Beef Burger and Jumbo Hot Dog

Includes: Cheese Assortment, Shredded Lettuce, Sliced Tomatoes,
Pickles, Chili, Ketchup, Mustard and Mayo

Served with Assorted Chips and your Choice of Two Sides:

Baked Beans, Potato Salad, Mac & Cheese, Roasted Corn \$14.95

Add Jalapenos, Grilled Onions and Grilled Mushrooms \$ 3.00

Tex Mex Buffet

Choose One: Southwest Chicken Enchilada Casserole or Tex/Mex
Beef and Cheese Enchilada Casserole

Choose One: Chicken Fajitas or Beef Fajitas

Includes: Flour and Corn Torillas, Grilled Onions, Grilled
Peppers, Fresh Salsa, Shredded Cheese, Sour Cream,
Guacamole and Jalepenos

Served with choice of two: Spanish Rice, Charro Beans, Roasted

Corn off the Cob, Grilled Zucchini and Yellow Squash \$14.95

Add Queso and Chips \$ 3.00

Italian Buffet

Choose Two: Italian Meatballs with Marinara, Lasagna, Chicken
Parmesan, or Chicken Alfredo

Pasta of Choice

Roasted Italian Green Beans

Garden Salad or Caesar Salad

Garlic Buttered Bread Stick

\$ 13.95

Desserts

We Partner with Southern Sweets Corpus Christi
For all our dessert needs
Let us know if you are interested in desserts and
We will provide the contact information

Catering Terms and Policies

*There is a minimum order of 50 for all items.
One week notice required for all orders.
Delivery Charge is assessed based upon location.*

Please note for all ongoing clients such as our refinery clients on outages or training meetings we will work with you to adjust the minimum orders.

*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-five percent (25%) 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.

*Third Coast Catering accepts all forms of credit payment; however a Five Percent (5%) fee will be charged to your credit card to cover the processing fees associated with the Card.
Preferred Payment is by Cash, Money Order or Check.*

*We very much look forward to providing
you with a quote for your next Event*