

Aunt Pittypat's Sample Menus

Aunt Pittypat's Catering has served Oklahoma for over 30 years, providing the best in custom catering & creative menu & event ideas. Please enjoy this sampling of menus but do not hesitate to ask for additional options or have us build a special menu just for you! The following are all appropriate for Holiday parties, Wedding receptions or Social events.

All of the following menu prices are for food & display only. We would be happy to price service, linen, upscale acrylic or china for your event as well, with further information.

All Prices are subject to change based on the market

"Parties by the Bite"

Heavy Hors D'Oeuvres Station Menus

Menu #1

Bacon Pineapple Cream Cheese served with Assorted Crackers

Assorted Seasonal Vegetable Display with Red Pepper Dip

Creamy Stroganoff Meatballs

*Pre-Stuffed House-made Rolls with Smoked Turkey & Roast Beef
served with Sweet Onion Aioli & Apple Horseradish Sauce*

*Double Fudge Brownie Bites & Lemon Bars with Powdered Sugar or Cheesecake Squares
\$9.00 pp*

Menu #2

Marinated Baron of Beef sliced & served on a baguette chip with Garlic Aioli, Micro Greens & Truffle Oil

Crab & Artichoke Fondue with Garlic Bagel Chips

Marinated Seasonal Vegetable Display

Brie en Croute layered with Caramelized Pecans served with Sliced Apples & Toasted French Rounds

Sesame Chicken with Spicy Sweet Jezabel Sauce

Fresh Seasonal Fruit with Cinnamon Romanoff

*Assorted Bite Sized Sweets
\$13.95 pp*

Menu #3

Carving Station of Baron of Beef with Apple Horseradish Sauce & House-made Breads

Gourmet Flavored Cream Cheese Pies with Assorted Crackers & Lavosh

Grilled Vegetables Drizzled with Balsamic Vinegar

Bacon Wrapped Chicken & Artichoke Bites with Cilantro Cream

Southwestern Vegetable Wontons with Tomatillo Salsa

Panzanella Salad Skewer with Tomato, Cucumber, Mozzarella & Foccacia & Balsamic Reduction

Prosciutto Wrapped Melon with Fresh Mint

Dessert Station

*Classic Creamy Cheesecake served in Martini Glasses with sides of Chocolate Sauce, Caramel, Nuts, Fruit
\$22.00 pp*

Menu #4

Chilled & Deveined Shrimp served in a Pewter Bowl with Lemon Stars, Cocktail Sauce & Caper Remoulade

Sliced Herb Crusted Beef Tenderloin displayed with Whole Grain Mustard & Green Onion Aioli

Baby Russett Potatoes piped with Crème Fraiche & Caviar

Tequila Cured Salmon on a Cucumber Crisp

Filo Diamonds baked with Wild Mushrooms, Thyme & Goat Cheese

Blue Cheese, Apple, & Bacon Chutney Bouchee

Mini Cranberry & Orange Muffins stuffed with Smoked Turkey & Chutney Butter

*Warm Chocolate Fondue surrounded by dipping options to include
Strawberries, Pineapple, Grapes, Melon, Pretzel Rods, Graham Crackers & Pound Cake with Skewers
\$38.00 pp*

We also offer fabulous specialty additions such as

Tuscan Bruschetta Bar

Wicked Mashed Potato Bar

Dim Sum & Then Some Asian Station

Seafood Raw Bars on Ice

Vodka & Caviar Bar

Risotto & Pasta Chef's Stations

Rack of Lamb or Buffalo Carving stations

Mexican Fiestas

Island Fare

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All of our displays are designed with style & class to impress your guests. We use only the finest Silver, Pewter & Glass display equipment & can also arrange incredible specialty linen to take your event to the next level of WOW!

Let us schedule a personal consultation to custom design your menu with our renowned Chef Christine Dowd to ensure we exceed your highest expectations of creativity, flavor & trend setting style!

Last Updated January 2018

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