

Sista's Kitchen Catering

BREAKFAST • LUNCH • DINNER

Hors D'oeuvres Small Bites. Big Taste.

Our Hors D'oeuvres menu consists of bite-sized snack foods usually served before the main course. Heavy hors d'oeuvres can substitute a traditional buffet, providing a greater variety of options for your event guests. Treat your guests to our butler style passed appetizers for an additional cost.

Appetizer Trays \$30 - \$100 Selection Varies
Fruit Trays \$30 - \$100
Vegetable Trays \$30 - \$100
Spinach Dip Bites \$5.00 per person
Surf & Turf Bites \$10 per person
Hamburgers & Cheeseburger Sliders
\$5-\$6 per person (2 ct.)
Buffalo Sliders w/ Ranch dipping sauce \$5 per person
Pulled Pork Sliders \$10 per person (2 ct.)
Chicken Sliders \$5 per person (2 ct.)
Cajun Chicken Strips \$5 per person
Potato Bites (may contain pork) \$5 per person (2-4 ct.)
Spicy, Mild or BBQ Chicken Wings \$5 per person (3-4 ct.)
Chicken Kabobs \$10 per person (2 ct.)
Cheese Stuffed Jalapeño Peppers \$8 per person (3-4 ct.)









Clockwise: Potato Bites, Appetizer Sampler, Deviled Eggs, Bacon Chicken Wrapped Jalapeños

Breads

Nothing wrong with a little dough! Every good dinner should be served with a roll.

Croissants
Yeast Dinner Rolls
Wheat Rolls
Jalapeño Cornbread (Specialty)
Cornbread (Specialty)

Jerk or Lemon Pepper Drumettes \$5 per person (3-4 ct.)
BBQ & Buffalo Drumettes \$5 per person (3-4 ct.)
Corn Bread Dressing Cups \$10 per person
Nacho Shots \$5 per person

Cajun Boudin Balls (contains pork) \$5 per person (2 ct.) Bacon Grilled Chicken Jalapeño Wraps (contains pork) \$10 per person (3 ct.)

Chipotle BBQ Meatballs \$5 per person (3-4 ct.)
Deviled Eggs \$5 per person (2-3 ct.)
Seafood Bites \$10 per person (2-3 ct.)
Mexican Bites \$5 per person (2-3 ct.)
Pizza Bites \$5 per person (2 ct.)
Meat Bites \$10 per person (2 ct.)

*Menu Item Contains Seafood. Seafood is based on Market Pricing and could include additional charges.

Salads

A Great Start

Our Salad menu is the perfect start or addition to any menu option. Seeking a lighter option for your event? Try selecting a few options below to create your own salad bar

Garden Salad Iceberg, Romaine or Organic Lettuce, Tomatoes, Cucumbers and Carrots Served with Italian, Ranch, Thousand Island, French, and Raspberry Vinaigrette Dressings

Macaroni Salad Chicken Salad Tuna Salad Fruit Salad

Egg Salad Chilled Pasta Salad Shrimp Salad Coleslaw







Seafood Pasta

Entrees Appetite Fulfilled

Our Entree menu consists of a variety of selections of meats, pastas and seafood which pair perfectly with any of our starches and vegetables. Our entrees can be self-serve, plated and buffet. *Please Note: there will be an additional charge added for plated or buffet.*

Pulled Pork (Specialty)
Honey Baked Ham (Specialty)
B-B-Q or Swedish Meatballs
Jambalaya* (Specialty)
Contains Seafood, Beef, Pork and Chicken
Crawfish Étouffée* (Specialty)
Shrimp Étouffée* (Specialty)
Combining Crawfish and Shrimp is an upcharge
Shrimp Scampi with Sautéed Spinach*
Market Price

Mardi Gras Pasta* (Specialty)
Contains Seafood, Beef, Pork and Chicken
Seafood Gumbo (3 Gal. Min.) \$300
Chicken & Sausage Gumbo (3 Gal. Min.) \$150
Pit Smoked Sliced Brisket
Must be advanced ordered 24-48 hours prior
Grilled Chicken Breast

Zydeco Pasta (Specialty) Seafood Pasta* (Specialty) Sausage Pasta Chicken Pasta Shrimp Pasta* Crawfish Pasta*

*Menu Item Contains Seafood. Seafood is based on Market Pricing and could include additional charges.

Vegetables

Because Mom said so ...

Pair our vegetables and starches with an entree or in addition to your heavy hors d'oeuvres option for a healthy and hearty dinner.

Green Beans
(Potatoes or Bacon)
Veggie Melody
Collard Greens
(May Contain Pork)
Spinach
Peas
Fresh Green Beans
(Specialty)

Peas and Carrots
Steamed Broccoli
Cabbage
Brussel Sprouts (Specialty)
Asparagus (Specialty)
Zucchini (Specialty)
Squash
Cauliflower (Specialty)

Starches

Who said carbs couldn't be cool?

Broccoli Cheese Casserole
Twice Baked Potatoes (Specialty)

Candied Yams
Dirty Rice (Specialty)

Rice Pilaf
Cornbread Dressing (Specialty)

Confetti Corn

Red Beans and Rice with Andoullie Sausage

BBQ Baked Beans
Potato Salad







Top Left: Smothered Port Chops, Bottom Left: Potato Salad, Center: Grilled Steak, Top Right: Macaroni and Cheese, Center Right: Peas & Carrots, Bottom Right: Cabbage



Fruit and Vegetable Display Color. Lots of it!

Let Sista's prepare a plentiful fruit and vegetable display for your guests to enjoy.

Fruit Kabobs Tray \$40 - \$100

Vegetable Kabobs Tray \$40 - \$100

Watermelon, Honeydew, Cantaloupe, Grapes and Strawberries Cucumber Slices, Carrot Sticks, Celery Sticks, Pickled Okra, Petite Pickles, Sweet Pickles and Olives

Various fruits are used for Fruit Trays and Displays, please note fruits are seasonal, so availability will vary.









Clockwise: Vegetable Tray, Fruit Display, Fruit Kabobs and Fruit Tray



Lemon Tea Punch



Sweet Tea / Besh Strawberry Lemonade Punch

Beverages
You'll definitely need one of these after your Sista's Kitchen meal!

Lemon Tea Punch, Sparkling Lemon Tea Punch, Lemonade, Sparkling Lemonade, Besh Strawberry Lemonade, Sangria and Bottle Water

Assorted Cheeses and Dips

Grab. Dip. Chew. It's Simple.

Our assorted cheese, crackers and dips are the perfect party food and a popular light bite option.

Assorted Cheese and Crackers Ranch, Spinach, Crab, and Bleu Cheese Dips Cheddar, Pepper Jack, Cheddar, Swiss Cheese



Nacho Bites

Desserts

The cherry on top to your lunch or dinner menu! No lunch or dinner is perfect without our dessert.

Banana Pudding German Chocolate (Specialty) Lemon Ice Box Pie Lemon Cake Coconut Pineapple Cake (Specialty) Rum Cake (Specialty) Sock It To Me Oui Gooey Cake (Specialty) Key Lime Pie **Apple Pie**

Pumpkin Pie **Assorted Cookies Boston Strawberry Pie Bread Pudding** Chocolate Brownie Bites Pecan Pie Sweet Potato Pie Peach Cobble Apple Cobbler **Blueberry Cobbler** Pecan Cobbler



Coconut Pineapple Cake



Sista's Kitchen Signature Refreshing Station

Most Requested. Quench your Thirst with an Assortment of Punches, Teas and Infused Water

SISTA'S KITCHEN CATERING PACKAGES

Pick your favorites and let's put it all together!

Packages with 50 guest or more will include complimentary table utensils which include table cloth, plastic plates, plastic cutlery, cups and napkins. Table Utensils can be added to any package for an additional \$40.00 per 25 guest.

Sista's Petite \$19.99 per person

25 minimum requirement. If not met a \$10 upcharge will be added. Select one of each: Entrée, Vegetable, Starch, Bread, One Punch

Sista's Par \$24.99 per person

25 minimum requirement. If not met a \$10 upcharge will be added.
Select Two Entrees, One Vegetable, Two Starches, One
Bread, One Punch

Sista's Plentiful \$29.99 per person

25 mimimum requirement. If not met a \$15 upcharge will be added.

Select Three Entrees, Two Vegetables, Two Starches, Two

Breads, Two Punch Options

Sista's Kitchen Bundle Package

for \$1,200.00

(Feeds up to 50 people)

Select Two Hors D'oeuvres Or One Salad, Chicken Pasta, Green Beans, Dinner Roll and Punch

> Sista's Kids Kids love Sista's too!

Create Your Own Package

Choose 2 of the following for \$25 per child:
Hamburgers/Cheeseburgers, Hot Dogs, Cheddar Nachos,
Beef Sliders, Corn Dogs, Assorted Chips, Fries or
Tater Tots, Fruit Cups, Punch, Juice Boxes or Bottle Water
(minimum 25 kids)

Sista's Kids Bundle Deal

Hot Dogs or Hamburgers with the Works, Cheddar Cheese Nachos and Punch \$600 (25 kids max) Sista's Extras

A little extra taste of extravagance!
Build your own Burger Station
\$20 per person
Baked Potato or Pasta Bar
\$20 per person
Dessert Station (2 to 4 desserts)
\$10 and up per person
Lavish Dessert Station (4 to 6 desserts)
\$20 and up per person
Candy Station
\$10 and up per person

Breakfast / Lunch

Ice Cream Sundae Bar

\$15 per person

Breakfast Plates \$10-\$15 per person Lunch boxes \$10 per person which includes sandwich, chips, cookie and drink.

BREAKFAST MEAT Bacon

Smoked Sausage Pan Sausage

OTHER
French Toast
Omelets
Breakfast Skillets
Muffins, Bagels,
Cinnamon Rolls,
Donuts

Turkey
Ham
Chicken
Roast Beef
Bologna
Salami
Grill Cheese

COOKIES Sugar Chocolate Chip Peanut Butter Oatmeal



Buffet Setting

Catering Services / Add-On

All specialty items contain and upcharge because of ingredients and/or prep/cook time.

For deliveries over 30 miles there will be a \$50.00 to \$75.00 delivery charge.

Serving Bundle is \$40.00 per 25 guests, includes table cloth plastic plates, plastic utensils, cups and napkins.

Chafer rentals: \$300.00

Plate, Flatware and Glasses are \$15.00 per guest.

Food Servers are \$25.00 hour/per server.

Set up charge: \$50.00 /hour. Clean-up charge: \$75.00 /hour.

A 10% to 20% gratuity will be added for full service catering.

BOOKING CATERING REQUIREMENTS: For events booked 2 weeks in advance a 20% deposit required at booking. Final payment due 48 hours before event.

For events which will occur one week or less from the date of booking, FULL PAYMENT is due at the time of booking.

MEAL SERVICE / MEAL PREP: For a family of 3-4 people

Monthly contracts, can cancel at any time with a week notification.

3 days a week meal delivery service with food provided is \$600.00

5 days a week meal delivery service with food provided is \$900.00

7 days a week meal delivery service with food provided is \$1300.00

PERSONAL CHEF SERVICES: In home meal preparation which is \$50.00 per hour for 1 to 4 people and for 5 to 10 people it is \$100.00 hour. Anything over 10 people will have to be determined based on services provided.









