

My Sister's Affair Catering

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My Sister's Affair is a full service caterer that understands the essentials of the finest details of your social occasion. We specialize in the perfect complement of food for corporate gatherings, unique weddings, afternoon teas, family reunions, and spectacular gala events. From conception to the grand finale, our specialty is preparing delicious food that is not only pleasing to the eye but pleasing to the palate.

~Linda Rodriguez

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Appetizers/ Hors d'oeuvres

Bruschetta

Vine ripened tomatoes, fresh basil, and garlic. Served with crostini.

Fried Ravioli

Crispy fried cheese ravioli served with marinara dipping sauce.

Tortellini

Spinach and ricotta tortellini with sun-dried tomatoes and a touch of parmesan cheese served in shooter glasses.

Sweet Potato Fries

Sweet potato French fries sprinkled with cinnamon and brown sugar, served in a shooter glass.

Corn Fritters

Crisp, steamy bites of corn fried in a sweet batter.

Fried Green beans

Fresh green beans fried in a light batter and seasoned.

Vegetable Shooters

Seasonal vegetables served in a shooter glass on top of your choice of ranch or blue cheese dressing.

Jalapeño Poppers

Jalapeños oven roasted and stuffed with cream cheese.

Caprese

Fresh mozzarella with basil and extra virgin olive oil served on freshly sliced tomatoes.

Basil Marinated Mozzarella & Tomato

Fresh cherry tomatoes with mozzarella, basil, and olive oil.

Stuffed Mushrooms

Fresh mushrooms caps filled with your choice of fresh herb and cheese or seafood.

California Sushi Rolls

Bite size sushi rolls filled with choice of crab, shrimp, cucumber and shrimp.

Roasted Asparagus Bundles

Fresh tender asparagus wrapped in bacon, roasted to perfection.

Assorted Sliders

Assorted cocktail sliders: chicken, pulled pork, and mini burgers.

Miniature Stuffed Potatoes

A sliced new potato topped with a creamy blend of whipped potatoes, cheddar cheese, and bacon.

Chicken Puffs

Mini pastry puffs stuffed with curry chicken salad made with grapes, mandarin oranges, and pecans.

Mini Crab Cakes

Lightly breaded mixture of lump crab and imitation crab seasoned perfectly.

Asparagus Phyllo with Cheese

Asparagus tips combined with a blend of cheese wrapped in a flaky phyllo dough wrapper.

Caramel Apple and Goat Cheese in Phyllo

Apple, cheese, walnuts and caramel in a phyllo beggars purse.

Beggars Purse

Filled with mushrooms or spinach and a ricotta filling wrapped in phyllo dough.

Spinach Spanakopita

Phyllo sheets layered with savory spinach and wrapped in triangles.

Southwest Chicken Quesadillas

Flour tortillas filled with smoked chicken, pepper, and three different cheeses rolled into a cornucopia. Served with pico de gallo.

Chicken on Bamboo Skewers

Marinated grilled chicken skewered with onions, peppers, and vegetables.

Grilled Beef Tenderloin Skewers

Tender, succulent beef tenderloin skewered with onion, peppers, and vegetables.

Seafood ceviche

Fresh fish and seafood marinated in lemon juice, fresh herbs, avocados and red onions. Served with an assortment of crackers.

Shrimp Skewers

Cajun, coconut, or scampi shrimp skewered with onions, peppers, and vegetables.

Succulent Jumbo Shrimp

Served with our own special blend of cocktail sauce, lemons.

Oysters on the Half Shell (market price)

Fresh gulf oysters served on the half shell with our own special blend of cocktail sauce.

Shrimp Cocktail

Fresh boiled shrimp over a bed of lettuce with avocados and a special blend our homemade cocktail sauce. Served in wine glasses.

Shrimp Shooters

Fresh shrimp served on top of cocktail sauce with a garnish of celery.

Mexican Ceviche

Sautéed shrimp, assorted fish, avocados, shallots, lime juice, lemon juice, and cilantro mixed with a special blend of cocktail sauce.

Smoked Salmon

Thinly sliced smoked salmon served with a cream cheese and dill spread.

Assorted Cheese and Fresh Fruit

A beautiful collection of cheese and fresh seasonal fruit served with an assortment of crackers.

Sensational Fresh Fruit

A beautiful display of fruit, honeydew, watermelon, cantaloupe, pineapple, kiwi, oranges, and grapes.

Baked Brie with Walnuts and Pecans

A wheel of French brie cheese topped with walnuts, pecans, brandy, butter, brown sugar, and surrounded by English crackers.

Crudités of Vegetables

A fresh arrangement of carrots, broccoli, cauliflower, celery, radishes, red and green peppers, and cherry tomatoes. Served with a special blend dressing.

Entrees

Beef Medallion

Tender beef medallion served in a mushroom sauce.

Flank Steak

Grilled to perfection for an extraordinary taste.

Fire House Roast Beef

Melt in your mouth tender roast serve with a savory au jus.

Smoked Brisket

Seasoned brisket slow cooked in smoker until tender.

Petite Fillet Mignon

Tender fillet grilled and seasoned with our flavoful house seasoning.

Beef Stroganoff

Tender beef tips served atop of noodles or rice.

Meatloaf

Baked meatloaf glazed with our signature sauce.

Homestyle Pot Roast

Tender pot roast slow cooked and served in a flavor-rich sauce.

Maple Glazed Pork Tenderloin

Oven roasted pork tenderloin served with a maple glaze.

Roasted Pork Tenderloin

Oven roasted tenderloin served with cranberry chutney.

Pulled Pork Sandwiches

Tender pork pulled and seasoned with our house BBQ sauce.

Honey Bourbon Chicken Breast

Grilled chicken breast served with a house honey-bourbon sauce.

Grilled Chicken Breast

Seasoned grilled chicken breast served with a cilantro-pineapple salsa.

Mushroom Herb Chicken

Grilled chicken breast with a delicate mushroom sauce.

Chicken Picatta

Breast of chicken oven roasted with lemon, butter, and parsley.

Chicken Scaloppini

Chicken breast seared in a white wine sauce.

Roasted Chicken

Leg quarters roasted and seasoned with our house seasoning.

Sausage on a Stick

Juicy smoked sausage served on a bamboo skewer.

Tilapia, Orange Roughy, Cod, Salmon (market price)

Oven roasted tilapia with your choice of seasonings, (Cajun, lemon pepper, mango salsa, chipotle honey rub, herbs de Provence, or a fragrant citrus seasoning).

Fried Catfish (market price)

Catfish fillets battered and fried.

Food Stations

Tenderloin or Sirloin Carving Station

Roasted tenderloin or sirloin carved at the station, served with garlic herb and rolls.

Roasted Chicken Carving Station

Roasted chicken carved at the station, accompanied by seasonal fruit chutneys, garlic herb, and rolls.

Turkey Carving Station

Roasted turkey carved at the station, served with cranberry chutney, herb mayonnaise, and rolls.

Spiral Sliced Honey Baked Ham

Brown sugar and maple-glazed ham served with spicy brown rolls.

Pasta Bar

Pasta served with your choice of shrimp, Italian sausage, grilled chicken, or sautéed mushrooms. Selections of sauces available upon request.

Mashed Potato Martini Bar

Creamy whipped potatoes served in a martini glass with your choice of cheddar cheese, chives, or bacon bits.

Beef and Chicken Fajitas

Perfectly grilled and seasoned beef or chicken fajitas served with onions and peppers.

Taco Bar

Beef or chicken tacos with lettuce, tomatoes, onions, cheese and pico de gallo.

Chip and Salsa Bar

Assorted chips served with assorted salsas:
pineapple cilantro, mango, hot and spicy salsa, pico de gallo, guacamole, tomatillo sauce

Pasta

Chicken Parmesan

Chicken breasts breaded and served with marinara and parmesan.

Baked Cheese Tortellini

Cheese-stuffed tortellini baked in creamy tomato sauce, topped with mozzarella and parmesan.

Mac and Cheese

Macaroni and cheese with an amazing cream sauce.

Chicken O'Bryan

Grilled chicken breasts topped with sundried tomatoes, goat cheese, and a lemon butter basil sauce.

Chicken Milano

Pasta and chicken dish with garlic, sundried tomatoes, and fresh basil.

Pesto Chicken Florentine

Rich combination of chicken, spinach, and creamy pesto sauce.

Penne Chicken and Asparagus

Light but super tasty pasta with fresh asparagus.

Baked Lasagna

Lasagna filled with ricotta cheese or spinach served with a marinara sauce.

Vegetables

Mashed Potatoes

Homemade creamy mashed potatoes sprinkled with cheddar cheese.

Cheesy Scalloped Potatoes

Homemade cheesy scalloped potatoes in a creamy cheddar cheese sauce.

Herb Roasted Potatoes

Assorted purple and red potatoes roasted with thyme and hints of rosemary.

Saucy Green Beans

Fresh green beans sautéed with onions and bacon, garnished with fresh parmesan.

Garden Sautéed Vegetables

Seasonal vegetables sautéed in our house herbs and seasoning.

Roasted Asparagus

Seasoned and roasted to perfection.

Baby Glazed Carrots

Fresh baby carrots glazed in a succulent brown sugar sauce.

Zucchini Ribbons

Zucchini ribbons baked in our house seasoning.

Lemon Steamed Broccoli

Garden fresh broccoli steamed and served with a hint of lemon butter.

Green Goddess Rice

Jasmine rice made with a delicious basil sauce.

Salads

Pasta Salad

Garden rotini pasta blended with fresh basil sauce and tomatoes. Lightly tossed with a basil herb dressing.

Fresh Spinach Salad

Fresh spinach tossed with bacon, hard-boiled eggs, and croutons.

Strawberry Spinach Salad

Fresh spinach tossed with strawberries, toasted almonds, and crumbled feta cheese. Served with our own signature strawberry dressing.

Fresh Strawberry with Mozzarella

Amazing salad with fresh mozzarella and strawberries. Drizzled with mint, pesto, and honey.

Baby Green Apple Salad

Mixed greens, feta cheese, toasted pecans, and little green apples. Served with apple vinaigrette dressing.

Mandarin Orange Salad

Mixed greens, feta cheese, toasted pecans or almonds, and mandarin oranges. Served with a poppy seed dressing.

Fruit Salad

Pineapple, grapes and strawberries

Broccoli Salad

Broccoli florets, bacon, and cheese mixed with a perfect dressing.

Baby Green Salad

Mixed greens with fresh cucumber, carrots, mushrooms, and cherry tomatoes. Served with our house dressing.

Classis Caesar Salad

Fresh chopped romaine lettuce, garlic croutons, parmesan cheese with caesar dressing.

Southwest Caesar Salad

Caesar salad with grilled corn, black beans, queso fresco, and roasted peppers. Served with chipotle caesar dressing.

Corporate Box Lunches

Croissant Tray Or Choice of Breads

Four different selections of sandwiches made with our signature cheese spread

Black Forest Ham

Roast Beef

Smoked Turkey

Chicken Salad

Served with choice of Fruit Salad, Pasta Salad or chips.

Choice of assorted cookies.

Desserts

MSA Signature Fruit Tart:

Fresh fruit arranged in delicious cream cheese spread served atop a freshly baked tart.

Mini Ganache Cakes:

Moist chocolate cakes topped with our own special chocolate ganache.

MSA Market Pies:

Seasonal fruit pies baked in a homemade crust. Mini Pies also available.

Cheese Cake

Served with assorted toppings.

Fudge Brownies

Decadent fudge brownies with nuts.

Cobblers

Apple, Cherry, Peach and Blueberry

Cookies and Bars

Chocolate chip, coconut, oatmeal raisin, peanut butter, snicker doodle, double chocolate, sugar, macaroons, lemon bars, and hello dollies.

Breakfast

Continental Breakfast

Orange juice, assorted breads, bagels, muffins, danish , butter and preserves.

Texas Sunrise

Orange Juice, breakfast tacos with picante, pigs in a blanket, cinnamon rolls, muffins, assorted breads and seasonal fruit.

Breakfast Frittata

Choice of egg, sausage, ham, bacon, potatoes, and cheese frittatas.

Quiche

Choice of bacon, spinach, sausage, ham, and assorted veggies with cheese baked in a delicate crust.

Rise and Shine

Scrambled eggs, sausage or bacon, hash browns, biscuits, gravy, butter, and preserves. Serve with orange juice and coffee.

Breakfast Taco Bar

Breakfast tacos served with your choice of eggs with potatoes, bacon, ham, sausage, and cheese. Served in a warm tortilla with picante sauce.

Waffle Bar or French Toast Bar

Assorted waffles served with strawberries, cream, bacon, apples, blueberries, and hot maple syrup.

Yogurt and Granola Bar

Vanilla yogurt with granola and selection of seasonal berries, raisins, and mini muffins.