



Three Sisters Catering

Wedding & Social Menu

The following options we are proposing to you as a truly personalized menu for your event! From the following you will be able to make your day everything you dream about and more!

We are asking you to choose 2 hand passed items OR 1 stationary item, 2 proteins, 3 additional items, and a bread item.

This will be all food inclusive for a set price which we are happy to chat about!

It includes all size appropriate Plates, Flatware, White Cocktail or Dinner Napkins and Water Glasses as well as a Salt & Pepper set per table.

You can even go one step further and add dessert options or active stations to truly make your event unique!!!!

Check out our bar options to round out your event!

We are a full Service Catering Company that can provide a wonderful team of servers or Bartenders for you as well. We will recommend the appropriate amount of servers based on your party and will be priced accordingly.

****GF denotes Gluten Free options*** If you have any other dietary restrictions or situations you have questions about, we are happy to address that with you and make your day go as smoothly as possible!*

Hand passed appetizers (choose 2 hand-passed OR 1 Stationary)

- Whipped Brie and Raspberry Tarts
- French Baguette smeared with fresh Goat Cheese and paired with Cranberry and Bosc Pear chutney
- Wild Mushroom Turnovers with fresh Herbs and Lemon Crème Fraîche
- Three Sisters Catering Signature Pimento Cheese Deviled Eggs GF
- Vichyssoise Shooter with Leek, Potatoes and Cream topped with Watercress (served cold) GF
- Warm Tomato, Basil and Goat Cheese Shooter GF
- Butternut Squash with Browned Sage Oil and Pepitas Shooter **seasonal item**
- Peach Gazpacho Shooter GF ****seasonal item****
- Vegetable Spring Roll with a Sweet Thai Chili dipping sauce GF
- Tempura Okra with Cool Ranch dipping sauce
- Fried Green Tomato Bites with Goat Cheese and a Sweet Chili Drizzle
- Risotto Bites with Roasted Pomodoro Sauce
- Grilled Chicken tostada served with fresh Jalapeno, Pickled Onion and Mexican Crema GF
- Authentic Caribbean Jerk Chicken Satay with Sweet Cherry Balsamic reduction GF
- Crispy Tender White Meat Chicken bite drizzle with Wild Flower Honey
- Flaky Phyllo Pastry filled with Homemade Chicken Salad and topped with crisp slices of Grape
- Warm miniature Jalapeno, Corn, aged Cheddar and Bacon muffin GF
- Southern spiced Andouille wrapped in flaky Pastry topped with Grain Mustard
- Cajun brown sugar bacon BLT served with Cool Pimento Mayo on a miniature French baguette
- 5 Spice Pork Tenderloin on crisp Rice Wonton with Caramelized Shallots GF
- Asian Pork Dumplings with Watermelon Jicama Slaw in an Asian Spoon
- Sweet Corn and Local thick cut Bacon Grit Cake topped with Roasted Red Bell Pepper Coulis GF

- Pigs in a Blanket with Alabama White BBQ sauce
- Classic Beef en Croute served with Spice Mustard
- BBQ Meatballs with Blue Cheese Dipping sauce GF
- Rueben Style Gruyere Risotto bite with a Russian Dressing drizzle GF
- Beef Yakitori Skewer with Green Onions and Sesame
- Grilled Shrimp on Crostini with Mango Salsa and toasted Coconut
- Homemade lump Crab Cakes with Horseradish Cream
- Smoked Salmon and Dill wrapped Asparagus GF
- Sesame crusted seared Ahi Tuna with Seaweed Salad and Fresh Wasabi Aioli in an Asian Spoon GF
- Hoisín glazed Shrimp and Pineapple Skewer
- Seared Soy Glazed Salmon with Green Onions, Pickled Ginger and Sesame Seeds

Stationary Appetizers

****GF crackers available upon request****

- Domestic and International Cheese tasting with Dried Fruit and Crackers
- Assorted Dips and Spreads to include Three Sisters Signature Pimento Cheese, Roasted Garlic Hummus, Baba Ganoush, Corn Bacon Jalapeño, Caramelized Onion with Artisan Crackers and Chips
- Fresh Seasonal Fruit Display with Lavender Honey Yogurt GF
- Baked Brie en Croute filled with Mango Chutney and served with Crackers and Flatbreads
- Grilled double crème French brie topped with macerated wild berries and orange blossom honey
- Fresh Garden Vegetable platter Herb Ranch or Homemade Green Goddess Sauce
- Grilled Seasonal Vegetable display GF

Entrees (choose 2)

Chicken

- Pecan crusted Chicken with Tupelo Honey Glaze
- Pesto grilled chicken breast on a bed of fresh tomato artichoke salad (room Temp)
- Panko Crusted Chicken with Chipotle Gravy
- Roasted Free Range Chicken dressed with Rosemary Shallot Sauce
- Grilled Chicken Parmesan topped with Aged Parmesan and Fontina served on Pomodoro sauce
- Seared Chicken Cacciatore with Black and Green Olives and fresh Herbs
- Grilled Cilantro Chicken with Mango Salsa
- Chorizo and Manchago stuffed Chicken Breast served with Mustard Cream
- Baby Spinach Artichoke and Pimento stuffed Chicken with Roasted Chicken Veloute
- Classic Chicken Piccata with Mushroom and Lemon Caper sauce
- Chicken Saltimbocca topped with Fried Sage and Spanish Prosciutto
- Oven roasted Chicken Garlic and Herb Chicken with Pan dripping demi
- Chicken Rollatini with Spinach, Feta and Sundried tomatoes in a Lemon Jus

Beef and Pork

- Eight hour Braised Short Rib in Red Wine Demi
- Slow cooked Ginger Soy Short Ribs garnished with Spring Onions
- BBQ Brisket with Chipotle BBQ Sauce
- Coca-Cola Braised Short Ribs
- Herb Marinated and Roasted Tenderloin of Beef with Roasted Garlic and Mustard Sauce (*Served at Room Temp*)
- Chef's Meatloaf with Sage Mushroom Gravy atop of Whipped Potatoes
- Coffee crusted Local Beef Tenderloin with Caramelized Onion Horseradish Sauce
- Butchers Tenderloin of Beef Bordelaise with Chefs Blend of Mushrooms and Herbs

- Slow simmered Moroccan Beef Tagine with dried Raisins, Apricots & local Carrots
- Butchers Tenderloin au Poivre with Garlic Horseradish Cream
- Fire Roasted Pork Loin with Georgia grown Peach Chutney (*Served at Room Temp*)
- Broiled Garlic and Herb Pork Loin with Dijon Mustard Sauce (*Served at Room Temp*)
- Pork Loin with a Port Wine Reduction, chopped Figs and Caramelized Pearl Onions

Fish

- Atlantic Cod simmered in a Tomato Olive Herb Cacciatore Sauce
- Oven baked White Fish dressed with She Crab and Leek fondue
- Roasted Cod Filet topped with Shiitake Mushrooms and Asparagus Tips with a Ginger Soy Broth
- Bourbon Soy Glazed Salmon (*Served Warm or Room temp*)
- Cajun dusted Salmon Seared and Served on a Bed of Greens drizzled with Sweet Balsamic and Tomato Cucumber Lemon Salsa
- Baked Salmon in crisp Puff Pastry with Lemon and Dill Crema
- Whole Poached Salmon with Cucumber Scales (*Served Cold or Room temp*)
- Cedar planked Salmon topped with Sautéed Fennel and Herbs
- Blackened Mahi Mahi with Mango, Poblano, Red Pepper Relish
- Pan Seared Herbed Catfish with Creamed Spinach
- Seared Rainbow Trout atop Dirty Rice with Etouffee Sauce

Vegetarian

- Stir Fried Asian Vegetables with Marinated, Julienned Tofu and Udon Noodles
- Grilled Vegetable Kabobs with Chimichurri and Cucumber Raita
- Layered Ratatouille with Pomodoro Sauce
- Egg Noodles with Wild Mushrooms, Flaked Roasted Garlic in a White Truffle Sauce
- Rolled Eggplant stuffed with Spinach, Four Cheeses and Sundried Tomato Pesto

Accompaniments (Choose 3 from the following Salads, Starch or Veg)

Salads

- Spinach Salad chopped Hard Boiled Eggs , Pickled Red Onions , shaved Mushrooms , crumbled Bacon Mustard Vinaigrette
- Mixed Greens tossed with Sundried Cranberries, Candied Pecans, Blue Cheese crumbles, Orange and Wild Flower Honey Vinaigrette
- Spring Greens Salad with Sweet Bartlett Pears , Blueberries, fresh Goat Cheese and a Champagne Vinaigrette
- Garden Salad of Chefs Blended Greens, Vine Ripened Tomatoes , crisp Cucumbers , Julienned Carrots, shaved Red Cabbage , Mushrooms, Homemade Buttermilk Ranch Dressing
- Classic Caesar tossed with Sourdough Croutons Aged Parmesan House made Caesar Dressing
- Baby Spinach tossed with fresh Strawberries, Spiced Pecans, Goat Cheese and a Raspberry Dressing
- Iceberg chopped Salad topped with Applewood Smoked Bacon, Tomatoes, Blue Cheese and Buttermilk Ranch
- Chopped Nicoise Salad with Butter Lettuce, Tomatoes, Green Beans, Red Onions, Hard Boiled Eggs, Fingerling Potatoes, Capers, and Nicoise Olives in a Grain Mustard Vinaigrette
- Sliced Caprese Salad with Balsamic Reduction and Basil Oil

Starches

- Sweet Potato and Yukon Gold Potato Gratin topped with Three Cheese Blend
- Garlic Whipped Potato finished with Rich James Farm Cream
- Steak House Loaded Mashed Potatoes with Smoky Bacon , Aged Cheddar and Fresh Green Onions
- Fingerling Potatoes Lyonnaise with Rosemary and Caramelized Onions
- Warm Baked Potato Salad
- Roasted Red Bliss Potatoes in Herbed Butter

- Long Grain and Wild Rice Herb Pilaf
- Spring Vegetable and Rice Pilaf
- Rich and Creamy Baked Three Cheese Macaroni
- Penne Pasta Alfredo sprinkled with Aged Parmesan and Bacon
- Al dente Orzo Pasta tossed with Cherry Tomatoes, Artichokes, Baby Spinach and Garlic Basil Pesto (Served at Room temp)
- Cheesy Loaded Baked Orzo Pasta with Mushroom and Sundried Tomatoes
- Wild Mushroom Ravioli with Marsala Sauce
- Spinach Ravioli with Parmesan Truffle Cream
- Butternut Squash with Sage Browned Butter
- Creamy Gorgonzola Polenta
- Three Sisters Catering Signature Pimento Cheese Grits
- Mediterranean Cous Cous with Spinach, Kalamata olives, Feta, Red Onion, Sundried Tomatoes and Artichokes (Served at Room Temp)

Vegetables

- “Georgia on my Mind” Black Eyed Peas simmered in Smoked Turkey Broth
- Georgia Grown Sugar Snap Peas tossed with Asparagus shaved pickle radish finished with Red Chili Oil
- Asian Vegetable Slaw with Udon Noodles and Ginger Soy Dressing
- Crispy Swiss Chard with Pancetta
- Southern Braised Green Beans with Smoked Turkey Jus
- Charred Tomato Sauce with Roasted Eggplant Casserole topped with Mozzarella and Fresh Thyme
- Yellow Curry Cauliflower (Served at room Temp)
- Brown Sugar Candied Carrots
- Shallot and Garlic Sautéed Green Beans with Blistered Cherry Tomatoes and Toasted Almonds
- Oven Roasted Asparagus topped with Red Chili Flakes and Parmesan Grape Tomatoes

- Chef Selection of Seasonal Grilled Vegetables tossed in Herbs and Toasted Spices
- Sea Salt and Cracked Pepper Roasted Brussel Sprouts drizzled with Lemon Thyme Olive Oil
- Orange Roasted Malibu Carrots dusted with Feta, Dill and Sea Salt
- Steam-Kissed Green Beans and charred Heirloom Carrots drizzled with Crème Fraîche (*Served at room temp*)
- Caramelized Sweet Potato and Grilled Fennel finished with Sage Oil
- Farm Fresh Vegetable Medley sautéed in Parsley Butter
- Wilted Kale and Fried Garlic finished with Toasted Pine Nuts
- Summer Squash Casserole with Fresh Tarragon and Parmesan Panko Bread Crumbs
- Southern Sweet Corn and Tender Lima Bean Succotash
- Slow Roasted Red and Golden Beets sprinkled with Goat Cheese and Fresh Dill
- Curried Parsnips and Carrots with Cilantro

Bread Selections (*choose 1*)

- Button Rolls with Salted Butter
- Artisan Rolls with Salted Butter
- Miniature French Croissants
- Southern Biscuits with Honey Butter
- Jalapeño Cheddar Cornbread with Whipped Butter

Stationed Service Options- Active or Chef Attended

The following are some options to create a unique experience for your guests. From Chef cooking tableside to a Taco Bar, we are excited to share some fun ways to really bring some flare to your event! **These are individually priced.** Some will require a Chef or Chef Attendant at an extra cost per station.

Top Round of Beef- \$11.50 per person

Active Chef Attendant required

Served with Mustard and Fresh Herbs, Creamy Orzo with Spinach accompanies

Baby Bok Choy Kale & Shiitake Mushroom Stir-Fry- \$8.00 per person

Chef Prepared at Tableside-Active Chef Attendant required

Quinoa, Broccoli Slaw, Coconut Oil, Light Chile Paste

Served in a Chinese Box, Chop Sticks

Add: Grilled Herb Grilled Salmon - \$4.00 per Person, Jumbo Shrimp - \$6.00 per Person

Grilled Chicken- \$3.00 per Person

Shrimp -N- Grits- \$10.00 per person

Chef Attendant Required

Grilled Shrimp (3 Pieces per Person) Andouille Sausage, Bell Pepper, and Caramelized Onion served in White Ceramic Mini Bowls

Vegetable- N- Grits- \$6.00 per person

Chef Attendant Required

Creamy Stone-Ground Grits and Grilled Vegetable Ratatouille served in White Ceramic Mini Bowls

Spanish Paella

Chef Attendant Required

CHICKEN- \$10.00 per person

Chorizo, Tomato, Corn, Peas, Rice, Arborio Rice with Saffron and Grilled Artisan Bread

SEAFOOD - \$12.00 per person

Shrimp, Lobster, Mussels, Chorizo, Peas, Carrots, Arborio Rice with Saffron and Grilled Artisan Bread

Chef-Carved Butcher's Tenderloin of Beef- \$8.00 per person

Chef Attendant Required

Served with Creamy Horseradish Sauce and Assorted Artisan Rolls

Build your Own Macaroni and Cheese Bowl - \$6.50 per person

Optional: Active Station Chef Attended

Three Sisters Catering Signature Creamy Macaroni and cheese with Choices of:
Honey-Glazed Ham, Chopped Bacon, sliced Green Onions, chopped Jalapenos and
shredded Cheddar Cheese

Add Lobster - \$5.00 per Person

Mashed Potato Bowl - \$5.00 per person

Served in a White Ceramic Bowl

Bacon Bits, Sautéed Mushrooms, Chives

Cheddar Cheese, Sour Cream

Add Pulled Barbecue Chicken, Seasoned Flank Steak or Pulled Barbecue Beef

\$3.00 per person per selection

Korean Braised Short Ribs- \$10.00 per person

Optional Chef attended

Served with Bleu Cheese Stone Ground Grits and Roasted Brussels Sprouts

Classic Steamship Round of Beef- \$10.00 per person

Minimum 100 Guests

Active Carved Chef Attendant Required

Horseradish, Au Jus

Whipped Potatoes, Button Rolls

Derby Day Mini Kentucky Hot Browns- \$7.00 per person

Chef Attendant Required

Toasted White Artisan Bread, Roasted Turkey Breast, Apple Wood Smoked Bacon, Fresh
Tomato Slices and a White Cheddar Cheese Sauce

Southern Chicken Station- \$8.50 per person

Bone-In Fried Buttermilk Chicken Breasts

Southern-Style Green Beans or Collard Greens

Buttermilk Mash OR Three Sisters Catering Signature Mac and Cheese

Chef-Carved Slow-Roasted Beef Brisket- \$9.00 per person

Active Chef Attendant required

Accompanied by Baked Potato Soufflé and Sautéed Swiss Chard

The Sliders- \$6.00 per person

Chef Attendant Required

Beef Sliders and/or Veggie Black Bean Sliders

Assorted Cheeses, Pickle Chips

Served with Tater Tots, Mustard, Mayo, and Heinz Ketchup

Fajita Station- \$8.00 per person

Chef Attendant Required

Sliced Mesquite Grilled Chicken and Steak (4 oz. per Person)

Served with sides of Salsa, Guacamole, Queso, Jalapenos, Pico de Gallo, Sour Cream

Accompanied by Refried Beans, Mexican Rice and Flour Tortillas

Carved Leg of Lamb- Market Price

Active Chef Attendant Required

Rosemary and Thyme Crusted Leg of Lamb

Served with Roasted Parmesan Potatoes, Grilled Asparagus and a Mint Chimichurri

Duck Entouffee- \$12.00 per person

Chef Attendant Optional

Served in White Rice bowls

Maple Leaf Smoked Duck and Andouille Sausage in Roasted Duck Stock with the Holy Trinity

Onion, Bell Pepper, Celery atop Parboiled Rice

Mexican Short Rib "Street" Tacos- \$9.00 per person

Chef Attendant Required

Pulled Short Rib rubbed with Smoky Chipotle, Cumin, Ancho Chilies

served with Cilantro Cabbage Salad with Whiskey Lime Vinaigrette

Sauce Choices provided: Devil's Cut Habanero Salsa, Salsa Verde, Smokey Roja Salsa

Smoked Ham- \$9.00 per person

Chef Attendant Required

With Cheese Grits, Collard Greens, House-Made Biscuits and Red-Eye Gravy

Build-your-Own Taco Station- \$8.00 per person

Chef Attendant Required

Seasoned Ground Beef and Shredded Chicken
Served with sides of Sour Cream, Lettuce, Tomato, Guacamole, Salsa, Cheddar, Jalapeno
Mexican Rice and Beans, Flour and Corn Tortillas

Potato Latke Station- \$6.00 per person

Active- Chef Attended Required

Smoked Salmon, Green Onions, House-Made Applesauce, Sour Cream

Sushi Station- \$12.00 per person

Active Chef Rolling Station required

3 pieces per person

Spicy Tuna Roll- Tuna, Rice, Seaweed

Vegetarian California Roll- Cucumber, Avocado, Carrot, Rice and Seaweed

Boston Roll- Rice, Salmon, cream cheese, avocado, Seaweed

Soy Sauce, Pickled Ginger, Fresh Wasabi on the side

****Outside Sourcing may be required at an additional cost*****

Risotto Station- \$10.00 per person

Active Chef and Assistant required

- Sweet Pea and Chefs Blend Wild Mushroom Risotto finished with Parmesan and herbs
- Applewood Smoked Bacon and Cold Water Lobster Risotto with Sherry Lemon Thyme Sauce
- Smoked Chicken and Artichoke Risotto finished with Roasted Garlic Oil

Carved Roasted Turkey Breast- \$8.00 per person

Active Carving Chef Required

Herb Crusted Roasted Turkey Breast with Cranberry-Orange Relish
and a Roasted Turkey Demi-Glace

Build your Own Salad Bar- \$7.00 per person

Crisp Romaine or Mixed Mescaline Greens

Individually contained: shredded Cheddar, Feta crumbles, shredded Parmesan, shredded Carrots,
Roasted Corn, Sweet English Peas, Cubed Ham, Garbanzo Beans, Red Kidney Beans, Pickled
Red Onion, Cucumbers, Diced Tomatoes, Black Olives, Kalamata Olives, Roasted Red Peppers,
Sliced Green Peppers, Edamame, Pepperocini, dried Cranberries, Spiced Pecans, Slivered
Almonds, Pumpkin Seeds and Croutons

Choice of Dressings to include: Champagne Vinaigrette, Herb Ranch, Wildflower Honey
Balsamic, and Greek

Chef Tossed Caesar Salad- \$4.00 per person

Active Chef Attendant required

Crisp Romaine Lettuce, Cracked Black Pepper, Sea Salt, Shredded Parmesan and Sourdough Croutons served with Chipotle Caesar or Classic Caesar dressing

Add Anchovies- \$1 per person

Add Grilled Chicken- \$3 per person

Add Grilled Salmon 3 oz.- \$4 per person

Fish -N- Chips- \$8.00 per person

Active Chef Attendant required

Panko-Seared Cod with Hush Puppies, Asparagus Tips with a Malt Vinegar Aioli

***Needs Rental of on Onsite Fryer, Adds \$150 per 100 guests

Peaches Foster- \$8.00 per person

Active Chef Attendant Required

*** SEASONAL ITEM ****

Flambéed Peaches with Grand Marnier and brown sugar

Served with Vanilla Bean Ice Cream and a Mint leaf

Bananas Foster- \$7.00 per person

Chef Attendant Required

Flambéed Bananas with Butter, Sugar, Rum served with Vanilla Bean Ice Cream and Candied Walnuts

Ice Cream Sundae Bar- \$7.00 per person

Chef Attended

Served in White Ceramic Rice Bowls

Chocolate, Strawberry, Vanilla Ice Cream

Raspberry Sorbet

Reese's Pieces, Brownie Crumbles, Sprinkles

Fresh Strawberries, Bananas

Whipped Cream, Warm Chocolate Sauce, Maraschino Cherries

Krispy Kreme Waffles- \$7.00 per person

Chef Attendant Required

De-Glazed Krispy Kreme Donuts Cooked in the Waffle Iron

Vanilla Bean Ice Cream and a Brown Sugar-Honey-Pecan Drizzle

Build Your Own Dessert Bar

The following is an array of desserts we are proud to serve at your event. They are each priced **per person** and you are welcome to add up to **4 items per event** to create a **one-of-a-kind dessert experience** for your guests!

- Chocolate dipped Strawberries rolled in Crushed Heath Bars, Flaked Toasted Coconut and Chocolate pieces *\$2.00 pp*
- Red Chili and Sea Salt Spiked Chocolate Mousse topped with Whipped Cream and Shaved Chocolate *\$2.65 pp*
- Strawberry Shortcake with Macerated Berries and Whipped Cream *\$2.15 pp*
- Old Fashioned Banana Pudding with Whipped Cream and Vanilla Wafers *\$1.75 pp*
- Assorted Truffles *\$2.00 pp*
- Grand Marnier Spiked Cake Pops Dipped & Drizzled in Rich Chocolate *\$2.50 pp*
- Almond Wedding Cookies dusted in Powdered Sugar *\$2.00 pp*
- Assorted Flavors of Miniature Cheesecakes *\$2.75 pp*
- Tart Meyer Lemon Squares *\$2.35 pp*
- White Chocolate Tarts topped with Fresh Raspberries *\$2.50 pp*
- Orange Maple Pecan Tarts *\$2.50 pp*
- Fresh Seasonal Fruit with Lavender Honey Yogurt Dip *\$2.00 pp*
- Miniature Chocolate Chip Cookies drizzled with White Chocolate *\$1.25 pp*
- Wild Berry Trifle with Passion Fruit Custard and Lavender Pound Cake *\$2.75 pp*
- Ginger Infused Oatmeal Cookie Sandwich *\$1.00 pp*
- Southern Style Apple Pie Tartlets *\$2.50 pp*
- Chocolate and Bourbon Sauce Bread Pudding *\$2.25 pp*
- Peach Streusel Crisp with a Sweet Cream Shooter **** Seasonal/Item*** \$3.00 pp*

Bar Options

Three Sisters Catering can provide any of the following bar packages based on your venues' needs!

Glassware only Service- \$4.00 per guest

Martini Glasses, Wine Glasses, Hi-Balls, Water Glasses

Beer and Wine Service- \$5.50 per guest

We ask that all beer and wine on-site upon our arrival so we can make sure to get everything chilled in time for your event!.

Includes:

Highball and Wine Glasses

Assorted Coca-Cola Products, Bottled Water

Ice and Tubs, (for Chilling and Serving), Lemons and Limes

Bar Equipment - Cork Screws, White Disposable Beverage Napkins

Full Bar Service - \$6.50 per guest

We ask that all beer and wine on-site upon our arrival so we can make sure to get everything chilled in time for your event!.

Includes:

Appropriate Glassware and Ice based on your headcount (for Chilling and Serving)

Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, Orange Juice, Cranberry Juice, Pineapple Juice

Tonic Water, Soda Water, Bottled Water, Sweet and Sour Mix, Grenadine

Appropriate Bar Fruit (Lemons, Limes, Olives),

Ice and Tubs, (for Chilling and Serving)

Bar Equipment - Cork Screws, White Disposable Beverage Napkins