



Three Sisters Catering

Kiddush Menu

The following options we are proposing to you as a truly
Personalized menu for your event!
package includes all size appropriate Disposable Plates,
Flatware, White Luncheon Napkins, and Cups

Kiddush Luncheon Package comes with
Fresh Assorted Bagels, Relish Platter,
Regular and Flavored Cream Cheese
Whipped Butter and Jam

****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!*

Please Choose 2 Hot Entrees

3 Cheese and Egg Casserole

Large Vegetable Egg Frittata
With Asparagus, Broccoli and Peppers
Or Spinach and Mushroom

French Toast Casserole
Pineapple, Peach or Blueberry Baked
Made with Challah

Breakfast Burritos or Tacos
Scrambled Eggs, Cheddar Cheese, Colored Peppers
Salsa on the Side

House-Made Quiche
Spinach and Mushroom

Cheese Blintz Casserole
With Sour Cream , and Blueberry Sauce or
Strawberry Sauce on the Side

Please Choose 4 Side Items

Traditional Albacore Tuna Salad

Fluffy Egg Salad

Fresh Fruit Salad

Classic Caesar Salad

Roasted Vegetable Salad

Crunchy Chopped Salad

Chopped Romaine with Tomato, Cucumber, Corn,
Carrots, and Purple Cabbage
With a homemade Vinaigrette

Cheesy Hash Brown Casserole

Oven-Roasted New Potatoes

TSC Mac and Cheese Casserole

Monterrey Jack, Sharp Cheddar, Parmesan

Sweet Noodle Kugel

Made with Apricots and Raisins

Potato Kugel

Citrus Couscous Salad

Optional Add On's

Smoked Salmon Presentation
Capers, Red Onion, Dill, Lemon

Whitefish Salad
Presented on a Bed of Fresh Kale with Garnish

Whole Poached Salmon Display
Each Presentation Serves Appx. 35 Guests
Capers, Red Onion, Tomato and Citrus

Hummus with Pita Chips
TSC Pimento Cheese
Babbaganoush
Assorted Crackers and Chips

Potato Latkes
Sour Cream and Applesauce

Stationed Service Options- Active or Chef Attended

The following are some options to create a unique experience for your guests. From Chef Attended or Interactive, 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

Build Your Own Grits Bowl

Chef Attendant Required

Creamy Stone-Ground Grits with Cream and Parmesan
served in White Ceramic Mini Bowls
with Guest Choice of Assorted Toppings
to include Shredded Cheddar Cheese,
and Diced Scallions.

Blowout Pancake/French Toast or Waffle Bar *Chef Attendant Required*

Chef Making Fresh Hot Pancakes/Waffles along
With some pre-made. Guest Choice of Toppings
Warm Chocolate Sauce
Maple Syrup
Strawberries, Blueberries, Sliced Bananas
Whipped Cream

Amazing Cereal Bar Several Kinds of Cereal to choose from

In Large and Small Vessels: **Choice of Four**

Cap'n Crunch

Fruity Pebbles

Rice Krispies

Cocoa Pebbles

Fruit Loops

Honey Nut Cheerios

Or Guest Choice

2% Milk, Whole Milk, and Skim Milk

Amazing Omelet Station

Chef Attended and Made To Order

Guests Choose from Whole Eggs, or Egg Whites

Make your own with these fillings:

Shredded Cheese, Scallions, Spinach

Broccoli, Crunchy Bell Peppers

Yogurt Bar Station

Choose from Plain Yogurt, Vanilla Yogurt,

Or Greek Yogurt

Customize your own with:

Granola, Sliced Almonds, Wildflower Honey,

Strawberries, Blueberries, or Pineapple

Crêpe Station Our Homemade Crêpes Made to Order

with Your Guest's Choice of the following Delicious Fillings and Toppings:

Baked Cinnamon Apples and Caramel Nutella and

Bananas Fresh Maine Wild Blueberry Compote

Vanilla Ice Cream, Hot Fudge, Whipped Cream

and Sprinkled Confectioner's Sugar

Potato Latke Station *Active- Chef Attended Required*

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

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
- Assorted Homebaked Rugelah
- Traditional Black and White Cookies
- Chocolate Fudge Brownies
- Red Chili and Sea Salt Spiked Chocolate Mousse topped with Whipped Cream and Shaved Chocolate
- Strawberry Shortcake with Macerated Berries and Whipped Cream
- Old Fashioned Banana Pudding with Whipped Cream and Vanilla Wafers
- Assorted Flavors of Miniature Cheesecakes
- Tart Meyer Lemon Squares
- White Chocolate Tarts topped with Fresh Raspberries
- Orange Maple Pecan Tarts
- Miniature Chocolate Chip Cookies drizzled with White Chocolate
- Wild Berry Trifle with Passion Fruit Custard and Lavender Pound Cake
- Ginger Infused Oatmeal Cookie Sandwich
- Southern Style Apple Pie Tartlets

DESSERT STATION OPTIONS

Ice Cream Sundae Bar

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 *chef Attendant Required*

De-Glazed Krispy Kreme Donuts Cooked in the Waffle Iron
Vanilla Bean Ice Cream and a Brown Sugar-Honey-Pecan Drizzle

Beverage Service

Choose 3

Includes disposable cups and ice

Freshly-Brewed Regular or Decaffeinated Coffee

Sweeteners and Half and Half

Ice Water with Lemon Wedges

Pink Lemonade

Unsweet Tea

Sweet Tea

Arnold Palmers

Assorted Coca-Cola Products

Included in Your Price

Full Buffet Equipment

Luncheon-10" disposable plates, 6" disposable plates, Disposable Flatware, White Disposable Luncheon Napkins, White Disposable Cocktail Napkins, and Plastic Cups.

Basic Rental Pricing

Buffet and Beverage Tables, and Guest Seating Tables/Chairs are Available to rent if your venue does not provide them

Table Linens and Linen Napkins are available to rent

Table Linens are \$22.00+ and up (depending on linen selected and table size)

Linen Napkins are \$1.50 each

Staffing:

(04) Hour Maximum Event

Staffing Ratios are Dependent Upon your Guest Count, Menu Selections and Party Logistics - Estimated Staffing Charges for an Event - \$10.00 - \$12.00 per Person

Event Manager

Service Staff

Culinary Staff

Please note that if your event exceeds the stated end time, additional charges of \$25.00 per hour, per staff person will be charge