



Three Sisters Catering

Bar & Bat Mitzvah Menus

The following options we are proposing to you as a truly personalized menu for your event! We are asking you to choose 3 hand passed items

Stations are priced out individually

It includes all size appropriate Plates, Flatware,

White Cocktail or Dinner Napkins

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 3 hand-passed)

- 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
- Southern spiced Andouille wrapped in flaky Pastry topped with Grain Mustard
- Pigs in a Blanket with Alabama White BBQ sauce
- Classic Beef en Crouete served with Spice Mustard
- BBQ Meatballs with Blue Cheese Dipping sauce GF
- Rubeen Style Gruyere Risotto bite with a Russian Dressing drizzle GF
- Beef Yakitori Skewer with Green Onions and Sesame
- Smoked Salmon and Dill wrapped Asparagus GF
- Sesame crusted seared Ahi Tuna with Seaweed Salad and Fresh Wasabi Aioli in an Asian Spoon GF

Stationary Appetizers for Kids

- Pigs in a Blanket with Alabama White BBQ sauce
- Vegetable Spring Roll with a Sweet Thai Chili dipping sauce **GF**
- Pretzel Bites with Warm Queso and Deli Mustard
- Fried Mozzarella Sticks with Warm Marinara
- Tortilla Chips with Salsa, Guacamole, and Warm Queso
- Mini Corn Dogs with Ketchup and Mustard
- All White Meat Chicken Bites with Ranch. Also available Buffalo Style.

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

Active Chef Attendant required

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

Baby Bok Choy Kale & Shiitake Mushroom Stir-Fry

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

Vegetable- N- Grits

Chef Attendant Required

Creamy Stone-Ground Grits and Grilled Vegetable Ratatouille

served in White Ceramic Mini Bowls

Spanish Paella

Chef Attendant Required

Fresh Chicken, Chicken Sausage

Tomato, Corn, Peas, Rice, Arborio Rice with Saffron

and Grilled Artisan Bread

Traditional Paella is available, please inquire

Chef- Carved Butcher's Tenderloin of Beef

Chef Attendant Required

Served with Creamy Horseradish Sauce and Assorted Artisan Rolls

Build your Own Macaroni and Cheese Bowl

Optional: Active Station Chef Attended

Three Sisters Catering Signature Creamy Macaroni and cheese with Choices of:

Chopped Turkey Bacon, sliced Green Onions, chopped Jalapenos and

Shredded Cheddar Cheese

Mashed Potato Bowl

Served in a White Ceramic Bowl

Turkey 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

Optional Chef attended

Served with Bleu Cheese Stone Ground Grits and Roasted Brussels Sprouts

Classic Steamship Round of Beef :Market Price

Minimum 100 Guests

Active Carved Chef Attendant Required

Horseradish, Au Jus
Whipped Potatoes, Button Rolls

Southern Chicken Station

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 Smoked Beef Brisket

Active Chef Attendant required

Accompanied by Baked Potato Soufflé and Sautéed Swiss Chard

The Sliders

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

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

Mexican Short Rib "Street" Tacos

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

Build-your-Own Taco Station

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

Active- Chef Attended Required

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

Risotto Station

Active Chef and Assistant required

Please Choose 1

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

Carved Roasted Turkey Breast

Active Carving Chef Required

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

Build your Own Salad Bar

Choice of 6 items and 2 dressings

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

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 3oz.- \$4 per person

Fish -N- Chips

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

Asian Rice Bowls

Choose 2 Base Options

Brown Rice, White Rice, Leafy Greens, Udon Noodles

Choose 2 Proteins

Marinated Grilled Chicken, Steak, Blackened Fish, Soy Glazed Tofu

Add Veggies

Sauteed Snow Peas, Baby Corn, Bamboo Shoots

Sauce it Up

Teriyaki Sauce, Ginger Soy Sauce

Top it

Water Chestnuts, Bean Sprouts, Chopped Peanuts

Kids Buffet Options

Choose 4 Options:

Mini Nathan's Hot Dogs
All Beef Sliders with toppings
Cheese Quesadillas with Salsa
Caesar Salad
Green Beans
Curly Fries
Tater Tots
TSC Mac & Cheese
Buttermilk Fried Chicken Tenders with Honey Mustard
Fried Fish Street Tacos
Assorted Sushi: Additional Charge

OR

Kids Stations:

Taco Bar:

Ground Beef and Grilled Chicken
Hard and Soft taco shells
Assorted toppings
Black Beans
Fluffy Yellow Rice

Teriyaki Bowls

White Rice and Lomein Noodles
Teriyaki Chicken and/or Beef
Stir Fry Vegetables

Pasta Bar

Penne Noodles
Grilled Chicken
Homemade Marinara Sauce and Alfredo Sauce with Parmesan Cheese
Garlic Rolls
Classic Caesar Salad

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
- 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 Truffles
- Grand Marnier Spiked Cake Pops Dipped & Drizzled in Rich Chocolate
- Almond Wedding Cookies dusted in Powdered Sugar
- Assorted Flavors of Miniature Cheesecakes
- Tart Meyer Lemon Squares
- White Chocolate Tarts topped with Fresh Raspberries
- Orange Maple Pecan Tarts
- Fresh Seasonal Fruit with Lavender Honey Yogurt Dip
- 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
- Chocolate and Bourbon Sauce Bread Pudding
- Peach Streusel Crisp with a Sweet Cream Shooter **** Seasonal Item****

DESSERT STATION OPTIONS

Peaches Foster

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

Chef Attendant Required

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

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

Bar Options

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

Glassware only Service

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

Beer and Wine Service

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

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