



PLATED DINNER MENUS

2018

Below we have listed some wonderful options for a fully
Plated, Seated and Served meal.

*Quoted Price includes White Dinner/ Salad plates, Flatware,
Water Glasses at Each guest Seat.*

They each are presented with
a Salad, Protein (*or Vegetarian Entrée*), a Starch and a
Vegetable.

We are able to offer many options for Passed Hors d'ouerves or a plated
dessert if you see fit and would be delighted to share some ideas based on
the menu you choose. (*See Attached Menus*)

We could also do a
Dual Entrée if requested at an additional rate.

Salads and Sides must be the same for all guests,

***BUT We at Three Sisters Catering are happy to accommodate for any Dietary
Restrictions. Please speak to your sales Manager about these needs.

FISH/ SHELLFISH

Southern Salad

Crisp Romaine, Shaved Brussel Sprouts, Green Apples, Golden Raisins
In a Champagne Vinaigrette

Pecan Crusted Trout

with Lemon Thyme Sauce
Stone Ground Grits
Braised Collard Greens

Artisan Rolls

Butter

Garden Salad

Julienne Carrots, Cherry Tomatoes, Crisp Cucumber, Feta Cheese
Ranch Dressing

Parmesan Crusted Salmon

Wild Rice Pilaf, Stir Fried French Beans
Lemon Cream Sauce

Artisan Rolls

Butter

Mesclun Greens Salad

Pickled Red Onion, Julienned Carrots, Slivered Almonds
White Balsamic Dressing

Grilled Garlic Butter Scottish Salmon

Shiitake Barley, Tomato-Olive Salad

Artisan Rolls

Butter

Chopped Salad

Lettuce, Toasted Walnuts, Apples
Champagne Vinaigrette

Shrimp and Crab Stuffed White Fish

Spinach Baked Orzo
Lobster Cream

Artisan Rolls

Butter

Cucumber Salad

Red Onion, Fresh Dill
Red Wine Vinaigrette

Red Grouper

with a Braised Tomato Fennel
Dilled Wild Rice Pilaf

Artisan Rolls

Butter

Grilled Pear Salad

Mixed Field Greens, Spiced Walnuts, Maytag Bleu
Champagne Vinaigrette

Seared Red Snapper

Fingerling Potatoes, Peas, Carrots, Asparagus
Grilled Lemon
Roasted Red Pepper Sauce

Artisan Rolls

Butter

French Tomato Salad

Tomato, Kalamata Olives, Artichoke, Scallions
Brie Cheese

Balsamic Vinaigrette

Striped Bass

Sweet Pea and Chef's Blend Wild Mushroom Risotto

Artisan Rolls

Butter

DUO ENTRÉE

Kale Salad

Jicama, Mandarin Orange, Craisins

Sweet Apple Cider Vinaigrette

Filet Mignon Medallion and Seared Diver Scallops

With a Wild Mushroom Demi

Roasted Fingerling Potatoes

Broccoli Rabe

Artisan Rolls

Butter

The Wedge

Iceberg Lettuce, Bacon Crumbles, Chopped Tomato

Maytag Bleu Cheese Dressing

Filet Oscar

Classic Crab cake on top of Filet o Beef with a Parmesan Cream

Steakhouse Potatoes

Broccoli Rabe

Artisan Rolls

Butter

Mesclun Greens Salad

Yellow Pear Tomatoes, Chevre,

and a Lavender Honey White Balsamic Vinaigrette

Frenched Airline Chicken Breast with Butter Poached Shrimp

Served over a Buerre Blanc Sauce

Potatoes Dauphinois

Malibu Carrots

Artisan Rolls

Butter

CHICKEN

Tomato Cucumber Salad

Heirloom Tomato, Cucumber

Red Wine-Dill Vinaigrette

Rosemary and Sage Marinated Chicken

Whipped Potatoes

Steamed Garlic Green Beans

Roasted Chicken Veloute

Artisan Rolls

Butter

Candied Pecan Green Salad

Field Greens, Dried Cranberries, Stilton Bleu Cheese

Cranberry-Orange Vinaigrette

Spinach and Artichoke Stuffed Chicken

Herb Wild Rice

Roasted Asparagus

Artisan Rolls

Butter

Classic Caesar Salad

Crisp Romaine, Aged Parmesan, Seasoned Herb Croutons
Chipotle Caesar Dressing

Roasted Chicken Wellington

Mushrooms, Puff Pastry
Steamed French Green Beans

Artisan Rolls

Butter

Spinach-Berry Salad

Blueberries, Raspberries, Toasted Almond
Pomegranate Dressing

Grilled Free Range Chicken Breast

Potato Au Gratin
Seasonal Vegetable Medley

Artisan Rolls

Butter

Fresh Garden Salad

Mixed Greens, Sliced Cucumber, Tomato, Feta Cheese
with a Balsamic Vinaigrette

Rosemary Chicken Breast

Smoked Gouda Mac & Cheese
Arugula Salad, Lemon Zest

Artisan Rolls

Butter

BEEF

Caprese Salad

Creamy Buffalo Mozzarella, Beefsteak Tomato, Basil Oil
Honey Balsamic Reduction

Braised Boneless Beef Short Ribs

Seasoned Polenta, Pickled Red Onion and Radishes

Artisan Rolls

Butter

Iceberg Wedge

Tomato, Crumbled Pepper Bacon, Croutons
Bleu Cheese Dressing

Grilled 8 oz. Filet of Beef

Cheesy Steakhouse Au Gratin Potatoes
Roasted Asparagus
Red Wine Demi

Artisan Rolls

Butter

SUGGESTED NOTE - SUBSTITUTE 8 OZ SIRLOIN

Romaine Salad

Cherry Tomatoes, Croutons,
With a Lemon-Honey Vinaigrette

Beef Bourguignon en Croute

Roasted Root Vegetables
Bourguignon Sauce

Artisan Rolls

Butter

Grilled Pear Salad

Mixed Field Greens, Spiced Walnuts, Maytag Bleu
Champagne Vinaigrette

Cinnamon and Coffee Crusted Tenderloin of Beef

Roasted Butternut Squash
Asparagus Tips
Chocolate Mole

Artisan Rolls

Butter

VEGAN/VEGETARIAN

Broccoli Kale Slaw

Almonds, Red Pepper Flakes, Ginger
Honey Lemon Dressing

Baby Bok Choy and Shitake Stir Fry

Finished with Virgin Coconut Oil

Artisan Rolls

Millett Winter Salad

Mixed Greens
Butternut Squash, Hazelnuts, Avocado, Romanesco, Broccoli,
Purple Grapes, Beet Root Leaves
with a Pomegranate Herb Dressing

Braised Lentils Topped with Roasted Fennel

Baby Carrots, Cauliflower Puree

Artisan Rolls

Passed Hors D'Ouerves

- 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
- 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**
- Rubeen 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**
- Hoisin glazed Shrimp and Pineapple Skewer
- Seared Soy Glazed Salmon with Green Onions, Pickled Ginger and Sesame Seeds

Late Night Snacks
Disposable Ball Park Trays

Sliders, Tater Tots
Chicken and Waffles
Mini Nathan's Hot Dogs, French Fries
Buffalo Chicken Sandwich, Bleu Cheese, Sweet Potato Fries
Grilled Ham and Cheese, Potato Chips
Krispy Kreme Donuts and Hot Chocolate
Want Something Else....Let us Know!!!!

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 are sold at a minimum of 30 per selection, you are welcome to add as many items as you like 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 Shooter
Ginger Infused Oatmeal Cookie Sandwich
- Southern Style Apple Pie Tartlets
- Chocolate and Bourbon Sauce Bread Pudding Shooter
- Peach Streusel Crisp with a Sweet Cream Shooter *** *Seasonal Item****

The Beverage Service:

Sometimes your Venue will provide all Beverages, Glassware, and Equipment

Set-Up and Service...If Not, GA Law Prohibits TSC to Purchase or Transport Alcoholic Products. Client is Responsible to Provide and Have On-Site Upon our Arrival.

TSC will Provide:

Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, Orange Juice, Cranberry Juice, Pineapple Juice, Soda & Tonic Water, Sweet & Sour Mix, Bottled Water Appropriate Bar Fruit (Lemons, Limes, Olives), Ice, Beverage Equipment, White Beverage Napkins

Glassware to Include:

Martini Glasses, Wine Glasses and Hi-Balls

Full Bar Service

Beer and Wine Service (Soft Drinks and Water)

***Champagne Flutes – Racks of 36

Basic Rental Pricing

6' Tables are \$10.00 each

8' Tables are \$12.00 each

36" Round Tables - \$10.00 each

48" Round Tables - \$11.00 each

60" Round Tables- \$12.00 each

Hi-Boy Tables - \$15.00 each

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

Natural, White or Black Wooden Padded Folding Chairs are \$4.50 each

Chivari Chairs are \$10.50 each

Delivery/Pick-Up Charge is Dependant on the Event Site, Delivery and Pick-Up Times and Not Included in the Rental Pricing

Staffing:

(05) 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 – \$250.00 – Required for Full Service Events Service Staff - \$200.00 each

Culinary Staff - \$200.00 each

Bartender - \$200.00 each

Production/Utility - \$200.00 each

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