



Catering to Go..An Alternative to Full Service Catering..

Our selections are designed to allow you to create a personalized menu based on your budget and taste. All menu items are presented on/in nice, black disposable platters and bowls with appropriate serving pieces.

*****Many items will require heating upon delivery to ensure the best quality possible. We deliver these items in oven-safe foil containers with easy heating instructions.*****

Kindly Give us (72) Hours Notice to Prepare your Order

Pick-Up from our Kitchen or we will Deliver to your Door, (additional charge)

\$400.00 Minimum Order for Delivery – Monday thru Saturday

Delivery Times are Between 10:00 am and 3:00 pm

\$1,000.00 Minimum Order for Delivery - Sunday

*****If you do not have an oven to heat your items – we will assist you with a menu that does not require heating before serving*****

Disposable Chafers, Sterno and Water Pans, (These will keep your food warm for up to (03) hours) are available upon request

\$10.50 each++

Disposable Plates, Flatware, Napkins are Available at \$1.50 per Person ++

GF= Gluten Free – Several items not marked GF...we can adjust – please ask!!!!

#tsscateringtogo - 404-488-4565

Small Bite Appetizers

Priced per Piece – Minimum 24 Pieces per Person

Cold/Room Temp

Domestic Cheese Platter with Assorted Crackers
Pimento Cheese Tortilla Pinwheels
Ham and Swiss Pinwheels with Pistachios
Jerk Chicken Satays with Cool Cilantro Cucumber Sauce
Herb Chicken Satay
Traditional Deviled Eggs
Bacon and Chive Deviled Eggs
Crab Cakes with Whole Grain Mustard Remoulade
Belgian Endive Stuffed with Goat Cheese, Spiced Pecans and Sweet Figs
Belgian Endive Stuffed with Dill Smoked Salmon Mousse
Cajun Spiced Rack of Lamb with Tangy Mint Herb Chimmichurri
Phyllo Tart, Feta, Tomato, Basil, Balsamic Drizzle

Warm

Handmade Cheddar Sausage Bites
Old Fashioned Meat Ball Bites with Creamy Mushroom Stroganoff Sauce
Petite Beef en' Croute with Garlic Horseradish Cream
Tender All-White Meat Fried Chicken Bites with Stilton Bleu Cheese Sauce
Spicy Sausage Strudel Pinwheels with Whole Grain Mustard Aioli
Old Fashioned Franks in a Blanket with Smokey White Barbecue Sauce
Mini Crab Cakes Whole Grain Mustard Remoulade
Spinach, Mushroom, Artichoke Quiche Warm/Room Temp

Baked Pastas

Minimum 10 per Selection We are Happy to Substitute with GF Pasta

Seared Chicken Tetrazzini with Spinach-Mushroom Cream Sauce and Three Cheese Blend
Four Cheese Baked Ziti, Vine Ripe Tomato Sauce and Roasted Veggies
Baked Shell Bolognese with Aged Parmesan and Mozzarella
Fusilli Pasta Carbonara Baked with Garden Peas, Bacon and Cream
Classic Beef Lasagna with Fresh Herbs
Vegetarian Mixed Veggie Lasagna

Salad

Minimum 10 per Selection

Caesar Salad with Herb Croutons, House-Made Caesar Dressing
Greek Salad with Ripe Olives, Tomato, Cucumber, Red Onion, Feta, Greek Vinaigrette **GF**
Garden Salad with Mushrooms, Carrots, Cucumbers, Tomato, Ranch Dressing **GF**
Cranberry, Spinach, Toasted Almond, Goat Cheese, Raspberry Dressing **GF**

Yeast Rolls and Croissants Filled With:

Minimum 10 of Each

Caprese Roll (Vine Ripened Tomato, Fresh Mozzarella, Garden Greens), Baby Pesto on the Side
Grilled Butcher's Tenderloin with Garlic Herb Horseradish Cream
Herb Roasted Turkey with Cranberry-Orange Relish
Sun-Kissed Jalapeno Shrimp in a Buttery Croissant

Dips And Spreads

Sold by the Quart – Serves 10-12 pp, Appropriate Crackers and Chips Included
Please request GF Crackers if Necessary

TSC Pimento Cheese
Spinach Artichoke Dip **Warm/Room Temp**
Traditional Hummus
Pink Eye Hummus
Bacon, Jalapeno, Corn Dip **Warm**
She Crab Dip **Warm**

Proteins

Minimum 10 per Selection

Korean Braised Short Ribs (Boneless) **Warm**
Roasted Pork Loin Stuffed with Spinach, Sundried Tomatoes, Feta Cheese **Room Temp**
Broiled Rosemary and Garlic Pork Loin with Pan Jus **Warm**
Herb Roasted Turkey with Cranberry-Orange Relish **Room Temp**
Sticky Chipotle Barbecue Ribs (3 bones per Person) **Warm**
Chicken Filled with Chorizo and Manchego with a Poblano Cheese Sauce **Warm**
Bone-In Southern Fried Chicken **Warm/Room Temp**
Chicken Cacciatore, Bone-In, Simmered in Tomato, Olives, Herbs **Warm**
Classic Chicken Picatta Capers, Lemon Wine Sauce Warm
Cilantro, Lime, Pesto-Grilled Chicken Breast, Roasted Pimento Chimmichurri **Warm/Room Temp**
Cajun Chicken Breast with Garlic Basil and Tomato Fresca **Room Temp**
Homemade All-Beef Meat Loaf Loaded with Herbs and Spices with a Rich Brown Gravy
Sliced Grilled Butchers Tenderloin Au Poive, Horseradish Cream Sauce **Room Temp**
Grilled Ginger-Soy Glazed Salmon Filets **Room Temp**
Herb-Grilled Salmon Filets, Mango Salsa **Room Temp**
Mediterranean Shrimp – Jumbo Shrimp, Feta Cheese, Kalamata Olives, Green Pepper, Sundried Tomato **Room Temp (3 Pieces per Person)**

Barbecue

Minimum 10 per Selection

Pulled Barbecue Chicken **Warm**
Pulled Barbecue Pork **Warm**
Bone-In Barbecue Chicken **Warm**
Baby Back Ribs **Warm**
Rum Laced Baked Beans **Warm**
Southern Cole Slaw
Collards **Warm**
Creamed Corn **Warm**
Garlic Green Beans **Warm**
House Made Corn Bread/Buns **OR** Gluten Free Buns

Sides

Minimum 10 per Selection

TSC Signature Baked Potato Salad
Bacon, Cheddar, Chives
TSC Baked Potato Soufflé **Warm**
Bacon, Cheddar Chives
Roasted New Potatoes
Whipped Yukon Gold Potatoes
Long Grain Rice Pilaf
Broccoli Rice Casserole
3 Cheese Mac and Cheese
Wild Mushroom Ravioli
Butternut Squash Ravioli
Roasted Red Bliss Potatoes with Garlic, Herbs and Olive Oil

Veggies

Minimum 10 per Selection

Veggie Crudités with Ranch Dressing
Grilled and Roasted Veggies
Roasted Asparagus Tossed in Garlic Olive Oil
Braised Green Beans
Roasted Brussels Sprouts
Green Bean Casserole
Bourbon Glazed Carrots

House Made Classics

Minimum 10 per Selection

Chicken Pot Pie

Beef Pot Pie in Red Wine Gravy

Chicken n' Dumplings

Slow Cooked Roast with Carrots, Onion and Potatoes

TSC Shepherd's Pie with Creamy Parmesan Whipped Potatoes

Grilled Eggplant Parmesan

Healthy Options

Minimum 10 per Selection

Herb Marinated Grilled Chicken on a Bed of Tomato Artichoke Salad

Coriander-Soy Grilled Lean Butchers Tenderloin of Beef, Wasabi Ginger Sauce

Roasted Rosemary Pork Loin with parsley Chimmichurri Sauce

Lemon-Herb Baked Salmon Filets with Cucumber Dill Sauce

Quinoa Black Bean Salad with Tomato-Basil Vinaigrette

Brown Rice Tabbouleh with Cucumber, Tomatoes, Parsley, Feta Vinaigrette

Chickpea Carrot Salad with Cilantro Tahini Dressing \$2.00 GF

Beet and Goat Cheese Salad with Toasted Walnuts, Champagne Vinaigrette \$3.00 GF

Shiitake and Baby Bok Choy Salad Tossed with Soy and Quinoa \$3.00

House-Made Desserts

Pick-Up Sweets 2 per Person

Chef's Selection of Assorted Mini Desserts

Pies Feeds 8 pp

Pumpkin, Cherry, Apple, Chocolate Pecan

Cobbler ½ Pan Feeds 10-12 pp

Peach, Berry and Apple

Business Stuff.....

Three Sisters Insurance:

Three Sisters Catering provides Workman's Compensation Insurance in the aggregate amount of \$2,000,000.00

Notes to Remember:

1. To accept this proposal, please sign, date and scan to your Sales Manager.
2. **Prices and dates are guaranteed until signing of the contract, after which they are subject to change at any time. A 50% deposit is required to secure your prices and date. Deposits are non-refundable in the event of cancellation.** The paid deposit will be deducted from the final bill. Deposit amount and itemized list of charges follow on the next page.
3. **The final balance is due (02) working days prior to your event. .**
4. **A 21% production/delivery charge, 3% Credit card Processing Fee, (if applicable) and appropriate Sales tax will be added to all Invoices.**