



## Three Sisters Catering

### 2019 – Cocktail and Dinner Menus

The following options we are proposing to you as a truly personalized menu for your event! Choose 1 stationary item OR desserts, 2 proteins, 3 additional sides/accompaniments

All Menu Items Accompanied by Chef's Selections  
Artisan Rolls and Butter

It includes all size appropriate Plates, Flatware,  
Disposable White Cocktail Napkins

Beverage Service, Staffing, Rental, Production, Sales Tax and Credit Card  
Fees will be Included in your Initial Proposal

## Stationary Appetizers - Choice of One:

*\*\*\*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, Classic French Onion Dip with Artisan Crackers and Chips
- Baked Brie en Croute filled with Mango Chutney and served with Crackers and Flatbreads

OR

## Assorted Mini Desserts

To Include:

- Strawberry Shortcake with Macerated Berries and Whipped Cream
- Assorted Truffles
- Grand Marnier Spiked Cake Pops Dipped & Drizzled in Rich Chocolate Assorted Flavors of Miniature Cheesecakes
- Tart Meyer Lemon Squares

## Entrees (choose 2)

### Between Chicken, Fish, Beef and Pork,

#### Chicken

- 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
- Classic Chicken Picatta 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

#### Beef and Pork

- Eight hour Braised Short Rib in Red Wine Demi
- BBQ Brisket with Chipotle BBQ Sauce
- 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
- 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
- Bourbon Soy Glazed Salmon (*Served Warm or Room temp*)
- 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

## Accompaniments (Choose 3 from the following Starch or Veg)

### Starches

- Sweet Potato and Yukon Gold Potato Gratin topped with Three Cheese Blend
- Garlic Whipped Potato finished with Rich James Farm Cream
- Fingerling Potatoes Lyonnaise with Rosemary and Caramelized Onions
- Warm Baked Potato Salad
- Spring Vegetable and Rice Pilaf
- Rich and Creamy Baked Three Cheese Macaroni
- Cheesy Baked Orzo Pasta with Mushroom and Sundried Tomatoes
- Spinach Ravioli with Parmesan Truffle Cream
- Creamy Gorgonzola Polenta
- Three Sisters Catering Signature Pimento Cheese Grits

### 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
- 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 Brussels Sprouts drizzled with Lemon Thyme Olive Oil
- Caramelized Sweet Potato and Grilled Fennel finished with Sage Oil

## Add Ons:

## Hand Passed Appetizers:

- 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 Fraiche
- Vegetable Spring Roll with a Sweet Thai Chili dipping sauce **GF**
- Risotto Bites with Roasted Pomodoro Sauce
- Grilled Chicken tostada served with fresh Jalapeno, Pickled Onion and Mexican Crema **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
- 5 Spice Pork Tenderloin on crisp Rice Wonton with Caramelized Shallots **GF**
- 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**
- Homemade lump Crab Cakes with Horseradish Cream
- Seared Soy Glazed Salmon with Green Onions, Pickled Ginger and Sesame Seeds

## Stationed Service Options- Active or Chef Attended

The following are some options to create a unique experience for your guests to bring the additional flare to your event! **These are individually priced.** Some will require a Chef or Chef Attendant at an extra cost per station.

### Poke Bowl

*Active Chef Attendant required – Chinese Boxes and Chop Sticks*

*Guests Design their own Poke Bowls*

Brown, Rice, Mixed Greens

Spicy or Regular Tuna (Raw), Salmon (Raw), Chilled Marinated Chicken, Tofu

Cucumber, Corn, Cilantro, Edamame, Pineapple

Spicy Mayo, Sweet Chile, Sriracha, Ponzu

Topped with..Avocado, Ginger, Wasabi, Sesame

### Asian Rice Bowl – Chinese Boxes and Chop Sticks

*Active Chef Attendant required – Chinese Boxes and Chop Sticks*

**Choose (02) Base Options**

Brown Rice, White Rice, Leafy Greens, Udon Noodles

**Choose (02) Proteins**

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

**Add Veggies:**

Sautéed Snow Peas, Baby Corn, Bamboo Shoots

**Sauce it Up**

Teriyaki or Ginger Soy Sauce

**Top it With**

Water Chestnuts, Bean Sprouts, Chopped Peanuts

### 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

Shrimp -N- Grits

*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

*Chef Attendant Required*

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

Spanish Paella

*Chef Attendant Required*

CHICKEN

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

SEAFOOD

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

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:  
Honey-Glazed Ham, Chopped Bacon, sliced Green Onions, chopped Jalapenos and  
Shredded Cheddar Cheese

**Mashed Potato Bowl**

*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**

*Optional Chef attended*

Served with Bleu Cheese Stone Ground Grits and Roasted Brussels Sprouts

**Classic Steamship Round of Beef**

*\*Minimum 100 Guests\**

*Active Carved Chef Attendant Required*

Horseradish, Au Jus

Whipped Potatoes, Button Rolls

**Derby Day Mini Kentucky Hot Browns**

*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**

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**

*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

Carved Leg of Lamb

*Active Chef Attendant Required*

Rosemary and Thyme Crusted Leg of Lamb  
Served with Roasted Parmesan Potatoes, Grilled Asparagus and a Mint Chimmichurri

Duck Etouffe

*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

*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 Habanera Salsa, Salsa Verde, Smokey Roja Salsa

Smoked Ham

*Chef Attendant Required*

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

Build-your-Own Taco Station

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

### Sushi Station

*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

*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

*Active Carving Chef Required*

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

### Build your Own Salad Bar

Crisp Romaine or Mixed Mescaline Greens

**Choice of Six Selections:**

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, Pepperoncini, Dried Cranberries, Spiced Pecans, Slivered Almonds, Pumpkin Seeds and Croutons

**Choice of (02) Dressings:** Champagne Vinaigrette, Herb Ranch,  
Wildflower Honey Balsamic, and Greek with Feta

### 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

Add Grilled Chicken

Add Grilled Salmon

### 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

Top Round of Beef

*Active Chef Attendant required*

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

Shrimp -N- Grits

*Chef Attendant Required*

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

Build your Own Macaroni and Cheese Bowl

*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

Smoked Ham

*Chef Attendant Required*

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

Carved Roasted Turkey Breast

*Active Carving Chef Required*

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

Bananas Foster

*Chef Attendant Required*

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

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

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

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

### Staffing - (04) Hour Maximum Event

*Staffing Ratios are Dependent Upon your Guest Count, Menu Selections and Party Logistics*

Event Manager

Service Staff

Culinary

Bartender

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

### Basic Rental Pricing

6' Tables

8' Tables

*Guest Seating Tables, Linens and Chairs are Available:*

36" Round Tables

48" Round Tables

60" Round Tables

Hi-Boy Tables

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

Natural, White or Black Wooden Padded Folding Chairs are

Chivari Chairs

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