



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 black disposable platters and bowls with serving pieces.

*****Many items will require heating upon delivery to ensure the best quality possible. These items will be presented in oven-safe foil containers with easy heating instructions or we can deliver already warm.*****

Delivering Warm – Additional Charges may Apply

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

Disposable Chafers, Sterno and Water Pans, (These will keep your food warm for up to (03) hours) - \$12.50 each++

Disposable Cocktail Plates, Flatware, Napkins - \$1.50 per Person++

Disposable Dinner Plates, Flatware, Napkins - \$2.50 per Person++

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

\$500.00 Minimum Order for Delivery – Monday thru Saturday

\$800.00 Minimum Order for Delivery - Sunday

Do you want to be a Guest at your Party? Need a Little Help the Day Of?

Contact Matthew Kelly with Five Star Servers and More

404-493-6150 or matthewkelly@fivestarserversandmoreinc.com

He is Ready to Assist with the Staff you Need!!!!

#tscateringtogo - 404-488-4565

Small Bite Appetizers

Priced per Piece – Minimum 30 Pieces per Selection

Cold/Room Temp

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

Warm – We Suggest Serving these Items Warm

Handmade Cheddar Sausage Bites
Old Fashioned Meat Ball Bites with Creamy Mushroom Stroganoff Sauce
Petite Beef en' Croute (Wellington) 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
Cajun Spiced Rack of Lamb with Tangy Mint Herb Chimmichurri

Salad

Sold in Increments of 10 Guests

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**
Grilled Pear, Field Greens, Spiced Walnuts, Maytag Bleu, Champagne Vinaigrette

Yeast Rolls and Croissants Filled With:

Minimum of 15 per Selection

Caprese Roll (Vine Ripened Tomato, Mozzarella, Greens, Basil 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

Baked Pastas - ½ Pan – 10-12 Guests– Full Pan – 24-30 Guests -

GF Pasta is Available

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
Classic Beef Lasagna with Fresh Herbs

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
Traditional Hummus
Black Eyed Pea Hummus
Bacon, Jalapeno, Corn Dip
Smoked Salmon Mousse

Proteins

Minimum 15 pp per Selection

Korean Braised Short Ribs (Boneless)
Roasted Pork Loin Stuffed with Spinach, Sundried Tomatoes, Feta Cheese
Broiled Rosemary and Garlic Pork Loin with Pan Jus
Herb Roasted Turkey with Cranberry-Orange Relish
Chicken Filled with Chorizo and Manchego with a Poblano Cheese Sauce
Bone-In Southern Fried Chicken
Chicken Pot Pie
Chicken Cacciatore, Bone-In, Simmered in Tomato, Olives, Herbs
Classic Chicken Picatta Capers, Lemon Wine Sauce Warm
Cilantro, Lime, Pesto-Grilled Chicken Breast, Roasted Pimento Chimmichurri
Cajun Chicken Breast with Garlic Basil and Tomato Fresca
Sliced Grilled Butchers Tenderloin Au Poive, Horseradish Cream Sauce
Grilled Ginger-Soy Glazed Salmon Filets
Herb-Grilled Salmon Filets, Mango Salsa
Mediterranean Shrimp – Jumbo Shrimp, Feta Cheese, Kalamata Olives, Green Pepper, Sundried Tomato

Barbecue

Minimum 15 per Selection

Pulled Barbecue Pork

Bone-In Barbecue Chicken
Rum Laced Baked Beans
Southern Cole Slaw
Collards
Creamed Corn
Garlic Green Beans
House Made Corn Bread/Buns or Gluten Free Buns

Sides

Minimum 15 per Selection

TSC Signature Baked Potato Salad
 Bacon, Cheddar, Chives
TSC Baked Potato Soufflé
 Bacon, Cheddar Chives
Roasted New Potatoes
Whipped Yukon Gold Potatoes
Long Grain Rice Pilaf
3 Cheese Mac and Cheese
Wild Mushroom Ravioli
Butternut Squash Ravioli
Roasted Red Bliss Potatoes with Garlic, Herbs and Olive Oil
Mediterranean Cous Cous Salad, Greek Vinaigrette
 Feta, Sundried Tomatoes, Kalamata Olives, Scallions

Veggies

Minimum 15 per Selection

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

Healthy Options

Minimum 15 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 Vinaigrette **GF**
Chickpea Carrot Salad with Cilantro Tahini Dressing
Beet and Goat Cheese Salad with Toasted Walnuts, Champagne Vinaigrette

House-Made Desserts

Pick-Up Sweets 2 per Person – Minimum of 15 Guests

Chef's Selection of Assorted Mini Desserts

Could Include – Cookies, Brownies, Lemon Bars, Mini Cheesecakes, 7-Layer Bars, Macaroons, Truffles and Other Great Stuff!

House-Made 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 back to your Sales Manager.
2. **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.
3. **The final balance is due (02) working days prior to your event. .**
4. **A 22% production charge, 4% Credit card Processing Fee, (if applicable) and appropriate Sales tax will be added to all Invoices.**