



Three Sisters Catering 2019 Holiday Menu

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

Including 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 a Varied Assortment of....Along with Other Treats:

- Strawberry Shortcake with Macerated Berries and Whipped Cream
- Assorted Truffles
- 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

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
- 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 Veggie)

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:

\$2.75 per Piece ~ Minimum of 25 per Selection

- 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
- 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
- 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.

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

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 are \$10.00 each

8' Tables are \$12.00 each

Guest Seating Tables, Linens and Chairs are Available:

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*