



Three Sisters Catering Wedding Dinner Celebration 2020

The following options we are proposing to you as a truly personalized menu for your event! We are asking you to choose **2 hand passed items OR 1 stationary item, 2 proteins, 3 additional items, and a bread item.**

Pricing includes 10" White Dinner Plates, Flatware, (either on the buffet or pre-set at each guest seat), Water Glasses, (at each guest seat), Salt and Pepper Shakers, (each guest table), White Disposable Dinner Napkins
We will Provide Cake Plates, Forks and Napkins for your Cake Cutting Ceremony at No Additional Charge

*****Please See Additional Rental for Linens and Linen Napkins*****

Hand passed appetizers (choose 2 hand-passed OR 1 Stationary)

****If adding additional hand passed appetizers, cost is \$2.25 + per piece.**

- 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
- Three Sisters Catering Signature Pimento Cheese Deviled Eggs GF
- Warm Tomato, Basil and Goat Cheese Shooter GF
- Butternut Squash Soup Shooter topped with Pancetta and Crème Fraiche GF **seasonal item**
- Fresh Gazpacho Shooter GF ****seasonal item****
- Vegetable Spring Roll with a Sweet Thai Chili dipping sauce GF
- Fried Green Tomato Bites with Goat Cheese and a Sweet Chili Drizzle
- Risotto Bites with Roasted Pomodoro Sauce
- Mini Chicken Taco with Chipotle Lime Crema GF
- Authentic Caribbean Jerk Chicken Satay with Sweet Cherry Balsamic reduction GF
- Crispy Tender White Meat Chicken bite drizzle with Wild Flower Honey
- Flaky Phyllo Pastry filled with Homemade Chicken Salad and topped with crisp slices of Grape
- 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
- Mini Buffalo Chicken Bite with Blue Cheese Dipping Sauce
- Asian Pork Dumplings with Sesame Soy Vinaigrette in an Asian Spoon
- Sweet Corn and Local thick cut Bacon Grit Cake topped with Roasted Red Bell Pepper Coulis GF
- Franks in a Blanket with Alabama White BBQ sauce

- Classic Beef en Croute served with Spice Mustard

Hand-Passed, Continued....

- Roasted Roma Tomato on Crostini topped with Goat Cheese and drizzled with Olive Oil
- 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
- Phyllo Tart filled with Smoked Salmon Mousse and topped with Smoked Salmon
- 5 Spice Seared Ahi Tuna on Wonton Crisp and topped with Wasabi Aioli
- Hoisin glazed Shrimp and Pineapple Skewer
- Teriyaki Glazed Salmon Satay
- Roasted Vegetable Bruschetta on Crostini

Stationary Appetizers

****GF crackers available upon request****

- **Chef's Choice of Domestic and International Cheese** tasting with Dried Fruit and Crackers
- **Assorted Dips and Spreads to include – Choice of Three:**
Three Sisters Signature Pimento Cheese, Roasted Garlic Hummus, Baba Ganoush, Corn Bacon Jalapeño, Caramelized Onion with Artisan Crackers and Chips
- **Baked Brie en Croute** filled with Mango Chutney and served with Crackers and Flatbreads
- **Fresh Garden Vegetable Platter** with Herb Ranch or Homemade Green Goddess Sauce

- **Charcuterie Presentation with** Assorted Cured Meats, Cheeses, Marinated Olives, Dried Fruit, Crackers and Flatbreads. **ADD \$6.00 per person.**
- **Toast Bar:** Smashed Avocado, Feta and Sundried Tomato, and Wild Mushroom and Goat Cheese . Served with assorted Crostini and Toast Points.
- **Mediterranean Display:** Traditional Hummus, Babbaganoush, Marinated Olives, and Mini Falafel. Served with Pita Bread, Tzaziki Sauce and Cool Mint Sauce.
- **Meatball Bar:** Mini ½ ounce **Beef Meatballs** in a Thai Curry Sauce Mini ½ ounce **Beef Meatballs** in a Traditional BBQ Sauce Mini ½ ounce **Turkey Meatballs** in a Stroganoff Sauce . **Station Served with Sliced Soft Baguettes.** **ADD \$4.00 per person**

Entrees (choose 2)

Chicken

- Pecan crusted Chicken with Tupelo Honey Glaze
- Pesto grilled chicken breast on a bed of fresh tomato artichoke salad (room Temp)
- 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
- Grilled Cilantro Chicken with Mango Salsa
- Chorizo and Manchego stuffed Chicken Breast served with Mustard Cream
- 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
- Chicken Rollatini with Spinach, Feta and Sundried tomatoes in a Lemon Jus

Beef and Pork

- Eight hour Braised Short Rib in Red Wine Demi
- Slow cooked Ginger Soy Short Ribs garnished with Spring Onions
- BBQ Brisket with Chipotle BBQ Sauce
- Coca- Cola Braised Short Ribs
- Herb Marinated and Roasted Tenderloin of Beef with Roasted Garlic and Mustard Sauce (*Served at Room Temp*)
- Coffee crusted Local Beef Tenderloin with Caramelized Onion Horseradish Sauce
- Butchers Tenderloin of Beef Bordelaise with Chefs Blend of Mushrooms and Herbs
- Butchers Tenderloin au Poive with Garlic Horseradish Cream
- Fire Roasted Pork Loin with Georgia grown Peach Chutney (*Served at Room Temp*)
- 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
- Oven baked White Fish dressed with She Crab and Leek fondue
- Bourbon Soy Glazed Salmon (*Served Warm or Room temp*)
- Cajun dusted Salmon Seared and Served on a Bed of Greens drizzled with Sweet Balsamic and Tomato Cucumber Lemon Salsa
- Baked Salmon in crisp Puff Pastry with Lemon and Dill Crema
- 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
- Pan Seared Herbed Catfish with Creamed Spinach
- Seared Rainbow Trout atop Dirty Rice with Etouffee Sauce

Vegetarian

- Stir Fried Asian Vegetables with Marinated, Julienned Tofu and Udon Noodles
- Grilled Vegetable Kabobs with Chimmichurri and Cucumber Raita
- Layered Ratatouille with Pomodoro Sauce
- Egg Noodles with Wild Mushrooms, Flaked Roasted Garlic in a White Truffle Sauce
- Rolled Eggplant stuffed with Spinach, Four Cheeses and Sundried Tomato Pesto

Accompaniments (Choose 3 from the following Salads, Starch or Veg

For A Pre-Set Salad – Add \$3.50 per Person ++

- Spinach Salad chopped Hard Boiled Eggs , Pickled Red Onions , shaved Mushrooms , crumbled Bacon Mustard Vinaigrette
- Mixed Greens tossed with Sundried Cranberries, Candied Pecans, Blue Cheese crumbles, Orange and Wild Flower Honey Vinaigrette
- Spring Greens Salad with Sweet Bartlett Pears , Blueberries, fresh Goat Cheese and a Champagne Vinaigrette
- Garden Salad of Chefs Blended Greens, Vine Ripened Tomatoes , crisp Cucumbers , Julienned Carrots, shaved Red Cabbage , Mushrooms, Homemade Buttermilk Ranch Dressing
- Classic Caesar tossed with Sourdough Croutons Aged Parmesan House made Caesar Dressing
- Baby Spinach tossed with fresh Strawberries, Spiced Pecans, Goat Cheese and a Raspberry Dressing
- Iceberg chopped Salad topped with Applewood Smoked Bacon, Tomatoes, Blue Cheese and Buttermilk Ranch
- Sliced Caprese Salad with Balsamic Reduction and Basil Oil

- Roasted Beet Salad with Fresh Spinach, Goat Cheese, and Toasted Walnuts with Honey Vinaigrette

Starches

- Sweet Potato and Yukon Gold Potato Gratin topped with Three Cheese Blend
- Garlic Whipped Potato finished with Rich James Farm Cream
- Steak House Loaded Mashed Potatoes with Smoky Bacon , Aged Cheddar and Fresh Green Onions
- Fingerling Potatoes Lyonnaise with Rosemary and Caramelized Onions
- Warm Baked Potato Salad
- Roasted Red Bliss Potatoes in Herbed Butter
- Long Grain and Wild Rice Herb Pilaf
- Spring Vegetable and Rice Pilaf
- Rich and Creamy Baked Three Cheese Macaroni
- Penne Pasta Alfredo sprinkled with Aged Parmesan and Bacon
- Al dente Orzo Pasta tossed with Cherry Tomatoes, Artichokes , Baby Spinach and Garlic Basil Pesto (Served at Room temp)
- Cheesy Loaded Baked Orzo Pasta with Mushroom and Sundried Tomatoes
- Wild Mushroom Ravioli with Marsala Sauce
- Spinach Ravioli with Parmesan Truffle Cream
- Butternut Squash Ravioli with Sage Browned Butter
- Three Sisters Catering Signature Pimento Cheese Grits
- Mediterranean Cous Cous with Spinach, Kalamata olives, Feta, Red Onion, Sundried Tomatoes and Artichokes (*Served at Room Temp*)

Vegetables

- “Georgia on my Mind” Black Eyed Peas simmered in Smoked Turkey Broth
- Georgia Grown Sugar Snap Peas
- Asian Vegetable Slaw with Udon Noodles and Ginger Soy Dressing

- Southern Braised Green Beans with Smoked Turkey Jus
- Charred Tomato Sauce with Roasted Eggplant Casserole topped with Mozzarella and Fresh Thyme
- Yellow Curry Cauliflower (*Served at room Temp*)
- Brown Sugar Candied Carrots
- 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
- Orange Roasted Malibu Carrots dusted with Feta, Dill and Sea Salt
- Caramelized Sweet Potato and Grilled Fennel finished with Sage Oil
- Farm Fresh Vegetable Medley sautéed in Parsley Butter
- Summer Squash Casserole with Fresh Tarragon and Parmesan Panko Bread Crumbs
- Southern Sweet Corn and Tender Lima Bean Succotash
- Curried Parsnips and Carrots with Cilantro

Bread Selections (*choose 1*)

- Artisan Rolls with Salted Butter
- Miniature French Croissants with Butter