



Stationed Service Options- Active or Chef Attended

The following are some options to create a unique experience for your guests. From Chef cooking tableside, we are excited to share some fun ways to really bring some flare to your event! Some will require a Chef or Chef Attendant at an extra cost per station.

All Menus are Subject to Sales Tax and 22% Production Charge.

7.5" Plates, Flatware, White Disposable Cocktail Napkins are Included in your Price.

Enjoy!!!!

Poke Bowl

Active Chef Attendant required – Chinese Boxes and Chop Sticks

Guests Design their own Poke Bowls

Start With:

Brown, Rice, White Rice, Mixed Greens

Choice of Three:

Spicy Tuna (Raw), Salmon (Raw), Chilled Marinated Chicken, Tofu, Asian Beef Salad

Mix Ins:

Cucumber, Corn, Cilantro, Edamame, Pineapple

Sauces:

Spicy Mayo, Sweet Chile, Sriracha, Ponzu

Topped with..Avocado Crema, Ginger, Wasabi, Sesame

Asian Rice Bowl

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, Jumbo Shrimp

Grilled Chicken

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
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

Korean Braised Short Ribs

Optional Chef attended

Served with Bleu Cheese Stone Ground Grits and Roasted Brussels Sprouts

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

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

Build-your-Own Taco Station

Chef Attendant Required

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

5 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*

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, Adds \$150.00 per 100 guests*

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

Ice Cream Sundae Bar

Chef Attended

Served in White Ceramic Rice Bowls
Chocolate, Strawberry, Vanilla Ice Cream
Raspberry Sorbet
Reese's Pieces, Brownie Crumbles, Sprinkles
Fresh Strawberries, Bananas
Whipped Cream, Warm Chocolate Sauce, Maraschino Cherries

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