



Three Sisters Catering

Grazing Station Wedding Menu

This menu is PERFECT for your celebration with a lighter menu with heavy hors d'oeuvres and stationary grazing stations. Includes 7.5" plates, Forks, and Disposable Cocktail Napkins

Choose 2 Proteins

- Pulled Short Rib Sliders on crusty roll with garlic aioli: 2 per person
- Italian Style Meatballs in Pomodoro Sauce and Fresh Baguettes: 3 per person
- Buffalo or Traditional Style Chicken Bites with Dipping Sauce: 3 per person
- Chicken Satays: Choose Herb Seasoned or Coconut Crusted: 2 per person
- Fried Risotto Cakes with Roasted Pomodoro Sauce: 2 per person
- Teriyaki Glazed Salmon Skewers: 2 per person

Stationary Grazing Stations: Choose 3

- **Southern Dips and Spreads Display:** Caramelized French Onion Dip, Pimento Cheese, and Black Eyed Pea Hummus. Served with Assorted Crackers
- **Artisan Cheese Board:** Chef's Choice. Served with Assorted Crackers
- **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.**
- **Grilled and Roasted Vegetables**

Additional Optional Selections

Cold/Room Temp Items

- Whipped Brie and Raspberry Tarts
- Pimento Cheese Tortilla Pinwheels
- French Baguette smeared with fresh Goat Cheese and paired with Cranberry and Bosc Pear chutney
- Three Sisters Catering Signature Pimento Cheese Deviled Eggs **GF**
- Belgian Endive Stuffed with Goat Cheese, Spiced Pecans, and Sweet Figs
- Phyllo Tart, Feta, Tomato, and Basil with Balsamic Drizzle
- Grilled Chicken tostada served with fresh Jalapeno, Pickled Onion and Mexican Crema **GF**

- Authentic Caribbean Jerk Chicken Satay with Cool Cilantro Dipping Sauce **GF**
- Herb Chicken Satay with Herb Ranch Dipping Sauce
- Beef Yakitori Skewer with Green Onions and Sesame
- Seared Soy Glazed Salmon with Green Onions, Pickled Ginger and Sesame Seeds

Hot Items

- Crispy Tender White Meat Chicken bite drizzle with Wild Flower Honey
- Warm miniature Jalapeno, Corn, aged Cheddar and Bacon muffin **GF**
- Classic Beef en Croute served with Spice Mustard
- Wild Mushroom Turnovers with fresh Herbs and Lemon Crème Fraiche
- BBQ Meatballs with Blue Cheese Dipping sauce **GF**
- Vegetable Spring Roll with a Sweet Thai Chili dipping sauce **GF**
- Franks in a Blanket with Alabama White BBQ Sauce: 2 per person

Desserts

Minimum of 15

Chef's Selection of Assorted Mini Desserts

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

Fruit Display

Assorted Seasonal Fruit with Lavender Honey Yogurt Dipping Sauce