



## Catering to Go..An Alternative to Full Service Catering..

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 (05) Working Days 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!!!!!!

## Small Bite Appetizers - Priced per Piece - Minimum 30 Pieces per Selection

### Cold/Room Temp

Domestic Cheese Platter with Assorted Crackers - 10 pp - \$40.00 20 pp - \$78.00

Pimento Cheese Tortilla Pinwheels \$2.50

Jerk Chicken Satays with Cool Cilantro Cucumber Sauce \$2.25 GF

Herb Chicken Satay - Herb Ranch \$2.25 GF

Traditional Deviled Eggs \$1.50 GF

Mini Crab Cakes with Whole Grain Mustard Remoulade \$3.00

Belgian Endive Stuffed with Goat Cheese, Spiced Pecans and Sweet Figs \$1.25 GF

Cajun Spiced Rack of Lamb with Tangy Mint Herb Chimmichurri \$5.25

GF Phyllo Tart, Feta, Tomato, Basil, Balsamic Drizzle \$2.00 GF

### Warm - We Suggest Serving these Items Warm

Handmade Cheddar Sausage Bites \$1.25 GF

Old Fashioned Meat Ball Bites with Creamy Mushroom Stroganoff Sauce \$2.00

Petite Beef en' Croute (Wellington) with Garlic Horseradish Cream \$3.80

Tender All-White Meat Fried Chicken Bites with Stilton Bleu Cheese Sauce \$1.50

Spicy Sausage Strudel Pinwheels with Whole Grain Mustard Aioli \$1.50

Old Fashioned Franks in a Blanket with Smokey White Barbecue Sauce \$.50

Mini Crab Cakes Whole Grain Mustard Remoulade \$3.00

Warm/Room Temp GF Spinach, Mushroom, Artichoke Quiche Warm/Room Temp -  
\$2.00 GF

Cajun Spiced Rack of Lamb with Tangy Mint Herb Chimmichurri \$6.00 GF

### Salad - \$4.50 per Person - 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

### Baked Pastas - \$5.00 per Person - 25 Person Minimum

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, Aged Parmesan and Mozzarella

Classic Beef Lasagna with Fresh Herbs

## Yeast Rolls and Croissants Filled With:

Minimum of 15 per Selection

Caprese Roll (Vine Ripened Tomato, Mozzarella, Greens, Basil Pesto on the Side - \$2.50

Grilled Butcher's Tenderloin with Garlic Herb Horseradish Cream - \$2.25

Herb Roasted Turkey with Cranberry-Orange Relish - \$2.25

Sun-Kissed Jalapeno Shrimp in a Buttery Croissant \$4.00

## Dips And Spreads Sold by the Quart ~ Serves 10-12 pp

Appropriate Crackers and/or Chips Included

TSC Pimento Cheese \$15.80 GF

Spinach Artichoke Dip Warm/Room Temp \$11.70 GF

Traditional Hummus \$8.00 GF

Black Eyed Pea Hummus \$8.00 GF

Bacon, Jalapeno, Corn Dip Warm \$15.80

Smoked Salmon Mousse - \$13.00

## Proteins Minimum 15 pp per Selection

Korean Braised Short Ribs (Boneless) Warm \$8.50

Roasted Pork Loin Stuffed with Spinach, Sundried Tomatoes, Feta Cheese Room Temp \$7.00 GF

Broiled Rosemary and Garlic Pork Loin with Pan Jus Warm \$6.00 GF

Herb Roasted Turkey with Cranberry-Orange Relish \$5.50 Room Temp GF

Chicken Filled with Chorizo and Manchego with a Poblano Cheese Sauce Warm \$6.50

Bone-In Southern Fried Chicken Warm/Room Temp \$6.00

Chicken Pot Pie ~ Warm \$5.00

Chicken Cacciatore, Bone-In, Simmered in Tomato, Olives, Herbs Warm \$6.00 GF

Classic Chicken Picatta Capers, Lemon Wine Sauce Warm \$6.00 GF

Cilantro, Lime, Pesto-Grilled Chicken Breast

Roasted Pimento Chimmichurri Warm/Room Temp \$5.00 GF

Cajun Chicken Breast with Garlic Basil and Tomato Fresca Room Temp \$5.00 GF

Sliced Grilled Butchers Tenderloin Au Poive, Horseradish Cream Sauce Room Temp \$6.50 GF

Grilled Ginger-Soy Glazed Salmon Filets Room Temp \$6.50

Herb-Grilled Salmon Filets, Mango Salsa Room Temp \$6.50 GF

Mediterranean Shrimp ~ Jumbo Shrimp, Feta Cheese, Kalamata Olives, Green Pepper, Sundried Tomato Room Temp (3 Pieces per Person) \$9.00 GF

### Barbecue Minimum 15 per Selection

- Pulled Barbecue Pork Warm \$6.00 GF
- Bone-In Barbecue Chicken Warm \$6.00 GF
- Rum Laced Baked Beans Warm \$3.00 GF
- Southern Cole Slaw \$3.00 GF
- Collards Warm \$3.00 GF
- Creamed Corn Warm \$3.00
- Garlic Green Beans Warm \$3.00 GF
- House Made Corn Bread/Buns \$1.50 OR Gluten Free Buns \$2.25

### Veggies Minimum 15 per Selection

- Veggie Crudités with Ranch Dressing \$3.00 GF
- Grilled and Roasted Veggies \$3.50 GF
- Roasted Asparagus Tossed in Garlic Olive Oil \$4.00 GF
- Braised Green Beans \$3.00 GF
- Roasted Brussels Sprouts \$3.75 GF
- Bourbon Glazed Carrots \$3.00 GF

### Sides Minimum 15 per Selection

- TSC Signature Baked Potato Salad Room Temp \$3.50
- TSC Baked Potato Soufflé \$3.50 Warm GF
- Roasted New Potatoes \$3.00 Warm GF
- Whipped Yukon Gold Potatoes \$3.00 Warm GF
- Long Grain Rice Pilaf Warm \$3.00 GF
- 3 Cheese Mac and Cheese Warm \$3.50
- Wild Mushroom Ravioli Warm \$3.75
- Butternut Squash Ravioli Warm \$3.75
- Roasted Red Bliss Potatoes with Garlic, Herbs and Olive Oil \$3.50 Warm GF
- Mediterranean Cous Cous Salad, Greek Vinaigrette Room Temp \$3.25
- Feta, Sundried Tomatoes, Kalamata Olives, Scallions,

## Healthy Options Minimum 15 per Selection

Herb Marinated Grilled Chicken on a Bed of Tomato Artichoke Salad \$5.00 GF

Coriander-Soy Grilled Lean Butchers Tenderloin of Beef, Wasabi Ginger Sauce \$6.50 GF

Roasted Rosemary Pork Loin with parsley Chimmichurri Sauce \$6.00 GF

Lemon-Herb Baked Salmon Filets with Cucumber Dill Sauce \$6.50 GF

Quinoa Black Bean Salad with Tomato-Basil Vinaigrette \$3.00 GF

Brown Rice Tabbouleh with Cucumber, Tomatoes, Parsley Vinaigrette Feta \$3.00 GF

Chickpea Carrot Salad with Cilantro Tahini Dressing \$3.50 GF

Beet and Goat Cheese Salad with Toasted Walnuts, Champagne Vinaigrette \$4.00 GF

## House-Made Desserts

Pick-Up Sweets 2 per Person – Minimum of 15 Guests – \$4.50 per Person

Chef's Selection of Assorted Mini Desserts \$4.00 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 \$55.00

## 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 nonrefundable in the event of cancellation. The paid deposit will be deducted from the final bill.
3. The final balance is due (03) working days prior to your event.
4. A 23% production charge, 4% Credit card Processing Fee, (if applicable) and appropriate Sales tax will be added to all Invoices.