



2020

PLATED DINNER MENUS

Dinner Menus Include:

White Salad/Dinner Plates, Flatware
Water Glasses at Each Guest Seat

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

**All Menus are Subject to 23% Production Charge, Appropriate Sales
Tax, 4% Credit Card Convenience Fee**

Beverage Service and Staffing Charges are Additional.

Available Options are listed in this Package.

***For a Dual Entrée add \$6.00 per person. All salads/sides must be the
same for all guests.***

Fish/Shellfish

Option 1:

Garden salad

Julienne Carrots, Cherry Tomatoes, Crisp Cucumbers, Ranch dressing

Parmesan Crusted Tilapia

Wild rice Pilaf, Stir-Fried French Beans, Lemon Cream Sauce

\$30.95

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Option 2:

Greek salad

Cucumber, Tomato, Black Olives, Feta, Pepperoncini, Greek Dressing

Grilled Garlic Butter Scottish Salmon

Shiitake Barley, Tomato-Olive Salad

\$33.50

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Option 3:

Chopped Salad

Lettuce, Toasted Walnuts, Apples, Champagne Vinaigrette

Shrimp and Crab Stuffed White Fish

Spinach Baked Orzo, Lobster Cream

\$31.25

Chicken

Option 1:

Tomato Cucumber Salad

Heirloom Tomato, Cucumber, Red Wine-Dill Vinaigrette

Rosemary and Sage Marinated Chicken

Whipped Potatoes, Steamed Garlic Green Beans, Roasted Chicken Veloute

\$26.75

Option 2:

Candied Pecan Green Salad

Field Greens, Dried Cranberries, Stilton Bleu Cheese, Cranberry-Orange Vinaigrette

Spinach and Artichoke Stuffed Chicken

Herb Wild Rice, Roasted Asparagus, Jus

\$27.75

Option 3:

Classic Caesar Salad

Crisp Romaine, Seasoned Herb Croutons, Aged Parmesan, Chipotle Caesar Dressing

Roasted Chicken Wellington

Roasted Chicken, Mushrooms, Flaky Puff Pastry, Steamed French Green Beans

\$26.25

Option 4:

Blueberry Spinach- Raspberry Salad

Toasted Almond, Pomegranate Dressing

Grilled Free-Range Chicken Breast

Potato au Gratin, Seasonal Vegetable Medley

\$26.00

Beef

Option 1:

Caprese Salad

Creamy Buffalo, Mozzarella, Beefsteak Tomato, Basil Oil, Honey Balsamic Reduction

Braised Boneless Beef Short Ribs

Seasoned Polenta, Pickled Red Onion, Pickled Radishes

\$31.00

Option 2:

Iceberg Wedge

Tomato, Crumbled Pepper Bacon, Bleu Cheese Dressing

Grilled Filet of Beef

Cheesy Steakhouse Au Gratin Potatoes, Roasted Asparagus, Red Wine Demi

\$45.00

Substitute 8 oz. Sirloin - \$31.95

Option 3:

Romaine Salad

Cherry Tomato, Croutons, Honey-Lemon Vinaigrette

Beef Bourguignon en' Croute

Roasted Root Vegetables, Bourguignon Sauce

\$39.00

Artisan Rolls and Butter are Included in All Dinner Menus

Optional Add ons:

Hand passed appetizers

**If adding 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
- Pigs in a Blanket with Alabama White BBQ sauce
- Classic Beef en Crouete 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

Late Night Snacks - \$6.00 per person ++

Disposable Ball Park Trays

Sliders, Tater Tots

Chicken and Waffles

Mini Nathan's Hot Dogs, French Fries

Buffalo Chicken Sandwich, Bleu Cheese, Sweet Potato Fries

Grilled Ham and Cheese, Potato Chips

Krispy Kreme Donuts and Hot Chocolate

Want Something Else....Let us Know!!!!

Beverage Options

Many Atlanta Venues will Provide Beverage Service, however, if not...
We can provide any of the following bar packages based on your needs!

Glassware only Service- \$4.00 per guest

Martini Glasses, Wine Glasses, Hi-Balls, Water Glasses

Beer and Wine Service- \$6.50 per guest

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 - \$7.50 per guest

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:

(05-06) Hour Maximum Event

Staffing Ratios are Dependent Upon your Guest Count, Menu Selections and Party Logistics - NOTE: If your Ceremony is in the Same Space as your Wedding Reception and Requires a Room Flip, we will Require Additional Staffing.

Event Manager - Required - \$275.00

Event Wait Staff - \$225.00 per Staff Member

Culinary - \$225.00 - Per Staff Member

Bartenders - \$250.00 - Per Staff Member

Production/Utility - 200.00 -- Per Staff Member

Please note that if your event exceeds the stated end time, additional charges of \$25.00 per hour, per staff person will be charge

Additional Contract Items will be Included in a Formal Proposal.