



Three Sisters Catering 2020 Holiday Celebration Menu

Included for Cocktail-Style Events

Full Buffet Equipment and Holiday Accents

7.5" White Cocktail Plates, Flatware, White Disposable Cocktail Napkins

Or

If you are more comfortable with Disposable Cocktail Plates, Flatware and
White Disposable Cocktail Napkins – No Additional Charge

\$38.50 per Person

Included for Dinner-Style Events

Full Buffet Equipment and Holiday Accents

10" Dinner Plates, Flatware, White Disposable Dinner Napkins

Or

If you are more comfortable with Disposable Dinner Plates, Flatware and
White Disposable Dinner Napkins – No Additional Charge

Increased Food Quantities to Accommodate Dinner Portions

\$44.00 per Person

Please add 15% to the Menu Cost if your Guest Count falls
Below (45) Guests

****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.**

Stationary Appetizers (choose 1)

All Include Assorted Crackers and Flatbreads

Assorted Dips and Spreads to include: Three Sisters Signature Pimento Cheese, Roasted Garlic Hummus, Smoked Salmon Mousse

Grilled Brie en Croute filled with Mango Chutney

Charcuterie Presentation with Assorted Cured Meats, Cheeses, Marinated Olives, Dried Fruits **ADD \$7.00 per person**

OR

Chef's Assortment of Mini Pick-Up Desserts

The Meats, Chicken and Fish (choose 2)

Roasted Free Range Chicken dressed with Rosemary Shallot Sauce

Classic Chicken Picatta with Mushroom and Lemon Caper sauce

Eight hour Braised Short Ribs in Red Wine Demi

Herb Marinated and Roasted Tenderloin of Beef with Roasted Garlic and Mustard Sauce (*Served at Room Temp*)

Classic Chilled Jumbo Shrimp with Horseradish-Cocktail Sauce

(03) per Person – Add \$3.00 per Person

Bourbon Soy Glazed Salmon (*Served Warm or Room temp*)

Accompaniments (Choose 3)

Garlic Whipped Potato finished with Rich James Farm Cream

Warm Baked Potato Salad

Long Grain and Wild Rice Herb Pilaf

Wild Mushroom Ravioli with Marsala Sauce

Three Sisters Catering Signature Pimento Cheese Grits

Shallot and Garlic Sautéed Green Beans with Blistered Cherry Tomatoes and Toasted Almonds

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

All Menus are Served with Artisan Rolls and Butter

Great Add-Ons...Hand-Passed Hors D'Oeuvres

\$3.00 per Piece ~ Minimum of 20 Pieces per Selection

Whipped Brie and Raspberry Tarts

Three Sisters Catering Signature Pimento Cheese Deviled Eggs GF

Vegetable Spring Roll with a Sweet Thai Chili dipping sauce GF

Crispy Tender White Meat Chicken Bites with Wildflower Honey Drizzle

Pigs in a Blanket with Alabama White BBQ sauce

Roasted Roma Tomato on Crostini topped with Goat Cheese, Olive Oil Drizzle

BBQ Meatballs with Blue Cheese Dipping sauce GF

Grilled Shrimp on Crostini with Mango Salsa and toasted Coconut

Homemade lump Crab Cakes with Horseradish Cream

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!

Note: Georgia State Law Prohibits TSC from Purchasing and Transporting Beer, Wine and Spirits. We ask that Alcoholic Beverages On-Site Upon our Arrival so we can Chill Beverages and Set your Bar.

Glassware only Service- \$4.00 per guest

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

Please make sure you have appropriate amounts of staff to buss and manage glassware

Beer and Wine Service- \$6.50 per guest

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

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:

(4) Hour Maximum Event

Staffing Ratios are Dependent Upon your Guest Count, Menu Selections and Party Logistics.

Event Manager - Required - \$200.00

Event Wait Staff - \$185.00 per Staff Member

Culinary - \$185.00 - Per Staff Member

Bartenders - \$200.00 - Per Staff Member

Production/Utility - 185.00 - 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

Tables, Chairs, Linen and Additional Rental:

On most occasions, your venue will provide tables and chairs along with set-up and break-down. There will be occasions that additional tables, chairs, linens and additional event items will need to be provided. Please speak with your catering manager to determine this need along with any linens required for your party.

Additional Contract Items will be Included in a Formal Proposal.