



Three Sisters Catering
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.

Kindly Give us (4-5) 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++

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!!!!

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

Dips, Charcuterie - 20 person Minimum

All Include Assorted Crackers and Flatbreads - \$10.00

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 - \$75.00/Brie - Serves appx .25

Charcuterie Presentation with Assorted Cured Meats, Cheeses, Marinated Olives, Dried Fruits \$16.00 per person

The Meats - Minimum 20 per Selection

Roasted Free Range Chicken dressed with Rosemary Shallot Sauce - \$8.50

Classic Chicken Picatta with Mushroom and Lemon Caper Sauce - \$8.50

Eight hour Braised Short Ribs in Red Wine Demi - \$12.00

Herb Marinated and Roasted Tenderloin of Beef with Roasted Garlic and Mustard Sauce (*Served at Room Temp*) - \$8.00

Fire Roasted Pork Loin with Georgia grown Peach Chutney (*Room Temp*) - \$8.50

Bourbon Soy Glazed Salmon (*Warm or Room temp*) - \$10.00

Accompaniments - \$5.50 per Person - Minimum 20 per Selection

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

Artisan Rolls and Butter - \$2.00

Small Bites - \$4.00 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

Desserts

Chef's Assortment of Mini Pick-Up Desserts - \$5.50 per Person