



Three Sisters Catering

2022 Brunch and Shower Menu

Package includes 10" China Plates,
Flatware, White Disposable Luncheon Napkins

Please Choose 2 Hot Entrees

Egg Options

3 Cheese and Egg Casserole

Individual Egg Frittatas

With Asparagus, Broccoli and Peppers

House-Made Quiche

Spinach and Mushroom

Breakfast Burritos

Scrambled Eggs, Cheddar Cheese, Colored Peppers

Salsa on the Side

Sweet Options

French Toast Casserole
Original, Peach or Blueberry Baked
Made with Challah

Cheese Blintz Casserole
With Sour Cream, and Blueberry Sauce or
Strawberry Sauce on the Side

Buttermilk or Blueberry Pancakes
with Maple Syrup on the Side

Protein Options

Choose 1

Applewood Smoked Bacon

Breakfast Sausage Links
Pork or Turkey

Vegetarian Sausage Patties

Canadian Bacon

Please Choose 4 Items

Cheesy Hash Brown Casserole

Oven-Roasted Home Fries
with onions and diced bell peppers

Fried Apples
with Cinnamon and Brown Sugar

Roasted Asparagus
with Hollandaise Sauce

Traditional Albacore Tuna Salad

Roasted Chicken Salad
with mango chutney and toasted pecans

Al Dente' Orzo Pasta
Tossed with Cherry Tomatoes, Artichokes, Baby Spinach
and Garlic Basil Pesto

Mediterranean Cous Cous
Green Onion, Red Onion, Sundried Tomato,
Kalamata Olives, Artichoke, Feta Cheese
Greek Vinaigrette

Grilled Pear Salad
Mixed Field Greens, Spiced Walnuts, Maytag Bleu
Champagne Vinaigrette

Classic Caesar Salad
with Shaved Parmesan and
Sourdough Croutons
Fresh Seasonal Fruit Display
with Lavender Honey Dip

Breakfast Breads

Choose 2

Assorted Bagels
with Cream Cheese and Butter

Assorted Muffins

Southern Style Biscuits
with Honey Butter and Jam

Cinnamon Rolls
with Cream Cheese Icing

Assorted Danish

Croissants

Desserts:

Chef's Selection of Assorted Mini Desserts Could Include –
Cookies, Brownies, Lemon Bars, Mini Cheesecakes, 7-Layer Bars, Macaroons,
Truffles and Other Great Stuff!

Stationed Service Options- Active or Chef Attended

Build Your Own Grits Bowl

Chef Attendant Required

Creamy Stone-Ground Grits with Cream and Parmesan
served in White Ceramic Mini Bowls
with Guest Choice of Assorted Toppings
to include Shredded Cheddar Cheese, and Diced Scallions.
Freshly Scrambles Eggs - Additional Charge
Sautéed Shrimp - Additional Charge

Blowout Waffle Bar

Chef Attendant Required

Chef Making Fresh Hot Pancakes/Waffles along
With some pre-made. Guest Choice of Toppings
Warm Chocolate Sauce, Maple Syrup
Strawberries, Blueberries, Sliced Bananas, Whipped Cream

Amazing Omelet Station

Chef Attended and Made To Order

Guests Choose from Whole Eggs, or Egg Whites
Make your own with these fillings:
Shredded Cheese, Scallions, Spinach, Broccoli, Crunchy Bell Peppers
Add Lobster, Bacon or Ham - Additional Charge

Yogurt Bar Station

Choose from Plain Yogurt, Vanilla Yogurt or Greek Yogurt
Customize your own with:
Granola, Sliced Almonds, Wildflower Honey,
Strawberries, Blueberries, or Pineapple

Made to Order Crêpe Station

Chef Attended and Made To Order

Choice of Delicious Fillings and Toppings
Baked Cinnamon Apples
Caramel, Nutella, d Bananas, Fresh Blueberry Compote
Hot Fudge, Whipped Cream
and Sprinkled Confectioner's Sugar