



Three Sisters Catering

Heavy Cocktail Menu

Includes 7.5" Plates, Forks, and Disposable Cocktail Napkins

Choose 2 Proteins

- Pulled Short Rib Sliders on crusty roll with garlic aioli: 2 per person
- Rustic Meatball Slider with Pomodoro Sauce and Parmesan Cheese: 2 per person
- Buffalo or Traditional Style Chicken Bites with Dipping Sauce: 3 per person
- Chicken Satays: Choose Herb Seasoned, Caribbean Jerk or Coconut Crusted: 2 per person
- Teriyaki Glazed Salmon Skewers: 2 per person
- Southwest Black Bean Burger Sliders: Topped with Chipotle Slaw: 2 Per Person
- Mini Cuban Sandwich with Ham, Roasted, Swiss Cheese, Pickles, and Yellow Mustard. Served Warm: 2 Per Person
- Mini Portobello Mushroom Sandwich with Sundried Tomatoes, Goat Cheese, and Fresh Basil. Presented on a Mini Crusty Roll: 2 Per Person

Stationary Grazing Stations: Choose 3

- **Southern Dips and Spreads Display:** Caramelized French Onion Dip, Pimento Cheese, and Black Eyed Pea Hummus. Served with Assorted Crackers
- **Artisan Cheese Board:** Chef's Choice. Served with Assorted Crackers
- **Fresh Garden Vegetable Platter** with Herb Ranch or Homemade Green Goddess Sauce
- **Charcuterie Presentation with** Assorted Cured Meats, Cheeses, Marinated Olives, Dried Fruit, Crackers and Flatbreads.
- **Toast Bar:** Smashed Avocado, Feta and Sundried Tomato, and Wild Mushroom and Goat Cheese. Served with assorted Crackers, Chips, and Crostini ***Extra Culinary Staff Required***
- **Mediterranean Display:** Traditional Hummus, Babbaganoush, Marinated Olives, and Mini Falafel. Served with Pita Bread, Tzatziki Sauce and Cool Mint Sauce.
- **Meatball Bar:** Mini ½ ounce Beef Meatballs in a Thai Curry Sauce Mini ½ ounce Beef Meatballs in a Traditional BBQ Sauce Mini ½ ounce Turkey Meatballs in a Stroganoff Sauce. **Station Served with Sliced Soft Baguettes.**
- **Grilled and Roasted Vegetables**
- **Hot Dip Display:** Buffalo Chicken Dip, Spinach and Artichoke Dip, and Bacon Jalapeño and Corn Dip. Served with Crackers, Chips, and Crostini
- **Fresh Seafood Ceviche** with Mussels, Shrimp, and Fish. Served with Plantain Chips

Additional Optional Selections

Cold/Room Temp Items

- Whipped Brie and Raspberry Tarts
- Pimento Cheese Tortilla Pinwheels
- French Baguette smeared with fresh Goat Cheese and paired with Cranberry and Bosc Pear chutney
- Three Sisters Catering Signature Pimento Cheese Deviled Eggs GF
- Belgian Endive Stuffed with Goat Cheese, Spiced Pecans, and Sweet Figs
- Phyllo Tart, Feta, Tomato, and Basil with Balsamic Drizzle
- Grilled Chicken tostada served with fresh Jalapeno, Pickled Onion and Mexican Crema GF
- Authentic Caribbean Jerk Chicken Satay with Cool Cilantro Dipping Sauce GF
- Herb Chicken Satay with Herb Ranch Dipping Sauce
- Beef Yakitori Skewer with Green Onions and Sesame
- Seared Soy Glazed Salmon with Green Onions, Pickled Ginger, Sesame Seeds

Hot Items

- Crispy Tender White Meat Chicken bite drizzle with Wild Flower Honey
- Warm Miniature Jalapeno, Corn, aged Cheddar and Bacon muffin GF
- Classic Beef en Croute served with Spice Mustard
- Wild Mushroom Turnovers with fresh Herbs and Lemon Crème Fraiche
- BBQ Meatballs with Blue Cheese Dipping sauce GF
- Vegetable Spring Roll with a Sweet Thai Chili dipping sauce GF
- Franks in a Blanket with Alabama White BBQ Sauce: 2 per person

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!

OR

Fruit Display

Assorted Seasonal Fruit with Lavender Honey Yogurt Dipping Sauce