



Three Sisters Catering Wedding Dinner Celebration 2022

The following options we are proposing to you as a truly personalized menu for your event! We are asking you to choose **2 hand passed items OR 1 stationary item, 2 proteins, 3 additional items, and a bread item.**

Pricing includes 10" White Dinner Plates, Flatware, (either on the buffet or pre-set at each guest seat), Water Glasses, (at each guest seat), Salt and Pepper Shakers, (each guest table), White Disposable Dinner Napkins

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

Hand passed appetizers (choose 2 hand-passed OR 1 Stationary)

**If adding additional hand passed appetizers, cost is \$3.50 + 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 Fraîche
- 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 Fraîche
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
- 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
- Franks in a Blanket with Alabama White BBQ sauce
- Classic Beef en Croute served with Spice Mustard

Stationary Appetizers

- **Chef's Choice of Domestic and International Cheese** tasting with Dried Fruit and Crackers
- **Assorted Dips and Spreads to include – Choice of Three:**
Three Sisters Signature Pimento Cheese, Roasted Garlic Hummus, Baba Ganoush, Corn Bacon Jalapeño, Caramelized Onion with Artisan Crackers and Chips
- **Baked Brie en Croute** filled with Mango Chutney and served with Crackers and Flatbreads
- **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.
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- **Toast Bar:** Smashed Avocado, Feta and Sundried Tomato, and Wild Mushroom and Goat Cheese. Served with assorted Crostini and Toast Points.
- **Mediterranean Display:** Traditional Hummus, Babbaganoush, Marinated Olives, and Mini Falafel. Served with Pita Bread, Tzatziki Sauce and Cool Mint Sauce.
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- **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.

Entrees (choose 2)

Chicken

- Pecan crusted Chicken with Tupelo Honey Glaze
- Roasted Free Range Chicken dressed with Rosemary Shallot Sauce
- Grilled Chicken Parmesan topped with Aged Parmesan and Fontina served on Pomodoro sauce
- Classic Chicken Picatta with Mushroom and Lemon Caper sauce
- Chicken Saltimbocca topped with Fried Sage and Spanish Prosciutto
- Oven roasted Chicken Garlic and Herb Chicken with Pan dripping demi

Beef and Pork

- Eight hour Braised Short Rib in Red Wine Demi
- BBQ Brisket with Chipotle BBQ Sauce
- Coca-Cola Braised Short Ribs
- Herb Marinated and Roasted Tenderloin of Beef with Roasted Garlic and Mustard Sauce (*Served at Room Temp*)
- Coffee crusted Local Beef Tenderloin with Caramelized Onion Horseradish Sauce
- Fire Roasted Pork Loin with Georgia grown Peach Chutney (*Served at Room Temp*)
- Broiled Garlic and Herb Pork Loin with Dijon Mustard Sauce (*Room Temp*)

Fish

- Atlantic Cod simmered in a Tomato Olive Herb Cacciatore Sauce
- Bourbon Soy Glazed Salmon (*Served Warm or Room temp*)
- Cajun dusted Salmon Seared and Served on a Bed of Greens drizzled with Sweet Balsamic and Tomato Cucumber Lemon Salsa
- Baked Salmon in crisp Puff Pastry with Lemon and Dill Crema
- Whole Poached Salmon with Citrus, Dill, Red Onion and Cucumber (*Served Chilled*)
- Blackened Mahi Mahi with Mango, Poblano, Red Pepper Relish
- Pan Seared Herbed Catfish with Creamed Spinach
- Seared Rainbow Trout atop Dirty Rice with Etouffe Sauce

Vegetarian

- Stir Fried Asian Vegetables with Marinated, Julienned Tofu and Udon Noodles
- Grilled Vegetable Kabobs with Chimmichurri and Cucumber Raita
- Layered Ratatouille with Pomodoro Sauce
- Egg Noodles with Wild Mushrooms, Flaked Roasted Garlic in a White Truffle Sauce
- Rolled Eggplant stuffed with Spinach, Four Cheeses and Sundried Tomato Pesto

Accompaniments : Choose 3 from the following: Salads, Starch or Veg – example - salad, starch, vegetable or 2 starches, 1 vegetable.. your choice!

Salad

- Spinach Salad chopped Hard Boiled Eggs , Pickled Red Onions , shaved Mushrooms , crumbled Bacon Mustard Vinaigrette
- Mixed Greens tossed with Sundried Cranberries, Candied Pecans, Blue Cheese crumbles, Orange and Wild Flower Honey Vinaigrette
- Spring Greens Salad with Sweet Bartlett Pears , Blueberries, fresh Goat Cheese and a Champagne Vinaigrette
- Garden Salad of Chefs Blended Greens, Vine Ripened Tomatoes , crisp Cucumbers , Julienned Carrots, shaved Red Cabbage , Mushrooms, Homemade Buttermilk Ranch Dressing
- Classic Caesar tossed with Sourdough Croutons Aged Parmesan House made Caesar Dressing
- Baby Spinach tossed with fresh Strawberries, Spiced Pecans, Goat Cheese and a Raspberry Dressing
- Iceberg chopped Salad topped with Applewood Smoked Bacon, Tomatoes, Blue Cheese and Buttermilk Ranch

Starches

- Sweet Potato and Yukon Gold Potato Gratin topped with Three Cheese Blend
- Garlic Whipped Potato finished with Rich James Farm Cream
- Steak House Loaded Mashed Potatoes with Smoky Bacon , Aged Cheddar and Fresh Green Onions
- Fingerling Potatoes Lyonnaise with Rosemary and Caramelized Onions
- Warm Baked Potato Salad
- Roasted Red Bliss Potatoes in Herbed Butter
- Rich and Creamy Baked Three Cheese Macaroni
- Al dente Orzo Pasta tossed with Cherry Tomatoes, Artichokes , Baby Spinach and Garlic Basil Pesto (Served at Room temp)
- Cheesy Loaded Baked Orzo Pasta with Mushroom and Sundried Tomatoes
- Wild Mushroom Ravioli with Marsala Sauce
- Spinach Ravioli with Parmesan Truffle Cream
- Three Sisters Catering Signature Pimento Cheese Grits

Vegetables

- “Georgia on my Mind” Black Eyed Peas simmered in Smoked Turkey Broth
- Georgia Grown Sugar Snap Peas
- Asian Vegetable Slaw with Udon Noodles and Ginger Soy Dressing
- Southern Braised Green Beans with Smoked Turkey Jus
- Yellow Curry Cauliflower (Served at room Temp)
- Brown Sugar Candied Carrots
- Shallot and Garlic Sautéed Green Beans with Blistered Cherry Tomatoes and Toasted Almonds
- Oven Roasted Asparagus topped with Red Chili Flakes and Parmesan Grape Tomatoes
- 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