



2022

PLATED DINNER MENUS

Fish/Shellfish

Option 1:

Garden salad

Julienne Carrots, Cherry Tomatoes, Crisp Cucumbers, Ranch dressing

Parmesan Crusted Tilapia

Wild rice Pilaf, Stir-Fried French Beans, Lemon Cream Sauce

Option 2:

Greek salad

Cucumber, Tomato, Black Olives, Feta, Pepperoncini, Greek Dressing

Grilled Garlic Butter Scottish Salmon

Shiitake Barley, Tomato-Olive Salad

Option 3:

Chopped Salad

Lettuce, Toasted Walnuts, Apples, Champagne Vinaigrette

Shrimp and Crab Stuffed White Fish

Spinach Baked Orzo, Lobster Cream

Chicken

Option 1:

Tomato Cucumber Salad

Heirloom Tomato, Cucumber, Red Wine-Dill Vinaigrette

Rosemary and Sage Marinated Chicken

Whipped Potatoes, Steamed Garlic Green Beans, Roasted Chicken Veloute

Option 2:

Candied Pecan Green Salad

Field Greens, Dried Cranberries, Stilton Bleu Cheese, Cranberry-Orange Vinaigrette

Spinach and Artichoke Stuffed Chicken

Herb Wild Rice, Roasted Asparagus, Jus

Option 3:

Classic Caesar Salad

Crisp Romaine, Seasoned Herb Croutons, Aged Parmesan, Chipotle Caesar Dressing

Roasted Chicken Wellington

Roasted Chicken, Mushrooms, Flaky Puff Pastry, Steamed French Green Beans

Option 4:

Blueberry Spinach- Raspberry Salad

Toasted Almond, Pomegranate Dressing

Grilled Free-Range Chicken Breast

Potato au Gratin, Seasonal Vegetable Medley

Beef

Option 1:

Caprese Salad

Creamy Buffalo, Mozzarella, Beefsteak Tomato, Basil Oil, Honey Balsamic Reduction

Braised Boneless Beef Short Ribs

Seasoned Polenta, Pickled Red Onion, Pickled Radishes

Option 2:

Iceberg Wedge

Tomato, Crumbled Pepper Bacon, Bleu Cheese Dressing

Grilled Filet of Beef

Cheesy Steakhouse Au Gratin Potatoes, Roasted Asparagus, Red Wine Demi

Option 3:

Romaine Salad

Cherry Tomato, Croutons, Honey-Lemon Vinaigrette

Beef Bourguignon en' Croute

Roasted Root Vegetables, Bourguignon Sauce

Artisan Rolls and Butter are Included in All Dinner Menus

Optional Add-Ons:

Hand passed appetizers

- 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, 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, Sweet Cherry Balsamic reduction GF
- Crispy Tender White Meat Chicken Bite, Wild Flower Honey Drizzle
- Flaky Phyllo Pastry filled with Chicken Salad and Crisp slices of Grape
- Warm Mini Jalapeno, Corn, aged Cheddar and Bacon Muffin GF
- Southern-Spiced Andouille Wrapped in Flaky Pastry topped with Grain Mustard
- Cajun Brown Sugar Bacon BLT with Pimento Mayo on a Mini French Baguette
- Asian Pork Dumplings with Sesame Soy Vinaigrette in an Asian Spoon
- Sweet Corn, Local Thick-Cut Bacon Grit Cake, Roasted Red Pepper Coulis GF
- Classic Beef en Croute served with Spiced Mustard

Hand-Passed, Continued....

- Roasted Roma Tomato on Crostini topped with Goat Cheese, Olive Oil Drizzle
- BBQ Meatballs with Blue Cheese Dipping Sauce GF
- Rubeen Style Gruyere Risotto Bite, Russian Dressing Drizzle GF
- Beef Yakitori Skewer with Green Onions and Sesame
- Grilled Shrimp on Crostini with Mango Salsa, Toasted Coconut (\$5.50)
- Homemade Mini-Lump Crab Cakes with Horseradish Cream (\$7.50)
- Phyllo Tart filled with Smoked Salmon Mousse and topped with Smoked Salmon
- 5 Spice Seared Ahi Tuna, Wonton Crisp Topped with Wasabi Aioli (\$5.50)
- Hoisin-Glazed Shrimp and Pineapple Skewer (\$5.50)
- Teriyaki Glazed Salmon Satay
- Roasted Vegetable Bruschetta on Crostini

Dessert Suggestions:

Individual Apple Pie, Cinnamon Whipped Cream, Mint Sprigs

Passion Fruit Popper

Passion Fruit Custard, Vanilla Tuille, Seasonal Berries, Pop Rocks

Chocolate Mousse Martini, Fresh Berries, White Chocolate-Dipped Biscotti

Individual Chocolate Bundt Cake, Fudge Sauce, Salted Caramel

Late Night Snacks Disposable "Kraft" Trays

Beef Sliders, Tater Tots – Mustard/Mayo Packets

Chicken and Waffles

Mini Nathan's Hot Dogs, French Fries - Mustard/Ketchup Packets

Buffalo Chicken Slider, Bleu Cheese, Sweet Potato Fries

Krispy Kreme Donuts and Hot Chocolate

Want Something Else....Let us Know!!!!