



2022

Stations Menu

The Stations are Considered "Small Plates" and are not a Full Dinner...When Choosing this Option, We Suggest an Assortment of 3+ Stations to Allot for a Dinner Menu.

Stations are priced out individually

And include 7.5" Plates, Flatware, White Cocktail or Dinner Napkins

All Menus are Subject to Sales Tax and 23% Production Charge.

## Hand-Passed Appetizers

- French Baguette smeared with fresh Goat Cheese and paired with Cranberry and Bosc Pear chutney
- Wild Mushroom Turnovers with fresh Herbs and Lemon Crème Fraiche
- 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 Fraiche 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
- 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
- Roasted Roma Tomato on Crostini topped with Goat Cheese and drizzled with Olive Oil
- BBQ Meatballs with Blue Cheese Dipping sauce GF
- Rubeen Style Gruyere Risotto bite with a Russian Dressing drizzle GF
- Beef Yakitori Skewer with Green Onions and Sesame
- Homemade lump Crab Cakes with Horseradish Cream
- Phyllo Tart filled with Smoked Salmon Mousse and topped with Smoked Salmon
- 5 Spice Seared Ahi Tuna on Wonton Crisp and topped with Wasabi Aioli
- Hoisin glazed Shrimp and Pineapple Skewer

## Stationary Appetizers for Adults

- **Chef's Choice of Domestic and International Cheese Tasting:** with Dried Fruit and Crackers
- **Assorted Dips and Spreads to include – Choice of Three:** \$10.00 per person  
Three Sisters Signature Pimento Cheese, Roasted Garlic Hummus, Baba Ganoush, Corn Bacon Jalapeño, Caramelized Onion with Artisan Crackers and Chips
- **Fresh Garden Vegetable Platter** with Herb Ranch or 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 Crostini and Toast Points.
- **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.

## Stationed Service Options- Active or Chef Attended

Some will require a Chef or Chef Attendant at an extra cost per station.

### Korean Braised Short Ribs

*Optional Active Station Chef Attended*

Served with Garlic Whipped Potatoes and Roasted Brussels Sprouts

### Poke Bowl

*Active Chef Attendant required - Chinese Boxes and Chop Sticks*

*Guests Design their own Poke Bowls*

#### Start With:

Brown, Rice, White Rice, Mixed Greens

#### Choice of Three:

Spicy Tuna (Raw), Salmon (Raw), Chilled Marinated Chicken, Tofu, Asian Beef Salad

#### Mix Ins:

Cucumber, Corn, Cilantro, Edamame, Pineapple

#### Sauces:

Spicy Mayo, Sweet Chile, Sriracha, Ponzu

Topped with Avocado Crema, Ginger, Wasabi, Sesame

### Baby Bok Choy, Kale & Shiitake Mushroom Stir-Fry

*Active Chef Attendant required*

Quinoa, Broccoli Slaw, Coconut Oil, Light Chile Paste

Served in a Chinese Box, Chop Sticks

Add: Herb Grilled Salmon, Jumbo Shrimp

Grilled Chicken

### Nachos, Totchos and Fries Galore!

Choose your Base - Choice of Two

Tater Tots, Sweet Potato Tots, Curly Fries, Tortilla Chips

#### Topped With:

Beef Chili, Warm Cheese Sauce, Garlic Aioli,

Heinz Ketchup, Chunky Salsa

### Mediterranean Station

Fattoush Salad – Tomato, Cucumber, Red Onion, Parsley, Mint, Lemon Juice  
Sumac and Feta – Tossed with Fried Pita Pieces

\*

Beef Kabobs (2 oz. pp)  
With Z'atar, Cumin, Parsley

OR

Roasted Boneless Lemon Chicken (2 oz. pp)  
With Cucumber Raita

\*

Moroccan Cous Cous

### Primo Pasta Station

*(02) Chef Attendant Required*

Guests will Create their own Personal Pasta Experience

Choosing From:

Bucatini and Bowtie

Choose a Sauce:

Classic House-Made Marinara and Creamy Alfredo

Add In:

Hand-Rolled Italian Meatballs

Sautéed Primavera Veggies

Chopped Bacon

Peas

Parmesan or Asiago Cheese

Italian Garlic Bread Sticks, of Course

### The Ballpark Sliders and Dogs

*Optional Active Station Chef Attended*

(2 oz.) Seasoned Beef, Grilled Chicken and/or Veggie Black Bean Sliders

"Nathans" Mini Hotdogs

Assorted Cheeses, Pickle Chips

Served with Tater Tots, Mustard, Mayo and Heinz Ketchup

### Shrimp-N-Grits

*Optional: Active Station Chef Attended*

Grilled Shrimp (3 Pieces per Person) Andouille Sausage, Bell Pepper, and Caramelized Onion  
served in White Ceramic Mini Bowls

Vegetable-N-Grits

*Optional: Active Station Chef Attended*

Creamy Stone-Ground Grits and Grilled Vegetable Ratatouille  
served in White Ceramic Mini Bowls

Chef-Carved Butcher's Tenderloin of Beef

*Chef Attendant Required*

Loaded Steakhouse Potatoes, Creamy Horseradish Sauce and Assorted Artisan Rolls

Build your Own Macaroni and Cheese Bowl

*Optional: Active Station Chef Attended*

Three Sisters Catering Signature Creamy Macaroni and cheese with Choices of:  
Honey-Glazed Ham, Chopped Bacon, sliced Green Onions, chopped Jalapenos and  
Shredded Cheddar Cheese

Mashed Potato Bowl

*Optional: Active Station Chef Attended*

*Served in a White Ceramic Bowl*

Bacon Bits, Sautéed Mushrooms, Chives  
Cheddar Cheese, Sour Cream

Add Pulled Barbecue Chicken, Seasoned Flank Steak or Pulled Barbecue Beef

Build-your-Own" Taco Station

*Optional Active Station Chef Attended*

Seasoned Ground Beef and Shredded Chicken

Served with sides of Sour Cream, Lettuce, Tomato, Guacamole, Salsa, Cheddar, Jalapeno  
Mexican Rice and Seasoned Black Beans, Flour and Corn Tortillas

Paella

*Chef Attendant Required*

Chicken

Chorizo, Tomato, Corn, Peas, Rice, Arborio Rice with Saffron  
and Grilled Artisan Bread

Seafood

Shrimp, Lobster, Mussels, Chorizo, Peas, Carrots, Arborio Rice with Saffron  
and Grilled Artisan Bread

Asian Rice Bowl

*Active Chef Attendant required – Chinese Boxes and Chop Sticks*

Choose (02) Base Options

Brown Rice, White Rice, Leafy Greens, Udon Noodles

Choose (02) Proteins

Marinated, Grilled Chicken, Steak, Blackened Fish, Soy-Glazed Tofu

Add Veggies:

Sautéed Snow Peas, Baby Corn, Bamboo Shoots

Sauce it Up

Teriyaki or Ginger Soy Sauce

Top it With

Water Chestnuts, Bean Sprouts, Chopped Peanuts

Derby Day Mini Kentucky Hot Brown

*Chef Attendant Required*

Toasted White Artisan Bread, Roasted Turkey Breast, Apple Wood Smoked Bacon, Fresh  
Tomato Slices and a White Cheddar Cheese Sauce

Southern Fried Chicken Station

*Optional Active Station Chef Attended*

Boneless Fried Buttermilk Chicken Breasts, White Pepper Gravy

Southern-Style Green Beans

Three Sisters Catering Signature Mac and Cheese

Chef-Carved Slow-Roasted Beef Brisket

*Active Chef Attendant required*

Accompanied by Baked Potato Soufflé and Tri-Color Roasted Carrots

Fajita Station

*Chef Attendant Required*

Sliced Mesquite Grilled Chicken and Steak

Served with sides of Salsa, Guacamole, Queso, Jalapenos, Pico de Gallo, Sour Cream

Accompanied by Refried Beans, Mexican Rice and Flour Tortillas

Mexican Short Rib "Street" Tacos

*Chef Attendant Required*

Pulled Short Rib rubbed with Smoky Chipotle, Cumin, Ancho Chilies  
Cilantro Cabbage Salad with Whiskey Lime Vinaigrette  
Elote Street Corn Salad  
**Sauce Choices provided:** Devil's Cut Habanera Salsa, Salsa Verde, Smokey Roja Salsa

### Potato Latke Station

*Active-Chef Attended Required*

Smoked Salmon, Green Onions, House-Made Applesauce, Sour Cream

### Risotto Station

*Active Chef and Assistant Required*

Sweet Pea and Chefs Blend Wild Mushroom Risotto finished with Parmesan and herbs  
Applewood Smoked Bacon and Cold Water Lobster Risotto with Sherry Lemon Thyme Sauce  
Smoked Chicken and Artichoke Risotto finished with Roasted Garlic Oil

### Build your Own Salad Bar

Crisp Romaine or Mixed Mesclaine Greens

**Choice of Six Selections:**

**Individually contained:** shredded Cheddar, Feta crumbles, shredded Parmesan,  
shredded Carrots, Roasted Corn, Sweet English Peas, Garbanzo Beans,  
Red Kidney Beans, Pickled Red Onion, Cucumbers, Diced Tomatoes,  
Black Olives, Kalamata Olives, Roasted Red Peppers,  
Sliced Green Peppers, Edamame, Pepperoncini, dried Cranberries,  
Spiced Pecans, Slivered Almonds, Pumpkin Seeds and Croutons

**Choice of (02) Dressings:** Champagne Vinaigrette, Herb Ranch,  
Wildflower Honey Balsamic, and Greek

### Fish-N-Chips

*Active Chef Attendant required*

Panko-Seared Cod with Hush Puppies, Asparagus Tips with a Malt Vinegar Aioli



## Dessert Stations

### Ice Cream Sundae Bar

*Chef Attended*

Served in White Ceramic Rice Bowls  
Chocolate, Strawberry, Vanilla Ice Cream  
Reese's Pieces, Brownie Crumbles, Sprinkles  
Fresh Strawberries, Bananas  
Whipped Cream, Warm Chocolate Sauce, Maraschino Cherries

### Peaches Foster

*Active Chef Attendant Required*

\*\*\* SEASONAL ITEM \*\*\*\*

Flambéed Peaches with Grand Marnier and Brown Sugar  
Served with Vanilla Bean Ice Cream and a Mint leaf

### Bananas Foster

*Chef Attendant Required*

Flambéed Bananas with Butter, Sugar, Rum served with Vanilla Bean Ice Cream,  
Candied Walnuts

### Krispy Kreme Waffles

*Chef Attendant Required*

De-Glazed Krispy Kreme Donuts Cooked in the Waffle Iron  
Vanilla Bean Ice Cream and a Brown Sugar-Honey-Pecan Drizzle

### Fondue Dipping Station

Warm Caramel and Warm Milk Chocolate Fondue

**Lots of Dippers to Include:**

Marshmallows, Pretzel Rods, Strawberries, Pineapple,  
Pound Cake, Rice Krispy Squares, Donut Holes  
Fondue Skewers

### The Cookie Monster

**Choice of Three:**

Chocolate Chip, Heath Bar, Sugar, M&M, Snicker Doodle,  
Mint Chocolate Chop, Oatmeal Raisin, Peanut Butter  
Whole Milk Shooters, Mini Straws