



Three Sisters Catering - 2022  
Catering to Go  
An Alternative to Full Service Catering  
\*\* Available for Pick-Up\*\*  
Wednesday - Saturday - 10:00 am - 2:00 pm

All menu items are presented on/in black disposable platters and bowls with serving pieces. \*\*\*Many items will require heating upon delivery to ensure the best quality possible. These items will be presented in oven-safe foil containers with easy heating instructions.

Kindly Give us (5-7) Working Days to Prepare your Order

\*\* Disposable Chafers, Sterno and Water Pans, (These will keep your food warm for up to (03) hours) - \$12.50 each++

Disposable Cocktail Plates, Flatware, Napkins - \$1.50 per Person++

Disposable Dinner Plates, Flatware, Napkins - \$2.50 per Person++

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

## Dips, Charcuterie ~ 20 person Minimum

All Include Chef's Choice Assortment of Assorted Crackers and Flatbreads

Assorted Dips and Spreads – **Choose Three:** Three Sisters Signature Pimento Cheese, Roasted Garlic Hummus, Spinach-Artichoke Dip, Smoked Salmon Mousse, Classic French Onion Dip – **\$11.00 per Person**

Chefs Choice Domestic and International Cheese Presentation with Dried Fruit Assorted Crackers – **\$7.50 per Person**

Chartcuterie Presentation with Assorted Cured Meats, Cheeses, Marinated Olives, Dried Fruits **\$16.00 per Person**

## Salad – \$6.50 per Person – 20 person Minimum

Greek Salad with Ripe Olives, Tomato, Cucumber, Red Onion, Feta, Greek Vinaigrette GF

Garden Salad with Mushrooms, Carrots, Cucumbers, Tomato, Ranch Dressing GF

Spinach, Cranberry, Toasted Almond, Goat Cheese, Raspberry Dressing GF

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

## The Meats ~ Minimum 20 per Selection

Roasted Free Range Chicken with Rosemary Shallot Sauce – **\$12.00 per Person**

Classic Chicken Picatta with Mushroom and Lemon Caper Sauce – **\$12.00 per Person**

Bone-In Southern Fried Chicken – **\$12.00 per Person**

Eight hour Braised Short Ribs in Red Wine Demi – **\$15.00 per Person**

Herb Marinated- Roasted Tenderloin of Beef with Whole Grain Mustard Sauce  
(Served at Room Temp) – **\$16.00 per Person**

Bourbon Soy Glazed Salmon (Warm or Room temp) – **\$14.00 per Person**

Char-Grilled Mahi Mahi with Golden Pineapple Relish – **\$14.00 per Person**

### Mini Rolls or Croissants Filled With: Minimum of 20 per Selection

Vine Ripened Tomato, Mozzarella, Greens, Basil Pesto on the Side - \$6.50

Grilled Butcher's Tenderloin with Garlic Herb Horseradish Cream - \$6.75

Herb Roasted Turkey with Cranberry-Orange Relish - \$5.00

### Baked Pastas ~ \$7.50 per Person ~ 20 Person Minimum

Seared Chicken Tetrazzini with Spinach-Mushroom Cream Sauce and Three Cheese Blend

Four Cheese Baked Ziti, Vine Ripe Tomato Sauce and Roasted Veggies Baked Shell Bolognese, Aged Parmesan and Mozzarella

Classic Beef Lasagna with Fresh Herbs

### Accompaniments - \$5.50 per Person ~ Minimum 20 per Selection

TSC Mac and Cheese

Garlic Whipped Potatoes finished with Rich James Farm Cream

Baked Potato Salad - Bacon, Cheddar (Warm or Room Temp)

Long Grain and Wild Rice Herb Pilaf

Creamy Wild Mushroom and Herb Truffle Penne Pasta

Southern-Style Green Beans

Chef Selection of Seasonal Grilled Vegetables tossed in Herbs and Toasted Spices

Garlic-Roasted Asparagus with Chile Flakes

Oven-Charred Broccolini Drizzled with Olive Oil

Artisan Rolls and Butter - \$2.50

Small Bites - \$4.00 per Piece - Minimum of 20 Pieces per Selection

Beef Yakatori Skewers, Green Onion and Sesame

Whipped Brie and Raspberry Tarts

Three Sisters Catering Signature Pimento Cheese Deviled Eggs GF

Crispy Tender White Meat Chicken Bites with Wildflower Honey Drizzle

Sundried Tomato, Basil, Goat Cheese Tart

Diced Vine-Ripe Chopped Tomatoes Tossed with Garlic, Basil and Olive Oil

Served with Toasted Buttered Crostini

BBQ Meatballs with Blue Cheese Dipping sauce GF

Jerk Chicken Satays with Cool Cilantro Cucumber Sauce GF

Herb Chicken Satay - Herb Ranch GF

Traditional Deviled Eggs GF

Desserts

Chef's Assortment of Mini Pick-Up Desserts - \$5.50 per Person