



2023 - Catering-to-Go

An Alternative to Full Service Catering

**** Available for Pick-Up ****

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

**** \$500.00 Minimum Food Order is Required ****

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.

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

Disposable Eco-Friendly Palm Plates - \$4.00 pp

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

Some Menu Items may not be Available and we will do our Best to Suggest Comparable Replacements!

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

Potato Bites, Bacon, Cheddar, Chives

Mini Pretzel Bites (02) per Person, Yellow Mustard

Franks in a Blanket (03) per Person - Smokey Barbecue Sauce

Beef Yakatori Skewers, Green Onion and Sesame

House-Made Cheddar-Sausage Bites

Pimento Cheese Tortilla Pinwheel

Mini Spinach, Mushroom, Artichoke Quiche

Mini Crab Cake, Whole Grain Mustard Remoulade

\$6.00 Each - Warm or Room Temp

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 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

Dips, Charcuterie and Fun Bar Food - 20 person Minimum

All Dips, Spreads, Charcuterie Include an Assortment of Assorted Crackers

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**

Charcuterie Presentation with Assorted Cured Meats, Cheeses, Marinated Olives, Dried Fruits **\$16.50 per Person**

Pub Grub

Sliders: Minimum of 20 per Selection - GREAT Room Temp or Re-Heat

All Beef with Mustard and Ketchup - \$5.00 - Warm or Re-Heat

Turkey with Herb Aioli - \$4.75 - Warm or Re-Heat

Teriyaki Salmon with Lemon Aioli - \$6.00 - Room Temp

Add Cheese - \$1.00 per Selection

***Notes - Beef and Turkey Sliders will be Presented in Foil Pans ready to Heat.

Client is Responsible for Assembly after Re-Heat. If you want to Serve These Sliders at Room Temp, they will come Assembled.

Quesadillas: Each Quesadilla = (04) Pieces

Beef, Chicken or Three Cheese - Salsa, Sour Cream Minimum of 20 per Selection
- \$8.00

Oven Roasted Wings - 50 Piece Minimum per Selection - \$1.50 per Piece - Plattered,
Ready to Eat!

Buffalo - Bleu Cheese

Teriyaki

Lemon Pepper

Oven-Baked Chicken Tenders - Minimum of 50 per Selection - \$2.25 per Piece

Buffalo Chicken Tenders

Cool Ranch

Salad - \$7.50 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

Chicken Saltimbocca – Prosciutto, Sage - \$12.00 per Person

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

Texas Barbecue Braised Beef Brisket, Brown Sugar, Chipotle Sauce
\$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

Mediterranean Shrimp with Sundried Tomato, Feta, Olives, Pepperoncini
Greek Vinaigrette – (03) per Person - \$15.00 per Person

Mini Rolls or Croissants: 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 - \$6.00

Pesto and Mozzarella Chicken Salad - \$5.50

Pimento Cheese, Fresh Herbs - \$5.00

Baked Pastas ~ 20 Person Minimum

Seared Chicken Tetrazzini with Spinach-Mushroom Cream Sauce and Three
Cheese Blend - \$9.00

Four Cheese Baked Ziti, Vine Ripe Tomato Sauce and Roasted Veggies Baked
Shell Bolognese, Aged Parmesan and Mozzarella - \$7.00

Classic Beef Lasagna with Fresh Herbs - \$9.00

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)

Roasted Red Bliss Potatoes, Garlic, Herbs, EVOO - (Warm)

Long Grain and Wild Rice Herb Pilaf

Creamy Wild Mushroom and Herb Truffle Penne Pasta

Asian Noodle Salad, Asian Veggies, Sesame Dressing (Room Temp)

BLT Pasta with Spinach, Cherry Tomato, Applewood Smoked Bacon,
Creamy Dressing - (Room Temp)

Southern-Style Green Beans

Al Dente' Orzo Pasta with Cherry Tomato, Artichokes, Olives, Baby Spinach,
House-Made Garlic-Basil Pesto (Room Temp)

Mediterranean Cous Cous - Green Onion, Red Onion, Sundried Tomato,
Kalamata Olives, Artichoke, Feta Cheese, Greek Vinaigrette (Room Temp)

Fresh Seasonal Fruit Display

Old-School Broccoli-Rice Casserole (Warm)

Chef Selection of Seasonal Grilled Vegetables Tossed in Herbs and Toasted
Spices (Room Temp)

Garlic-Roasted Asparagus with Chile Flakes (Room Temp)

Oven-Charred Broccolini Drizzled with Olive Oil

Artisan Rolls and Butter - \$2.50

Croissants - \$2.50

Brunchy Stuff – 25 person Minimum on All Items:

Three Cheese and Egg Casserole - \$5.50

Individual Egg Frittatas, Asparagus, Broccoli, Peppers
Can Be Room Temp - \$6.50

House-Made Quiche, Spinach and Mushroom – Can be Room Temp - \$6.50

Breakfast Burritos, Scrambled Eggs, Cheddar Cheese, Colored Peppers
Salsa on the Side - \$6.50

French Toast Casserole, Original, Peach or Blueberry Baked
Made with Challah – \$6.50

Cheese Blintz Casserole with Sour Cream
Blueberry or Strawberry Sauce on the Side - \$6.50

Applewood Smoked Bacon – (03) pc. per Person - \$6.50

Breakfast Sausage Links – (03) pc. per Person - \$6.50

Pork or Turkey

Vegetarian Sausage Patties – (03) pc. per Person - \$5.50

Cheesy Hash Brown Casserole - \$6.50

Rosemary Oven-Roasted New Potatoes - \$6.50

Roasted Asparagus, Creamy Mustard Sauce – \$6.00.

Traditional Albacore Tuna Salad - \$6.00

Roasted Chicken Salad, Mango Chutney and Toasted Pecans - \$7.00

Assorted Bagels, with Cream Cheese and Butter - \$3.50

Assorted Muffins - \$2.50

Southern Style Biscuits with Honey Butter and Jam - \$3.00

Assorted Danish - \$3.00

Desserts

Chef's Assortment of Mini Pick-Up Desserts – \$6.50 per Person