

Mother's Day Pick Up

Available for Pick Up on May 10th between 9am-11am

\$35 **House-Made Quiche**
Spinach and Mushroom
or Quiche Lorraine

\$50 **Chef's Choice Domestic and
International Cheese Presentation**
Dried Fruit, Assorted Crackers

\$48 **Roasted Chicken Salad**
Mango Chutney and Toasted Pecans
with Assorted Crackers

\$100 **Roasted Free Range Chicken**
Rosemary Shallot Sauce

\$128 **Herb Marinated-Roasted
Tenderloin of Beef**
Horseradish Cream

\$54 **Grilled Pear Salad**
Field Greens, Spiced Walnuts, Maytag Bleu,
Champagne Vinaigrette

\$54 **Spinach Salad**
Cranberry, Toasted Almond, Goat Cheese,
Raspberry Dressing

\$48 **BLT Pasta Salad**
Spinach, Cherry Tomato, Apple wood Smoked Bacon,
Creamy Dressing

\$48 **Mediterranean Cous Cous**
Green Onion, Red Onion, Sun-dried Tomato, Kalamata
Olives, Artichoke, Feta Cheese, Greek Vinaigrette

\$48 **Al Dente' Orzo Pasta Salad**
Cherry Tomato, Artichokes, Olives, Baby Spinach,
House-made Garlic-Basil Pesto

\$54 **Cheesy Hashbrown Casserole**
Cheesy Hash brown Casserole

\$48 **Fresh Fruit Display**
Chef's Choice of Seasonal Fruit

\$48 **Rosemary Oven-Roasted New Potatoes**

\$48 **Chef's Selection of Seasonal Grilled and
Roasted Vegetables**
Tossed in Herbs and Toasted Spices

Made to serve 8

All Menu Items: On/In Disposable Platters and
Bowls, Table Ready.

Hot Food will be Presented in Foil Containers with
Heating Instructions.

Disposable Chafers with Water Pans and Sterno are
Recommended at **\$12.50 each ++**.

Disposable 8" Eco-Friendly Palm Plates, Disposable
Flatware and Napkins are Available at **\$4.00 per
person (01) of Each Per Person ++**.

**All Orders Finalized No Later Than
Friday May 2nd.**

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



**Email Zoe today place your order today!
zoe@caterwiththreesisters.com**