



Three Sisters Catering

2025 Holiday Cocktail Menu

Package includes

Disposable Eco-Friendly Palm-Leaf Cocktail Plates | Stainless Flatware

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Disposable Cocktail Napkins | Holiday Buffet Accents

\$34.50 per Person for 50 + Guests*

Add 17% per Person for 49 Guests or Less*

Upgrade to Dinner Portions **\$45.50** per person

**All menus are subject to a 23% Production Charge,
Appropriate Sales Tax, & 4% Credit Card Convenience Fee

Beverage Service, Staffing Charges are Additional.

Available Options are listed in this Package

*Note – Friday and Saturday in December will Require F&B Minimums.

Please Discuss with your Sales Manager

Choose 2 Proteins

- **Roasted Tenderloin of Beef on Mini Rolls** with Horseradish Sauce - 1 p.p
- **Beef Meatballs** with Cranberry Balsamic Reduction - 2 p.p.
- **Herb Chicken Satay** with Herb Ranch Dipping Sauce - 2 p.p.
- **Bourbon Soy Glazed Salmon Skewers** (Served at Room temp) - 2 p.p.
- **Shrimp Cocktail or Cajun Shrimp Cocktail** with Classic Cocktail Sauce, Horseradish, and Lemon - (03 per Person) | ADD \$10.00 p.p.
- **Roasted Chicken Florentine** with creamy spinach sauce 4 oz pp
- **Crispy Tender White Meat Chicken Bites** Honey Mustard Sauce - 03 p.p.
- **Roasted Turkey Mini Rolls** with Cranberry Orange Relish - 01 p.p.
- **Upgrade to Eight Hour Braised Short Ribs or Roasted Tenderloin Platter**- Sliced, Fanned and served at room temp Horseradish Cream and Artisan Rolls on the side-03 oz pp | ADD \$15.00 p.p.

Stationary HorsDoeuvres - Choose 3

- **Italian Dip Trio** – Vine Ripe Tomato Bruschetta, Olive Tapenade, and Creamy Pesto Dip. Served with Garlic Herb Crostini
- **Artisan Cheese Board:** to include our famous Pimento Cheese Chef's Choice. Served with Assorted Crackers
Add Cured Meats- ADD \$4.00 pp
- **Grilled and Roasted Vegetables** – Chef's Selection of Seasonal Vegetables
- **Hot Dip Trio**- Buffalo Chicken Dip, Bacon, Jalapeno and Corn Dip, and Spinach Artichoke Dip. Served with Assorted Crackers
- **Baked Potato Souffle** with English Cheddar, Bacon, and Scallions (Warm)
- **Sweet Potato and Yukon Gold Gratin** topped with Three Cheese blend
- **Butternut Squash Ravioli** with Sage Brown Butter
- **Rich and Creamy Baked Three Cheese Macaroni**
- **Traditional Deviled Eggs** - 02pp

Additional Optional Menu Items For Hand Passed Appetizers

**Additional Items start at \$5.00 per piece per person*

- **Spanikopita**- Spinach and Feta wrapped in Puff Pastry
- **Beef Wellington** served with Spicy Mustard **\$1.50pp
- **5 Spice Seared Ahi Tuna** on Wonton Crisp and topped with Wasabi Aioli
- **Homemade Mini Lump Crab Cakes** with Horseradish Cream
- **Vegetarian Spring Rolls** with Thai Chili sauce
- **Franks in a Blanket** with Alabama White BBQ Sauce: (03) per Person
- **Fried Risotto Bites** with Pomodoro sauce
- **Mini Chicken Taco** with Chipotle Lime Crema

Desserts

\$7.50 per person

Chef's Selection of Assorted Mini Desserts

Could Include – Cookies, Brownies, Lemon Bars, Mini Cheesecakes, 7 Layer Bars, Macaroons, Truffles, Specialty Holiday Treats!

or

Fruit Display Assorted Seasonal Fruit

Individual "Small Plate" Stations

Require a 40 pp Minimum

Includes 8" Disposable Palm Leaf Eco Friendly Plates, Stainless Flatware and Disposable Black Beverage Napkins These are Designed as "Add-Ons" to your Holiday Menu

Build your perfect Burrata Creation! -\$12.00 Per Person

Staff Attended

Start with creamy, fresh Burrata and served with Garlic Crostini

Toppings: Basil Pesto, Balsamic Reduction Artichokes, Bruschetta.

Add prosciutto- \$4.00 per person

Carved Butcher's Tenderloin of Beef- \$22.50 per Person

Pre-Sliced, Fanned

With Yukon Gold and Sweet Potato Gratin, Demi Sauce and Assorted Artisan Rolls

Build your Own Macaroni and Cheese Bowl - \$15.00 per person

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

Southern Fried Chicken Station- \$23.50 per person

Boneless Fried Buttermilk Chicken Three Sisters Catering Signature Mac and Cheese Mini Buttermilk Biscuits with butter

Bar Options

Three Sisters Catering can provide any of the following bar packages based on your venues' needs!

Beer and Wine Service- \$10.00 per guest

We ask that all beer and wine be on-site upon our arrival so we can make sure to get everything chilled in time for your event!.

Includes: Stemless Glassware Assorted Coca-Cola Products, Bottled Water Ice and Tubs, (for Chilling and Serving), Lemons and Limes Bar Equipment - Cork Screws, Disposable Beverage Napkins

Full Bar Service - \$12.00 per guest

We ask that all beer and wine on-site upon our arrival so we can make sure to get everything chilled in time for your event! Please let us know if Specialty Drinks/Recipes will be Provided as Additional Ingredients and /or Bartenders will be Required

Includes: Stemless Glassware and Ice based on your headcount (for Chilling and Serving) Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, Orange Juice, Cranberry Juice, Grapefruit Juice Tonic Water, Soda Water, Bottled Water, Grenadine Appropriate Bar Fruit (Lemons, Limes, Olives), Ice and Tubs, (for Chilling and Serving) Bar Equipment - Cork Screws, White Disposable Beverage Napkins

Client Provided Beverage Service: Feel Free to Provide your Own Service...you are Responsible for: Bartender, Alcohol and Non-Alcoholic Beverage, Mixers, Soda, Water, Garnish, Ice, Glassware, Bar Table/Linen, Set-Up and Break-Down.

Staffing:

(04) Hour Maximum Event

Staffing Ratios are Dependent upon your Guest Count, Menu Selections and Party Logistics and Could be Adjusted after a Contract is in Place

Event Manager – Required - \$285.00

Event Wait Staff - \$250.00 per Staff Member

Culinary - \$250.00 – Per Staff Member

Bartenders - \$260.00 – Per Staff Member

Production/Utility – \$210.00 – Per Staff Member

Please note that if your event exceeds the stated end time, **additional charges of \$35.00** per hour, per staff person will be charged.