

PLATTERS

small serves 8-15 / large serves 16-24

MEDITERRANEAN TRIO (vegetarian)

hummus, olive tapenade and Tzatziki
with pita chips \$40 / \$75

CHEESE, OLIVES & MEAT \$49 / \$89

FRESH FRUIT DISPLAY \$40 / \$75

SKEWERS

Minimum of 10 orders

SEASONAL GRILLED VEGGIES (vegan) \$3 ea.

CHICKEN SATAY OR PESTO \$3.75 ea.

BEEF CHIMICHURRI \$4 ea.

CAPRESE (vegetarian)

mozzarella, cherry tomato, basil \$3 ea.

WATERMELON, TOMATO AND FETA \$3 ea.

SLIDERS

served on mini brioche buns

10 guests minimum \$3.75 each

PULLED PORK with cole slaw

BBQ PULLED CHICKEN

BBQ sauce, shoestring onions

CHICKEN PARMIGIANA

marinara sauce, mozzarella

ROPA VIEJA Cuban style beef, curtido slaw

MINI SANDWICHES

served on mini brioche buns

small serves 8-15 \$55 / large serves 16-24 \$95

ROASTED TURKEY

jack cheese, tomato, lettuce,

basil pesto aioli

HAM & CHEESE

Cheddar cheese, tomato, lettuce,

honey mustard aioli

ROAST BEEF

lettuce, tomato, horseradish aioli

GRILLED VEGGIES (vegetarian)

lettuce, tomato, red pepper aioli

ALBACORE TUNA SALAD

lettuce, tomato, aioli

LUNCH BOXES

10 guests minimum / sourdough or wheat bread \$16

served with homemade chips and fresh fruit or salad

DELIGHT CALI BLT

classic BLT meets a beautiful

California avocado

GRILLED VEGGIES (vegetarian)

lettuce, tomato, red pepper aioli

CALIFORNIA CLUB

Turkey, bacon, lettuce, tomato, avocado, aioli

TUNA SALAD

avocado, lettuce, tomato

KALE WRAP (vegetarian)

dried cranberries, cherry tomatoes, toasted almonds,

mozzarella, quinoa, avocado,

lemon vinaigrette

MULTIGRAIN WRAP (vegetarian)

mixed greens, grains and legume salad, celery,

Persian cucumbers, tomatoes, feta,

lemon vinaigrette, spinach flour tortilla

SALADS

all salads are vegetarian

small serves 8-15 \$50 / large serves 16-24 \$95

MULTIGRAIN

mixed greens, grains and legume salad, celery,

Persian cucumbers, tomatoes, feta, lemon vinaigrette

SANTA FE CAESAR

romaine, tomato, scallions, cotija cheese,

tortilla strips, cilantro pepita dressing

BEET & PEAR

mixed greens, roasted beets, grilled pears,

caramelized walnuts, goat cheese, balsamic

vinaigrette.

SOUTHWESTERN

lettuce, Napa cabbage, corn, black beans, red onion,

tomatoes, cheddar, tortilla strips,

red pepper dressing

BABY KALE

dried cranberries, cherry tomatoes, toasted almonds,

mozzarella, quinoa, avocado, lemon vinaigrette

ENTREES

minimum of 6 orders

BBQ BABY BACK RIBS

BBQ sauce, garlic mashed potatoes \$14

OVEN ROASTED ROSEMARY CHICKEN

garlic mashed potatoes \$13

LEMON CHICKEN PICCATA

chicken breast, lemon caper sauce,

garlic mashed potatoes \$10

PAN SEARED SALMON FILET

Lemon caper cream sauce \$15

BRAISED SHORT RIB

garlic mashed potatoes \$16

CHICKEN MARSALA

chicken breast, marsala mushroom sauce,

garlic mashed potatoes \$10

PASTA TRAYS

small serves 8-15 large serves 16-24

BACON MAC & CHEESE

mushrooms, cheddar, parmesan, mozzarella \$45 / \$90

BEEF RAGU

angus beef, red wine, garlic, root vegetables, marinara,

parmesan, penne pasta \$60 / \$105

MUSHROOM TRUFFLE PASTA

Mushrooms, garlic, parmesan cream sauce, truffle

essence, penne pasta \$55 / \$95

HOMEMADE MEATBALLS

marinara sauce, parmesan cheese, spaghetti \$55 / \$95

FARFALLE ALLA VODKA

Bacon, marinara sauce, light cream, shallots, parmesan

cheese \$60 / \$105

SIDES

Small serves 8-15 \$28

Large serves 16-24 \$45

ROASTED HERB-POTATOES

GARLIC MASHED POTATOES

SAUTEED BROCCOLINI AND BABY CARROTS

GRILLED VEGETABLES

GRAINS AND LEGUME

BREAKFAST

minimum of 10 orders

MEDITERRANEAN STRATAS (vegetarian)

Mixed vegetables and arugula \$10

GREEK YOGURT & GRANOLA (vegetarian)

With fresh berries \$10

BREAKFAST SANDWICH

scrambled eggs, cheddar cheese, chipotle aioli,

arugula, brioche bun, side of potatoes or fresh fruit \$12

add ham or bacon \$1

MINI BREAKFAST BURRITOS scrambled eggs,

potatoes, bacon, pork chorizo, pico de gallo, cheddar,

salsa \$13

CORPORATE BREAKFAST scrambled eggs,

pancakes, bacon or sausage, seasonal fruit or

breakfast potato \$13

SIDE ORDERS

small serves 8-15 / large serves 16-24

CHICKEN SAUSAGE - VEGGIE SAUSAGE

-PORK SAUSAGE - BACON - TURKEY BACON

- BREAKFAST POTATOES OR

AU GRATIN POTATOES \$25 / \$45

BUTTERMILK PANCAKES

BUCKWHEAT PANCAKES (vegan / gluten free) or

FRENCH TOAST \$40 / \$75

FRESH BAKED COOKIES

Oatmeal and chocolate chip \$30 / \$50

TOASTED BREAD with butter and jelly

WHEAT-SOURDOUGH-ENGLISH MUFFIN \$20/ \$35

BAGEL WITH CREAM CHEESE

Plain or Everything \$35 / \$60

BEVARAGES

serves 10 guests / Minimum of 10 orders

ORANGE, GRAPEFRUIT, CRANBERRY

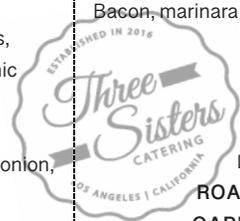
OR APPLE JUICE \$35 BOTTLED WATER \$25

HOMEMADE LEMONADE OR ICED TEA \$35

SOFT DRINKS coke-diet coke-sprite \$35

DRIP COFFEE OR HOT TEA \$25

COLD BREW COFFEE \$30



626.375.7510

424 FAIR OAKS AVE. SOUTH PASADENA, CA. 91030

HELLO@THRESISTERSCATERINGLA.COM

DELIVERY - Food can be delivered to you seven days a week. Delivery charges are based upon distance from our kitchen. We will arrange for delivery and provide an estimated delivery fee when you place your order. ALL ORDERS must be placed by 1pm the previous day. WEEKEND orders must be placed by Friday before 1pm.

Three Sisters Catering is not a Gluten Free facility. We offer gluten free and allergy free items upon request. Not all ingredients are listed.

Please alert if you have any food allergies. Prices are subject to change without notice. We have the right to refuse service to anyone.