



Catering Menu: August 1, 2022

All menu pricing is non-inclusive of a 5.5% sales tax and 20% service charge. Prices are based on a minimum of 100 people; prices may be subject to an additional labor charge for parties less than 100.

The menu prices listed are our current rates and may be subject to change without notice. All food items must be supplied and prepared by 4 Sisters Catering and are subject to the customary service charges and applicable sales tax.

Clients must provide place cards for each guest indicating their entrée choice for multiple entrée selections.

Confirmation of final attendance counts for each meal must be received 2 weeks prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. 4 Sisters will charge for the guarantee, or guests served, whichever is greater. Food will be prepared for the guaranteed number. We will accommodate additional guests, but cannot guarantee the same meal choice.

Tastings are done Tuesday, Wednesdays, or Thursdays... Tasting range \$50 for 2 - \$100 for 4 if you choose 4 Sisters to cater we will credit the tasting to your final bill. If you live out of town we will do our best to accommodate you. Suggestions for a tasting... Choose 3 proteins, 2 starches, 2 vegetables; if you are considering a cocktail hour with appetizers we suggest choosing your top 3.

Any plated meals under 25 people will have an additional \$25.00 labor charge.

Special Menu Pricing Requests

Carving Station, Custom Menus Gluten Free, Vegan, Celiac Options

If choosing a holiday, 4th of July, Labor Day, Memorial Day, Christmas Eve, Christmas Day, New Year's Eve, New Year's Day there will be an up charge depending on the menu and venue.

Travel fee applied when traveling 15 miles or more.

We offer Plated, Buffet, Family Style, Tapas, Stations, and Butler Style Service



APPETIZER MENU

The following appetizers have been created for butler style service or food station service. They have been priced on a per person basis.

VEGETARIAN APPETIZERS

- Garlic Herb Boursin Cucumber Bite...3
- Spinach Artichoke Dip – house-made pita chips...3.5
- Goat Cheese Stuffed Peppadews...3
- Stuffed Mushroom – spinach and cheese...3.5
- Tomato Basil Bruschetta – drizzled with olive oil and balsamic with fresh mozzarella...3.5
- Goat Cheese marinara dip with baguettes...3.5
- House made tortilla chips with salsa and guacamole...3.5
- Caprese Skewers...3.5
- Vegetables with Dip (Seasonal) MP
- Fresh Fruit Platter (Seasonal) MP
- Apple Slice with Goat Cheese Center & Honey Drizzle...4
- House-Made Pepper Jelly with cream cheese, served with pita chips...3.5
- Mini Cheeseball Bites...3.5
- Hummus with House-Made Pita Chips...2.5
- Quinoa Buffalo Bites...3.5
- Jalapeno Bruschetta...2.5
- Garlic Chili Edamame...4

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SEAFOOD MENU

- Stuffed Shrimp with House-Made Cream Cheese Horseradish...4
- Walleye Cake with Roasted Red Pepper Remoulade...4
- Seared Ahi Tuna Bites with Slaw on a Pita chip with Wasabi Aioli Drizzle...4
- Bacon Wrapped Marinated Shrimp...3.5
- Crab stuffed snow peas...5
- Crab and Gouda stuffed mushroom...5
- Fresh Salmon on cucumber with dill cream cheese...4
- Shrimp & Sea Scallop Ceviche with Cilantro & Jalapeño, served with House-Made Tortilla Chips...5
- Shrimp, prepared your way...4

BEEF, POULTRY, & PORK APPETIZERS

- Tortellini & Pepperoni Skewer...2.5
- Merlot Meatballs – house-made merlot sauce...2.5
- Sweet & Spicy Bacon Wrapped Chicken...3.5
- 4 Sisters Signature Chicken Salad, served with your choice of apple slice, pita chips or baguettes...3
- Mini Empanada- beef, Gruyere, peppers and onions with buttermilk herb sauce in puff pastry...4
- Mini Hawaiian BBQ Pork Wonton Tacos...4
- Carnitas Pork, Chicken or Ground Beef Tacos with cilantro, onion & Cojita cheese, served mini flour or corn tortillas...5
- Garlic Butter steak bites...5

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CATERING

WINE BARREL DISPLAYS

Variety of Local and Imported Cheeses, Caprese Skewers, Assorted Meats, Peppadews, Olives, Tortellini, Hummus, Feisty Feta, Seasoned Pretzels, House Made Pita Chips & Crackers (customized per event)

50 guest preparation starting at \$350.00 / 100+ guest preparation starting at \$500

STARTER SALADS

All pastas & custom plated dinners are served with your choice of one starter salad.

HOUSE STARTER SALADS

Included in per plate price

Classic Caesar Salad – chopped Romaine, Parmesan, creamy Caesar dressing

Spring Salad – spring mix greens topped with cucumber, carrot, tomato & choice of two (2) dressings

ADDITIONAL SALAD OPTIONS

+2 per plate

Pear & Gorgonzola – mixed greens, pears, candied pecans, bleu cheese & maple Dijon vinaigrette

Greek Salad – mixed greens, feta cheese, black olives, red onion, tomato & Greek vinaigrette

Wedge Salad – iceberg lettuce, bacon, bleu cheese, cherry tomato & bleu cheese dressing

Strawberry Spinach Feta Salad - warm bacon dressing

PASTA ENTREES

Includes dinner roll & choice of protein: Chicken, Italian Sausage, Chorizo,

Shrimp (+2 per plate)

Linguine in Chardonnay Wine Cream Sauce...26

Penne Pasta in a Vodka Marinara Sauce...24

Quinoa Bowl – Quinoa mixed with edamame, cilantro, red peppers & corn tossed in lemon vinaigrette topped with sweet potatoes...23

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CHILDREN'S MENU

Add salad for additional charge

Mini Burgers and Fries...8.95

Mac & Cheese...6.95

Chicken Tenders & Fries...7.95

CUSTOM PLATED DINNER MENU

Your custom plated dinner menu consists of your selection of up to two(2) of the following proteins (including vegetarian), a starch & vegetable. The pricing listed with the proteins is inclusive of house or caesar salad, dinner roll and side selections (one starch & one vegetable), unless noted with an additional charge. If selecting more than one entrée, the price of the highest price entrée will apply to all entrées. Pricing on the entree menu is for a buffet. If you choose plated, there is an additional charge of \$1 per person. If you choose family style there is an additional charge of \$3 per person.

VEGETARIAN ENTREES

Mediterranean Stuffed Portabella

Mushroom sun-dried tomato, artichoke hearts, greek olive blend, roasted red pepper, red onion, mozzarella & feta cheese...25

Vegetable Stuffed Portabella

Mushroom Seasonal vegetables & cheese, with vodka marinara sauce...25

Portabella Spinach Lasagna

Layers piled high w/ portabella, spinach, ricotta, Mozzarella & parmesan, smothered in white sauce...27

Mediterranean Stuffed Bell Pepper

Sun-dried tomato, artichoke hearts, greek olive blend, roasted red pepper, red onion, mozzarella & feta cheese...25

Enchiladas

Black beans, chilies, cilantro, fire-roasted tomato, flour or corn tortillas...20.95

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CHICKEN, BEEF, & PORK ENTREES

Spinach Artichoke Chicken

Breast 25

Chili Lime Chicken

Chili cilantro lime sauce...26

Chicken Parmesan

Traditional marinara sauce...25

Piccata Chicken

Lemon caper sauce...26

Baked Paprika Parmesan Chicken

Lightly crusted with panko, paprika and fresh parmesan...25

Summer Chicken

Stuffed with fresh mozzarella, roasted red pepper & fresh Basil...27

Stuffed Chicken Cordon Bleu

Stuffed with Swiss cheese and ham covered in white wine sauce...28

Stuffed Pork Loin

Baked pork loin stuffed with cherries, smoked gouda and bacon, drizzled with a creamy mustard sauce...29.95

Prime Rib

Slow roasted, herb horseradish crust. MP (Not available to taste)

Beef Tips & Gravy

Slow-cooked with mushroom, onions & wine...27

Tenderloin

8 oz. pan seared with house seasoning add a gorgonzola sauce or mushroom and onion sautéed in whiskey sauce...30

Add Gorgonzola Sauce...2.50

Add Mushroom and onion sautéed whiskey sauce...2.50

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SEAFOOD ENTREES

**Crab Stuffed Portabella
Mushroom 28**

**Creamy Stuffed Shells with Crab &
Shrimp 24.95**

Salmon

8 oz. filet prepared teriyaki style or
blackened 28

Mahi-Mahi

Seared, paired mango salsa
28

Combination entrees can be created per your

request **STARCH SELECTIONS**

Signature Cheesy Garlic Mashed
Potato Baked Potato
Au Gratin Potato
Rice Pilaf

Creamy Basmati Cilantro Rice Twice
Baked Potato (add \$1) Quinoa (add
\$2)
Risotto (add \$2)

VEGETABLE SELECTIONS

Steamed Garlic Lemon Pepper Green
Beans Roasted Broccoli
Vegetable Medley

Brussels Sprouts - Balsamic Brown Sugar
Glaze Squash (seasonal)
Asparagus (seasonal)

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STATIONS

Risotto Bar

Spinach, tomato, Monterey jack & cheddar cheese, bacon, asparagus & chives 18.95

Signature Cheesy Garlic Mashed Potato Bar

Monterey jack & cheddar cheese, sour cream, bacon, chives, butter 14.95

Add Chicken or Carnitas 2.00

Taco-Nacho Bar

Choice of two proteins: Chicken, Beef, or Carnitas, shredded cheese, black olives, lettuce, sour cream, salsa, cilantro, onions, rice, beans, mini flour or corn tortillas & tortilla chips 3 tacos for 18.95

Add cheese machine 1.00

Mini Burger Bar

Mini beef patties, bacon, assorted cheeses, sautéed onions, raw onions, pickles, mayo, ketchup, mustard & mini pretzel buns

3 burgers for 16.95

Mini Hot Dog Bar

Raw onion, pickle relish, banana peppers, ketchup & mustard, mini buns 3 for 13.95

Mac & Cheese Bar

Bacon, seasoned ground beef, carnitas, pepperoni, bread crumbs, hot sauce, crushed 4 Sisters pretzels

16.95