***Menu updated February 2019***

*All menu pricing is non-inclusive of a 5.5% sales tax and 20% service charge.*

*Prices are based off 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. Definite pricing will be confirmed ninety (90) days prior to the function date. All food items must be supplied and prepared by 4 Sisters Catering and are subject to the customary service charges and applicable sales tax.*

*Client 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-$100 depending on what you choose to taste this goes towards your final bill*

*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*

*Travel fee applied when traveling15 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…2.50

Spinach Artichoke Dip – house-made pita chips…3

Stuffed Mushroom –spinach and cheese…3

Tomato Basil Bruschetta – drizzled with olive oil and balsamic with fresh mozzarella…3

Blue Cheese Pear honey Bruschetta with walnuts…3.50

Goat Cheese marinara dip with toast points 3

House made tortilla chips with salsa and guacamole…3

3 Caprese Skewers…3

Vegetables with Dip (Seasonal) MP

Fresh Fruit Platter (Seasonal) MP

Apple Slice with Goat Cheese Center & Honey Drizzle… 3

House-Made Pepper Jelly with cream cheese or goat Cheese, served with pita chips or cracker bread…3

Cranberry Salsa over cream cheese with pita chips…3

Mini Cheeseball Bites…3

Hummus with House-Made Pita Chips 2

Quinoa Buffalo Bites 3

Boursin Mushroom Tartlet’s pastry with a gorgonzola cream…4

Baked Brie stuffed in puff pastry with apple pear compote 3.50

Cranberry Brie bites…3

Blister olives with garlic, chili pepper sautéed in olive oil…3

Caramelized onion, dates, Gouda tart…4

***SEAFOOD APPETIZERS***

Stuffed Shrimp with House-Made Cream Cheese Horseradish…2.75

Walleye Cake with Roasted Red Pepper Remoulade…3.5

Seared Ahi Tuna Bites with Slaw on a Pita chip with Wasabi Aioli Drizzle…3

Bacon Wrapped Marinated Shrimp… 3

Teriyaki Salmon Bites…4

Sesame seared Ahi Tuna Bites…4

Crab stuffed snow peas...4

Crab and Gouda stuffed mushroom…4

Cheesy Shrimp Ciabatta bread …4

Baja Shrimp stack (not good for outdoor weddings)…5

Fresh salmon on cucumber with dill cream cheese…4

Shrimp & Sea Scallop Ceviche with Cilantro & Jalapeno, served with House-Made Tortilla Chips…4

Shrimp prepared your way..3

***BEEF, POULTRY & PORK APPETIZERS***

Tortellini & Pepperoni Skewer 2

Merlot Meatballs – house-made merlot sauce…2

Mongolian Marinated Ribeye Skewer…3

Sweet & Spicy Bacon Wrapped Chicken…3

4 Sisters Signature Chicken Salad – served on an apple slice 2.5

Mini Empanada- beef, Gruyere, peppers and onions with buttermilk herb sauce in puff pastry 3.5

BLT Crostini with pesto and ricotta…3

Chicken Satay – Thai peanut dipping sauce 3.5

Creamy garlic steak bite with mushroom…4

Mini Hawaiian BBQ Pork Wonton Tacos…3.5

Carnitas Pork Tacos with cilantro, onion & Cojita cheese, served with tortilla chips and mini flour tortillas 4

Chicken Tacos Shredded Chicken, roasted corn, cilantro, onion and Cojita cheese

Garlic Butter steak bites...4

Greek Meatballs in pastry with tazike sauce…4

**WINE BARREL DISPLAYS**

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

*Examples of cheese varieties may include: smoked Gouda, aged white cheddar, gorgonzola, goat, feta, spicy feta, Cojita, Brie*

***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, croutons, creamy Caesar dressing

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

**ADDITIONAL SALAD OPTIONS** *(+2 per plate)*

***Pear and 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

***Berry Spinach Salad*** (Seasonal)

***PASTA ENTREES***

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

*Shrimp (+2 per plate)*

***Linguine in Chardonnay Wine Cream Sauce*** 21.95

***Penne Pasta in a Vodka Marinara Sauce*** 19.95

***4 Sisters 5 Cheese Macaroni & Cheese*** 21.95

***Risotto***  23.95

**Quinoa Bowl** – Quinoa mixed with edamame, cilantro, red peppers& corn tossed in lemon vinaigrette topped with sweet potatoes 18.95

**Children’s Menu**

*Add salad for additional charge*

***Mini Burgers and Fries*** 8.95

***Mac & Cheese*** 6.95

***Chicken Tenders and Fries*** 7.95

***CUSTOM PLATED DINNER MENU***

*Your custom plated dinner menu consists of your selection of up to three (3) of the following proteins (including vegetarian), a starch & vegetable. The pricing listed with the proteins is inclusive of house starter 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..*

***VEGETARIAN ENTREES***

***Mediterranean Stuffed Portabella Mushroom*** – sun-dried tomato, artichoke hearts, Greek olive blend, roasted red pepper, red onion, mozzarella & feta cheese

20.95

***Vegetable Stuffed Portabella Mushroom*** – seasonal vegetables & cheese, with vodka marinara sauce

20.95

***Mediterranean Stuffed Bell Pepper*** – sun-dried tomato, artichoke hearts, Greek olive blend, roasted red pepper, red onion, mozzarella & feta cheese

20.95

***Enchiladas*** – black beans, chilies, cilantro, fire-roasted tomato, flour or corn tortillas

20.95

**Portabella Spinach Lasagna**

Layers piled high w/portabella, spinach, ricotta,

Mozzarella & parmesan, smothered in white sauce 21.95

***CHICKEN, BEEF & PORK ENTREES***

**8 oz Chicken Breast**

Prepared your way

20.95

***Pulled Beef, Pork or Chicken***

20.95

***Chili Lime Chicken*** – chili cilantro lime sauce

20.95

***Chicken Parmesan-*** traditional marinara sauce

20.95

***Piccata Chicken*** – lemon caper sauce

20.95

***Baked Paprika Parmesan Chicken*** – lightly crusted with panko, paprika and fresh parmesan

20.95

***Summer Chicken*** – stuffed with fresh mozzarella, roasted red pepper & fresh Basil

22.95

***Stuffed Chicken Cordon Bleu*** – Stuffed with Swiss cheese and ham covered in white wine sauce 22.95

***Prime Rib –*** slow roasted, herb horseradish crust. *8oz* 23.95

***Beef Tips & Gravy***– slow-cooked with mushroom, onions & Merlot wine

23.95

***Pork Ribeye*** – herb crusted or pan seared & finished with your choice of glaze chutney

23.95

***Tenderloin Medallions*** – Pair of 4oz tenderloins, grilled and pan seared with house seasoning add a gorgonzola sauce or mushroom and onion sautéed in whiskey sauce

28.00

Add Gorgonzola Sauce $2.50

Add Mushroom and onion sautéed whiskey sauce $2.50

***SEAFOOD ENTREES***

***Crab Stuffed Portabella Mushroom***

23.95

***Creamy Stuffed Shells with crab & Shrimp***

24.95

***Salmon*** – 8oz filet prepared Asian style or blackened

24.95

***Mahi-Mahi*** – seared, paired mango salsa

24.95

***Pecan Crusted Walleye***

24.95

***COMBINATION ENTREES***

***Tenderloin Beef Medallions*** (4oz) with:

3 Jumbo Horseradish Stuffed Shrimp 25.95

4oz Mahi-Mahi 26.95

6oz Chicken (your choice of preparation) 23.95

4oz Salmon 25.95

***Mahi Mahi*** (4oz) with:

3 Jumbo Horseradish Stuffed Shrimp 27.95

4oz Pork Ribeye 26.95

6oz Chicken (your choice of preparation) 25.95

***Chicken (your choice preparation)*** with:

3 Jumbo Horseradish Stuffed Shrimp 22.95

4oz Salmon 23.95

*\*\*Additional combination entrees can be created per your request\*\**

***STARCH SELECTIONS***

Signature Cheesy Garlic Mashed Potato

Cheesy Mashed Potato

Baked Potato

Au Gratin Potato

Scalloped Potato

Rice Pilaf

Creamy Basmati Cilantro Rice

Twice Baked Potato

Quinoa (add $2)

Risotto (add $2)

***VEGETABLE SELECTIONS***

Steamed Garlic Lemon Pepper Green Beans Roasted Broccoli

Brussels Sprouts – Balsamic Brown Sugar Glaze

Baked Beans

Squash (*seasonal*)

Asparagus (*seasonal*)

***STATIONS***

*Build your own custom meal with toppings & flavors to suit any taste! Great for open houses and late night snacks!*

***Risotto Bar*** – spinach, tomato, Monterey jack & cheddar cheese, bacon, asparagus & chives

12.95

***Signature Cheesy Garlic Mashed Potato Bar*** – Monterey jack & cheddar cheese, sour cream, bacon, chives, infused butter

9.95

***Taco-Nacho Bar*** – choose from chicken, beef or pork carnitas, cheese, black olive, lettuce, tomato, green olive, sour cream, salsa, guacamole, mini soft shell flour or mini corn tortillas & tortilla chips

3 tacos for 13.95

***Mini Hamburger Bar*** – mini CAB patties, bleu cheese crumbles, cheddar & pepper jack cheese, sautéed sweet onions, raw onion, pickles, house-made horseradish herb cream cheese, ketchup & mustard, mini pretzel rolls

3 burgers for $12.95

***Mini Hot Dog Bar*** – raw onion, pickle relish, banana peppers, ketchup & mustard, mini buns

3 for 8.95