

three sisters bake

CATERING TO COLLECT

Take a little bit of Three Sisters Bake home for your celebration or party! We would love to hear from you about your event, big or small, and how we can help with catering.

We require one weeks notice minimum for catering to collect orders. On ordering, please consider which branch of Three Sisters Bake, Quarriers Village or Killlearn, you would like to pick up your catering from.

COLD CANAPES

MINIMUM ORDER OF 20 PIECES PER ITEM

	<i>per portion</i>
• Gruyere mini scone topped with: -prosciutto & cream cheese or -sun dried tomato & cream cheese v	1.60
• Cucumber cup with smoked salmon & lemon tartar WF	1.60
• Crostini with caramelised apple & Mull of Kintyre cheddar v	1.20
• Mackerel pate on homemade canape oatcake	1.30
• Parmesan & rosemary shortbread with red onion marmalade	1.40
• Three Sisters Bake chicken liver parfait & tomato chutney on soda bread toast	1.40
• Canape oatcake with flaked Scottish smoked salmon and crème fraiche	1.75

	<i>per portion</i>
Topped foccacia cubes	1.00

ENRICHED OLIVE OIL ITALIAN BREAD TOPPED WITH:

- Feta and sautéed red onion **v**
- Roast Mediterranean vegetables **v**
- Goats cheese, sweet potato and pumpkin seed **v**
- Pancetta and wholegrain mustard
- Cheddar and sundried tomato **v**
- Blue cheese and toasted hazelnut **v**

	<i>per portion</i>
Bite Size skewers	1.75

- King prawn, mango & chilli **WF**
- Glazed butternut squash, red onion &
parma ham **WF**
- Sesame crusted sweet potato **v WF**
- Turkish spiced chicken, apricot & minted
yoghurt **WF**

WARM CANAPES

MINIMUM ORDER OF 20 PIECES PER ITEM

	<i>per portion</i>
• Salmon fishcakes with lemon & creme fraiche dipping sauce WF	1.50 1.00
• Pork and leek sausage rolls	
• Haggis bon bons with spiced tomato salsa	1.00
• Falafel bites with tzatziki dip v	1.40
• Black pudding and apple sausage rolls	1.00
• Mini quinoa and sweet potato cakes v WF	1.50
• Mozzarella and tomato arancini v	1.50

FINGER FOOD

MINIMUM ORDER OF 20 PIECES OF EACH ITEM

	<i>per portion</i>
• Pork and leek sausage rolls	1.50
• Salmon fishcakes with lemon & black pepper creme fraiche dip	1.95
• Crispy chicken strips with tomato & coriander salsa	1.95
• Quinoa and sweet potato cakes v WF	1.80
• Scottish oatcakes with: -mackerel pate or -chicken liver parfait and poachers pickle	1.40
• Prosciutto wrapped cream cheese and rocket	1.50

	<i>per portion</i>
Savoury baked skewers	3.00

- King prawn, mango & chilli **WF**
- Glazed butternut squash, red onion & parma
ham **WF**
- Sesame crusted sweet potato **v WF**
- Turkish spiced chicken, apricot & mint yoghurt **WF**
- Harissa lamb **WF**
- Sticky 5 spice pork **WF**

SANDWICH PLANKS

EACH PLANK CONTAINS 20 QUARTERS.

	<i>per plank</i>
	17.50

Artisan mixed sandwich plank

ARTISAN BAKED BREADS PACKED WITH A SELECTION OF FINELY CRAFTED, SPECIALIST INGREDIENTS.

Will contain a selection of the following:

- Buffalo mozzarella, basil leaf, tomato and pine nut **v**
- Feta, Three Sisters Bake houmous & red pepper **v**
- Bacon & brie with red onion marmalade
- Smoked salmon, lemon cream cheese & rocket

Basic mixed sandwich plank

A SIMPLE RANGE OF CROWD PLEASING SANDWICHES ON BASIC BREADS.

	<i>per plank</i>
	14.75

Will contain a selection of the following:

- Mature cheddar & poachers pickle **v**
- Ham & tomato
- Tuna mayo & red onion
- Egg mayo with spring onion **v**

SHARING PLATTERS

MINIMUM ORDER OF 10 PORTIONS

- | | per portion |
|--|-------------|
| • Antipasti
Selection of cured meats, olives, Italian dips & charcuterie | 4.00 |
| • Mezze
Selection of middle eastern dips, chargrilled veg, marinated feta cheese, falafel & pitta bread v | 4.00 |
| • Seafood
Flaked smoked salmon & king prawn with lemon creme fraiche on a bed of rocket | 4.00 |
| • Cheese Board
A well balanced selection of three cheeses served with oatcakes, biscuits, grapes & celery v | 3.50 |
| • Sweet tooth
A selection of Three Sisters Bake traybake bites, mini carrot cakes and mini empire biscuits | 4.50 |

FORK FOOD

Hot favourites

ORDERS OF TEN PORTIONS AND IN MULTIPLES THERE OF

- | | per portion |
|--|-------------|
| • Chicken, Chorizo & Chickpea stew | 6.50 |
| • Turkish spiced lamb & apricot tagine WF | 7.75 |
| • Deep layer beef lasagne | 7.00 |
| • South Indian Chicken curry WF | 7.75 |
| • Beef chilli con carne | 7.00 |
| • Creamy beef & mushroom stroganoff WF | 7.75 |
| • Smokey aubergine and black bean gumbo v WF | 6.95 |
| • Aubergine melanzane v | 6.95 |
| • Mushroom, apple and celery stroganoff v WF | 6.95 |
| • Pulled pork in apple cider and shallot gravy or BBQ sauce WF | 7.00 |
| • Beef wellington | 6.00 |

Cold plates

ORDERS OF TEN PORTIONS AND IN MULTIPLES THERE OF UNLESS WEIGHT STATED

- | | |
|--|--------------------|
| • 2kg Marmalade glazed ham (feeds 6-8) WF | 30.00 |
| • Side tandoori baked salmon (feeds 8-12) WF | 50.00 |
| • Salmon En Croute | 5.25 |
| • Ballotine chicken stuffed with ricotta, lemon, basil & sunblushed tomato WF | 5.00 |
| • Chorizo, roast pepper and potato frittata (feeds 10) | per frittata 30.00 |
| • Feta and caramelised red onion frittata (feeds 10) v WF | 30.00 |
| Whole quiche (feeds 10) | per quiche 35.00 |
| • Bacon, onion and cheddar | |
| • Brie, spinach and pine nut v | |
| • Goats cheese and roast tomato v | |
| • Feta with roast butternut squash v | |

SALAD BOWLS/ACCOMPANIMENTS

AVAILABLE IN MULTIPLES OF 10 PORTIONS

- | | per portion |
|---|-------------|
| • Ruby red coleslaw v WF | 1.00 |
| • Baby potato & bacon salad WF | 1.00 |
| • Greek Salad v WF | 1.00 |
| • Broccoli, cherry tomato, feta & hazelnuts v WF | 1.50 |
| • Mixed green salad v WF | 1.00 |
| • Cherry tomato, bocconcini and basil v WF | 1.00 |
| • Gruyere topped potato dauphinoise v WF | 1.60 |
| • Thyme roast potatoes v WF | 1.30 |
| • Artisan home baked breads with butter WF | 1.00 |
| • Coriander rice v WF | 1.00 |

DESSERTS

- | | per dessert |
|--|-------------|
| • Sticky Toffee Pudding served with Butterscotch Sauce (serves 12) | 40.00 |
| • Chocolate Orange Torte (serves 18) | 40.00 |
| • Individual Giant Meringues WF | 2.25 |
| • Individual Scones:
large | 1.50 |
| bitesize | 1.00 |
| • Three Sisters Bake Brownie | 2.25 |
| • Chocolate sauce (serves 10) | 10.00 |

CAKES

TAKE HOME A THREE SISTERS BAKE CAKE!

- | | |
|----------------------|----------|
| • Carrot | per cake |
| • Chocolate Guinness | 40.00 |
| • Lime and Courgette | 40.00 |
| | 40.00 |

We can add an inscription for £5.

AFTERNOON TEA AT THREE SISTERS BAKE

POP THE KETTLE ON AND ENJOY A DECADENT TREAT OF THREE SISTERS BAKE AFTERNOON TEA IN THE COMFORT OF YOUR OWN HOME... SANDWICHES, SAVOURY TREATS, FRESHLY BAKED SCONES WITH JAM AND CREAM & ASSORTED CAKES.

Luxury Afternoon Tea

- | | per person |
|---|------------|
| • Open hot smoked salmon sandwich with beetroot, dill & walnut pate, on homebaked wholewheat soda bread | 15.00 |
| • Brie and red onion marmalade sandwich v | |
| • Chicken liver parfait and chutney topped mini oatcakes | |
| • Pork and leek sausage roll | |
| • Carrot cake topped with cream cheese icing | |
| • Individual Victoria sponge with buttercream and raspberry jam | |
| • Ginger crunch - shortbread biscuit with sweet ginger topping | |
| • Chocolate brownie | |
| • Mini empire biscuit | |
| • Homemade fruit scones served with freshly whipped cream and raspberry jam | |

CATERING TO COLLECT PACKAGES

At any party, little or big, in our eyes, the buffet is the main attraction. So let's make sure it shines! We want this to be a FUN process for you, no headaches involved, so we've put together a few ideas for various buffet packages, made up of our favourites and our best sellers, to cover all occasions.

COLD FINGER BUFFET

per person
10.65

- Artisan sandwich plank
- Oatcakes topped with chicken liver parfait and poachers pickle
- Antipasti platter
- King prawn, mango and chilli short skewer

HOT FINGER FOOD BUFFET

per person
10.45

- Three Sisters Bake pork and leek sausage rolls
- Crispy chicken strips with tomato and coriander salsa
- Turkish chicken, apricot and minted yoghurt skewers
- Mezze platter

THREE SISTERS BAKE FAVOURITES FINGER FOOD BUFFET

per person
12.15

HOT AND COLD

- Three Sisters Bake pork and leek sausage rolls
- Glazed butternut squash, red onion and parma ham short skewers
- Crispy chicken strips with tomato and coriander salsa
- Basic mixed sandwich plank
- Seafood platter

KIDS BIRTHDAY PARTY

For Wee Ones

per person
5.50

- Sandwich platters (assortment of cheese and ham sandwiches on brown and white bread)
- Three Sisters Bake homemade sausage rolls
- Fruit skewers
- Juice cartons

Add homemade breaded chicken strips

per person
1.50

Add crispie cake bites

0.75

Add hoummous and carrot sticks v

1.00

For Big Ones

per person
7.00

- Sandwich platters (assortment of mature cheddar and poachers pickle, ham and mustard, coronation chicken, thai prawn mayo and rocket)
- Three Sisters Bake homemade sausage rolls
- Mini scones with jam and cream
- Elderflower and cucumber soda

FORK FOOD BUFFET DINNER

per person
13.75

Fork food example one

- Deep layer beef lasagne
- Marmalade glazed ham
- Cherry tomato, bocconcini and basil salad v
- Baby potato and bacon salad
- Mixed green salad v

per person
13.50

Fork food example two

- Turkish spiced lamb and apricot tagine
- Beef chilli con carne
- Coriander rice v
- Mixed green salad v

AFTERNOON TEA TO TAKEAWAY

Classic

per person
8.00

- Coronation chicken malted petit pain
- Thai prawn mayo sandwich
- Cream cheese and cucumber sandwich v
- Three Sisters Bake Brownie bite
- Classic meringue kisses
- Mini scone
- Carrot cake with cream cheese frosting

per person
13.00

Luxury

- Hot smoked salmon open sandwich on soda bread with lemon cream cheese
- Brie and red onion marmalade sandwich v
- Chicken liver parfait and chutney topped oatcake
- Three Sisters Bake pork sausage roll
- Carrot cake with cream cheese frosting
- Individual Victoria sponge buttercream and jam
- Ginger crunch bite
- Three Sisters Bake brownie bite
- Mini Empire Biscuit

per person
7.00

Kids

- Mini Sausage rolls
- Crudities and Hoummous v
- Ham and Cheese Sandwiches
- Mini Scones
- Mini Victoria sponges
- Fruit Skewers

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CATERING TO COLLECT

FAQ'S

• How do I order/booking process?

The ordering process is completed by contacting info@threesistersbake.co.uk, if you email in with what date and café you would like to collect your order, one of our lovely admin assistants can check the catering diary for availability and get back to you. If we are free, then an order form is sent on along with our catering to collect menu and we start the ball rolling. We also take a £50 deposit to secure the date, which comes off the final invoice. If you are looking for any advice, one of our team will be able to help with suggestions. Once the order is finalised, we will pop into the catering diary and then send on an invoice for payment of the order.

• Where do I collect from?

You can collect any catering to collect orders from one of our café's - Quarriers or Killearn, both are open from 10am-5pm. Subject to availability.

• Dietary requirements?

Absolutely, we can cater for dietary requirements, they are extremely common today and we want to allow them to enjoy a very similar version of what you are having. We will work with you when you are ordering and can inform you from your choices, what they can eat. If you do not want to restrict your choices for one dietary requirements, we can certainly organise a separate plate for an individual. We also send an allergen sheet out with every order, so you will know what each dish contains.

• What is the difference in size from a canape to finger food?

Great question! We would say that canapes are a bitesize portion and for a drinks reception we would recommend ordering 3-4 per person. Our finger sized portions are a little bigger, you often get 2-3 bites out of this size, these are probably a better option if you want to go for "finger" or "party" buffet.

• Does my food come labelled?

All food will come labelled, so that you know what the items are once you get to your venue or home. These are just catering labels that will be on the packaging, this is not display labels for buffets.

• Can you provide labels for my food when I have it on display at my party?

I am afraid this is not a service that we provide.

• How do I re-heat?

We will provide re-heating instructions for our catering to collect menu, these will be with your order at the time of collection. We like to make your part of the catering order stress free, so we hope these will help.

• How do I know what to order for my numbers?

This is a tough one! Every party is different, but I always suggest the time of day has a lot to do with how much food to order. If your event is having food around the 12pm-2pm or the 5-7pm, chances are people are HUNGRY! So, we would always recommend ordering the same quantities to number of guests. If it is in between these times, you could probably cater for 70% of the guests but we do say every party/event is different and you will know your guests the best! We have come up with some packages that might help with further guidance on this, please see - Catering to collect package ideas.

• How do I pay?

Once the order is finalised, our accounts team will then send on an email invoice, this will have all our payment details and terms on it. We usually look to have payment cleared about a week in advance, but do not worry we can still often help in a crisis with last minute orders, so do not hesitate to contact us for availability.

• How is the food packaged?

Your catering to collect dishes will be packaged up in a mixture of packaging - foil trays, disposable air tight containers or cardboard cake/sandwich/canape boxes where appropriate. Each item will be labelled with the relevant dish name.

• Can I hire platters/bowls/presentation plates?

At present we cannot supply presentation crockery with catering to collect orders.

• Do you deliver?

No unfortunately we do not deliver our catering orders for the moment, if we do ever progress to being able to do this we will update our website details accordingly.

• Do you have an option to come and serve food for a party?

We cater offsite events for 50 guests + Please contact our admin team on info@threesistersbake.co.uk for more details and availability on this service.

• How should I store my food before serving?

Any fresh produce should be refrigerated until you are ready to serve or heat the dishes up.

• How long can I travel with the food in my car?

Much like transporting your shopping home from the supermarket, if it is a quick trip, under ten minutes, you won't need to take any measures to keep food cool. For any journey over ten minutes to an hour, we would recommend bringing a cool bag or box with some ice packs to transport your dishes safely in.