

Sister Cats Café

A Purr-fect Lunch

Editor's pick in May '07 Southern Living.



Open 11 am - 3 pm
Closed Wednesdays and Sundays

Owners:
Terry and Cynthia Barker

7327 E. Lamar Alexander Pkwy.
Townsend, TN 37882
(865) 448-0033

Visit us on the web at www.sistercatscafe.com.

Remember us for your next catering event.

FYI...

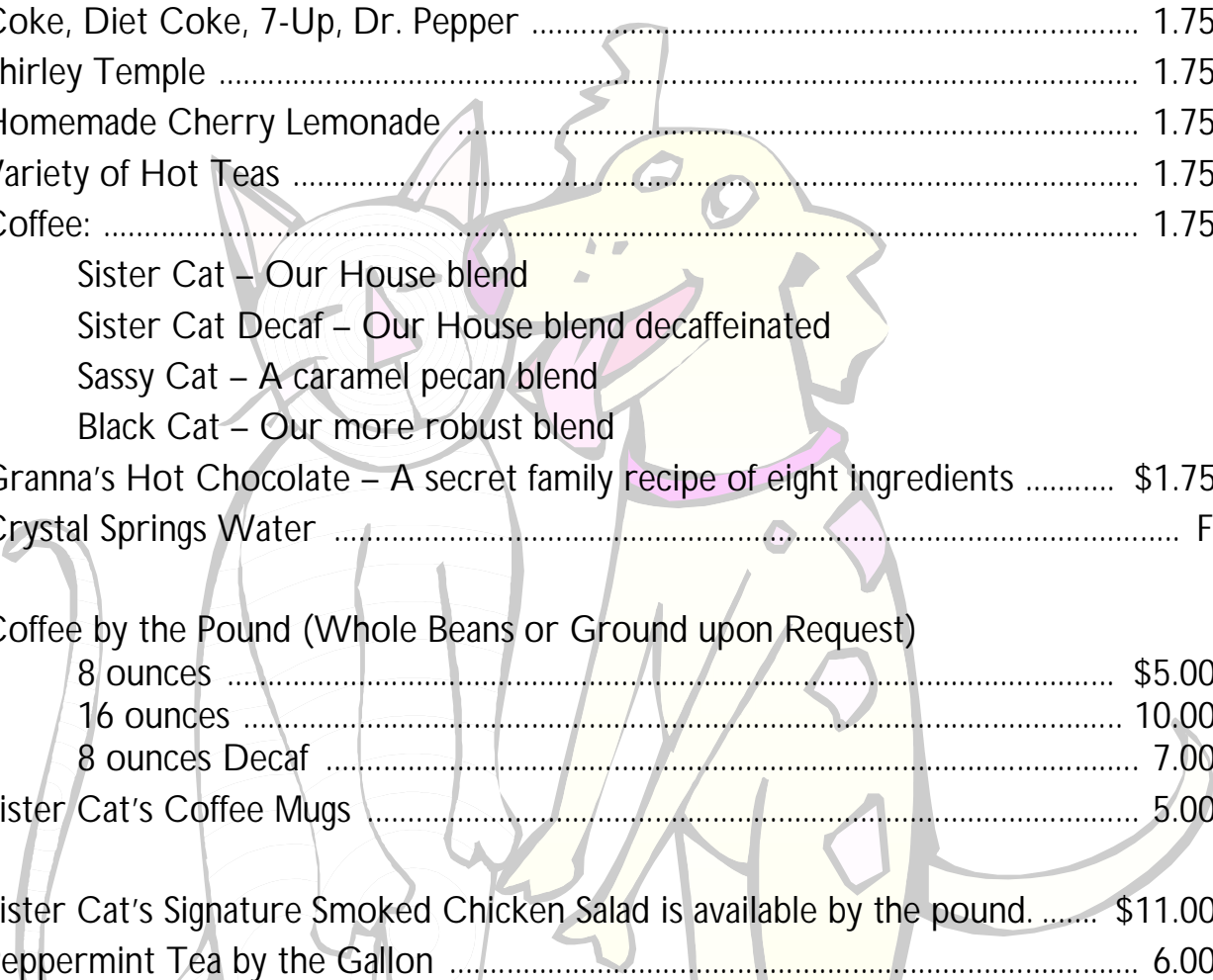
All orders are made to order. We are not a fast food establishment.
Please be patient with us.

Tables of 6 or more may have an automatic
18% gratuity added to ticket.

We reserve the right to refuse service to anyone.

We can no longer accept \$100 bills.

Beverages



Sweetened, Unsweetened, or Half-and-Half Peppermint Tea	\$1.75
Coke, Diet Coke, 7-Up, Dr. Pepper	1.75
Shirley Temple	1.75
Homemade Cherry Lemonade	1.75
Variety of Hot Teas	1.75
Coffee:	1.75
Sister Cat – Our House blend	
Sister Cat Decaf – Our House blend decaffeinated	
Sassy Cat – A caramel pecan blend	
Black Cat – Our more robust blend	
Granna's Hot Chocolate – A secret family recipe of eight ingredients	\$1.75
Crystal Springs Water	Free
Coffee by the Pound (Whole Beans or Ground upon Request)	
8 ounces	\$5.00
16 ounces	10.00
8 ounces Decaf	7.00
Sister Cat's Coffee Mugs	5.00
Sister Cat's Signature Smoked Chicken Salad is available by the pound.	\$11.00
Peppermint Tea by the Gallon	6.00

Desserts

Oatmeal Carmelita's	\$3.00
Cappuccino Nut Bars	3.00
Double Chocolate Brownies	3.00
Peanut Butter Cookies	1.00
Banana Coconut Cake or German Chocolate Cake	4.00
Mousse Cake (Made with Splenda and is Gluten Free)	4.00
Crème Brule's (Flavors Vary)	4.00

Sister Cat's Café Menu

Warm mandarin muffins served with whipped marmalade butter are 50¢ an order.

Everyday Entrées

<u>Our Signature Smoked Chicken Salad</u> - Smoked chicken, dried cranberries, pecans and celery in a mild curry dressing. Served on greens, a croissant or sourdough "paninified."	\$5.50
<u>Ham Panini</u> - Ham & Swiss cheese with a mild horseradish dressing on sourdough.	\$5.50
<u>Hawaiian Panini</u> - Ham, pineapple, roasted red peppers & Swiss cheese on sourdough.	\$5.50
<u>Monte Cristo Panini</u> - Ham, turkey, Monterey jack, Swiss cheese, tomato (optional), and honey mustard on sourdough in an egg wash and lightly dusted with powdered sugar.	\$5.50
<u>Pimento Cheese Panini</u> - Homemade pimento cheese on sourdough.	\$5.50
<u>Reuben Panini</u> - Corned beef, sauerkraut, Swiss cheese and homemade Russian dressing on rye bread.	\$5.50
<u>Roast Beef Panini</u> - Roast beef, provolone cheese and our own horseradish mayo on sourdough with au jus.	\$5.50
<u>Sam's Club</u> - Ham, turkey, caramelized bacon, provolone cheese, lettuce, tomato, and honey mustard on sourdough.	\$6.25
<u>Sister Cat's BLT</u> - Caramelized bacon, lettuce, tomato & avocado with honey mustard on sourdough.	\$5.50
<u>Smoked Portabella Panini</u> - Smoked portabella mushroom, provolone cheese, homemade Pico de Gallo & avocado on herb flat bread.	\$5.50
<u>Turkey & Caramelized Bacon</u> - Turkey, caramelized bacon, lettuce and honey mustard served on a croissant.	\$5.50
<u>Turkey Panini</u> - Turkey, Monterey jack, artichoke hearts, roasted red peppers, & basil pesto on sourdough.	\$5.50
<u>Zesty Italian Panini</u> - Ham, pepperoni, corned beef & provolone cheese on rye bread with homemade Russian dressing, hot cherry pepper relish, lettuce & tomato.	\$5.50
<u>Black & Blue Salad</u> - Roast beef, cranberries, feta cheese, blue cheese crumbles and candied almonds served on romaine greens with honey mustard vinaigrette. (Herb Flat Bread available as a side for an additional \$3.75.)	\$5.50
<u>Spaghetti Plate</u> - Terry's special homemade meat sauce on top of spaghetti and served with garlic bread.	\$5.85

If you order an entrée and a side item together,
we will take 50 cents off your total.

Daily Features

Monday

Entrée	<u>Veggie Quiche</u> - Sautéed yellow and zucchini squash, bell peppers, onions, cheese, and eggs on a crescent roll crust.	\$5.50
Side Item	<u>White Rabbit Salad</u> - Cottage cheese, apples, cranberries, pecans, sunflower seeds, poppy seeds & honey.	\$3.75

Tuesday

Entrée	<u>Stuffed Quarter-Pound Meatballs</u> - Two meatballs stuffed with cream cheese and fruit salsa then drizzled with a currant and Chinese Five Spice sauce.	\$5.50
Side Item	<u>Chef's Choice</u>	\$3.75

Thursday

Entrée	<u>Spinach Enchiladas</u> - Made with fresh spinach and cheese in a mildly spicy white sauce.	\$5.50
Side Item	<u>Shoe Peg Corn Salad</u> - Shoe peg corn with tomatoes & cucumbers in a sour cream, mayo & dill dressing.	\$3.75

Friday

Entrée	<u>Italian Sausage Lasagna Roll</u> - Italian sausage link, ricotta cheese and fresh herbs rolled in lasagna noodles and topped with homemade marinara sauce, mozzarella and parmesan cheeses.	\$5.50
Side Item	<u>Grape Salad</u> - A variety of grapes in a cream cheese, sugar, sour cream & amaretto dressing.	\$3.75

Saturday

Entrée	<u>Black Bean Tortilla Bake</u> - Black beans, brown rice, corn and cheese layered on whole wheat tortillas. Served with sour cream & homemade salsa.	\$5.50
Side Items	<u>Cornbread Salad</u> - Cornbread, pinto beans, Mexi corn, green peppers, onions and tomatoes topped with a homemade ranch dressing and cheddar cheese. Garnished with crispy bacon.	\$3.75

Everyday Side Items

	<u>Mandarin Orange Salad</u> - Romaine greens, feta cheese, mandarin oranges and toasted pecans with an orange poppy seed dressing.	\$3.75
	<u>Cranberry Salad</u> - Romaine greens, feta cheese, dried cranberries and candied almonds with a honey mustard vinaigrette.	\$3.75

Kitten Menu

<u>Peanut Butter and Jelly Panini</u> - Peanut Butter and Jelly on sourdough.	\$3.00
<u>Grilled Cheese Panini</u> - Combination of cheeses on sourdough.	\$3.00
<u>Skylar Plate</u> - A variety of cheeses and Goldfish crackers.	\$3.00
<u>Seaerra Plate</u> - A variety of deli meats and mandarin orange slices.	\$3.00
<u>Chips</u> - Variety	\$.75



Candlelight Dinners

Sister Cat's offers candlelight dinners every 2nd and 4th Saturday of the month. They are by reservation only and are at 6:00 pm. Every meal includes bread, salad, a palate cleanser, entrée, and two side dishes. The cost is \$28.00 a plate. Dessert, beverage, taxes, and gratuity are not included. Every dinner has the choice of two entrees. You will be asked to make your choice at the time of reservation. If your party includes more than 12 people, you may reserve the restaurant for a private dinner.

A sample dinner might include:

Lover's Burgundy Ribeye - A ribeye marinated at least four hours in oyster sauce and burgundy wine. It is grilled and topped with a butter mixture that is crystallized on top in the oven just before serving. It is served with a twice baked potato with the chef's homemade crème fraise and Spinach Teyvonne, the chef's baked spinach recipe.

Or

Honey Glazed Cornish Hen - A Cornish game hen stuffed with an amaretto stuffing and glazed with honey and Chinese five spice. It is served with a four wild rice blend with toasted pine nuts, cilantro, golden raisins, and cranberries. It also comes with honey and tarragon glazed carrots.

The Sister Cats Story

When Mike and Connie Clemmer (of Wood-N-Strings Dulcimer Shop) moved to their new location, they offered their old space to Joyce Creek and Connie Millar. It was the perfect opportunity for a “now or never” venture. So Sister Cat’s Café was born in late June 2003.

The name “Sister Cats” came from a birthday card Connie gave Joyce in January 2003. The friends, both cat owners, had always joked that they got along so well they must have been sisters. It was the perfect name for their new venture.

As of August 1, 2006, an “Old Dog and a New Cat” took over. Terry and Cynthia Barker had always wanted to own a restaurant and when Joyce and Connie decided to sell it was a match made in heaven.

Although Terry has had no formal cooking training, God has placed within him a desire and a gift to tantalize taste buds. He has taken what they had started and has expanded on it with his own unique take on food. People often ask how he puts flavors together but there is really no answer other than God has blessed him with a special ability to know what goes together. He cannot look at someone else’s recipe without adding or changing it in some way.

While Terry runs the kitchen and comes up with the unique recipes, Cynthia is out meeting and greeting in the dining room. Her desire is to make you feel comfortable while enjoying your meal. In her spare time, Cynthia also does all of the baking of the muffins and desserts as well as keeping up with all the business matters that arise.

Coming Soon... You will be able to purchase our sauces and dressings by the bottle as well as our very first cookbook!