

## “But first, brunch.”

Can be paired with lunch offerings for a perfect daytime event.

### BRUNCH

The sunrise spread – an assortment of fruit, yogurt & granola, bagels, spreads, pastries, hard eggs, and juice \$9

Grazing Board – A custom assortment of Meats, Cheeses, Crackers, Roasted Vegetables, Spreads, and other delectable items. \$5 - \$15

Seasonal Fruit - Melons, Berries, Grapes and Apples \$5

Classic Veggie Tray – Garden Vegetables with Ranch Dip \$5

French Toast – thick sliced brioche bread covered in a sweet egg batter then griddled to perfection & served with powdered sugar, butter and syrup \$6  
Add fruit \$2

Protein Power Hour– Scrambled eggs, bacon, and sausage (turkey bacon & sausage - add \$2) \$7

**Available to add** - beverage offerings and assortment of breads.

Juice \$2

## Afternoon delights.

Perfect for showers, parties and more.

### LIGHT LUNCH OFFERINGS

Grazing Board – A custom assortment of Meats, Cheeses, Crackers, Roasted Vegetables, Spreads, and other delectable items. \$5 - \$15

Seasonal Fruit - Melons, Berries, Grapes and Apples \$5

Classic Veggie Tray-Garden Vegetables with Ranch Dip \$5

Mini Grilled cheese – Sourdough Bread Toasted with Goopy White Cheddar. \$3

Chicken Salad on Croissant – Mini (2 per person) or whole. Shredded chicken, glazed walnuts, grapes, apples, cranberries all mixed in a creamy whipped dressing topped with tomato and lettuce. \$7

Roast Beef Sliders – hot or cold (2 per person) Thinly sliced roast beef paired with choice of sauteed onions & gruyere or smoked gouda & horseradish. \$6

**Available to add** - any of our sides, salads, beverage offerings and assortment of breads.

# It's kind of a big deal.

Good Food and Great Vibes to Complete your Night.

## APPETIZERS

Mini Meatballs in Thick and Chunky Marinara \$3

Caprese Skewers \$3

Stuffed mushrooms – choose from Chorizo & Cotija Cheese,  
Crab Medley or Spicy Italian Sausage & Mozzarella \$3

Mini Grilled cheese – Sourdough Bread Toasted with Goopy  
White Cheddar. \$3

Grazing Board – A custom assortment of Meats, Cheeses,  
Crackers, Roasted Vegetables, Spreads, and other  
delectable items. \$5 - \$15

Seasonal Fruit- Melons, Berries, Grapes, and Apples \$5

Classic Veggie Tray- Garden Vegetables with Ranch Dip \$5

## SALADS

Garden Salad – Mixed Greens, Thinly Sliced Cucumber,  
Tomatoes, Onion and Shredded Carrot. Served with  
Buttermilk Ranch and Italian Dressing \$3

Caesar – Crunchy Romaine, Parmesan Cheese,  
Croutons and Creamy Caesar Dressing. \$4

Harvest Salad – Greens, Apples, Candied Pecans,  
Cranberries, Feta Cheese and Raspberry Balsamic  
Dressing \$6

## PROTEINS

### Chicken

Chicken Marsala w/ Mushroom Marsala Sauce \$10

Tuscan Roasted Chicken w/ Lemon, EVOO & Herbs \$9

Brown Sugar Chicken \$9

Apple Cider Brined Chicken \$9

### Beef

Filet Tips \$14

Roasted Sliced Filet \$14

Chef Carved Flank Steak with Au Jus or Demi Glaze \$10

Smoked Brisket \$13

### Pork

Apple Stuffed Pork Loin \$9

Herb Roasted Pork Loin \$9

Pork BBQ Sliders \$5

### Seafood

Mini Crab Cakes (2) with Remoulade \$8

Salmon with Lemon & Herbs or Bayou Bourbon Glazed \$12

Pan Seared Scallops \$13

## Support Staff.

Everything else.

### ON THE SIDE

Garlic Mashed Red Potatoes \$3

Roasted Fingerling Potatoes \$3

Mushroom & Spinach or Butternut Squash Risotto with  
Parmesan-Reggiano \$3

Baked Mac & Cheese \$3 Gluten Free \$5

Cowboy Beans \$3

Shredded Brussel Sprouts with Bacon \$4

Green Bean Almondine \$3

Heirloom Carrots \$3

Asparagus w/EVOO & Sea Salt \$4

Ziti with choice of Sauce \$ 3 With Peppers and Sausage \$5

Potato Salad \$4

Pasta Salad \$4

Assorted Artisanal Breads & Rolls w/ Butter \$1

### BEVERAGES

Iced Tea \$2

Coffee \$3

Bottled Water \$2

Cups, ice, stirrers, creamer, and sugar will be provided.

Prices listed are per person.

- A deposit of \$500.00 is due at time of booking to hold the date and is nonrefundable once we begin menu creation.
- 50% Payment due 6 weeks prior to event.
- Final Balance due 10 days before event.
- Final Guest Count due 2 weeks prior to the event.

Customizations may be made - if we can, we will find ways to match your menu with your vision. This menu is merely a starting place.

Service includes 2-4 hours of buffet service set up of menu items on pre-dressed tables. Disposable plates, napkins and cutlery will be provided.

Cake cutting offered at \$40 and includes plates and forks.

Your total bill will be subject to tax and 18% gratuity.

Preferred methods of payment include cash, check or money order

We understand that each event is unique, so please contact us to set up a consultation with Steve and Lisa.

3H Catering, LLC.

724-472-5227

admin@3hcateringllc.com

