



Catering Menu

3016 US Highway 301 N.
Suite 100

Tampa, Florida 33619

Phone: (813) 753-9900

Fax: (813) 436-5297

Email: info@3CsCatering.net

Facebook: www.facebook.com/3CsCaters



www.3CsCatering.net

BREAKFAST

Standard Continental Breakfast **9.99**
 Assorted Pastries, Muffins & Danishes
 Seasonal Fruit Bowl

Deluxe Continental Breakfast **11.99**
 Assorted Pastries, Muffins & Danishes
 Bagels with Cream Cheese & Doughnuts
 Seasonal Fruit Bowl

One Entrée Buffet **11.99**
 One Entrée Choice
 Choice of Bacon or Sausage
 One Side Dish Choice

Two Entrée Buffet **14.99**
 Two Entrée Choices
 Choice of Bacon or Sausage
 One Side Dish Choice

Executive Buffet **18.99**
 Three Entrée Choices
 Bacon and Sausage
 Two Side Dish Choices

Made to Order Omelet Station *
Substitute for Entrée **4.00 per person**
Add on to Buffet **7.00 per person**
 *Attendant fee of \$250 per attendant (minimum 50 guests)

Breakfast Sandwich **8.99 per person**
 Bacon, ham or sausage, egg, and cheese on a croissant, biscuit or English muffin.
 Served with seasonal fruit cup.

Assorted Bottled Juices **3.50/each**

Coffee Station **3.00 per person**

Orange Juice Station **4.00 per person**

BREAKFAST CHOICES

Entrees

Scrambled Eggs
 Southwestern Scrambled Eggs
 Breakfast Casserole
 Pancakes
 French Toast
 Biscuits and Gravy
 Belgian Waffles
 Breakfast Burritos
 Crème Brule French Toast Casserole

Side Dishes

Hash Browns
 Home-style Potatoes
 Potatoes O'Brien
 Seasonal Fruit Bowl
 Sausage Patties
 Sausage Links
 Bacon
 Brown Sugar Bacon
 Grits

HORS D'OEUVRES

Grilled Chicken Satay Skewered chicken breast tenderloins, grilled to a juicy goodness. Your choice of Bourbon-glazed, blackened, or plain.	2.25/piece
Honey BBQ Italian Meatballs Beef and pork meatballs slow-cooked and marinated in our homemade Honey Molasses BBQ sauce.	1.25/piece
Vegetable Spring Rolls Crispy flour tortillas wrapped around seasoned vegetables, served with our homemade Bourbon Glaze for dipping.	2.00/piece
Shrimp Cocktail Gulf Shrimp served peeled with our homemade spicy cocktail sauce.	2.75/piece
Bacon Wrapped Shrimp Large marinated Gulf shrimp wrapped in bacon and lightly fried.	3.75/piece
Bacon Wrapped Scallops Fresh sea scallops wrapped in bacon and baked to a golden brown.	4.75/piece
Beef Wellington Beef tenderloin and Pate' in a puff pastry served with Demi-Glace.	4.25/piece
Vegetable Stuffed Mushrooms Fresh mushroom caps stuffed with homemade vegetable cream cheese filling and dusted with toasted Panko breadcrumbs.	2.25/piece
Seafood Stuffed Mushrooms Fresh mushroom caps stuffed with homemade vegetable cream cheese filling and your choice of crab meat or shrimp and dusted with toasted Panko breadcrumbs.	3.00/piece
Caprese Skewers Fresh pieces of herb marinated Mozzarella cheese and grape tomatoes drizzled in our Balsamic glaze.	1.75/piece
Watermelon Feta Stacks Fresh watermelon squares, mint leaf and feta cheese with Balsamic glaze.	3.25/piece
Smoked Chicken Gouda Sliders Smoked grilled chicken smothered in a tangy BBQ sauce and Gouda cheese on a fresh Sweet Hawaiian roll.	3.75/piece
Mini Fish Tacos Lightly blackened white fish with fresh mango salsa wrapped in a mini flour tortilla.	2.25/piece
Bruschetta Chopped fresh tomatoes, diced onions, olive oil, basil, and parmesan cheese. Drizzled with Balsamic glaze and served on a toasted French baguette.	1.50/piece
Gourmet Club Sandwich Squares Roast turkey breast, hickory smoked ham, brown sugar bacon, American and Cheddar cheese, lettuce, tomato, and seasoned mayo on toasted potato bread.	2.25/piece

If you do not see something on our Hors d'oeuvres menu, please do not hesitate to ask about special requests.

HORS D'OEUVRES

Mini Spicy Chicken Pinwheels	2.25/piece
Buffalo-style grilled chicken, Cheddar and Monterey Jack cheese, coleslaw, pickles, and Ranch dressing in a tomato tortilla.	
Mini Cuban Finger Sandwiches	2.25/piece
Smoked ham, Spanish pork, salami, Swiss cheese, sliced pickles, and Chef's homemade Cuban sauce.	
Petite Sheppard's Pie	3.00/piece
Beef and vegetable Mirepoix topped with whipped mashed potatoes on a flaky crust.	
Decked-Out Chicken Wings	2.50/piece
Grilled chicken wings with our original Deck spice. Served with Ranch dressing for dipping.	
Mini Crab Cakes	3.75/piece
Lump Crab meat, Creole spices, and diced vegetables breaded and baked to a golden brown. Served drizzled in our tangy Cajun remoulade sauce.	
French Onion Soup Bites	3.25/piece
A bite sized Brioche bowl filled with French onion soup and topped with Swiss cheese.	
Cubanitos	2.50/piece
Shredded pork, pickle relish, smoked ham, house mayo mustard sauce and Swiss cheese on a petite bread.	
Miniature Quiche	1.75/piece
A flaky pastry shell stuffed with assorted fillings.	
Pear and Brie Roll Up	3.25/piece
Flaky Phyllo roll filled with creamy Brie cheese, pear puree and toasted Almonds.	
Seasonal Fruit Display	75.00
A variety of fresh seasonal fruits professionally displayed. (Serves 25)	
Seasonal Fruit Palm Tree Display	225.00
A variety of fresh seasonal fruits artistically arranged under a pineapple palm tree. (Serves 50)	
Vegetable Crudités Platter	65.00
A variety of fresh seasonal vegetables served with Ranch Dressing. (Serves 25)	
Cheese and Cracker Platter	65.00
A variety of sliced and cubed cheeses served with assorted gourmet crackers. (Serves 25)	
Charcuterie Board	495.00
A combination of gourmet sliced and cubed cheeses, assortment of smoked meats, French Baguettes, assorted gourmet crackers, grapes, olives, artichoke hearts, sweet pickles, gourmet chocolates, seasonal dips and sauces and fruit preserves. (Serves 50-75)	

If you do not see something on our Hors d'oeuvres menu, please do not hesitate to ask about special requests.

BOX LUNCH

Each box lunch sandwich or wrap is served with a bag of potato chips, fresh-baked cookie and a piece of fresh fruit.

Spicy Chicken Wrap Buffalo-style grilled chicken, Cheddar and Monterey Jack cheese, coleslaw, pickles, and Ranch dressing in a tomato tortilla.	13.50
Gourmet Club Sandwich Roast turkey breast, hickory smoked ham, brown sugar bacon, American and Cheddar cheeses, lettuce, tomato, and seasoned mayo on toasted potato bread.	13.50
Chicken Caesar Wrap Flour tortilla with juicy lemon pepper grilled chicken, romaine lettuce, parmesan cheese, fried onions, and creamy Caesar dressing.	13.50
Cuban Sandwich Smoked ham, Spanish pork, salami, Swiss cheese, sliced pickles, and Chef's homemade Cuban sauce.	13.50
Tuna or Chicken Salad Wrap Homemade chunky tuna or shredded chicken salad in a flour tortilla.	13.50
Ham and Cheese Sandwich Thinly shaved smoked ham on white bread with American cheese, lettuce, tomato, and mayo.	13.50
Turkey and Cheese Sandwich Thinly shaved smoked turkey on white bread with American cheese, lettuce, tomato, and mayo.	13.50
Dijon Beef Brisket Sandwich Tender beef brisket, spicy Dijon mustard, Cheddar cheese, lettuce, and tomato on a fresh Brioche Bun.	13.50
Veggie Wrap Sun-dried tomato basil tortilla with tomatoes, onions, field greens, sliced mushrooms, green peppers, and tangy pesto sauce.	13.50

Salads

Chicken Caesar Salad Fresh romaine lettuce with our creamy Caesar dressing, topped with grilled chicken, croutons, and freshly grated Parmesan cheese.	12.50
Grilled Chicken Salad Grilled breast of chicken with bacon pieces, tomatoes, cucumbers, and Colby Jack cheese over fresh Spring Mix.	12.50
Chef Salad Ham, Turkey, Colby Jack cheese, tomatoes, cucumbers, onions, and boiled eggs over fresh Spring Mix.	12.50
Tuna Salad A blend of white chunk tuna, mayo, pickle relish, and spices atop a mound of spring mix salad greens.	12.50
Chicken Salad A blend of Grilled breast of diced chicken, mayo, celery, and spices atop a mound of spring mix salad greens.	12.50

Bronze Buffet Menu

(Menu prices based on 100 guests)

One Entrée Choice
15.99

Two Entrée Choices
18.99

Three Entrée Choices
21.99

Entrees

Lemon Herb Grilled Chicken over Seasoned Rice
BBQ Grilled Chicken over Seasoned Rice
Smoked BBQ Pulled Pork (Sandwiches)
Baked Ziti
Chicken Pasta Marinara
Vegetable Pasta Marinara
Spaghetti and Meatballs
Seasoned Ground Beef Tacos (Hard or Soft Shells)
Seasoned Shredded Chicken Tacos (Hard or Soft Shells)
Seasoned Ground Beef Enchiladas
Seasoned Shredded Chicken Enchiladas

Side Dishes

(Choose 2)

Garlic and Horseradish Mashed Potatoes
Pan Braised Sweet Baby Carrots
Southern Style Green Beans
Sweet Buttered Corn
Herbed Roasted Vegetable Medley
Fresh Homemade Coleslaw
Italian Pasta Salad
Southern Style Potato Salad
Refried Beans
Black Beans
Yellow Rice
Garlic Bread

Beverage

(Choose 1)

Sweet Iced Tea
Unsweet Iced Tea

This menu includes Standard Disposable service ware. Upgrade to Premium Disposable service ware for an additional \$3.00 per person. Food delivery is available starting at \$25.00. Available upgrade to food delivery and set up, which includes disposable chaffing racks, chaffing fuel, and disposable serving utensils starting at \$75.00. We will gladly modify any buffet or menu to suit your special dietary needs or needs of your event.

Silver Buffet Menu

(Menu prices based on 100 guests)

One Entrée Choice
18.99

Two Entrée Choices
22.99

Three Entrée Choices
26.99

Entrees

Any Entrée from Bronze Menu
Bourbon Glazed Grilled Chicken over Seasoned Rice
Dijon Grilled Chicken & Mushrooms over Seasoned rice
Chicken Picatta
Chicken Parmesan
Slow Roasted Herb Encrusted Pork Loin
Chicken Pasta Alfredo
Vegetable Pasta Alfredo
Smoked BBQ Beef Brisket
Mojo Pork

Side Dishes

(Choose 2)

Any Side Dishes from Bronze Menu
Oven Roasted Potatoes
Fresh Italian Green Beans
Baked Beans
Sausage, Peppers, and Onions
Steamed Broccoli
Cilantro Lime Rice

Salad

(Choose 1)

Comes with Chef's choice breads and butter

House Spring Mix, Shredded Carrots, Grape Tomatoes, and Seasoned Croutons with Two Dressings
Romaine Hearts, Garlic Seasoned Croutons, with Caesar Dressing

Beverage

(Choose 1)

Sweetened Iced Tea
Unsweetened Iced Tea

This menu includes Standard Disposable service ware. Upgrade to Premium Disposable service ware for an additional \$3.00 per person. Upgrade to China, Glass Beverage Goblets, and Lennox Silverware for an additional \$5.00 per person. Food delivery is available starting at \$25.00. Available upgrade to food delivery and set up, which includes disposable chaffing racks, chaffing fuel, and disposable serving utensils starting at \$75.00. Full service, which includes professional service staff, buffet set up and décor, and clean up starting at \$200. We will gladly modify any buffet or menu to suit your special dietary needs or needs of your event.

Gold Buffet Menu

(Menu prices based on 100 guests)

One Entrée Choice
21.99

Two Entrée Choices
25.99

Three Entrée Choices
29.99

Entrees

Any Entrée from Bronze or Silver Menu
Spinach and Asiago Cheese Stuffed Chicken
Chicken Marsala
Chicken Romano
Balsamic Chicken
Marinated Beef Flank Steak with Mushroom Gravy
Slow Roasted Top Round with Brown Gravy
Grilled Shrimp Pasta Marinara or Alfredo
Pan Seared Bourbon Glazed Wild Alaskan Salmon over Seasoned Rice

Side Dishes

(Choose 2)

Any Side Dishes from Bronze or Silver Menu
Broccoli Cheese Casserole
Gourmet Macaroni & Cheese
Fresh Green Beans Almandine
Caribbean Vegetable Medley
Potatoes Au Gratin
Garlic and Parmesan Roasted Asparagus

Salad

(Choose 1)

Comes with Chef's choice breads and butter

House Spring Mix, Shredded Carrots, Grape Tomatoes and Seasoned Croutons with Two Dressings
Romaine Hearts, Garlic Seasoned Croutons, with Caesar Dressing

Beverage

(Choose 2)

Sweetened Iced Tea
Unsweetened Iced Tea
Lemonade
Coffee

This menu includes Standard Disposable service ware. Upgrade to Premium Disposable service ware for an additional \$3.00 per person. Upgrade to China, Glass Beverage Goblets, and Lennox Silverware for an additional \$5.00 per person. Food delivery is available starting at \$25.00. Available upgrade to food delivery and set up, which includes disposable chaffing racks, chaffing fuel, and disposable serving utensils starting at \$75.00. Full service, which includes professional service staff, buffet set up and décor, and clean up starting at \$200. We will gladly modify any buffet or menu to suit your special dietary needs or needs of your event.

Platinum Buffet Menu

(Menu prices based on 100 guests)

One Entrée Choice
26.99

Two Entrée Choices
31.99

Three Entrée Choices
36.99

Entrees

Any Entrée from Bronze, Silver, or Gold Menu
Seared Beef Tenderloin Tips with Merlot Mushroom Trio
Oven Baked Seasoned Crab Cakes
** Prime Rib Carving Station with Au Jus
Grilled Grouper with Key Lime Butter over Jasmine Rice
Blackened Mahi Mahi with Key Lime Butter over Jasmine Rice
Fire Braised Boneless Short Ribs with Tangy Korean Style Sauce
Prosciutto, Spinach, and Goat Cheese Stuffed Chicken

Side Dishes

(Choose 3)

Any Side Dishes from Bronze, Silver or Gold Menu
Parmesan Roasted Brussel Sprouts
Roasted Root Vegetables
Wild Mushroom Risotto
Cinnamon Roasted Sweet Potatoes
Tri Color Cheese Tortellini in Tomato Cream Sauce
Bacon Wrapped Balsamic Asparagus Bundles

Salad

(Choose 1)

Comes with Chef's choice breads and butter

House Spring Mix, Shredded Carrots, Grape Tomatoes, and Seasoned Croutons with Two Dressings
Romaine Hearts, Garlic Seasoned Croutons, with Caesar Dressing
Strawberry, Almond and Goat Cheese Spring Mix with Raspberry Vinaigrette Dressing
Baby Spinach with Bacon, Goat Cheese, and Balsamic Vinaigrette Dressing

Beverage

(Choose 2)

Sweetened Iced Tea
Unsweetened Iced Tea
Lemonade
Coffee

This menu includes Premium Disposable service ware. Upgrade to China, Glass Beverage Goblets, and Lennox Silverware for an additional \$3.00 per person. Full service, which includes professional service staff, buffet set up and décor, and clean up, provided starting at \$300. We will gladly modify any buffet or menu to suit your special dietary needs or needs of your event.

If you do not see something on our buffet menus, please do not hesitate to ask about special requests.

PLATED MEALS

Subject to a Plated Meal fee.

Wild Alaskan Salmon	30.99
Grilled, blackened, or bourbon glazed filet of salmon served over a bed of rice.	
Grilled Chicken	29.99
A perfectly grilled breast of chicken, plain, or lemon herb, served over a bed of seasoned rice.	
Dijon Grilled Chicken and Mushrooms	29.99
A grilled chicken breast, basted with our Honey Dijon sauce and covered with sautéed mushrooms, served over a bed of seasoned rice.	
Bourbon Glazed Grilled Chicken	29.99
A juicy grilled breast of chicken drizzled in our homemade bourbon glaze, served over a bed of seasoned rice.	
Prosciutto, Spinach and Goat Cheese Stuffed Chicken	31.99
Tender breast of chicken stuffed with Prosciutto, baby spinach, and Goat cheese. Topped with Panko breadcrumbs and baked in the oven.	
Marinated Beef Flank Steak	31.99
Hand tenderized beef flank steak infused with our sweet and tangy marinade. Served with our original mushroom brown gravy.	
Slow Roasted Top Round	30.99
Certified Angus USDA choice top round slow cooked to a tender perfection. Served with homemade beef gravy.	
Fire Braised Boneless Beef Short Rib	42.99
Boneless beef rib with homemade tangy Korean style sauce.	
Marinated Flank Steak and Grilled Chicken	37.99
Hand tenderized and marinated flank steak cooked to medium and a breast of juicy grilled chicken.	
Top Sirloin Steak and Wild Alaskan Salmon	40.99
A filet of grilled salmon and a center cut top sirloin cooked to medium.	
Slow Roasted Top Round and Grilled Chicken	40.99
Our Choice top round and your choice of any grilled chicken item.	
Wild Alaskan Salmon and Grilled Chicken	37.99
A filet of tender grilled salmon and a breast of juicy grilled chicken.	
Bacon Wrapped Filet Mignon and Grilled Chicken	45.99
A filet of choice beef tenderloin wrapped in bacon and a breast of juicy grilled chicken.	

All Plated meals served with your choice of salad, bread and butter, two side dishes, iced tea and water. There is a 50-person minimum for all plated meals. We will gladly modify any buffet or menu to suit your special dietary needs or needs of your event. Plated meals include glass, china and silver service ware, delivery, set up, full service and clean-up starting at \$600.

A La Carte

Gourmet Fresh-brewed Coffee Station with flavored creamers.	5.00/person
Wedding Cake Cutting Service (plates, forks, napkins, cake cutting, and cake service)	1.50/person
Made-to-order Pasta Station	
Substitute for Entrée (when doing two entrees or more in Gold or Platinum buffet) Plus Attendant fee of \$250.00 per attendant (minimum 50 guests).	3.00/person
Add-on (when doing two entrees or more in Gold or Platinum buffet) Plus Attendant fee of \$250.00 per attendant (minimum 50 guests).	8.00/person
Carving Station ** \$250.00 Attendant fee per attendant (minimum 50 guests).	
S'mores Station Graham Crackers, Marshmallows, Chocolate Bars and all of the supplies.	5.00/person
Build Your Own Salad Station Fresh Spring mix, romaine lettuce, shredded cheese, diced tomatoes, bacon bits, hard boiled eggs, diced green peppers, diced onions, seasoned croutons and choice of two dressings.	10.00/person
Mashed Potato Bar Homemade garlic and horseradish potatoes, sour cream, shredded cheese, bacon pieces, whipped butter, and green onions.	6.00/person
Doughnut Wall Assorted fresh doughnuts displayed on our Doughnut Wall.	4.00/person
Build Your Own Taco Bar Seasoned ground beef, seasoned shredded chicken, Mojo pork shredded lettuce, Pico de Gallo, Guacamole, shredded cheese, sour cream, refried beans, and hard or soft taco shells. Served with yellow rice and black beans.	19.50/person
Build Your Own Pasta Bar Choose 2 pastas: Penne, cheese Tortellini or Linguine, choose 2 sauces: Marinara, Alfredo or Meat sauce, choose 2 proteins: meatballs, shrimp or chicken, choose 2 vegetables: mushrooms, broccoli, green peppers, onions, zucchini, squash or carrots. Comes with fresh toasted garlic bread, grated Parmesan cheese, and red pepper flakes.	17.00/person
Churro Bar Crunchy churros with Nutella, caramel sauce, chocolate sauce, and powdered sugar.	6.00/person

Desserts

Brownie Platter Homemade triple chocolate brownies baked fresh for your order. (Serves 20-25).	35.99
Assorted Cookie Platter Fresh baked, chocolate chip, peanut butter, oatmeal raisin, Macadamia nut or Red Velvet white chocolate chip cookies. (Serves 20-25).	29.99
Cheesecake	34.99
Chocolate Cake	34.99
Assorted Mini Cheesecake Bites (Serves 20-25).	44.99
Viennese Table (Minimum 50 Guests). An assortment of gourmet and specialty desserts set up Charcuterie style.	9.75/person
Other seasonal gourmet desserts available upon request	



3016 US Highway 301 N.
Suite 100
Tampa, Florida 33619
Phone: (813) 753-9900
Fax: (813) 436-5297
Email: info@3CsCatering.net
Facebook: www.facebook.com/3CsCateters

www.3CsCatering.net

ALL ITEMS ON THIS MENU ARE SUBJECT TO A SERVICE CHARGE & APPLICABLE SALES TAX

Jan 2024