3 C's Catering & Bistro, LLC

Catering Menu

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BREAKFAST

Continental Breakfast **6.50**
Assorted Pastries, Muffins & Danishes
Bagels with Cream Cheese
Assorted Yogurt

One Entrée Buffet **7.50**
One Entrée Choice
Choice of Bacon or Sausage
One Side Dish Choice

Two Entrée Buffet **9.50**
Two Entrée Choices
Choice of Bacon or Sausage
One Side Dish Choice

Executive Buffet **12.00**
Three Entrée Choices
Bacon and Sausage
Two Side Dish Choices

Made to Order Omelette Station
Substitute for Entrée **2.00 per person**
Add on to Buffet **5.00 per person**
*Plus attendant fee of $75 (Minimum 25 Guests)

Build Your Own Parfait Station **5.00 per person**
Vanilla Yogurt, Strawberries, Blueberries, Pineapple & Granola Crunchies

Assorted Bottled Juices **1.50/each**

Individual Oatmeal **1.50/each**

Individual Assorted Cereals **1.50/each**

Coffee Station **1.50 per person**

Orange Juice Station **1.50 per person**

BREAKFAST CHOICES

Entrées
Scrambled Eggs (with or without cheese)
Southwestern Style Scrambled Eggs
Breakfast Casserole
Pancakes with Syrup
French Toast with Syrup
Monte Cristo with Raspberry Preserve
Biscuits and Gravy
Belgian Waffles
Breakfast Burritos

Side Dishes
Hashbrown Potatoes
Homestlye Potatoes
Grits
Seasonal Fruit Bowl
Sausage
Bacon
Brown Sugar Bacon

HORS D'OEUVRES

Grilled Chicken Skewers **1.25/piece**
Tender chicken breast tenderloins grilled to a juicy goodness. Your choice of Bourbon Glazed, Blackened or Plain.

Honey BBQ Meatballs **.75/piece**
Beef Meatballs slow cooked and marinated in our homemade Honey Molasses BBQ Sauce.

Spring Rolls **1.25/piece**
Crispy flour tortillas wrapped around seasoned vegetables. Served with Honey Lime Dressing

Shrimp Cocktail **1.50/piece**
Fresh Gulf Shrimp served peeled with our homemade spicy cocktail sauce.

Seasonal Fruit Tray **45.00**
A variety of fresh seasonal fruits professionally displayed. (Serves 25)

Vegetable Tray **35.00**
Assortment of fresh seasonal vegetables served with ranch dressing. (Serves 25)

Cheese & Cracker Tray **35.00**
A variety of sliced cheeses served with assorted crackers. (Serves 25)

Tomato Mozzarella Skewers **1.25/piece**
Fresh pieces of Mozzarella cheese and grape tomatoes smothered in our vinaigrette dressing.

Stuffed Mushrooms **.75/piece**
Large mushroom caps stuffed with veggies and spices
Add Crab **.99**
Add Shrimp **.99**

Bruschetta **.75/piece**
Chopped fresh tomatoes with garlic, olive oil, basil and parmesan cheese served on toasted French bread

Mini Club Sandwiches **1.25/piece**
Roast turkey breast, hickory smoked ham, brown sugar bacon, American and Cheddar cheeses, lettuce, tomato, and seasoned mayo on toasted potato bread

Mini Spicy Chicken Wraps **1.25/piece**
Grilled chicken smothered in spicy buffalo sauce with chopped slaw, pickles, Cheddar cheese, and ranch dressing rolled into a flour tomato tortilla

Decked Out Jumbo Chicken Wings **1.25/piece**
Jumbo grilled chicken wings with our original Deck spice. Comes with Ranch dressing for dipping.

Miniature Quiche **.95/piece**
A flaky pastry shell stuff with assorted fillings

There is a 13% Service Charge for delivery, an 18% Service Charge for delivery and set-up, and a 23% Service Charge for delivery, set-up, service, and clean up. (Disposables provided with 18% and 23% Service Charges). Upgrade to China, Glassware and Silverware for an additional $5.00 per person. Upgraded Disposables are available for an additional $2.00 per person

BOX LUNCH

Buffalo Chicken Wrap **9.50**
Buffalo Style Chicken Tenders, cheddar cheese, coleslaw, pickles, and ranch dressing in a tomato tortilla

Club Sandwich **9.50**
Toasted potato bread with smoked ham, smoked turkey, brown sugar bacon, cheddar cheese, lettuce, tomato, and seasoned mayo

Chicken Caesar Wrap **9.50**
Flour tortilla with juicy grilled chicken, romaine lettuce, parmesan cheese, and creamy Caesar dressing

Portobello Ciabatta **9.50**
Grilled Portobello mushrooms topped with pesto mayo, spring mix, roasted tomatoes, and Fontina cheese on a Ciabatta bun

Grilled Chicken Ciabatta **9.50**
Ciabatta bun with seasoned grilled chicken, roasted garlic aioli, roasted tomatoes, Fontina cheese, avocado, and spring mix

Ham and Cheese Sandwich **9.50**
Thinly shaved smoked ham on white bread with American cheese, lettuce, tomato, and mayo

Turkey and Cheese Sandwich **9.50**
Thinly shaved smoked turkey on white bread with American cheese, lettuce, tomato, and mayo

Dijon Roast Beef Sandwich **9.50**
Tender roast beef, spicy Dijon mustard, Cheddar cheese, lettuce & Tomato on a Hoagie roll

Veggie Wrap **9.50**
Sun-dried Tomato Basil Tortilla with tomatoes, onions, field greens, Portobello mushrooms, green peppers, and tangy pesto sauce

Each box lunch is served with a bag of potato chips, a fresh baked chocolate chip cookie and banana.

Prices subject to 7% Florida Sales Tax

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GREEN HOUSE

Chicken Caesar **9.50**
Fresh romaine lettuce tossed with our creamy Caesar dressing topped with Grilled Chicken, croutons, and freshly grated Parmesan Cheese
Sub Salmon **add 1.50**

Grilled Chicken Salad **9.50**
A seasoned breast of grilled chicken served on a bed of fresh salad greens with tomatoes, shredded carrots, croutons, and cheddar and monterey jack cheeses
Sub Salmon **add 1.50**

Greek Salad **9.50**
Mixed field greens tossed with Greek Vinaigrette dressing topped with Kalamata olives, grape tomatoes, cucumbers, red onions, and feta cheese
Add Grilled Chicken **2.00**

Tuna Salad **9.50**
A blend of white chunk tuna, mayo, pickle relish, boiled eggs, and spices atop a mound of spring mix salad greens.

Chicken Salad **9.50**
Grilled breast of chicken, sweet mayo dressing, celery, onions, and spices atop a mound of spring mix salad greens.

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BUFFETS

One Entrée Lunch Buffet **13.75**
House salad with two dressings, or Caesar salad, one entrée choice, one side dish choice, choice of dessert and Iced Tea.

One Entrée Dinner Buffet **15.75**
House salad with two dressings, or Caesar salad, one entrée choice, two side dish choices, choice of dessert and Iced Tea.

Two Entrée Lunch Buffet **17.75**
House salad with two dressings, or Caesar salad, two entrée choices, one side dish choice, choice of dessert and Iced Tea.

Two Entrée Dinner Buffet **19.75**
House salad with two dressings, or Caesar salad, two entrée choices, two side dish choices, choice of dessert and Iced Tea.

Executive Lunch Buffet **21.75**
House salad with two dressings, or Caesar salad, three entrée choices, one side dish choice, choice of dessert and Iced Tea

Executive Dinner Buffet **23.75**
House salad with two dressings, or Caesar salad, three entrée choices, two side dish choices, choice of dessert and Iced Tea

The Lighter Side **15.75 / per person**
Pick Two – Deli Platter, Tuna Salad, Chicken Salad, Chicken Caesar Wraps
Pick One – House Salad with two dressings, Caesar Salad, Spring Mix Salad with two dressings
Pick One – Cole Slaw, Potato Salad, Pasta Salad, Raw Veggie Platter, Potato Chips

Mexican Fiesta **17.75 / per person**
Pick Two – Hard Shell Tacos, Soft Shell Tacos, Enchiladas, Fajita Bar with Chicken or Beef
Pick One – House Salad with two dressings, Caesar Salad, Spring Mix Salad with two dressings
Pick Two – Refried Beans, Spanish Rice, Black Beans, Yellow Rice

Italian **16.75 / per person**
Pick Two – Ziti, Spaghetti with Meat or Marinara Sauce, Capazana, Chicken Parmesan, Chicken Picatta
Pick One – House Salad with two dressings, Caesar Salad, Spring Mix Salad with two dressings
Pick One – Garlic Bread, Cheesy Bread, Bread Sticks

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BUFFET CHOICES

Entrée Choices

Grilled Chicken over Seasoned Rice
Bourbon Glazed Chicken over Seasoned Rice
Grilled Chicken Pasta with Alfredo/Marinara
Vegetable Pasta with Alfredo/Marinara
Grilled Shrimp Pasta with Alfredo/Marinara
Wild Alaskan Salmon
Dijon Chicken and Mushrooms
Marinated Grilled Chicken over Seasoned Rice
BBQ Pulled Pork Sandwiches
Marinated Beef Flank Steak with Gravy
Sliced Top Round Pot Roast with Gravy
Slow Roasted Pork Loin

Dessert Choices

Fresh-baked Chocolate Chip Cookies
French Cream Cheesecake
Fresh-baked Triple Chocolate Brownies
Assorted Mini Cheesecake Bites
Spiced Carrot Cake
Chocolate Layer Cake

Side Dish Choices

Broccoli Cheese Casserole
Southern Style Green Beans
Seasoned Rice
Idaho Mashed Potatoes
Fresh Cole Slaw
Sweet Baby Carrots
Seasoned Vegetable Medley
Roasted Potatoes
Macaroni & Cheese

Salad Dressing Choices

Homemade Buttermilk Ranch
Original Honey Mustard
Chunky Bleu Cheese
Balsamic Vinaigrette
Lite Italian
Vermont Honey French
Fat Free Raspberry Vinaigrette
Fat Free Ranch

A LA CARTE

Fresh Brewed Coffee Station with creamer and sweeteners **1.50 per person**

Gourmet Fresh Brewed Coffee Station with flavored creamers and sweeteners **2.00 per person**

Wedding Cake Cutting Service (plates, forks, napkins, cake service) **.75 per person**

Build Your Own Parfait Station **5.00 per person**
Vanilla Yogurt, Strawberries, Blueberries, Pineapple & Granola Crunchies

Made to Order Pasta Station
Substitute for Entrée (When doing 2 entrée or more) **1.00 per person**
Add on **6.00 per person**
Plus Attendant Fee of $125 (Minimum 50 Guests)

Carving Station
$125 Attendant Fee (Minimum 50 Guests)

Outdoor Grill
$175 Attendant Fee

PARTY PLATTERS

Chips & Homemade Salsa **8.99**
Our home cooked tortilla chips and our famous salsa. (Serves 6 - 8)

Chips & Homemade Queso **14.99**
Slow simmered cheese dip with our home cooked tortilla chips. (Serves 6 - 8)

Sante Fe Spinach **16.99**
Our Award Winning chopped spinach simmered with sour cream, spices & seasonings blended with four creamy cheeses. Served with our home cooked tortilla chips. (Serves 6 - 8)

Gourmet Club Sandwich **25.99**
Roast turkey breast and hickory smoked ham piled high with our signature brown sugar bacon, American and Cheddar cheeses, lettuce, tomato and seasoned mayonnaise. (Serves 8-10)

Buffalo Style Chicken Wrap **25.99**
Buffalo chicken tenders, cheddar cheese, chopped slaw, pickles and homemade ranch dressing tightly rolled in a flour tomato tortilla. (Serves 8-10)

Chicken Fajita Quesadillas **19.99**
Hand stretched and butter grilled tortillas loaded with fajita chicken, jack and cheddar cheeses, bacon and pico de gallo. (Serves 6 - 8)

Baked Potato Soup **14.99/gallon**
Our signature homemade potato soup topped with cheddar cheese and bacon. (Serves 10 - 12)

Smoked Baby Back Ribs **50.99**
Baby Back Ribs slow cooked until fork tender then grilled to perfection. Available in Honey Barbecue or Hickory Smoked. (Serves 6 - 8)

Grilled Chicken **40.99**
Skinless chicken breasts grilled to a juicy delight served over seasoned rice. (Serves 6 - 8)

Vegetable Pasta **33.99**
Fresh Penne pasta with mixed vegetables covered in our homemade Alfredo, Meat Sauce or Marinara Sauce. (Serves 6 - 8)
Add Chicken **11.00**
Add Shrimp **14.00**

House Salad **14.99**
Mixed lettuce greens with grape tomatoes, shredded carrots and croutons with your choice of dressing. (Serves 8-10)

Caesar Salad **14.99**
Romaine lettuce with Parmesan cheese and croutons tossed with our creamy Caesar dressing. (Serves 8-10)

Homemade Side Dishes **8.99/quart**
Broccoli Cheese Casserole, Sweet Buttered Corn, Southern Style Green Beans, Seasoned Rice, Idaho Mashed Potatoes, Fresh Coleslaw, Sweet Baby Carrots, Red Beans & Rice, Macaroni & Cheese

Please provide us with 24 hours notice when ordering
Party platters for pick-up, or add on delivery only

PARTY PLATTERS

Club Sandwich Wrap **25.99**
Roast turkey breast and smoked ham with bacon, American cheese, lettuce, tomato and mayonnaise rolled into a flour tortilla (serves 6-8)

Chicken Caesar Wrap **25.99**
Juicy grilled chicken, Romaine lettuce, tangy Caesar dressing and Parmesan cheese rolled into a flour tortilla (serves 6-8)

Pulled Pork **34.99**
Tender pulled pork smothered in our original tangy BBQ sauce. Comes with buns. (serves 6-8)

Tuna Salad **30.99**
A blend of white chunk tuna, mayonnaise, pickle relish, boiled eggs and spices. Comes with white deli sandwich bread. (serves 6-8)

Chicken Salad **28.99**
Diced grilled chicken breast, celery and onions mixed with our sweet gourmet mayonnaise. Comes with white deli sandwich bread. (serves 6-8)

Decked Out Jumbo Chicken Wings **9.99 / lb**
Jumbo grilled chicken wings with our original Deck spice. Comes with Ranch dressing for dipping. (serves 6-8)

Deli Platter **29.99**
Smoked Ham, Smoked turkey, bacon, American cheese, Cheddar cheese, lettuce, tomato, Mayonnaise, mustard, white bread, and wheat bread (serves 6-8)

DESSERT

Brownie Platter **24.99**
Homemade Chocolate Brownies baked fresh for your order. (Serves 20 - 25)

Cookie Platter **19.99**
Homemade Chocolate Chip Cookie Dough baked fresh for your order.
(Serves 20 - 25)

French Cream Cheesecake **19.99**

Chocolate Cake **19.99**

Assorted Mini Cheesecake Bites (serves 20-25) **39.99**

Fresh Baked Apple Pie **19.99**

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Party platters & dessert for pick-up, or add on delivery only

PLATED MEALS

Wild Alaskan Salmon **22.99**
Grilled, blackened or bourbon glazed filet of salmon served over a bed of rice.

Grilled Chicken **22.99**
A perfectly grilled breast of chicken served over a bed of seasoned rice. Plain or Marinated

Dijon Chicken & Mushrooms **23.49**
A grilled chicken breast, basted with our Honey Dijon sauce and covered with sautéed mushrooms. Served over a bed of seasoned rice.

Bourbon Glazed Chicken **22.99**
A juicy grilled breast of chicken basted three times in our homemade bourbon glaze. Served over a bed of seasoned rice.

Steak and Grilled Chicken **25.99**
A center cut top sirloin cooked to medium and a breast of juicy grilled chicken.

Steak and Ribs **29.99**
A half rack of our baby back ribs and a center cut top sirloin cooked to medium.

Top Sirloin Steak **25.99**
A center cut top sirloin cooked to medium.

Marinated Beef Flank Steak **23.99**
Hand tenderized beef flank steak infused with our sweet and tangy marinade. Served with our original mushroom brown gravy.

Sliced Top Round Pot Roast **23.99**
Certified Angus USDA choice top round slow cooked to a tender perfection. Served with homemade beef gravy.

Slow Roasted Pork Tenderloin **23.99**
Whole pork tenderloin seasoned with a fresh herb rub, slow roasted & sliced to order.

All meals served with your choice of house or caesar salad, two side dishes and iced tea

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There is a 50 person minimum for all plated meals. All prices are subject to a 25% service charge. Additional costs may apply based on the size and needs of your event.

We will gladly modify any buffet or menu to suit your special dietary needs or the needs of your event. Plated meals include glass, china & silver serviceware, delivery, set up, full service & clean up.

3 C's Catering
& Bistro, LLC

TERMS AND CONDITIONS

PAYMENT SCHEDULE

3 C's Catering requires a $500.00 deposit to confirm and reserve the client's event date. This deposit will go towards the client's event balance. Full payment of the balance will be due to 3 C's Catering fourteen (14) days prior to the client's event.

TAX

Florida State sales tax as required by law is added to all charges.

FINAL GUEST COUNT

Twenty-One (21) days prior to the client's event, 3 C's Catering will need the final number of guaranteed guests to be served. The final guaranteed number will be used to purchase fresh ingredients for kitchen production and planning, order equipment, arrange for the proper number of event staff, and figure the final balance due to 3 C's Catering. Once the client gives 3 C's Catering the final guarantee number, the client may only increase the count up to 72 hours before the event. Additional fees will be assessed to accommodate the "last minute" increase in costs to 3 C's Catering.

CANCELLATION POLICY

If written cancellation of contract occurs more than 90 days before the event date, 50% of the deposit will be returned. If cancellation of event happens less than 90 days from the scheduled date, no monies will be refunded. If the client cancels and reschedules at the same time for a different date, 3 C's Catering will apply 100% of the previous monies collected to the client's new scheduled event date.

HURRICANE CLAUSE

In case of a hurricane watch or warning posted by the National Hurricane Center, the client must cancel the original event date by four (4) days prior to Noon. In the case of a cancellation no monies will be returned. The client may choose a new, available date within 1 year of the original date and all monies collected will be transferred to the new scheduled event date. 3 C's Catering reserves the right to cancel at anytime during a hurricane warning or watch. In that case the client may still reschedule within 1 year but no monies will be returned. All monies collected will be applied to the new scheduled event date. The new event date must be set by two weeks after the disaster date.

A NOTE ABOUT SERVICE CHARGE

We pay our staff a higher hourly wage to ensure that you receive our legendary service no matter if your event is for 25 guests or 500 guests. This goes from the kitchen staff all the way to the servers at your event. If you feel that the service staff at your event has gone above and beyond to help make your event memorable and you wish to tip them, then all the tip monies will go directly to the staff that served at your event.

Cheddar's
casual café

Locations in Clearwater & Brandon

2655 Roosevelt Boulevard
Clearwater, Florida 33760
727.536.7770

11135 Causeway Boulevard
Brandon, Florida 33511
813.653.7770