



## Catering Menu

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# BREAKFAST

**Standard Continental Breakfast** **7.99**  
 Assorted Pastries, Muffins & Danishes  
 Seasonal Fruit Bowl

**Deluxe Continental Breakfast** **9.99**  
 Assorted Pastries, Muffins & Danishes  
 Bagels with Cream Cheese & Doughnuts  
 Seasonal Fruit Bowl

**One Entrée Buffet** **9.99**  
 One Entrée Choice  
 Choice of Bacon or Sausage  
 One Side Dish Choice

**Two Entrée Buffet** **12.99**  
 Two Entrée Choices  
 Choice of Bacon or Sausage  
 One Side Dish Choice

**Executive Buffet** **16.99**  
 Three Entrée Choices  
 Bacon and Sausage  
 Two Side Dish Choices

**Made to Order Omelet Station \***  
**Substitute for Entrée** **2.00 per person**  
**Add on to Buffet** **5.00 per person**  
 \*Attendant fee of \$150 per attendant (minimum 50 guests)

**Breakfast Sandwich** **7.99 per person**  
 Bacon, ham or sausage, egg, and cheese on a croissant, biscuit or English muffin.  
 Served with seasonal fruit cup.

**Assorted Bottled Juices** **2.00/each**

**Coffee Station** **2.00 per person**

**Orange Juice Station** **2.50 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

<b>Grilled Chicken Satay</b> Skewered chicken breast tenderloins, grilled to a juicy goodness. Your choice of Bourbon-glazed, blackened, or plain.	<b>1.75/piece</b>
<b>Honey BBQ Italian Meatballs</b> Beef and pork meatballs slow-cooked and marinated in our homemade Honey Molasses BBQ sauce.	<b>0.99/piece</b>
<b>Vegetable Spring Rolls</b> Crispy flour tortillas wrapped around seasoned vegetables, served with our homemade Bourbon Glaze for dipping.	<b>2.00/piece</b>
<b>Shrimp Cocktail</b> Gulf Shrimp served peeled with our homemade spicy cocktail sauce.	<b>2.25/piece</b>
<b>Bacon Wrapped Shrimp</b> Large marinated Gulf shrimp wrapped in bacon and lightly fried.	<b>2.75/piece</b>
<b>Bacon Wrapped Scallops</b> Fresh sea scallops wrapped in bacon and baked to a golden brown.	<b>3.25/piece</b>
<b>Beef Wellington</b> Beef tenderloin and Pate' in a puff pastry served with Demi-Glace.	<b>3.25/piece</b>
<b>Vegetable Stuffed Mushrooms</b> Fresh mushroom caps stuffed with homemade vegetable cream cheese filling and dusted with toasted Panko bread crumbs.	<b>1.25/piece</b>
<b>Seafood Stuffed Mushrooms</b> Fresh mushroom caps stuffed with homemade vegetable cream cheese filling and your choice of crab meat or shrimp, and dusted with toasted Panko bread crumbs.	<b>2.00/piece</b>
<b>Caprese Skewers</b> Fresh pieces of herb marinated Mozzarella cheese and grape tomatoes drizzled in our Balsamic glaze.	<b>1.75/piece</b>
<b>Watermelon Feta Stacks</b> Fresh watermelon squares, mint leaf and feta cheese with Balsamic glaze.	<b>2.00/piece</b>
<b>Smoked Chicken Gouda Sliders</b> Smoked grilled chicken smothered in a tangy BBQ sauce and Gouda cheese on a fresh Sweet Hawaiian roll.	<b>2.75/piece</b>
<b>Mini Fish Tacos</b> Lightly blackened white fish with fresh mango salsa wrapped in a mini flour tortilla.	<b>1.75/piece</b>
<b>Bruschetta</b> Chopped fresh tomatoes, diced onions, olive oil, basil, and parmesan cheese. Drizzled with Balsamic glaze and served on a toasted French baguette.	<b>1.25/piece</b>
<b>Gourmet Club Sandwich Squares</b> Roast turkey breast, hickory smoked ham, brown sugar bacon, American, and Cheddar cheeses, lettuce, tomato, and seasoned mayo on toasted potato bread.	<b>1.75/piece</b>

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

## HORS D'OEUVRES

<b>Mini Spicy Chicken Pinwheels</b>	<b>1.75/piece</b>
Grilled chicken smothered in spicy Buffalo sauce with chopped slaw, pickles, Cheddar, and Jack cheeses and Ranch dressing rolled into a flour tomato tortilla.	
<b>Mini Cuban Finger Sandwiches</b>	<b>1.75/piece</b>
Smoked ham, Spanish pork, salami, Swiss cheese, sliced pickles, and Chef's homemade Cuban sauce.	
<b>Decked-Out Chicken Wings</b>	<b>1.50/piece</b>
Grilled chicken wings with our original Deck spice. Served with Ranch dressing for dipping.	
<b>Mini Crab Cakes</b>	<b>2.75/piece</b>
Lump Crab meat, Creole spices, and diced vegetables breaded and baked to a golden brown. Served drizzled in our tangy Cajun remoulade sauce.	
<b>French Onion Soup Bites</b>	<b>2.25/piece</b>
A bite sized Brioche bowl filled with French onion soup and topped with Swiss cheese.	
<b>Petite Hawaiian Kabobs</b>	<b>2.25/piece</b>
Bell peppers, red onions, Hawaiian marinated chicken or steak and pineapple. Grilled and drizzled with sweet and sour sauce or Teriyaki sauce.	
<b>Miniature Quiche</b>	<b>1.25/piece</b>
A flaky pastry shell stuffed with assorted fillings.	
<b>Homemade Deviled Eggs</b>	<b>1.00/piece</b>
Hardboiled egg halves stuffed with homemade pureed seasoned egg yolks, mayo, and sweet relish. Finished with a dash of Paprika.	
<b>Seasonal Fruit Display</b>	<b>65.00</b>
A variety of fresh seasonal fruits professionally displayed. (Serves 25)	
<b>Seasonal Fruit Palm Tree Display</b>	<b>150.00</b>
A variety of fresh seasonal fruits artistically arranged under a pineapple palm tree. (Serves 50)	
<b>Vegetable Crudités Platter</b>	<b>55.00</b>
A variety of fresh seasonal vegetables served with Ranch Dressing. (Serves 25)	
<b>Cheese and Cracker Platter</b>	<b>55.00</b>
A variety of sliced and cubed cheeses served with assorted gourmet crackers. (Serves 25)	
<b>Artisan Cheese Block Display</b>	<b>150.00</b>
Blocks of gourmet cheese for slicing or dicing, assorted cubed cheeses and assorted gourmet crackers. (Serves 50)	
<b>Charcuterie Board</b>	<b>195.00</b>
A combination of gourmet sliced and cubed cheeses, assortment of smoked meats, French Baguettes, assorted gourmet crackers, grapes, olives, artichoke hearts, sweet pickles, and fruit preserves. (Serves 50)	

## 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.

<b>Spicy Chicken Wrap</b>	<b>11.00</b>
Buffalo-style grilled chicken, Cheddar and Monterey Jack cheese, coleslaw, pickles, and Ranch dressing in a tomato tortilla.	
<b>Gourmet Club Sandwich</b>	<b>11.00</b>
Toasted potato bread with smoked ham, smoked turkey, brown sugar bacon, Cheddar cheese, lettuce, tomato, and seasoned mayo.	
<b>Chicken Caesar Wrap</b>	<b>11.00</b>
Flour tortilla with juicy lemon pepper grilled chicken, romaine lettuce, parmesan cheese, fried onions, and creamy Caesar dressing.	
<b>Cuban Sandwich</b>	<b>11.00</b>
Salami and ham with tender Spanish pork, Swiss cheese, and Chef's homemade Cuban sauce.	
<b>Italian Hoagie Sandwich</b>	<b>11.00</b>
Salami, ham, lettuce, sliced tomatoes, Provolone cheese, and Italian dressing.	
<b>Ham and Cheese Sandwich</b>	<b>11.00</b>
Thinly shaved smoked ham on white bread with American cheese, lettuce, tomato, and mayo.	
<b>Turkey and Cheese Sandwich</b>	<b>11.00</b>
Thinly shaved smoked turkey on white bread with American cheese, lettuce, tomato, and mayo.	
<b>Dijon Beef Brisket Sandwich</b>	<b>11.00</b>
Tender beef brisket, spicy Dijon mustard, Cheddar cheese, lettuce, and tomato on a fresh Brioche Bun.	
<b>Veggie Wrap</b>	<b>11.00</b>
Sun-dried tomato basil tortilla with tomatoes, onions, field greens, sliced mushrooms, green peppers, and tangy pesto sauce.	

## Salads

<b>Chicken Caesar Salad</b>	<b>9.50</b>
Fresh romaine lettuce with our creamy Caesar dressing, topped with grilled chicken, croutons, and freshly-grated Parmesan cheese.	
<b>Grilled Chicken Salad</b>	<b>9.50</b>
Grilled breast of chicken with bacon pieces, tomatoes, cucumbers, and Colby Jack cheese over fresh Spring Mix.	
<b>Chef Salad</b>	<b>9.50</b>
Ham, Turkey, Colby Jack cheese, tomatoes, cucumbers, onions, and boiled eggs over fresh Spring Mix.	
<b>Tuna Salad</b>	<b>9.50</b>
A blend of white chunk tuna, mayo, pickle relish, and spices atop a mound of spring mix salad greens.	
<b>Chicken Salad</b>	<b>9.50</b>
A blend of Grilled breast of diced chicken, mayo, celery, and spices atop a mound of spring mix salad greens.	

# **Bronze Buffet Menu**

(Menu prices based on 100 guests)

**One Entrée Choice**  
**13.99**

**Two Entrée Choices**  
**16.99**

**Three Entrée Choices**  
**19.99**

## **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 \$2.00 per person. Food delivery 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**  
**16.99**

**Two Entrée Choices**  
**20.99**

**Three Entrée Choices**  
**24.99**

## **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  
Capazana

## **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

## **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 \$2.00 per person. Upgrade to China, Glass Beverage Goblets, and Lennox Silverware for an additional \$5.00 per person. Food delivery 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**  
**19.99**

**Two Entrée Choices**  
**23.99**

**Three Entrée Choices**  
**27.99**

## **Entrees**

Any Entrée from Bronze or Silver Menu  
Spinach and Asiago Cheese Stuffed Chicken  
Chicken Marsala  
Chicken Romano  
Marinated Beef Flank Steak with Mushroom Gravy  
Slow Roasted Top Round with Brown Gravy  
Grilled Shrimp Pasta Marinara or Alfredo  
Grilled Chicken Fajitas  
Marinated Steak Fajitas  
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 \$2.00 per person. Upgrade to China, Glass Beverage Goblets, and Lennox Silverware for an additional \$5.00 per person. Food delivery 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**  
**24.99**

**Two Entrée Choices**  
**29.99**

**Three Entrée Choices**  
**34.99**

## **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 Vanilla Bean Coulis  
Shrimp Scampi  
Blackened Mahi Mahi with Key Lime Butter over Jasmine Rice  
Crawfish Etouffee  
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 \$250 Plated Meal fee.

<b>Wild Alaskan Salmon</b>	<b>28.99</b>
Grilled, blackened, or bourbon glazed filet of salmon served over a bed of rice.	
<b>Grilled Chicken</b>	<b>27.99</b>
A perfectly grilled breast of chicken, plain, or lemon herb, served over a bed of seasoned rice.	
<b>Dijon Grilled Chicken and Mushrooms</b>	<b>27.99</b>
A grilled chicken breast, basted with our Honey Dijon sauce and covered with sautéed mushrooms, served over a bed of seasoned rice.	
<b>Bourbon Glazed Grilled Chicken</b>	<b>27.99</b>
A juicy grilled breast of chicken drizzled in our homemade bourbon glaze, served over a bed of seasoned rice.	
<b>Prosciutto, Spinach and Goat Cheese Stuffed Chicken</b>	<b>29.99</b>
Tender breast of chicken stuffed with Prosciutto, baby spinach, and Goat cheese. Topped with Panko bread crumbs and baked in the oven.	
<b>Marinated Beef Flank Steak</b>	<b>29.99</b>
Hand tenderized beef flank steak infused with our sweet and tangy marinade. Served with our original mushroom brown gravy.	
<b>Slow Roasted Top Round</b>	<b>28.99</b>
Certified Angus USDA choice top round slow cooked to a tender perfection. Served with homemade beef gravy.	
<b>Slow Roasted Herb Encrusted Pork Tenderloin</b>	<b>27.99</b>
Whole pork tenderloin served with a fresh herb rub, slow roasted and sliced to order.	
<b>Marinated Flank Steak and Grilled Chicken</b>	<b>35.99</b>
Hand tenderized and marinated flank steak cooked to medium and a breast of juicy grilled chicken.	
<b>Top Sirloin Steak and Wild Alaskan Salmon</b>	<b>38.99</b>
A filet of grilled salmon and a center cut top sirloin cooked to medium.	
<b>Slow Roasted Top Round and Grilled Chicken</b>	<b>38.99</b>
Our Choice top round and your choice of any grilled chicken item.	
<b>Wild Alaskan Salmon and Grilled Chicken</b>	<b>35.99</b>
A filet of tender grilled salmon and a breast of juicy grilled chicken.	
<b>Bacon Wrapped Filet Mignon and Grilled Chicken</b>	<b>42.99</b>
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 \$400.

## A La Carte

<b>Gourmet Fresh-brewed Coffee Station</b> with flavored creamers.	<b>3.00/person</b>
<b>Wedding Cake Cutting Service</b> (plates, forks, napkins, cake cutting, and cake service)	<b>1.50/person</b>
<b>Made-to-order Pasta Station</b>	
<b>Substitute for Entrée</b> (when doing two entrees or more) Plus Attendant fee of \$150.00 per attendant (minimum 50 guests).	<b>1.00/person</b>
<b>Add-on</b> Plus Attendant fee of \$150.00 per attendant (minimum 50 guests).	<b>6.00/person</b>
<b>Carving Station **</b> \$150.00 Attendant fee per attendant (minimum 50 guests).	
<b>Outdoor Grill</b> \$175.00 attendant fee per attendant (minimum 50 guests).	
<b>S'mores Station</b> Graham Crackers, Marshmallows, Chocolate Bars and all of the supplies.	<b>3.00/person</b>
<b>Build Your Own Salad Station Fixens</b> Shredded cheese, diced tomatoes, bacon bits, hard boiled eggs, diced green peppers, and diced onions.	<b>3.00/person</b>
<b>Mashed Potato Bar Fixens</b> Sour cream, shredded cheese, bacon pieces, whipped butter, and green onions.	<b>3.00/person</b>
<b>Doughnut Wall</b> Assorted fresh doughnuts displayed on our Doughnut Wall.	<b>3.00/person</b>
<b>Build Your Own Taco Bar</b> Seasoned ground beef, seasoned shredded chicken, shredded lettuce, pico de gallo, shredded cheese, sour cream, refried beans, and hard or soft taco shells.	<b>11.50/person</b>
<b>Build Your Own Pasta Bar</b> 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.	<b>14.00/person</b>
<b>Churro Bar</b> Crunchy churros with Nutella, caramel sauce, chocolate sauce, and powdered sugar.	<b>4.00/person</b>

## Party Platters

<b>Gourmet Club Sandwich Squares</b>	<b>32.99</b>
Roast turkey breast, hickory smoked ham, brown sugar bacon, American, and Cheddar cheeses, lettuce, tomato and seasoned mayo on toasted potato bread. (Serves 8-10).	
<b>Mini Spicy Chicken Pinwheels</b>	<b>32.99</b>
Grilled chicken smothered in spicy Buffalo sauce with chopped slaw, pickles, Cheddar and Jack cheeses and Ranch dressing rolled into a flour tomato tortilla. (Serves 8-10).	
<b>Gourmet Club Sandwich Pinwheels</b>	<b>32.99</b>
Roast turkey breast and hickory smoked ham with brown sugar bacon. American cheese, lettuce, tomato, and seasoned mayo rolled into a flour tortilla. (Serve 8-10).	
<b>Chicken Caesar Pinwheels</b>	<b>32.99</b>
Juicy lemon pepper grilled chicken, Romaine lettuce, fried onions, tangy Caesar dressing and Parmesan cheese rolled in a flour tortilla. (Serves 8-10).	
<b>Mini Cuban Finger Sandwiches</b>	<b>32.99</b>
Smoked ham, Spanish pork, salami, Swiss cheese, sliced pickles, and Chef's homemade Cuban sauce. (Serves 8-10).	
<b>Baked Potato Soup</b>	<b>14.99/gal</b>
Our signature homemade potato soup topped with Cheddar cheese and bacon. (Serves 8-10).	
<b>Broccoli Cheddar Soup</b>	<b>14.99/gal</b>
Our signature homemade broccoli and Cheddar soup topped with Cheddar cheese. (Serves 8-10).	
<b>Grilled Chicken</b>	<b>40.99</b>
Skinless chicken breasts grilled to a juicy delight served over seasoned rice. (Serves 6-8).	
<b>Vegetable Pasta</b>	<b>33.99</b>
Fresh Penne pasta with mixed vegetables covered in our homemade Alfredo, meat sauce or Marinara sauce. (Serves 6-8).	
<b>House Salad</b>	<b>14.99</b>
Spring Mix lettuce greens with grape tomatoes, shredded carrots, and croutons with your choice of dressing. (Serves 8-10).	
<b>Caesar Salad</b>	<b>14.99</b>
Romaine lettuce with Parmesan cheese and croutons tossed with our creamy Caesar Dressing. (Serves 8-10).	
<b>Homemade Side Dishes</b>	<b>8.99/qt</b>
Broccoli Cheese Casserole, Sweet Buttered Corn, Southern-style Green Beans, Seasoned Rice, Garlic Horseradish Seasoned Mashed Potatoes, Fresh Cole Slaw, Sweet Baby Carrots, and Gourmet Macaroni and Cheese.	

Please provide us with a minimum of 24 hours' notice when ordering.

\*Party platters for pick up or add on delivery only.

## Party Platters

<b>Pulled Pork</b>	<b>34.99</b>
Tender pulled pork smothered in our original tangy BBQ sauce. Comes with buns. (Serves 6-8).	
<b>Tuna Salad</b>	<b>30.99</b>
A blend of white chunk tuna, mayonnaise, pickle relish, and spices. Comes with white deli sandwich bread. (Serves 6-8).	
<b>Chicken Salad</b>	<b>28.99</b>
Diced grilled chicken breast, celery, and mixed with our gourmet mayonnaise. Comes with white deli sandwich bread. (Serves 6-8).	
<b>Deli Platter</b>	<b>39.99</b>
Smoked ham, smoked turkey, bacon, American cheese, Cheddar cheese, lettuce, tomato, mayonnaise, mustard, and assortment of breads (serves 6-8).	

## Desserts

<b>Brownie Platter</b>	<b>29.99</b>
Homemade triple chocolate brownies baked fresh for your order. (Serves 20-25).	
<b>Cookie Platter</b>	<b>24.99</b>
Homemade chocolate chip cookie dough baked fresh for your order. (Serves 20-25).	
<b>Cheesecake</b>	<b>29.99</b>
<b>Chocolate Cake</b>	<b>29.99</b>
<b>Assorted Mini Cheesecake Bites</b> (Serves 20-25).	<b>39.99</b>
<b>Fresh Baked Apple Pie</b>	<b>24.99</b>
<b>Fresh Baked Pumpkin Pie</b>	<b>24.99</b>
<b>Fresh Baked Pecan Pie</b>	<b>24.99</b>

Please provide us with a minimum of 24 hours' notice when ordering.

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## Bartending

**Bartender** - \$35 per hour per bartender with minimum of 4 hours  
(Includes 30 minutes setup, 3 hours bartending service, and 30 minutes cleanup).

- **Beer/Wine Bar**  
**(Alcohol supplied by client)** **\$3.00 per Legal Adult Guest**  
- 3 C's supplies all cups, coolers, ice and bottled water.
- **Liquor, Beer and Wine Bar**  
**(Alcohol supplied by client)** **\$4.50 per Legal Adult Guest**  
- 3 C's supplies Coke, Diet Coke, Sprite, tonic water, soda water, pineapple juice, Cranberry juice, orange juice, lemons, limes, cups, coolers, ice, and bottled water.



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

Jan 2021