



These elevated options create a perfect meal or let us prepare an exceptional, specific offering for your event.



# *starters*

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## **WINGS BONELESS**

buffalo, BBQ, dry rub, butter bourbon or Thai chili with herb dip or bleu cheese [ 5 ]

## **FINE BRUSCHETTA**

tomatoes, kalamata olives, red peppers, onion, capers, basil and Parmesan cheese [ 5 ]

## **COCONUT CHICKEN**

fresh chicken tenders, tempura batter, coconut, pina colada sauce and Thai citrus soda sauce [ 6 ]

## **SMASHED GUACAMOLE**

fresh avocado, onion, lime, cayenne, cumin, cilantro with tortilla chips [ 4 ]

## **STUFFED MUSHROOMS**

fresh herbs, cream cheese and bread crumbs, spicy sour cream [ 4 ]

## **FILIPINO EGG ROLLS**

house sausage, avocado butter, Thai citrus soda sauce and sriracha sour cream [ 5 ]

## **VEGETABLE TRAY**

assorted seasonal vegetables with herb dip [ 4 ]

## **ASSORTED CHEESE PLATE**

chef selected cheeses, served with garlic crostini, assorted jam, candied nuts [ 7 ]

## **FRESH FRUIT DISPLAY**

assorted fresh fruit, honeyed Greek yogurt [ 5 ]

# create your style

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From elegant passed appetizers to a casual buffet, we can customize our starters to fit your needs. Let us help you create your dream event.

*\*starters are priced per person  
light appetizers: choose 3-4 options  
full appetizers: choose 5-6 options*

## **HOT SPINACH DIP**

cream cheese, sour cream, spinach, artichoke, parmesan and fried pita chips [ 4 ]

## **PULLED PORK MINI SLIDERS**

shredded pork, house BBQ and slaw [ 5 ]

## **BBQ RIBS**

braised baby back pork ribs, house BBQ sauce [ 5 ]

## **CHICKEN LETTUCE WRAPS**

Choose chicken or roasted mushroom vegetarian.  
Shredded carrots and cabbage, salted cashews, red pepper, rice noodles and spicy Thai peanut sauce [ 5 ]

## **COCONUT SHRIMP**

tempura battered shrimp, coconut, served with pina colada sauce [ 7 ]



# main

## CABERNET **BRISKET**

braised beef brisket with pan gravy [ 23 ]

## HERB CRUSTED **PRIME RIB**

12 oz cut, fresh thyme, rosemary, au jus [ 37 ]

## **GORGONZOLA SIRLOIN (IN HOUSE ONLY)**

9 oz house cut sirloin, Gorgonzola butter [ 25 ]

## **BISON AND BEEF MEATLOAF**

beef, dakota bison, panko, house BBQ [ 21 ]

## ROASTED **BEEF FILET MIGNON**

medium rare, mushroom burgundy sauce [ 35 ]

## BBQ **PORK RIBS**

tender half rack, BBQ sauce [ 23 ]

## **SHIITAKE PORK LOIN**

roasted pork, shiitake mushroom sauce [ 19 ]

## **SWEET POTATO GNOCCHI**

braised chicken, house made gnocchi, bacon parmesan cream sauce [ 19 ]

## TRADITIONAL **LASAGNA**

ground beef, ricotta, Parmesan, san marzano tomato sauce [ 17 ]

## **HERB ROASTED SALMON**

8 oz, fresh herbs, bacon jam [ 26 ]

## **COCONUT SHRIMP**

jumbo shrimp, tempura batter, coconut, pina colada sauce [ 26 ]

## **CHICKEN GORGONZOLA**

chicken breast, apples, pecans, Gorgonzola [ 18 ]

## **ITALIAN BAKED CHICKEN**

bone in roasted chicken, fresh herbs [ 17 ]

## **CHICKEN DE CANARD**

pan seared chicken breast, house bacon, mushroom cream sauce [ 18 ]

# *your perfect meal*

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Choose from our proven dishes or create your own. Most meals can be buffet style or plated and served to your guest.

*\*prices per person, include two chef selected sides, salad, and fresh bread  
buffet style: choose 2 options  
| priced at higher item |  
plated: choose 2-3 options*

## **ROASTED ACORN SQUASH**

vegan, red peppers, onions, celery, vegetable stock, quinoa, whole acorn squash [ 15 ]

## **VEGETABLE CURRY**

vegan, coconut milk, seasonal vegetables, sushi rice [ 15 ]

# the bar

Our craft cocktails meet your style

*\*prices per drink and available on request*

## **SERRANO WHISKEY SOUR**

Woodford reserve, vermouth, bitters, orange peel [ 9 ]

## **THE CLASSIC GIMLET**

Prairie vodka, lime, simple syrup [ 8 ]

## **COFFEE OLD FASHIONED**

creme de cacao, espresso, Woodford reserve, orange bitters [ 9 ]

## **PALOMA**

Mezcal, grapefruit juice, lime juice, simple syrup, soda water [ 9 ]

## **GIN APPLE FIZZ**

Seagram's gin, sparkling apple cider, thyme, fresh lemon [ 8 ]

## **MOSCOW MULE**

Prairie vodka, lime, ginger beer [ 8 ]

## **CUCUMBER PEAR FIZZ**

Pear infused vodka, fresh lime, simple syrup, cucumber, soda water [ 8 ]

## **A GREYHOUND NAMED ROSEMARY**

Prairie vodka, rosemary simple syrup, grapefruit juice [ 8 ]

## **BASIL SIDECAR**

brandy, cointreau, basil lemon syrup [ 8 ]

# *the sweet stuff*

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## **DECADENT CUPCAKES**

**we have flavor options:**

s'mores, double chocolate, chocolate salted caramel, chocolate peanut butter, carrot, red velvet, lemon blueberry, tiramisu, vanilla bean or strawberry [ 4, minimum of 24 for each flavor ]

## **FRENCH MACARONS**

strawberry cheesecake, chocolate hazelnut, blackberry vanilla, caramel latte or key lime pie [ 3, minimum of 50 for each flavor choice ]

## **MINI TRIFLE SHOOTERS**

chocolate espresso, chocolate raspberry, lavender white chocolate, tropical medley or strawberry peach [ 4, minimum 25 for each flavor choice ]

Hand crafted desserts by our excellent pastry chef. Eye tempting and tasty.

*\*prices per item*

## **MINI TARTLETS**

pumpkin, blueberry, lemon meringue, french silk, banana cream, caramel pecan, strawberry rhubarb or apple [ 2, minimum 25 for each flavor ]

## **CAKE POPS**

**the cake:** strawberry, chocolate, carrot, red velvet, lemon or vanilla

**the buttercream:** strawberry, salted caramel, chocolate, vanilla bean, cream cheese, blueberry, raspberry, peanut butter

**the coating:** white or dark chocolate

[ 3, minimum 25 for each flavor combination ]

## happy hour

We offer full bar services with the inclusion of providing food for your event. Signature cocktails, craft tap beer or mock-tails, we will showcase your spirits.

*\*choose your setup:  
wine & beer bar, full bar, tap beer*

*\*choose your payment options:  
cash bar, host covered bar, drink tickets, set tab*



## the fine print

Service and bar fees are based upon your location, accessibility of your site and any additional labor incurred to provide a successful event.

*\*certain events require a food and beverage minimum*

*\*payment and final guest counts are required three business days prior to your event*

*\*menu prices are subject to change*

**Contact:**  
**Nick Wood**

Director of Operations  
[bros catering@three-less-one.com](mailto:bros catering@three-less-one.com)  
207-698-0344 \*