



Catering Menu 2026-2027

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Chef's Note

This catering menu is designed to offer suggestions that excite the palate and get the party flowing. We encourage you to lay the groundwork, in a one-on-one setting, and let us begin the process of customizing your event. Through detailed planning and execution, we give you the ability to relax and enjoy the occasion by relieving all stressors associated with preparation. We are passionate Chefs who dedicate our time creating amazing food and memorable experiences for our clients.

Thank you.
Christopher K. Wanke
Amber Gerrity

Cori's Note

We understand that each event is unique, and we truly love that aspect of our work!

As experienced professionals, we have the knowledge and expertise to assist you with planning your special occasion. We particularly enjoy the creative freedom and the ability to adapt our services as seasons and trends evolve. We look forward to discussing every detail of your event and hope to be a part of your amazing celebration, whatever it may entail.

Thank you.
Cori Chrestensen

Amy's Note

We are a team deeply passionate about assisting you in planning your special events. We offer complimentary consultations to thoroughly discuss all aspects of your event, guiding you through the planning and execution of your ideal celebration. You may also opt to schedule a personalized tasting, which provides the additional benefit of customizing the menu to your specific flavor preferences and presentation styles. With a profound love for our community and a dedication to delivering exceptional service, we are eager to create a memorable occasion for you without any effort on your part.

Thank you.
Amy Gerrity

Please feel free to contact us with any questions that may arise while researching our company. We look forward to discussing how our services may assist with the planning and execution of your event.

We look forward to connecting with you soon!

Breakfast

On-the-go – An assortment of pastries, baked goods, delicatessens, and fresh fruit platter.

Pricing starts at \$10 per person

A Brunch Affair – with your choice of one Hot Dish, and 2 sides.

Pricing starts at \$12 per person

Hot

Petite quiche- assortment

Frittata and Quiche - Vegetable, Southwest, Lorraine, or Custom

Biscuits and Gravy - Buttermilk biscuits with red-eye sausage gravy

Farmer's bake - eggs, hash browns, vegetables, cheese and meat

Strata - eggs, bread, and any filling you can imagine baked in a breakfast casserole

Breakfast Burritos – eggs, cheese, and your choice of filling rolled up in a tortilla wrap

Sides

Additional Side Pricing starts at \$4 per person

Hash Browns

Sausage

Yogurt - Traditional

Roast Red Skin Potatoes

Turkey Sausage

Yogurt - Greek

Cheesy Potato Casserole

Bacon

Fresh Fruit Platter

Breakfast Bars

Pricing starts at \$15 per person

Minimum 25 People

Your guests can begin by choosing a main dish and then add toppings for a customizable, affordable option to appeal to many palates.

Pancake Bar

Homemade pancakes with toppings that include: banana, strawberry, blueberry, maple syrup, whipped cream, pecans, powdered sugar, and toasted coconut

Scrambled Egg Bar

Scrambled eggs, bacon, sausage, ham, cheddar, feta, onion, green onion, peppers, mushrooms, and salsa

Chef-Manned Omelet Station

Pricing starts at \$20 per person

Minimum 25 People

Our trained professional chefs come to you and prepare fresh, delightful omelets a la minute for you and your guest's enjoyment.

Lunch Sandwiches & Wraps

*Pricing starts at \$16 per person
*Minimum 10 People**

Sandwich platters

Your choice of 3 custom sandwiches prepared fresh daily. Accompanied by your choice of 2 lunch sides.

Sandwich/Wraps Suggestions

Turkey Club – toasted multigrain bread, turkey, bacon, tomato, spring mix, mayo
Roast Beef – ciabatta, roast beef, provolone, red onion, black pepper mayo
Hot Pastrami - rye, pastrami, Swiss, sauerkraut, yellow mustard
Ham & Goat Cheese – ciabatta, ham, goat cheese, tomato, spring mix, balsamic reduction
Turkey Gouda – ciabatta, turkey, smoked gouda, bacon jam, orchard chutney
Chicago Italian Beef – hoagie roll, beef braised with banana peppers and onions, provolone
Chicken Salad – croissant, chicken salad, spring mix
Cheesesteak Hoagie – hoagie roll, provolone, skirt steak, peppers, onion
Turkey & Brie – ciabatta, turkey, brie, spring mix, pesto mayo
Bahn Mi – hoagie roll, braised pork, Asian slaw, cilantro, mayo
Ham & Swiss - croissant, ham, Swiss, caramelized onion, spring mix, Dijon mustard
Chicken Pesto – ciabatta, grilled chicken, provolone, pesto, tomato, spring mix, balsamic reduction
Turkey Reuben – rye, turkey, Swiss, coleslaw, Russian dressing
Reuben – rye, corned beef, Swiss, sauerkraut, Russian dressing
Italian - hoagie roll, ham, salami, provolone, red onion, banana peppers, shredded lettuce, Italian
Cubano - hoagie roll, mojo pork, ham, Swiss, pickle, yellow mustard
BLT – toasted multigrain bread, bacon, lettuce, tomato, mayo
Egg Salad - toasted multigrain bread, egg salad, spring mix
Caprese – hoagie bun, fresh mozzarella, tomato, basil pesto, spring mix, balsamic reduction
Portabella – ciabatta, grilled portabella, caramelized onion, spring mix, balsamic reduction
Grown-up Grilled Cheese – toasted multigrain bread, 3 artisanal cheeses, tomato, spring mix
Goat Cheese – toasted multigrain bread, goat cheese, tomato jam, spring mix, balsamic reduction
Poached Pear & Ham – ciabatta, poached pears, gorgonzola, spring mix, poaching reduction
Asian Chicken Wrap – lavosh wrap, crispy chicken, Asian slaw, spicy peanut dressing
Chicken Caesar Wrap – lavosh wrap, crispy chicken, romaine, parmesan, Caesar dressing
Country Salami – ciabatta, salami, Boursin, red onion, spring mix
Mediterranean – ciabatta, goat cheese, hummus, mushroom, pepper, onion, tomato, spring mix,

Lunch Sides

Additional Side Pricing starts at \$4 per person

Multigrain Salad
Quinoa Salad
Wild Rice Salad
Soup

Southwest Redskin Potato Salad
Creamy Macaroni Salad
Bag of Potato Chips
Salad

Fruit Salad
Potato Salad
Italian Pasta Salad

Corporate Lunch

****Not available for dinner purchase****

Lunch-on-the-Go

Pricing starts at \$16 per person

****Minimum 10 People****

(Choice of any 3 sandwiches/wraps)

Turkey Club	Turkey Brie
Turkey Gouda	Turkey Reuben
Cubano	Portabella Mushroom
BLT	Poached Pear and Ham
Ham & Swiss	Grown-up Grilled Cheese
Italian	Chicken Salad
Chicken Pesto	Roast Beef
Hot Italian	Bahn Mi
Reuben	Goat Cheese & Tomato Jam
Hot Pastrami	Cheesesteak Hoagie
Ham & Swiss	Egg Salad
Egg Salad	Asian Chicken Wrap
Caprese	Ham & Goat Cheese
Country Salami	Chicken Caesar Wrap
Mediterranean	

(Choice of any 2 sides)

S.W. Potato Salad	Traditional Potato Salad
Multigrain Salad	Italian Pasta Salad
Potato Chips	Caprese Pasta Salad
Caesar Salad	Garden Salad
Greek Salad	Michigan Cherry Salad
Soup	Fruit Platter

Hot Lunch

Pricing starts at \$16 per person – 1 entrée

Pricing starts at \$21 per person – 2 entrees

****Minimum 10 People****

(Choice of any entree)

Beef Meatballs	Beef Tips
Beef Bourguignon	Beef Brochette
Marinated Beef Tips	Pot Roast
Asian Flank Steak	
Stuffed Pork Tenderloin	S.W. Pork Loin
Italian Sausage	Pan Seared Salmon
Grilled Salmon	Shrimp Scampi
Sesame Salmon	Blackened Salmon
Vegetable Roulade	Mushroom Polenta
Portabella Wellington	Vegetarian Lasagna
Curried Cauliflower	Chickpea Cakes
Italian Chicken	S.W. Chicken
Mediterranean Chicken	Chicken Portabella
Island Chicken	Black Bean Chicken
Cerveza Chili Chicken	Dimitri's Chicken
Michigan Classic	Chicken Picatta
Chicken Marsala	Chicken Satay
White Wine Chicken	Pesto Chicken
Parmesan Chicken	Pecan Chicken

(Choice of any 2 sides)

Jasmine Rice Pilaf	Santa Fe Rice
Garlic Mashed Potatoes	Truffle Mash
Vegetable Medley	Green Beans
Cheesy Potatoes	Garden Salad
Michigan Cherry Salad	Greek Salad
Caesar Salad	Soup

6% Michigan Sales Tax + 10% Service Charge + \$25 Delivery and Set-up Fee within 10 Miles

Salads

Michigan Cherry Salad – Spring mix greens topped with dried cherries, bleu cheese, candied walnuts and cranberry maple vinaigrette

Greek Salad – Chopped crispy romaine hearts with Greek Dressing, tomatoes, red onion, Kalamata olives, cucumber, pepperoncini and feta cheese

Sesame Ginger Asian Salad – Chopped crispy romaine hearts with a sesame-soy dressing, Asian style vegetables, mandarin oranges, and curried almonds

Garden Salad – Chopped crispy romaine hearts with a buttermilk ranch dressing, tomato, cucumber, onion, vegetable threads, and croutons

Caesar Salad – Chopped crispy romaine hearts, parmesan, and herbed garlic croutons tossed in our house made Caesar dressing

Strawberry Spinach Salad – Fresh baby spinach, strawberry, blueberry, toasted almonds, feta, and lemon poppy vinaigrette

Apple Fennel Chopped Salad – Chopped crispy romaine hearts, goat cheese, cucumber, apple, shaved fennel, red onion, and apple cider vinaigrette

Roasted Beet Salad – Spring mix greens topped with roasted Michigan beets, goat cheese, candied walnut, red onion, apple, and balsamic vinaigrette

Entrée Salads

Goat Cheese Salad - Fresh baby spinach tossed in balsamic dressing and topped with a crispy goat cheese crouton, roasted peppers, lentils, fennel, sweet potatoes and bacon

Caprese Salad – Spring mix greens, fresh mozzarella, tomato, capers, red onion, Thai basil vinaigrette

3 Dudes Lunch Salad – Chopped crispy romaine hearts, ham, turkey, egg, cheddar, cucumber, peppers, carrot threads, croutons, and lemon-garlic vinaigrette

Classic Cobb Salad – Chopped crispy romaine hearts, chicken, avocado, hardboiled egg, tomato, bleu cheese, bacon, and lemon Dijon dressing

Ahi Tuna Nicoise – Spring mix greens, seared Ahi tuna, cherry tomato, red onion, green beans, hardboiled egg, nicoise olives, capers, and lemon herb vinaigrette

Soup

Hot Soups:

Chicken and Wild Rice
Beef Barley
Chicken Tortilla
French Onion Soup
Pozole
Lemon Chicken Rice
Ham and Lentil
White Bean Chili
Chili Con Carne
Chicken Noodle
Smoked Seafood Chowder
New England Clam Chowder
Manhattan Clam Chowder
Gumbo
Mulligatawny
Italian Wedding Soup
Loaded Baked Potato
Meatball and Vegetables
Italian Sausage and Tortellini
Andouille and White Bean
Hot and Sour
Mushroom Bisque
Stuffed Pepper Soup
Beef Vegetable
Split Pea with Ham
Irish Beef Stew
Cheeseburger
Creamy Chicken Vegetable
Florentine Chicken
Chicken and Asparagus
Baked Beef and Root Vegetable
Cheesy Ham Chowder
Creole Black Bean and Sausage
Potato Carbonara with Bacon
Country Cabbage
Smokey Sausage and Cabbage

Shamrock – Cabbage and Corned Beef
Southwest Black Bean
Zippy Spanish Rice
Zesty Hamburger
Lobster Bisque
Shrimp Bisque
Tuscan Pork Stew
Louisiana Red Beans and Rice
Braised Beef and Red Wine
Roasted Garlic Bisque

Vegetarian Hot Soups:

Tomato Basil
Curried Carrot
Asparagus and Roast Poblano
Creamy Mushroom
Vegetable
Fresh Corn Chowder
Potato Bisque
Broccoli Cheddar
Curried Sweet Potato
Beer Cheese
Mushroom Barley
Minestrone
Hot and Sour with Tofu
Smoked Cauliflower and Kale
Butternut Squash
Lemon Scented Lentil
Cauliflower Borsini
Succotash

Cold Soups:

Gazpacho
Watermelon Gazpacho
Strawberries and Cream with Aged Balsamic
Cucumber Dill
Spring Pea with Crème Fresh and Prosciutto

Hors D'oeuvres

Pricing starts at \$4 per person (2 pieces) per selection

Beef

Beef Thai Roll – sweet carrot + cucumber slaw
Short Rib Tartelette – demi, fried onion
Tiny Taco Beef Tart – guacamole, sour cream, tomato
Roast Beef Crostini – caramelized onion, gorgonzola
Beef Tenderloin Crostini – horseradish cream, gherkin
“Cheeseburger” – meatball stuffed with bacon jam, cheese, tomato,

Seafood

Spice Seared Tuna – rice cracker, wasabi sour cream, chive, ponzu
Smoked Salmon Mousse – caper, red onion, herb
Smoked Whitefish Mousse – baby gherkin, herb
Shrimp Cocktail Shooters – gazpacho
Bacon Wrapped Scallop

Cheese + Veggies + Fruit

Fresh Mozzarella Bruschetta – pesto marinated, tomato, artichoke olive relish
Manchego Crostini – caramelized red onion, fig, rosemary
Goat Cheese Mousse Crostini – tomato jam
Gorgonzola Mousse Crostini – candied walnut, apple
Brie Crostini – orchard chutney
Goat Cheese Tart – fennel, roast garlic, caramelized onion, EVOO
Watermelon & Halloumi – basil mint coulis
Mushroom Tartelette – forest mushrooms, truffle, fresh herb, bleu cheese

Chicken

Cashew Chicken Profiterole – honey mustard
Korean BBQ Bites – gochujang sauce
Buffalo Chicken Boat – Jalapeno
Mini Chicken Pot Pies
Bacon Wrapped Chicken
Mini Chicken & Waffles – Michigan maple syrup

Pork

Bacon Wrapped Fig
Peppadew – chorizo, goat cheese
BLT Canape – basil aioli, tomato, micro green
Cubano Wonton – pulled pork, ham, pickle, mustard, Swiss cheese
Bacon Wrapped Jalapeno Poppers – cream cheese

Strawberry Balsamic Bruschetta – basil-goat cheese spread
Baked Feta – pepper jam, shallot, thyme
Spinach Artichoke Crostini – tomato confetti
Crudit  Cup – smoked tomato ranch
Guacamole Cup – smoked paprika garlic chip
Roasted Brussel Sprouts – EVOO, bacon vinaigrette, balsamic, or Truffled
Deviled Eggs – traditional, Truffled, or Asian
Antipasto Skewers – cheese tortellini, artichoke, Kalamata olive, cherry tomato, pesto

Skewers and Sticks

Fresh Fruit Skewer
Sesame Soy Glazed Beef Skewer
Asian Chicken Satay – sweet chili ponzu
Chicken Shawarma Skewer - tzatziki

Pinwheels

Philly Cheesesteak
Buffalo Chicken
Chicken Tikka Masala
French Onion
Ham and Swiss – caramelized onion, djon
Wild Mushroom – bleu cheese and fresh herb
Mediterranean Pinwheels – sundried tomato, olive, feta
Spanakopita Pinwheels – spinach, garlic, feta, parmesan
Prosciutto and Boursin
Chorizo and Cheddar

Small Servings and Platters

Pricing starts at \$4 per person (2 pieces) per selection

Served Warm

Potsticker – chicken, shrimp, or vegetable with sweet chili ponzu

Phyllo Samosa – potato, vegetables, curry

Spanakopita - spinach, onion, garlic, and parmesan

Pear and Brie Phyllo – poached pear, double cream brie

Crab in Phyllo - jumbo lump crab, onion, red bell pepper

Vegetable Spring Roll - served with ponzu

Chicken Quesadilla – cilantro sour cream, guacamole

Cocktail Meatballs – served in a wild mushroom sauce, Swedish sauce, tomato, or BBQ sauce

Cocktail Lamb Meatballs – tzatziki

Shrimp Beignets – spicy Cajun remoulade

New England Crab Cakes – red pepper remoulade

Petite Quiche – an assortment

Arancini – mushroom, prosciutto, or herb

Chicken Wings – traditional, buffalo, sriracha honey, or tequila lime

Twice Baked Potato Bites – bacon, cheddar cheese, chive, sour cream

Stuffed Mushrooms – vegetarian, sausage with gruyere, or crab with Havarti

Cuban Eggroll – pulled pork, ham, pickle, mustard, Swiss cheese

Cheeseburger Eggroll – chopped sirloin, American cheese, sautéed onion, ma-mu-ket sauce

Beef Rangoon – ponzu

Served Cold

Shrimp Cocktail – cocktail sauce, lemon

Tuna Tartar Nacho – wonton chips, ahi tuna, avocado, mango, eel sauce, dynamite sauce, scallion

Asian Marinated Flank Steak Platter - sweet chili BBQ

Caribbean Marinated Flank Steak Platter - Jamaican jerk BBQ

Grilled Vegetable Platter

Pickled Vegetable Platter

Grilled Asparagus Platter – sesame ginger dressing or white truffle and parmesan

Smoked Salmon Platter – with capers, red onion, and egg

Hummus – traditional hummus, cilantro-black bean hummus, or roast red pepper hummus

Fresh Fruit Platter

Crudité – Ranch

Charcuterie Platter – selection of meats, various cheeses, stone ground mustard, fig, olives, pepperoncini, pickled vegetables

Domestic Cheese Plate

Imported Cheese Plate

Dips – served with dipping chips

Spinach Artichoke

Hummus

Guacamole

Smoked Whitefish

Queso with Chorizo

Baked Forrest Mushroom

French Onion Fondue

Tabbouleh

Buffalo Chicken

Weddings and Banquets

~ 20 person minimum ~

~Entrée pricing reflects 2 accompaniments, salad, bread and butter, ~

~Due to the fluctuating cost of food items, menu prices are subject to change within thirty (30) days of the event~
(see policies and procedures bullet "3." For more information)

MAIN DISH - (select 1 entrée \$28/person, 2 entrée \$35/person, or 3 entrée \$40/person)

(\$ = Includes additional upcharge dependent on market price)

Beef

Beef Bourguignon	Marinated Beef Tips	Whole Roasted Strip Loin (\$)
Meatballs	Pot Roast	Whole Roasted Tenderloin (\$)
Prime Rib (\$)	Latin Skirt Steak (\$)	Herb Marinated Skirt Steak (\$)
Asian Flank Steak	Herb Marinated Flank Steak	Traditional Short Ribs (\$)
Asian Short Ribs (\$)		

Chicken

Italian Stuffed Chicken	Mediterranean Stuffed	Southwest Stuffed Chicken
Chicken and Portabella	Island Chicken	Black Bean Chicken
BBQ Chicken Combo	Michigan Classic	Chicken Picatta
Chicken Marsala	Chicken Satay	Pesto Chicken
Cerveza Chili Chicken	Dimitri's Chicken	White Wine Chicken
Parmesan Crusted Chicken	Pecan Chicken	

Pork

Pork Tenderloin	Stuffed Pork Loin	Southwest Pork Tenderloin
Asian Pork Tenderloin	Pork Combo	Center Cut Pork Chop
Porchetta		

Seafood

Grilled Salmon	Sesame Salmon	Blackened Salmon
Seared Salmon	Lake Superior Whitefish (\$)	Pretzel Crusted Walleye (\$)
Garlic Shrimp Scampi	Fresh Michigan Trout (\$)	Ruby Red Trout (\$)
Mediterranean Cod	New England Cod Cakes	Seared Arctic Char

Vegetarian/Vegan

Portabella Wellington	Wild Mushroom Polenta	Vegetable Roulade
Butternut Squash Ravioli	Vegetarian Lasagna	Goat Cheese Croton
Curried Cauliflower	Chickpea Cake	

Pasta

Macaroni and Cheese	Traditional Lasagna	Penne with Sauce
Farfalle Primavera	Fettuccini Chevre	Cavatappi Rustico
Truffle Funghi Linguini		

Accompaniments - (choose 2 – add \$4/person for each additional side)

Jasmine Rice Pilaf	Green Beans	Multigrain Salad
Santa Fe Dirty Rice Pilaf	Asparagus	Italian Pasta Salad
Potato Onion Pie	Fresh Corn	Traditional Potato Salad
Creamy Herb Polenta	Ratatouille	Southwest Potato Salad
Thyme-Garlic Smashed Potato	Stir Fried Vegetables	German Potato Salad
Truffle Mashed Potato	Bourbon Glazed Carrots	Mediterranean Couscous Salad
Herb Roasted Redskin	Grilled Vegetable Display	Black Bean & Fresh Corn Salad
Creamy Orzo Pasta	Vegetable Medley	Roasted Seasonal Vegetables
Garlic Mashed Potato	Succotash	Roasted Brussel Sprouts
Sweet Potato Hash	Macaroni and Cheese	Cilantro Lime Rice

Salad - (choose 1 – add \$3/person for plated – add \$5/person for each addition salad)

Michigan Cherry Salad	Greek Salad	Strawberry Spinach Salad
Apple Fennel Chopped Salad	Sesame Ginger Asian Salad	Garden Salad
Caesar Salad	Roasted Beet Salad	

~ Staffing is required ~

Service Staff - \$24/hour, Supervisor \$30/hour, Chef - \$35/hour

Optional: Bartender - \$25/hour

Entrées

Beef

Whole Roasted Tenderloin – Red wine demi-glace, Marsala wine demi-glace, Wild mushroom cream, Chasseur, Whisky peppercorn, Gorgonzola Cream

Whole Roasted Strip Loin – Red wine demi-glace, Marsala wine demi-glace, Wild mushroom cream, Chasseur, Whisky peppercorn, Gorgonzola Cream

Prime Rib – au jus, horsey sauce

Marinated Beef Tips – Sirloin tip steak, forest mushrooms, onions

Pot Roast

Latin Skirt Steak – Espresso-chili seasoning, chimichurri, sautéed peppers and onions

Herb Marinated Skirt Steak – garlic, rosemary, olive oil

Asian Flank Steak – Pineapple soy glaze

Traditional Short Ribs – Slow braised in red wine and topped with natural reduction

Asian Short Ribs – Slow braised with ginger and Hoison then topped with natural reduction

Meatballs – tomato sauce, BBQ, or wild mushroom

Chicken

White Wine Chicken – White wine, lemon, mushroom, thyme cream sauce

Parmesan Crusted Chicken – roasted garlic, asiago white wine cream sauce

Italian Stuffed Chicken – Ham, fresh herb, Parmesan cheese, tomato basil sauce

Mediterranean Stuffed Chicken - Roast red peppers, sautéed spinach, Kalamata olives, capers, goat cheese, Fontina cream sauce

Southwest Stuffed Chicken – Roast poblano, black beans, queso fresco, sweet corn emulsion

Chicken and Portabella - Portabella sherry wine cream sauce.

Island Chicken – Pineapple mango salsa, cilantro coulis

Black Bean Chicken – Black bean sauce, corn salsa

Dimitri's Chicken – white wine poached, garlic, lemon, artichoke, mushroom, cream, Greek yogurt

BBQ Chicken Combo – Boneless breasts and bone-in chicken thighs, 3 Dudes BBQ

Michigan Classic – Traverse City dried cherries, mushrooms, fresh basil, sherry wine sauce

Pecan Chicken – Honey mustard cream sauce

Chicken Picatta – Lemon caper picatta sauce

Chicken Marsala – Forest mushroom medley demi-glace

Chicken Satay – Sweet chili ponzu or peanut satay

Pesto Chicken – Pesto smothered, garlic cream sauce, tomato medley

Pork

Pork Tenderloin – Stone ground mustard demi-glace

Stuffed Pork Loin – Country baguette herb stuffing and demi-glace

Southwest Pork Tenderloin – Blackened pork tenderloin, black bean sauce, fresh corn salsa

Asian Pork Tenderloin – Chinese 5 spice, apple cider fennel reduction

Pork Combo – BBQ pulled pork, roast pork tenderloin with bacon vinaigrette

Center Cut Pork Chop – Jack Daniel's Pan Gravy

Seafood

Grilled Salmon – Cherry tomato, red onion, EVOO, lemon

Pan Seared Salmon – Fennel-leek sauce, bacon jam

Sesame Salmon - Port plum, orange miso sauces

Blackened Salmon – Spice rubbed salmon, fresh corn emulsion

Pan Seared Arctic Char – Cherry tomato salad

Lake Superior Whitefish – Lemon caper beurre blanc

Pretzel Crusted Walleye – Stone-ground mustard sauce

Garlic Shrimp Scampi – Fresh herb, lemon

Stuffed Michigan Trout – Grilled Michigan trout, Brunoised seasonal vegetables

Ruby Red Trout -Pan-seared, lemon-thyme-parsley crusted

Mediterranean Cod – Herb-panko crust, roasted cherry tomato relish, fried capers

New England Cod Cakes - Remoulade

Vegetarian/Vegan

Portabella Wellington – Spinach, duxelle, gruyere

Wild Mushroom Polenta – Gorgonzola cream sauce

Vegetable Roulade – Caponata, eggplant, cauliflower cream sauce

Butternut Squash Ravioli – Fennel, candied pecans, bitter greens, apple gastrique, gorgonzola

Vegetarian Lasagna – white or red sauce

Goat Cheese Crouton – Crispy goat cheese medallion, couscous salad, roast corn salsa, grilled heirloom tomatoes, pickled red onion, pickled radish

Curried Cauliflower – Curry roasted cauliflower, cashews, arugula, coriander-cumin yogurt

Chickpea Cake – Roasted garlic tahini yogurt, pickled red onion with mint

Pasta

Baked Macaroni and Cheese – Traditional, 4 cheese blend, Truffled, or Smoked Gouda

Traditional Lasagna

Penne - Bolognese, Alfredo, or Pesto Cream

Farfalle Primavera

Fettuccini Chevre – forest mushrooms, tarragon, goat cheese sauce

Cavateppi Rustico – seasonal preparation of fresh roasted vegetables, EVOO, garlic

Truffle Funghi Linguini – forest mushrooms, white truffle oil, fresh herb, parmesan

Starches

Jasmine Rice Pilaf

Santa Fe Dirty Rice

Potato Onion Pie

Creamy Herb Polenta

Thyme-Garlic Smashed Potato

Truffle Mashed Potato

Herb Roasted Redskin

Creamy Orzo Pasta

Garlic Mashed Potato

Sweet Potato Hash

Macaroni and Cheese

Cilantro Lime Rice

Vegetables

Green Beans

Asparagus

Fresh Corn

Ratatouille

Stir-fried Vegetables

Bourbon Glazed Carrots

Grilled Vegetable Display

Vegetable Medley

Roasted Seasonal Vegetables

Succotash

Roasted Brussel Sprouts

Food Stations

Minimum 25 People

1 bar - \$25/person, 2 bars - \$35/person, 3 bars \$45/person

Potato Bar

Creamy whipped Idaho potato, garlic mashed red skins, and sweet potato russet blend.
Toppings include: sour cream, green onion, bacon, chicken, garlic shrimp, cheddar cheese
Sauces include chicken gravy, broccoli cheddar, and wild mushroom cream

Tex-Mex Fajita Bar

Steak and chicken with sautéed peppers and onions
Toppings include: sour cream, diced onion, cheddar cheese, guacamole, Pico de Gallo, jalapeno
Served with Tex-Mex dirty rice and refried beans or black bean salad

Asian Stir Fry Bar

Toppings include: steak, shrimp, chicken, zucchini, broccoli, onion, carrot, celery, baby corn, bamboo shoots, bean sprouts, and peppers
Sauces include a Sweet Chili Soy, red curry coconut, and sriracha

Angus Beef Slider Bar

Mini Angus beef hamburgers served on a Brioche Bun
Toppings include: cheddar cheese, gruyere cheese, bleu cheese, onion, tomato, pickle, guacamole, bacon, lettuce, sautéed mushrooms, and sautéed onion
Sauces include ketchup, mustard, A-1, BBQ, and pickle relish

BBQ Slider Bar

Smokey pulled pork, pulled chicken, and beef brisket served on a Brioche Bun
Toppings include: cheddar cheese, onion, tomato, pickle, and bacon
Sauces include mustard, sweet BBQ, Carolina style BBQ

Nathan's Hot Dog Coney Bar

All beef Nathan's hot dog served with a deli bun
Toppings include: diced onion, pickles, chili, cheddar cheese, jalapeno, diced tomato, bacon, ketchup, mustard, pickle relish, sauerkraut and guacamole

Italian Pasta Bar

Tri-color bowtie and penne
Toppings include: chicken, shrimp, Italian sausage, caramelized onion, peppers, mushrooms, broccoli, spinach, pesto, and parmesan
Sauces to choose from: Bolognese, Alfredo, Tomato Basil

Macaroni & Cheese Bar

Toppings include: chili, kielbasa, bacon, diced ham, cheddar, bleu cheese, scallions, broccoli, jalapeno, pico de gallo, toasted bread crumb, fried onion strings, hot sauce, truffle oil

Sushi Bar (Add \$5 per person)

Fresh rolled sushi to order by 3 Dudes' own sushi chefs.

Shrimp Boil (Add \$10 per person)

Shrimp, andouille sausage, potatoes, celery, beer, and 3 Dudes blend of country boil spices

N/A BEVERAGE:

- **Coffee and Hot Tea Station** **\$3.00 per person**
(Creamer, flavored syrups, assorted sweeteners, disposables cups)
- **Assorted Soda** (coke, diet, sprite) **\$1.50 per person**
- **Iced Tea, Punch or Lemonade** (5-gallon estimate) **\$15.00 per gallon**
- **Bottled Water** **\$1.00 per person**
- **Unlimited Ice** (includes bar and table water service) **\$2.00 per person**

DISPOSABLES:

- **Set includes-** dinner plate, knife, fork, spoon, and napkin **\$2.50 per person**
- **Add additional course** – plate, fork, cocktail napkin **\$1.50 per person**
- **Beverage and Bar Cups** **\$1.50 per person**

CHINA: \$0.75 Per Unit

- Dinner Plate
- Salad Plate
- Bread Plate
- Appetizer Plate
- Dessert Plate

GLASSWARE: \$0.85 Per Unit

- Water Goblet
- N/A Beverage
- Beer Glass
- Multi-Purpose Wine Glass
- Champagne Flute
- Rocks Glass
- Coffee Mug

FLATWARE: \$0.75 Per Unit

- Dinner Knife
- Dinner Fork
- Dinner Spoon
- Salad Knife
- Salad Fork
- Appetizer Fork
- Dessert Fork

BAR SERVICE & EQUIPMENT:

TIPS Certified Bartender: \$25/hour (1 Bartender per 75 guests)

Beer and Wine Service: **\$6.50 per person**

Includes – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws

Full Bar Service: **\$7.50 per person**

Includes – unlimited ice, assorted soda, bottled water, lemon and lime garnish, cranberry and orange juice, soda and tonic water, service equipment, cocktail napkins and straws

Additional Mixers and Garnish – for specialty drinks and a customized menu, pricing subject to menu selections

LINEN TABLECLOTHS AND NAPKINS:

Tablecloths

132" - Round

White \$17.00
Black or Ivory \$21.00

156 x 90- Rectangle

White \$10.00
Black or Ivory \$12.00

120" - Round

White \$14.00
Black or Ivory \$18.00

120x52 - Rectangle

White \$6.00
Black or Ivory \$8.00

90" – Round

White \$12.00
Black or Ivory \$16.00

Napkins

White \$.30 per napkin
Colored \$.35 per napkin

*A color swatch is available for reference.

****An additional 5% service charge will be added for the rental of linen, china plates, glassware, flatware or bar packages. This includes the service of transport, set up and breakdown of equipment. Additionally, third-party rental charges may be added depending on the number of guests.***

POLICIES AND PROCEDURES

1. DEPOSIT

A twenty percent (20%) deposit of the estimated contract cost is due at the time of booking. This is a non-refundable deposit which secures our services for your event.

2. FINAL PAYMENT

Final Payment will be due fourteen (14) days prior to the event date. We accept cash, check and all major credit/debit cards. A five percent (5%) processing fee will be applied to all payments processed with a card. Payment for any additional charges, incurred on the day of the event, is due within 48 business hours after completion.

3. COST

Due to the fluctuating cost of food items, menu prices are subject to change within thirty (30) days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options.

3.2. CLIENT will pay the additional cost based on the current adjusted price

3.3. Substitute other menu items to maintain the agreed upon cost.

4. SERVICE CHARGE

There will be a fifteen (15%) Service Charge for all events, unless otherwise specified. This is not a gratuity, however at the CLIENT's discretion, any gratuity received will go directly to the service staff.

5. GUEST COUNT

Final Guest Count, not subject to reduction, is due fourteen (14) days prior to the event date. Any additional guest after the stated period is subject to extra charges as may be imposed by the CATERER.

CLIENT will only be charged for the guaranteed number of guests served. If there are more guests attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly.

6. FOOD QUANTITY

CATERER will prepare between five- ten percent (5%-10%) overage based on the final number of guest count registered by CLIENT. Part of this overage is to include food for the catering staff. CLIENT will not be charged for this.

7. LEFTOVERS

In accordance with appropriate Health Codes, CATERER reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for foodborne illness to occur. Any other leftover foods that do not bear risk will be packaged and placed in a proper storage environment. In the event CLIENT chooses to keep food that CATERER otherwise advises should be discarded, CLIENT assumes all risk of liability and agrees to indemnify and hold CATERER harmless.

8. TIME

CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time. Estimation of hours worked is based on travel, set up, execution of event, breakdown, and clean up.

8.2 If event is booked on a holiday weekend, labor will be billed at time-and-a-half pay.

9. CHANGE OF EVENT DATE or VENUE

CATERER will apply the entire balance of CLIENT's deposits and prepayments towards the contract if the event switches dates or venues. This is subject to CATERER's availability. All costs are subject to change.

10. RENTALS

CATERER may provide all or part the rental items for the event. However, certain items may incur restocking & cancellation fees. If CATERER arranges rentals, for the CLIENT, through a rental company, any loss or damage to any rentals will be billed to CLIENT after the event.

11. CANCELLATION BY: CLIENT / VENUE / ACTS OF GOD

All prepayments are returned in full, less the twenty percent (20%) deposit and any other rental deposits placed by CATERER, if the event is cancelled by CLIENT, the venue or by an act of God, 90 days or more, from the event date.

11.2. If the event is cancelled, within eighty-nine (89) days of the event date, all deposits and prepayments are forfeited in full.

11.3. If CATERER is able to re-book the date with a similar event, all prepayments and deposits are returned in full less the twenty percent (20%) deposit and any other rental deposits placed by CATERER.

12. DAMAGE

CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. CATERER will do everything possible to ensure that all of CLIENT's supplies, rentals and equipment are cared for and maintained in good working order and without damage.

12.2. When providing the location for the event, the CLIENT, understands that accidents/breakage and/or damage may sometimes occur. CATERER will not be liable for any damage or loss, unless specifically caused by the willful negligent actions or conduct of CATERER or its employees.

13. CATERER LIABILITY:

CLIENT absolves CATERER from any third-party claims, except for actions caused by CATERER and/or negligence of its employees. Such claims to amount to a maximum amount of USD Two hundred (\$ 200.00) only.

14. INSURANCE:

CATERER maintains General Liability, Worker's Compensation and Alcohol/ Liquor Liability Insurance. CLIENT must also purchase their own liability insurance for the day of the event.

15. TAXES

CLIENT will be charged the applicable current rate for all services rendered as determined by the concerned government body.

16. UNLAWFUL ACTIVITIES:

The CLIENT will comply with all the laws of the United States of America and the State of Michigan, all municipal ordinances and all lawful orders of police and fire departments and will not do anything on the event premises in violation of any laws, ordinances, rules or orders. If unlawful activities should occur on the premises, and the event is cancelled, there will be no refund of any kind from CATERER to CLIENT.

17. AMENDMENT AND SUPPLEMENT

Any amendment and supplement to this Agreement shall come into force only after a written agreement is signed by both parties five (5) days before the event/function date. The amendment and supplement duly executed by both parties shall be part of this Agreement and shall have the same legal effect as this Agreement.

18. GOVERNING LAW

This Agreement shall be governed by and construed in accordance with the laws of the USA.