



Catering Menu 2023

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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

Cori's Note

We realize that each one of our events are significantly different. And that is WHAT WE LOVE! We are professionals who have the experience and knowledge to help assist with the planning of your special occasion. The opportunity to be creative and adjust as the seasons and times change is incredible. We look forward to discussing your event to the finest detail and hope we can be a part of your amazing celebration, no matter what that entails.

Thank you.
Cori Chrestensen

Amy's Note

We are a team that is passionate about helping you plan your special events. We offer no-cost consultations to discuss all aspects of your event and will help you walk through the process of planning and executing your ideal celebration. You may also choose to schedule a personalized tasting, which provides you with the additional benefit of adjusting the menu to your flavor profiles and presentations. With love for our community and passion for amazing service, we look forward to giving you a memorable occasion without you having to lift a finger.

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 - Assorted muffins, scones, breakfast pastries, and fresh fruit platter.

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

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

Hash Browns

Roast Red Skin Potatoes

Cheesy Potato Casserole

Sausage

Turkey Sausage

Bacon

Yogurt - Traditional

Yogurt - Greek

Fresh Fruit Platter

Breakfast Bars

Minimum 25 People

Your guests start with a main and add whatever toppings they desire for a customizable, affordable option to appease 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

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

Lunch

Sandwich platters

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

Sandwich/Wraps Suggestions

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

Lunch Sides

Multigrain Salad	Southwest Redskin Potato Salad	Fruit Salad
Quinoa Salad	Creamy Macaroni Salad	Potato Salad
Wild Rice Salad	Bag of Potato Chips	Italian Pasta Salad
Soup	Salad	

Sushi Menu

(10 roll minimum)

Classic Rolls

Cucumber Avocado Roll

Avocado Asparagus Roll

Veggie Roll – avocado, cucumber, carrot, red pepper, asparagus

Ahi Tuna Roll – cucumber, avocado

Spicy Tuna Roll – tuna mix, cucumber, avocado, sriracha

California Roll – crab mix, cucumber, avocado

Spicy California Roll – California roll, sriracha

Philly Roll – salmon, cream cheese, cucumber

Premium Rolls

Tempura Shrimp Roll – cucumber, avocado

Hawaiian Chicken Roll – fried chicken, red pepper, pineapple, eel sauce

Rocket Man – tempura shrimp roll topped with spicy tuna, jalapeno, ginger aioli, sriracha

Top Shelf – California roll topped with seared salmon, eel sauce, ginger aioli, scallion

Buddha – spicy tuna topped with Ahi tuna, avocado, eel sauce, sriracha

Red Dragon – spicy tuna roll topped with Ahi tuna, dynamite sauce, red tobikko, scallion

Corporate Lunch

~ 10 person minimum ~

Lunch-on-the-Go

-Includes buffet utensils

(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	Pork, Pork, Bacon

(Choice of any 2 sides)

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

Hot Lunch

-Includes buffet utensils and equipment

(Choice of any 2 entrees)

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
Lemon Thyme 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 + 15% Service Charge + \$25 Delivery and Set-up Fee within 10 Miles

Salads

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

Mediterranean Feta 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

Warm Mushroom Salad – Fresh baby spinach, warm sautéed mushrooms, bacon, beet threads and topped with our White Truffle Vinaigrette

Bacon Lover's Salad – Fresh baby kale, bleu cheese, toasted almonds, bacon, and bacon vinaigrette

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

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 Boursin
Succotash

Cold Soups:

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

Hors D'oeuvres

Beef

Sesame Soy Glazed Beef Skewers
Mini Barbacoa Tacos – pickled red onion, cilantro
Philly Cheesesteak Pinwheels
Beef Thai Roll – sweet carrot + cucumber slaw
Mini Beef Wellington – duxelle
Teriyaki Steak Boa – cabbage, carrot, cilantro
Beef Tenderloin Crostini – horseradish cream

Seafood

Spice Seared Tuna – rice cracker, wasabi sour cream, chive, ponzu
Tuna Nacho – sweet soy, sriracha aioli, avocado pico
Smoked Salmon Mousse – caper, red onion, herb
Smoked Whitefish Mousse – baby gherkin, herb
Caribbean Shrimp Skewer – mango, cilantro, Caribbean jerk sauce
Cajun Shrimp & Andouille Skewer – spice dusted, lemon
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
Fresh Fruit Skewers
Spanakopita Pinwheels
Mushroom Tartelette – forest mushrooms, truffle, fresh herb, bleu cheese

Chicken

Cinnamon Smoked Chicken in Filo – apricot, Havarti
Cashew Chicken Profiterole – honey mustard
Korean BBQ Bites – gochujang sauce
Buffalo Chicken Boat – Jalapeno
Honey Lime Chicken Skewer – cilantro
Mini Chicken Pot Pies
Chicken Satay
Mini Chicken & Waffles – Michigan maple syrup

Pork

Bacon Wrapped Fig
Peppadew – chorizo, goat cheese
BLT Canape – basil aioli, tomato, micro green
Ham and Gruyere Palmier – Dijon
Cubano Wonton – pulled pork, ham, pickle, mustard, Swiss cheese
Bacon Wrapped Jalapeno Poppers – cream cheese
Pork Belly Bao – hoison, cabbage, carrot, cilantro

Crispy Polenta – sundried tomato, olive tapenade, ricotta
Spinach Artichoke Crostini – tomato confetti
Crudité 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
Mediterranean Pinwheels – sundried tomato, olive, feta

Sushi

Cucumber Avocado Roll
Avocado Asparagus Roll
Veggie Roll – avocado, cucumber, carrot, red pepper, asparagus
Ahi Tuna Roll – cucumber, avocado
Spicy Tuna Roll – tuna mix, cucumber, avocado, sriracha
California Roll – crab mix, cucumber, avocado
Spicy California Roll – California roll, sriracha
Philly Roll – salmon, cream cheese, cucumber
Tempura Shrimp Roll – cucumber, avocado
Hawaiian Chicken Roll – fried chicken, red pepper, pineapple, eel sauce
Rocket Man – tempura shrimp roll topped with spicy tuna, jalapeno, ginger aioli, sriracha
Top Shelf – California roll topped with seared salmon, eel sauce, ginger aioli, scallion
Buddha – spicy tuna topped with Ahi tuna, avocado, eel sauce, sriracha
Red Dragon – spicy tuna roll topped with Ahi tuna, dynamite sauce, red tobikko, scallion

Small Servings and Platters

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

Spring Roll – Chicken, pork, shrimp, or vegetable 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

Chicken Satay – sweet chili ponzu or peanut satay

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

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

Crudit  – Ranch

Antipasto Platter - cured meats, olives, pepperoncini, artichoke hearts, various cheeses, vegetables

Charcuterie Platter – selection of meats, gherkins, stone ground mustard, apricot

Domestic Cheese Plate

Imported Cheese Plate

Dips – served with dipping chips

Spinach Artichoke

Hummus

Guacamole

Smoked Whitefish

Baked Forrest Mushroom

French Onion Fondue

Tabbouleh

Buffalo Chicken

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

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

Lemon-Thyme Chicken – White wine cream sauce

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

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 Redskin 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

Our trained professional chefs come to you and prepare delightfully tasty cuisines a la minute for you and your guest's enjoyment.

Minimum 25 People

Select 1 bar, 2 bars, or 3 bars

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, peppers, fresh ginger, and fresh garlic.
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

Smoked pulled pork, pulled chicken, and beef brisket served on a Brioche Bun
Toppings include: cheddar cheese, onion, tomato, pickle, guacamole, corn salsa, 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, steak, caramelized onion, peppers, mushrooms, broccoli, spinach, pesto,
and parmesan.
Sauces to choose from: Bolognese, Alfredo, Tomato Basil

Macaroni & Cheese Bar

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

Sushi Bar

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

Low Country Boil

Blue crabs, shrimp, andouille sausage, potatoes, celery, beer, and 3 Dudes blend of country boil spices

Weddings and Banquets

~ 20 person minimum ~

~Entrée pricing reflects 2 accompaniments, salad, bread and butter, and all buffet equipment~

MAIN DISH - (select 1 entrée, 2 entrée, or 3 entrée)

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	Lemon-Thyme 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 Crouton
Curried Cauliflower	Chickpea Cake	

Pasta

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

Accompaniments - (choose 2)

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 Redskin 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)

Michigan Cherry Salad	Greek Salad	Strawberry Spinach Salad
Apple Fennel Chopped Salad	Sesame Ginger Asian Salad	Garden Salad
Caesar Salad	Warm Mushroom	Bacon Lover's Salad

~ Staffing is required ~
Service Staff, Supervisor, Chef
Optional: Bartender

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 **\$2.00 per person**
- **Add additional course** – plate, fork, cocktail napkin **\$1.00 per person**
- **Beverage and Bar Cups** **\$1.00 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: **\$5.50 per person**

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

Full Bar Service: **\$6.50 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 china, glassware, flatware or bar packages. This includes the service of transport, set up and breakdown of equipment.***

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 ten (10) days prior to the event date. We accept cash, check and all major credit/debit cards. A three percent (3%) 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 fourteen (14) 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 twenty (20%) 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 ten (10) 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 double time 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.