

Breakfast

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

Pricing starts at \$8 per person

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

Pricing starts at \$10 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 \$3 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 \$13 per person

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

Pricing starts at \$20 per person

Minimum 25 People

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

Lunch Sandwiches & Wraps

*Pricing starts at \$15 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
Hot Italian – 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 \$3 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

Salads

Michigan 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

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 Borsini
Succotash

Cold Soups:

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

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 – Chuck 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

White Wine Chicken – Lemon, thyme, mushroom

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****

1 bar - \$20/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, 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, 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, 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, and sauerkraut

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 (select 2): 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 (Add - \$5)

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

Low Country Boil (Add - \$20)

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