

Lunch

Sandwich platters

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

Lavash wraps

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

Deli trays

Your choice of 3 deli meats and 2 cheeses artfully displayed and served with your choice of 2 breads. Accompanied by your choice of 2 lunch sides.

Sandwich/Wraps Suggestions

Turkey Club	Muffuletta
Cubano	Roast Beef
Caprese	Portabella Mushroom
BLT	Club
Ham and Swiss	Grown-up Grilled Cheese
Italian	

Meats/Cheeses

Ham	Turkey
Salami	Gruyere
Pulled Pork	Provolone
Bacon	Cheddar
Capicola	Fresh Mozzarella

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

Salad bar

Your choice of the following items arranged on a food station so your guest may create their perfect salad

Romaine, Spring Mix, Baby Arugula, Iceberg, Spinach, Baby Kale (Choose 2)

Toppings include: Parmesan, Feta, Cheddar Cheese, Cucumbers, Onion, Tomato, Cherry Tomato, Hard Boiled Egg, Carrots, Beets, Olives, Peppers, Chickpeas, Candied Pecans, Curried Peanuts, Sunflower Seeds (Choose 8)

Protein toppings: Bacon, Ham, Turkey, Salami, Grilled Chicken, Tofu (Choose 3)

Dressings include: Caesar, Ranch, Italian, Greek, Mango Vinaigrette, Lemon Garlic Vinaigrette, Bleu Cheese, Cranberry-Maple Vinaigrette, Sesame Ginger (Choose 3)

Soup and Salad bar

Pick any two soups to accompany the salad bar.

Salads

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

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

Pear Salad – A mix of field green and baby arugula topped with Bartlett pear, bleu cheese, candied pecans, and mango chili vinaigrette

Kale Salad – Baby Kale tossed in a honey-balsamic vinaigrette and topped with bleu cheese, asparagus, cherry tomatoes, and candied pecans

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

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

Grilled Romaine Salad – Grilled romaine heart topped with red onion, bleu cheese, bacon, cherry tomato, and a lemon-garlic vinaigrette

Italian Salad – Chopped crispy romaine hearts, ham, salami, parmesan cheese, Kalamata olive, pepper ring, cherry tomato, and Italian Dressing

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

Soup

Hot Soups:

Chicken and Wild Rice
Beef Barley
Chicken Tortilla
Ham and Lentil
White Bean Chili
Beef Chili
Chicken Noodle
Smoked Seafood Chowder
New England Clam Chowder
Manhattan Clam Chowder
Smokey Sausage and Cabbage
Italian Wedding Soup
Loaded Baked Potato
Tortellini
Andouille and White Bean
Hot and Sour
Stuffed Pepper Soup
Beef Vegetable
Creamy Chicken Vegetable

Vegetarian Hot Soups:

Curried Carrot
Asparagus and Roast Poblano
Creamy Mushroom
Vegetable
Fresh Corn Chowder
Potato
Broccoli Cheddar
Beer Cheese
Mushroom Barley
Minestrone
Hot and Sour with Tofu
Smoked Cauliflower and Kale

Cold Soups:

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

Entrées

*Beef

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

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

***Prime Rib**

Beef Bourguignon

***Beef Brochette** – Culotte steak, peppers, onion, squash

***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 – Traditional, chicken, or lamb

Chicken

Italian Stuffed Chicken – Prosciutto, spinach, Romano, 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.

Creole Chicken – Spice rubbed, spicy tomato sauce

Island Chicken – Pineapple mango salsa, cilantro coulis

Blackened Chicken – Black bean sauce

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

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, mirin braised cabbage

BBQ Baby Back Ribs – 3 Dudes BBQ

Pulled Pork – 3 Dudes BBQ, house pickles, rolls

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

Italian Sausage – Peppers, onions

Kielbasa – sauerkraut, lemon-dill spaetzle

Seafood

Grilled Salmon - Fennel-leek sauce, bacon jam

Sesame Salmon - Port plum, orange miso sauces.

Blackened Salmon – Spice rubbed salmon, fresh corn emulsion

Sea Bass – Cherry tomatoes, capers, sweet soy vinaigrette

Lake Superior Whitefish – Lemon caper beurre blanc

Pretzel Crusted Walleye – Stone-ground mustard sauce

Seared Scallops – Chimichurri sauce

Garlic Shrimp Scampi – Fresh herb, lemon

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

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

Pasta

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

Traditional Lasagna

Penne - Bolognese, Alfredo, or Pesto Cream

Farfalle Primavera

Fettuccini Chevre – forest mushrooms, tarragon, goat cheese sauce

Cavateppi Rustico - sausage, butternut squash, sage, pecans

Linguini with Mussels – chorizo, fresh herb, goat cheese, tomato

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

Starches

Jasmine Rice Pilaf

Wild Rice Pilaf

Potato Onion Pie

Creamy Herb Polenta

Garlic Smashed Redskin Potato

Truffle Mashed Potato

Herb Roasted Redskin

Creamy Orzo Pasta

Vegetables

Green Beans

Asparagus

Fresh Corn

Ratatouille

Stir-fried Vegetables

Bourbon Glazed Carrots

Grilled Vegetable Display

Stir Fry Vegetable Medley

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

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, lettuce, jalapeno, and diced tomato
Served with Tex-Mex dirty rice and refried beans

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, American 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, American cheese, onion, tomato, pickle, guacamole, corn salsa, bacon, and sautéed onion.
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, spinach, pesto, roast garlic, fresh garlic, and parmesan.
Sauces to choose from: Bolognese, Alfredo, Pesto Cream, Tomato Basil

*Sushi Bar

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

Additional Services

RENTALS:

- White China Plates- appetizer, B&B, salad, dinner and dessert \$0.50 per unit
- Silverware- knives, forks and spoons \$0.45 per unit
- Glassware- water goblet, all-purpose wine glass, champagne flute \$0.50 per unit

If other items are needed or desired we can coordinate the rental, delivery and return of those items.

DISPOSABLES:

- Set includes- dinner plate, knife, fork, spoon and napkin \$1.50/person
- Add additional plates- appetizer, salad, dessert \$0.50/person

LINEN:

We can coordinate the rental of linens for tables and guest napkins. Pricing is dependent upon preferred colors and sizing. Please call **517-301-4002** for more information.

ALCOHOL:

We currently do not have a liquor license and therefore do not have the ability to purchase or sell alcohol for your event. However, we can recommend a third-party vendor to provide you with quotes for this service. Additionally, we do offer serv-safe certified bartenders and equipment to service a full bar if you choose to purchase the alcohol on your own. Please call for more information.

TENT, TABLES and CHAIRS:

We will coordinate rentals of tents, tables and chairs through a preferred vendor and conduct a site visit for better conceptualization of spacing requirements. You will receive layout and floor plan recommendations to ensure we create a pleasurable ambiance for you and your guests.

Planning can become a difficult and frustrating process when trying to design your ideal event. So, let us help you with the details! Relying on our knowledge and experience provides us the ability to plan and coordinate your event, while focusing on what matters most to you. We offer assistance in creating the perfect celebration with customized menus featuring the freshest ingredients available, organization of timeline and activities and coordination of all the finer details.