



3D's Café & Events
CATERING & EVENTS

Executive Catering Menu

Minimum Catering Order: 30 Guests

3D's Café & Events caters board meetings, corporate lunches, college events and private celebrations across South Holland and the surrounding suburbs. Every package below is delivered, set up and cleared by our team.

PER GUEST

Executive Packages

Single Entrées Per Guest	\$26.95
Two Entrées, Two Signature Sides Per Guest (1 Premium upgrade included)	\$35.95
Two Entrées, Two Signature Sides (1 Premium Entrée and Dessert upgrade included)	\$41.95

\$16.95 PER GUEST

Cold Lunch Bundles

Assorted Sandwiches & Wraps — choose from:

Buffalo Chicken Wrap

Seasoned chicken tossed in buffalo sauce with lettuce and cheese, wrapped fresh

Turkey Deli Wrap

Sliced deli turkey with cheese, lettuce and fresh toppings

Ham Deli Wrap

Sliced deli ham with cheese, lettuce and fresh toppings

Vegetable Deli Wrap

Fresh vegetables, cheese and greens wrapped in a soft tortilla

Assorted Deli Sandwiches

Freshly prepared turkey, ham and vegetable sandwich selections

PB & J

Signature Mini Sub bites

Each lunch includes

Individual bag of chips

Bottled or canned beverage

Cookie for dessert

Perfect for: meetings, training, conferences, staff luncheons, student events, and grab-and-go catering.

INCLUDES

Executive Dinner Buffet

Choice of One or Two Entrées

Choice of One Signature Side

Choice of One Vegetable or Cold Side

Choice of One Bread

Choice of One Dessert

Bottled Water Included

Entrées

Grilled Jerk Chicken
Barbecue Chicken Tips
Homestyle Meatloaf with Brown Gravy
Smothered Pork Chops
Baked Pork Chops
Herb-Roasted Chicken Quarters
Signature Lemon Herb Baked Fish (Tilapia)
Chicken Fajitas
Fried Chicken

Premium Entrée Upgrades

Salmon Croquettes
Signature Lemon Herb Chicken Breast
Signature Creamy Tuscan Chicken
Fried Catfish
Grilled Garlic & Herb Lamb Shoulder (Premium Plus)

Signature Sides

Creamy Mashed Potatoes
Spicy Garlic Red Potatoes
Yellow Caribbean or Spanish Rice
Pasta Salad
Dirty Rice (with or without Ground Beef)
Savory Sweet Sausage Mostaccioli
Jambalaya (Smoked Sausage)
Mostaccioli with Italian Sausage
Cream of Chicken & Rice
Southern-Style Lima Beans
Zesty Southwest Sweet Corn

Signature Southern Sides Upgrades

Baked Macaroni & Cheese
Candied Sweet Potatoes
Southern-Style Potato Salad
Garlic Butter Grilled Asparagus
Corn Bread Dressing
Shrimp and Grits

Choose Greens and Salad

House Garden Salad
Signature Strawberry Spinach Salad
Caesar Salad
Cucumber Tomato Salad
Chef's Seasonal Vegetable Medley
Steamed Broccoli
Seasoned Green Beans with smoked Turkey
Roasted Brussels Sprouts (Premium)
Grilled Asparagus (Premium)
Roasted Brussels Sprouts with Honey Glaze (Premium)

Soups

Available upon request

Bread

Butter Rolls
Hawaiian Sweet Rolls
Honey Cornbread Muffins (Premium)
Southern Hot Water Cornbread Bites (Premium)

Dessert (Choose 1)

Homemade Banana Pudding (Premium)
Southern Peach Cobbler (Premium)
Butter Pound Cake Slices
Assorted Cookies

Beverage Selection (Choose 1)

Bottled Water Included
Assorted Can Soda
Blue Line Cocktails Signature Sweet Tea

PREMIUM BEVERAGE UPGRADES

Blue Line Cocktails Signature Flavored Lemonade

Flavors: Blueberry, Strawberry, Peach, Watermelon, Prickly Pear, Mango

DELIVERY & BUFFET SETUP

Catering Services Included

Food delivery

Professional buffet setup

Chafing dishes with fuel

Serving utensils

Disposable dinnerware

Cups

Napkins

Buffet breakdown

Removal of catering-related waste

Optional Event Staffing — Up to 3 Hours

Professional Hospitality Team Fee

One Event Attendant

\$100

Two Event Attendants

\$225

Three Event Attendants

\$350

PROFESSIONAL HOSPITALITY TEAM INCLUDES

Buffet monitoring
Guest assistance
Packaging leftover food
Complete catering cleanup

Additional staffing time available upon request.