CATERING

FALL/WINTER MENU

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iiicatering.com

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SERVICES

DROP-OFF SERVICE

Our drop-off catering service provides a convenient solution for casual gatherings and meetings by delivering pre-packaged meals and ready-to-eat dishes directly to your location. Depending on your menu selections, food can be presented in either disposable or chafing dishes to ensure proper temperature and presentation, allowing for easy setup with minimal on-site management.

$95 PER DELIVERY AND PICK UP PER TRIP

One delivery trip can accommodate:

- Up to 200 guests for hot themed buffets
- Up to 300 guests for boxed lunches

**Additional fees apply for events that exceed the maximum guests*

Please note that this service does not include staffing or clean-up, and hosts and guests are responsible for maintaining the cleanliness of buffets, beverage stations, and tables within their reserved space.

FOOD AND BEVERAGE ATTENDANT DROP-OFF

For events that need light staffing support, this option provides attendants to oversee food and beverage stations. Our team will restock items, keep the area tidy, and ensure a smooth experience for your guests, offering added service without the formality of full-service catering.

$35 PER HOUR PER ATTENDANT (4-HOUR MINIMUM)

- One attendant per buffet or beverage station is recommended.

Includes a **discounted delivery fee of $45** (standard $95 delivery fee reduced by $50).

One delivery trip can accommodate:

- Up to 200 guests for hot themed buffets
- Up to 300 guests for boxed lunches

**Additional fees apply for events that exceed the maximum guests*

Please note that this service does not include full event clean-up, and hosts and guests are responsible for maintaining the cleanliness of tables within their reserved space.

FULL-SERVICE CATERING

Full-service catering offers a seamless experience from start to finish, including complete setup, attentive service throughout your event, and thorough cleanup at the end. Our professional team will serve guests, maintain dining areas, and ensure every detail is managed so you can fully enjoy your event without worry.

$35 PER HOUR PER ATTENDANT (4-HOUR MINIMUM)

- Buffet-style events: 1 attendant per 15 guests and 1 busser per 30 guests are recommended
- Plated-style events: 1 server per 10 guests and 1 busser per 20 guests are recommended

Please note that this service includes pre-event setup and post-event cleanup.

ADDITIONAL SERVICES

You can customize your catering experience by adding a variety of additional services to fit your event needs. Whether you require bartenders, chef attendants for live cooking stations, or attendants to manage food and beverage stations, we offer flexible staffing options. Additional services such as rental coordination, decor setup and teardown, bar packages, and AV or technical support are also available upon request to help make your event seamless and memorable.

- **Bartenders** – $35 per hour per bartender (4-hour minimum)
  One bartender per 60 guests is recommended
- **Barbacks** – $35 per hour per barback (4-hour minimum)
  One barback per 100 guests is recommended
- **Chef Attendants** – $35 per hour per attendant (4-hour minimum)
  Perfect for enhancing your event with interactive live cooking stations and bespoke made-to-order dishes
- **Food/Beverage Station Attendants** – $35 per hour per attendant (4-hour minimum)
  One attendant per station is recommended

Rates to be determined for the following services: rental coordination, decor setup and teardown, bar packages (beer, wine, and cocktail options).

SUSTAINABILITY IN ACTION

Sustainability is an important part of how we design and deliver our hospitality experiences. Through composting, recycling, and other thoughtful practices, we're working to reduce waste and create more responsible event operations.

↗ **Learn more at** https://iiicatering.com/sustainability/.

CATERING

BREAKFAST

BREAKFAST

CATERING

CONTINENTAL BREAKFAST OPTIONS

MINIATURE PASTRY PLATTER | $14
Assorted Fresh Baked Breakfast Pastries Serves 8-10

MINIATURE MUFFIN PLATTER | $12
Assorted Fresh Baked Seasonal Muffins Serves 8-10

FRESH FRUIT CUP | $4ea

OVERNIGHT OATS | $5ea
Rolled Oats, Honey, Fresh and Dried Fruit

YOGURT PARFAIT | $4ea
Vanilla Greek Yogurt, House Granola, Fresh Berries

CONTINENTAL DISPLAY | $12/person
Assorted Fresh Baked Mini Pastries, Muffins, and Sliced Fruit

ENHANCED CONTINENTAL DISPLAY | $18/person
Assorted Fresh Baked Mini Pastries, Muffins, Sliced Fruit, Yogurt Parfaits, and Overnight Oats

FULL BREAKFAST BUFFET | $27/person

MINI BREAKFAST PASTRIES AND MUFFINS

FRESH SEASONAL FRUIT

YOGURT PARFAITS

CHOICE OF

- Soft Scrambled Eggs with Fines Herbs
- Shakshuka with Poached Eggs and Toasted Baguette
- Chilaquiles Verdes with Poached Eggs, Crema, and Cilantro
- Smoked Brisket Hash with Roasted Potatoes, Poached Eggs, Peppers, and Onions (+$3/person)

CHOICE OF

- Bacon
- House Breakfast Sausage
- Chicken-Apple Sausage

CHOICE OF

- Traditional Hash Browns
- Roasted Breakfast Potatoes

CHOICE OF

- Brioche French Toast
- Buttermilk Pancakes
- Belgian Waffles

(SERVED WITH BUTTER AND WARM VERMONT MAPLE SYRUP)

OFFSITE/GRAB AND GO/ INDIVIDUAL

BREAKFAST TACOS | $31/dozen
All come on Flour Tortilla and Include Eggs and Cheese. Served with Fresh Salsa.

CHOICE OF

- Potato
- Refried Bean
- Bacon
- Chorizo
- Chicharron en Salsa Verde

BREAKFAST BURRITOS | $8/piece, Min. 10
All come on Flour Tortilla and Include Eggs, Potatoes, Whole Pinto Beans, and Cheese. Served with Fresh Salsa.

CHOICE OF

- Bacon
- Chorizo
- Smoked Brisket
- Chicharron en Salsa Verde
- Wild Mushrooms and Spinach

BREAKFAST SANDWICHES | $6/piece, Min 10

- Egg and Cheese English Muffin with Bacon, House Breakfast Sausage, or Mushroom and Spinach
- Egg and Cheese Biscuit with Bacon, House Breakfast Sausage, or Mushroom and Spinach
- Egg and Cheese on a Maple Hotcake with Bacon, House Breakfast Sausage, or Mushroom and Spinach

PERSONAL SIZE QUICHE | $4/piece, Min 10 AND MINI FRITTATA OFFERINGS | $31/dozen

- Spinach, Mushrooms, and Goat Cheese
- Roasted Tomato, Peppers, and Monterey Jack Cheese
- Bacon and Gruyere
- House Breakfast Sausage, Caramelized Onions, and Cheddar

CATERING

SANDWICHES

SANDWICHES

CATERING

BOXED LUNCHES | $15/box

Comes with chips and a cookie. Sub cookie for fruit (On All Boxes) for $1/box

(CHOOSE 3)

PORK

Thick Sliced Bacon, Heirloom Tomatoes, Avocado Aioli, Butter Lettuce on Toasted Sourdough

Ham and Brie, Fig Jam, Dijon, Arugula on a Baguette

Ham and Salami, Provolone, Olive Salad, Red Onion, Shredded Lettuce on Sesame bread

Cold Cut Trio, Coppa, Ham, Soppressata, Provolone, Oregano Aioli, Hot Cherry Peppers, Tomato Relish, and Shredded Lettuce on a Hoagie Roll

Cuban Roasted Pork Shoulder, Ham, Swiss Cheese, B&B Pickles, Dijon Mustard on Brioche Torta Bread

BEEF

Italian Beef, Shaved Short Rib, Giardiniera, Sliced Mozzarella, Spicy Aioli on a Hoagie Roll

Roast Beef, White Cheddar, Caramelized Onions, and Horseradish Mayo on an Onion Roll

Smoked Brisket, BBQ Aioli, Crispy Onions, Coleslaw on a Brioche Bun

Carne Asada, Monterey Jack, Chipotle Aioli, Curtido on Brioche Torta Bread

VEGETARIAN AND VEGAN

Marinated and Grilled Portobello Mushroom, Swiss Cheese, Butter Lettuce, Roasted Red Peppers, Balsamic-Onion Jam on Focaccia

Hummus, Cucumbers, Za'atar Roasted Tomatoes, Avocado, Spinach, Sunflower Seeds, in a Spinach-Herb Wrap (Vegan)

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Reduction, EVOO on Focaccia

Buffalo Style Tempeh – Spicy Tempeh with Vegan Ranch, Lettuce, Tomatoes, and B&B Pickles on a Hoagie Roll (Vegan)

Aloo Tikki Wrap, Pickled Vegetables, Cilantro Chutney, Roti

FROM THE SEA

Shrimp Salad, Avocado, Tarragon, Grapefruit, and Fresno Chili on Lightly Grilled Sourdough

Grilled Teriyaki Salmon, Romaine, Avocado, Lightly Pickled Cucumbers, Carrots, Radish Sprouts, Shiso on a Spinach-Herb Wrap

POULTRY

Cranberry-Apple Chicken Salad on a Croissant

Grilled Chicken, Bacon, Ranch Dressing, Monterey Jack, Pickled Red Onions, Butter Lettuce on Ciabatta

Grilled Chicken Caesar Wrap, Herbed Chicken Breast, Caesar Dressing, Romaine, Parmesan and Croutons in a Spinach-Herb Wrap

Thai Chicken Sandwich, Lemongrass-Ginger Marinated Chicken, Mango Slaw, Thai Basil-Lime Leaf Aioli

Turkey Pesto, Sliced Turkey Breast, Provolone, Roasted Tomatoes, Arugula, Basil Pesto on Multigrain Croissant

Turkey-Avocado, Avocado Mousse, Chipotle Aioli, Cheddar Cheese, Pickled Onions and Sprouts on Seeded Loaf

SANDWICH AND SALAD BUFFET | $20/person

Choice of 2 meat sandwiches, 1 veggie/vegan sandwich, 2 salads/veggie sides, 1 Chef's choice seasonal soup

SALAD/VEG OPTIONS

CAESAR SALAD
Romaine, Parmesan, Sourdough Croutons, Creamy Caesar Dressing

MIXED GREENS
Cucumbers, Tomatoes, Radishes, Roasted Red Peppers, Fines Herbs, House Balsamic Vinaigrette

COBB CHOPPED SALAD
Romaine, Cherry Tomatoes, Bacon, Pickled Onions, Hard-boiled Eggs, Blue Cheese Dressing

BEET SALAD
Roasted Beets, Arugula, Frisée, Herbed Goat Cheese, Toasted Hazelnuts, Orange-Balsamic Vinaigrette

KALE CRUNCH SALAD
Baby Kale, Farro, Jicama, Dried Cranberries, Toasted Almonds, Lemon Vinaigrette

SUNDRIED TOMATO PASTA SALAD
Spinach, Olives, Red Wine Vinaigrette

ROASTED ASPARAGUS WITH LEMON ZEST

LOADED POTATO SALAD
Bacon, Cheese, Scallions

FARRO SALAD
Seasonal Vegetables, Lemon Vinaigrette

ROASTED CURRY CAULIFLOWER

ROASTED HEIRLOOM CARROTS WITH CARROT TOP PESTO

CATERING

BOWLS

BOWLS

GRAIN BOWLS | $14/person

(CHOOSE 3)

MEDITERRANEAN VEGGIE BOWL
Farro, Falafel, Baby Kale, Marinated Eggplant, Cucumbers, Cherry Tomatoes, Red Onion, Feta, Kalamata Olives, Tzatziki

BEEF KOFTA BOWL
Israeli Couscous, Grilled Beef Kofta, Roasted Cauliflower, Marinated Chickpeas, Cucumbers, Cherry Tomatoes, Red Onions, Torn Mint, Lemon-Oregano Vinaigrette

SOUTHWEST BOWL
Quinoa, Peruvian Grilled Chicken, Arugula, Black Beans, Roasted Corn, Avocado, Cherry Tomatoes, Scallions, Cilantro-Jalapeño Dressing

VIETNAMESE VERMICELLI BOWL
Rice Noodles, Lemongrass Marinated Pork, Carrots, Daikon, Lettuce, Cucumbers, Fresh Herbs, Roasted Peanuts, Nuoc Cham

POKE BOWL
Sushi Rice, Sesame Marinated Ahi Tuna, Avocado, Edamame, Pickled Ginger, Carrots, Cucumbers, Green Onions, Furikake, Ponzu Vinaigrette

TURKEY COBB BOWL
Barley, Smoked Turkey, Chopped Romaine, Avocado, Cherry Tomatoes, Blue Cheese, Pickled Red Onion, Hard-boiled Eggs, House Ranch

ASIAN PEANUT BOWL
Udon Noodles, Roasted Chicken, Napa Cabbage, Sweet Corn, Carrots, Arugula, Cucumbers, Peanut-Hoisin Sauce

VEGAN SWEET POTATO BOWL
Spiced Sweet Potatoes, Quinoa, Pickled Red Onions, Crispy Garbanzo Beans, Golden Raisins, Cashews, Maple-Herb Vinaigrette

HARISSA CHICKEN BOWL
Harissa Marinated Chicken Breast, Moroccan Couscous, Feta, Massaged Kale, Sliced Cucumbers, Mediterranean Relish, Honey-Harissa Vinaigrette

ITALIAN CHICKEN BOWL
Grilled Chicken Breast, Orzo, Arugula, Radicchio, Roasted Broccoli, Mozzarella, Tomatoes, Basil Pesto

BLACKENED SHRIMP BOWL
Cajun Seasoned Shrimp, Farro, Avocado, Roasted Corn, Bell Peppers, Thinly Shredded Cabbage, Pecan Dressing

SALMON BOWL
Pesto Marinated Salmon, Lemon-Dill Cream, Orzo, Tomato Relish, Toasted Pine Nuts

CATERING

SNACK BREAKS

SNACK BREAKS

ANTIPASTI STATION | $12/person
Wild Mushroom Conserva, Grilled and Marinated Mixed Vegetables, Marinated Artichoke Hearts, Goat Cheese and Balsamic Peppadews, Marinated Bocconcini Mozzarella, Assorted Crostinis and Crackers

CHIP AND DIP STATION | $12/person
(CHOOSE 3)
Smoked Salmon
Spinach Artichoke
Roasted Poblano
Onion-Fennel
Walnut Romesco

Accompanied by Potato Chips, Pita Chips, Assorted Crackers, Crostinis, and Pretzels

CHEESE AND CHARCUTERIE | $18/person
Imported and Domestic Cheeses, Cured and Smoked Meats, Garden Vegetable Crudités, Creamy Herb Dip, Garnished with Dried Seasonal Fruits and Nuts, Crackers, Local Honey, Jams

MEDITERRANEAN MEZZE | $10/person
Chef's Seasonal Selection of Mediterranean Inspired Dips, Marinated Feta, Olives, Pita

INDOOR PICNIC | $12/person
Reuben, Turkey Club, Curried Chicken Salad, Pimento Cheese, Fig and Brie

BYO ENERGY MEDLEY | $8/person
Assorted Roasted Nuts, Dried Fruits and Berries, M&M's, Chocolate Chips, Roasted Sunflower Seeds, Flax Seeds, Chia Seeds, Toasted Coconut, House Granola

SIPS AND DIPS | $11/person
Café de Olla, French Roast Drip Coffee, European Drinking Chocolate, House Pan Dulce, Biscotti, Glazed Donut Holes, Fresh Strawberries, Blueberries, and Mandarin Oranges

HEALTHY REJUVENATION | $9/person
Whole Seasonal Fruit, Vegetable Crudités, Avocado Green Goddess, Mixed Nuts, Dried Fruit, House Made Juices

INNER CHILD | $8/person
Assorted Cookies, Brownies, Blondies, House Cereal Bars, Candy Bars, Sour Candies, Whole and Chocolate Milks, Sodas

PROTEIN POWERHOUSE | $9/person
Assorted Jerkies, Pork Rinds, Protein Bars, Hard-boiled Eggs, Roasted and Salted Edamame

AT THE MOVIES | $11/person
Assorted Popcorns, Boxed Candies, Hard Pretzels, Soft Pretzel Bites with Mustard Dip, Pickles, Tortilla Chips with Nacho Cheese Dip

THE BAR BAR | $7/person
Various Granola, Protein, and Fruit Bars

SNACKS À LA CARTE | $3/snack selection
Savory
Mini Hard Pretzels
Assorted Popcorn
Dry Roasted, Salted Nuts
Italian Olives
Hummus and Pita Chips

Sweet
Assorted Homemade Cookies
Brownies and Blondies
Assorted Cupcakes
Raspberry and Lemon Crumb Bars

Healthy
Dried Fruits, Nuts and Seeds
Whole Fruit
Granola Bars
Trail Mix
Crudité and Herb Dip
Seasonal Fruit and Berries
Power Bars and Energy Bars
Individual Yogurt Parfaits
Vegan Cookies

CATERING

PREMIUM BUFFETS

PREMIUM BUFFETS

CATERING

$45/PERSON

SALADS

(CHOOSE 2)

BABY BEET SALAD
Yuzu Kosho Yogurt, Arugula, Pumpkin Seed Butter, Preserved Lemon, Puffed Wild Rice

MIXED GREEN SALAD
Shaved Baby Vegetables, Roasted Red Peppers, Fines Herbs, Lemon Vinaigrette

PEAR AND PECORINO SALAD
Mixed Lettuces, Shaved Fennel, Plumped Currants, Pine Nuts, Balsamic

SHAVED BRUSSELS SPROUTS SALAD
Toasted Hazelnuts, Pecorino, Golden Raisins, Warm Bacon Vinaigrette

DESSERTS

(CHOOSE 2)

TIRAMISU CHOCOLATE TART

HORCHATA BREAD PUDDING

SWEET POTATO CHEESECAKE

CARROT PETIT FOUR

PROTEINS

(CHOOSE 2)

ROASTED AIRLINE CHICKEN BREAST
Herbed Jus

POTATO CRUSTED SNAPPER
Lemon Butter Sauce

GRILLED SALMON
Herbed Caper-Sherry Vinaigrette

COFFEE RUBBED TRI TIP
Black Garlic Chimichurri

SLOW BRAISED BEEF SHORT RIB
Red Wine Jus

ACCOMPANIMENTS

CHOICE OF POTATO PURÉE OR LEMON AND ROSEMARY ROASTED POTATOES

CHEF'S CHOICE OF PASTA SHAPE WITH 1 OF THE FOLLOWING:

Sundried Tomato Sauce - Blistered tomatoes and parm

Arugula Pesto - seasonal veg, lemon zest, pine nuts, and Texas Olive Oil

Vegetarian "Bolognese" – whipped ricotta, parsley

Arrabbiata – Calabrian Chile-Spiked Tomato Sauce, Chili Flakes, Pecorino

GF/Vegan Option - Gluten Free Pasta with Vegan "Alfredo" Sauce (contains nuts, +$1)

MIXED SEASONAL VEGETABLES

BREAD AND BUTTER

PREMIUM BUFFETS

CATERING

$35/PERSON

SALADS

(CHOOSE 1)

BABY BEET SALAD
Yuzu Kosho Yogurt, Arugula, Pumpkin Seed Butter, Preserved Lemon, Puffed Wild Rice

MIXED GREEN SALAD
Shaved Baby Vegetables, Roasted Red Peppers, Fines Herbs, Lemon Vinaigrette

PEAR AND PECORINO SALAD
Mixed Lettuces, Shaved Fennel, Plumped Currants, Pine Nuts, Balsamic

SHAVED BRUSSELS SPROUTS SALAD
Toasted Hazelnuts, Pecorino, Golden Raisins, Warm Bacon Vinaigrette

CHEF'S CHOICE DESSERT

PROTEINS

(CHOOSE 1)

ROASTED AIRLINE CHICKEN BREAST
Herbed Jus

POTATO CRUSTED SNAPPER
Lemon Butter Sauce

GRILLED SALMON
Herbed Caper-Sherry Vinaigrette

COFFEE RUBBED TRI TIP
Black Garlic Chimichurri

SLOW BRAISED BEEF SHORT RIB
Red Wine Jus

ACCOMPANIMENTS

CHOICE OF POTATO PURÉE OR LEMON AND ROSEMARY ROASTED POTATOES

MIXED SEASONAL VEGETABLES

BREAD AND BUTTER

CATERING

THEMED BUFFETS

THEMED BUFFETS

$22/PERSON

ASIAN

CHINESE SALAD

DRY FRIED GREEN BEANS AND EGGPLANT
with Garlic Sauce

MISO SALMON

VEGGIE FRIED RICE

TEX-MEX

LATIN CAESAR SALAD

CHICKEN FAJITAS

VEGGIE BORRACHO BEANS

SPANISH RICE

GRILLED VEGETABLES

TORTILLAS

ITALIAN

ITALIAN CHOPPED SALAD
Provolone, Pickled Peppers, Red Wine Vinaigrette

CHICKEN MARSALA

PESTO PASTA SALAD

ROASTED VEGETABLES

FOCCACIA

SALAD BAR

(BUILD YOUR OWN)

GREENS

Mixed Lettuces, Chopped Romaine, Frisée, Arugula, Seasonal Chicories

PROTEINS

Roasted Chopped Chicken, Chopped Bacon, Chopped Hard-boiled Eggs, Marinated Garbanzo Beans

TOPPINGS

Shredded Carrot, Marinated Cherry Tomatoes, Haricot Vert, Sliced Mixed Olives, Shaved Red Onions, Assorted Nuts and Seeds

DRESSINGS

Balsamic Vinaigrette, Lemon Vinaigrette, Blue Cheese Dressing

THEMED BUFFETS

$25/PERSON (*DESSERT ENHANCEMENT $3/PERSON)

BARBECUE

SMOKED TURKEY BREAST

PULLED PORK
(or Sub Smoked Brisket for +$6/person)

COLESLAW

BAKED BEANS

PICKLES

PARKER ROLLS

BANANA PUDDING PARFAITS*

SOUTHERN SPECIALTIES

SHREDDED COLLARD GREEN SALAD
Spiced Pecans, Pickled Apples, Cider Vinaigrette

BONELESS FRIED CHICKEN

BLACKENED REDFISH

LOADED POTATO SALAD

CORN SUCCOTASH

GARLIC AND HERB TEXAS TOAST

RED VELVET CUPCAKES*

AMERICANA

ICEBERG WEDGE SALAD
House Ranch, Cherry Tomatoes, Blue Cheese

BROCCOLI AND CHEDDAR SOUP

TRADITIONAL MEATLOAF WITH ONION GRAVY

GRILLED SALMON WITH LEMON CAPER SAUCE

SAUTEED GREEN BEANS

POTATO PURÉE

SEASONAL COBBLER*

CAJUN/CREOLE

MIXED GREEN SALAD
Fresh Raspberries, Chevre, Pumpkin Seeds, and Balsamic-Molasses Vinaigrette

CHICKEN AND ANDOUILLE PASTA "JAMBALAYA"

SHRIMP ETOUFFEE

BRAISED COLLARD GREENS

RED BEANS AND RICE

JALAPEÑO CORNBREAD

PRALINE BROWNIES*

SPANISH

MIXED GREENS SALAD
Spanish Olives, Sieved Eggs, Capers, Tomatoes, Cucumbers, Crispy Potatoes, and Sherry Vinaigrette

CHICKEN PAELLA
Spanish Chorizo and Saffron

GAMBAS AL AJILLO
Garlic Marinated Shrimp

GRILLED AND MARINATED VEGETABLES WITH ROMESCO

GARBANZOS A LA CATALAN
Spinach, Tomatoes, Raisins, and Pine Nuts

BASQUE CHEESECAKE*

MEDITERRANEAN

GREEK SALAD
Chopped Romaine with Cucumbers, Tomatoes, Olives, Feta, Lemon-Oregano Vinaigrette

SEASONAL HUMMUS
with Fresh and Toasted Pita

LEMON HERB GRILLED CHICKEN

BEEF KOFTA

GRILLED VEGETABLES
Cumin Vinaigrette

WARM COUSCOUS SALAD

HOUSE BAKLAVA*

CATERING

CLASSIC BUFFETS

CLASSIC BUFFETS

CATERING

$18/PERSON

CHEF'S CHOICE OF SALAD

DINNER ROLLS

PROTEINS

(CHOOSE 1)

SPICED SALMON
Carrot Ginger Purée

GRILLED HERB CHICKEN
Pesto

ROASTED PORK LOIN
White BBQ Sauce

SMOKED SIRLOIN
Horseradish Cream

VEGETARIAN OPTION AVAILABLE UPON REQUEST

ACCOMPANIMENTS

(CHOOSE 2)

SUNDRIED TOMATO PASTA SALAD

ROASTED BEETS
Tarragon and Preserved Lemon

LOADED POTATO SALAD

FARRO SALAD
Seasonal Vegetables and Lemon Vinaigrette

ROASTED CURRY CAULIFLOWER

ROASTED HEIRLOOM CARROTS

CATERING

TRAY PASS

TRAY PASS

CATERING

$14/PERSON/HOUR (SELECTION OF 4)
$20/PERSON/HOUR (SELECTION OF 6)

VEGGIE

Deviled Quail Eggs, Chives, Paprika

Seasonal Vegetable Empanadas, Spicy Tomato Sauce

Miniature Avocado Sopes, Roasted Corn Pico de Gallo

Burrata and **Sweet Pepper Crostini** with Avocado

Fresh Vegetable Spring Rolls, Sweet Chili Sauce

Tomato-Basil Bruschetta, Focaccia Crostini

Crispy Patatas Bravas, Smoked Paprika Aioli

Compressed Melon Skewers, Feta, Balsamic, Tarragon

Seasonal Vegetarian Arancini

POULTRY

Mini Chicken Tinga Tostadas, Queso Fresco, Crema, Cilantro

Mini Chicken Pot Pies, Crispy Leeks

Crispy Chicken Skins, Buffalo, Blue Cheese Mousse, Celery

Bite Sized Chicken Cordon Bleu, Ham, Alpine Cheese, Dijon Cream

Korean Fried Chicken Bao Buns, Gochujang, Pickled Cucumbers, Sesame

Duck Bao Buns, Hoisin, Scallions, Cucumbers

Butter Chicken Empanadas, Cilantro Chutney

Scotch Quail Eggs, Chicken Sausage, Ramen Egg, Tare

Tandoori Chicken Skewer, Mint Yogurt

Chicken Fried Quail Breast, Lemon Soubise

SEAFOOD

Crab Cakes, Herb Remoulade

House Smoked Salmon on Herb Blini, Dill Cream

Bite Sized Shrimp 'Takoyaki', Katsu Sauce, Spicy Mayo, Bonito Flake

Mini Lime Marinated Fish Tacos, Avocado, Micro Pico de Gallo

Spicy Tuna Tartare, Wonton Cups

Bite Sized Coconut Shrimp, Pineapple-Chipotle Chutney

Gulf Ceviche, Citrus-Soy, Cilantro, Red Onion, Quicos

Ahi Tuna Poke, Avocado, Green Onion, Sesame Marinade, Nori Cracker

Jerk Octopus Skewers, Sweet Potato, Lime-Pickled Onions

PORK & BEEF

Bacon Wrapped Dates, Saba

Mini Cubano Sandwiches, Roasted Pork, Mustard, Gruyere

Crispy Fingerling Potato Bites, Bacon Jam, Crème Fraîche

Bacon Boudin Balls, Pepper Jack, Hot Sauce Aioli

Traditional Beef Tartare, Baguette Crostini

Tiny Quesabirria Tacos, Consommé

Seasonal Meat Arancini

Crostini "Carbonara," Egg Jam, Peppercorn Bacon, Hot Honey, Pecorino

Black Bean Glazed Pork Riblets

CATERING

STATIONS

STATIONS

CATERING

STEAKHOUSE CLASSICS | $38/person

CRAB AND SHRIMP LOUIE
Avocado, Cocktail Sauce, Horseradish

WEDGE SALAD
Green Goddess, Tomatoes, Blue Cheese, Fines Herbs

CARVED PRIME NEW YORK STRIP STEAK
Bordelaise, Sundried Tomato Chimichurri

FLAME-GRILLED SPATCHCOCKED CHICKEN

POTATO GRATIN

ROASTED VEGETABLES

POT PIE BAR | $16/person

CLASSIC CHICKEN POT PIE

SMOKED SHORT RIB SHEPERD'S PIE

HUITLACOCHE POZOLE POT PIE

ITALIAN STATION | $19/person

CHEF'S CHOICE SEASONAL HOUSE MADE PASTA

BEEF BOLOGNESE LASAGNA

PESTO PASTA SALAD

ASSORTED ANTIPASTI

BRAISED TUSCAN KALE AND WHITE BEANS

HOUSE FOCACCIA WITH HERBS AND SEA SALT

GRILLED CHEESE & SOUP | $16/person

(CHOOSE 2)

CLASSIC GRILLED CHEESE
on Sourdough

SHORT RIB GRILLED CHEESE
with Caramelized Onions and Horseradish

TRUFFLED GRILLED CHEESE
with Fig Jam

HAM AND HAVARTI
with Whole Grain Mustard and Apple Chutney

CREAMY TOMATO SOUP

SEASONAL SOUP

STREET TACOS | $17/person

(CHOOSE 2)

SHORT RIB CARNE ASADA

ACHIOTE MARINATED CHICKEN

LIME GRILLED WHITE FISH

BEEF BIRRIA

PORK AL PASTOR

ELOTE CUP ENHANCEMENT $4/PERSON

CHARRO BEAN ENHANCEMENT $4/PERSON

COMES WITH

Corn and Flour Tortillas
Assortment of Salsas, Pico de Gallo, and Guacamole
Sour Cream
Cotija
Red Onions, Shredded Lettuce, Cilantro, and Jalapeños

FRITO PIE BAR | $14/person

TEXAS CHILI

VEGETARIAN THREE BEAN CHILI

COMES WITH

Shredded Cheddar Cheese
Sour Cream
Pickled Jalapeños
Cabbage Curtido
Chopped Red Onions
Cilantro
Green Onions

KUSHIYAKI (SKEWERS) STATION | $13/person

FLANK STEAK

COMES WITH

Ponzu and Yuzu Kosho
Chicken Thigh with Tare and Scallions
Seasonal Vegetable Skewers

STATIONS

CATERING

SLIDER STATION | $16/person
(CHOOSE 2 + CHEF'S SEASONAL VEGGIE)

SMASHBURGER SLIDERS
with Melty Cheese and III Sauce

CHICKEN FRIED STEAK SLIDERS
Raclette "Gravy"

BUFFALO CHICKEN SLIDERS
Ranch, Lettuce, Tomatoes

CHICKEN AND WAFFLE SLIDERS
with Calabrian Chili Honey

CARNITAS SLIDERS
Salsa Verde Aioli, Curtido Slaw

BLT SLIDERS
Slab Bacon, Heirloom Tomatoes, Baby Lettuce, Avocado Aioli

FRENCH FRIES
(In-house Only, Potato Chips and Dip Offsite)

SWEET POTATO FRIES
(In-house Only)

CREAMY COLESLAW

PAN-ASIAN | $21/person
(CHOOSE 2 PROTEINS)

SALT BAKED SIDE OF SALMON
with Ginger Scallion Sauce

KOREAN BBQ SHORT RIB
with Kimchi, Lettuce Cups, Sesame Cucumber Banchan, Carrots and Daikon

ORANGE CHILI CHICKEN
with Broccolini

DEEP FRIED WHOLE FISH
Aromatic Oil, Green Onions, Soft Herbs, Thai Chili (+$5/person)

PEKING DUCK 2 WAYS
Crispy Breast and Confit Legs with Hoisin, Green Onions, Carrots, Rice Crepe, Cucumbers, Chilies, Sesame, Bao Buns, Lettuce Cups (+$8/person)

COMES WITH

Chinese Cabbage Salad
Shelled Edamame with Togarashi
Chilled Peanut-Hoisin Noodles
Steamed Rice
Stir Fried Vegetables

MEDITERRANEAN STATION | $25/person
(CHOOSE 2 PROTEINS)

GROUND LAMB GYRO

ROTISSERIE STYLE BEEF SHAWARMA

CHICKEN SHAWARMA

GRILLED WHITE FISH KEBAB

FALAFEL
(Seasonal Fall/Winter Beet, Spring Pea, Summer Corn)

COMES WITH

Tzatziki, Toum, and Torshi (Mixed Pickles)
Sabzi (Herb, Feta Cheese, Radish)
Seasonal Hummus and Baba Ganoush
Basmati Rice with Dried Fruit, Lentils, and Shallots
Marinated Olives
Marinated Feta
Grilled Marinated Vegetables

NACHO BAR | $16/person
(CHOOSE 2 PROTEINS)

POLLO AL CARBON

BEEF PICADILLO

BEEF BRISKET BIRRIA

CRISPY SLOW COOKED CARNITAS

THREE BEAN CHILI

COMES WITH

Cheese Sauce
Shredded Cheddar Cheese
Refried Beans
Sour Cream
Guacamole
Pickled Jalapeños
Chopped Red Onions
Cilantro
Green Onions
Assorted Salsas and Pico de Gallo
House Tortilla Chips
Potato Flauta Enhancement $6/person

CATERING

SEATED

SEATED | PLATED AND SERVED

CATERING

FOR PRICING DETAILS, PLEASE CONTACT CATERING SALES MANAGER

SALADS

BABY BEET SALAD
Yuzu Kosho Yogurt, Arugula, Pumpkin Seed Butter, Preserved Lemon, Puffed Wild Rice

MIXED GREEN SALAD
Shaved Baby Vegetables, Roasted Red Peppers, Fines Herbs, Lemon Vinaigrette

PEAR AND PECORINO SALAD
Mixed Lettuces, Shaved Fennel, Plumped Currants, Pine Nuts, Balsamic

SHAVED BRUSSELS SPROUTS SALAD
Toasted Hazelnuts, Pecorino, Golden Raisins, Warm Bacon Vinaigrette

DESSERT

STICKY TOFFEE PUDDING
Oat Crumble, Almond Tuille, Butterscotch Ice Cream

EARL GREY PARFAIT
Espresso Cake, Chocolate Ganache, Raspberry Compote

SPICED CHAI MOUSSE
Caramel Apple Compote, Gingerbread Biscuit, Sumac Crumble

ENTREES

VEGETARIAN
Roasted Delicata Squash, Herbed Farro, White Bean Purée, Golden Rasin Agrodolce (Vegan)

Ricotta Gnudi, Tallegio Fondue, Smoked Date Purée, Sage, Almonds

FISH
Grilled Salmon, French Green Lentils, Apple, Frisée, Toasted Hazelnuts

Seared Snapper, Roasted Squash, Grilled Chicories, Pomegranate, Pipian Verde

Pan Roasted Grouper, Brown Butter Fennel, Potato Fondant, Bagna Cauda, Celery Salad

CHICKEN
Pan Roasted Chicken, Confit Mushrooms, Bruleed Cipolini Onions, Cauliflower Purée, Preserved Lemon, Rosemary Jus

Cold Smoked Crispy Chicken Thigh, Sweet Potato Purée, Braised Greens, Honey Gastrique

Seared Airline Chicken Breast, Roasted Winter Squash, Radicchio, Walnut, Saba

BEEF
Grilled Beef Tenderloin, Twice Baked Potato, Caramelized Brussels Sprouts, Bearnaise

Roasted New York Strip, Roasted Beets, Kale Chips, Smoked Yogurt, and Green Peppercorn Sauce

Beef Bolognese Lasagna di Rotolo, Texas Beef Sugo, Whipped Ricotta, Herbed Breadcrumbs

DUOS
Seared Chicken Breast and **Grilled Salmon**, French Green Lentils, Apple, Frisée, Toasted Hazelnuts

Pan Roasted Chicken and **Grilled Snapper**, Confit Mushrooms, Cipolini Onions, Cauliflower, Preserved Lemon, Rosemary Jus

Grilled Beef Tenderloin and **Roasted Salmon**, Twice Baked Potato, Caramelized Brussels Sprouts, Bearnaise

Pan Roasted Grouper and **Grilled Flat Iron Steak**, Brown Butter Seared Fennel, Potato Fondant, Bagna Cauda, Celery Salad

CATERING

GOOD FOOD. LESS WASTE.

CHECK OUT OUR WEBSITE TO LEARN MORE
iiicatering.com

CONTACT US
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