

ACT **3** CATERING
Special Events Menus
2017



Passionate Food - Amazing Service



LEGEND

NEW New

GF Gluten Free

DF Dairy Free

♥ Vegan

Who we are

ACT 3 Catering has been serving the Greater Seattle and Tacoma area for over 30 years. We are a family owned and operated business welcoming you to share with us our passion for great food & service.

At ACT 3 Catering we have a complete team of enthusiastic and hardworking individuals that will work together with you to create a memorable event.

We offer a variety of different services: Buffet, Family Style, Plated & Stationed Menus.

When we staff your event, our menus include China or High-end Disposable Plates, Flatware & Paper Napkins. As a complimentary service for staffed events- we also include coordinating linens & décor for your buffet.

If you are needing linens or equipment for your event, we can coordinate that for you as well!



ACT **3** CATERING

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Special Events Buffet Menus

"The Primo" Buffet Menu - \$15

Salad

Classic Caesar Salad

Romaine hearts, house made croutons, Caesar dressing & shaved parmesan

Entrée

Penne Pasta and Fresh Cheese Tortellini

Choice of two sauces: Classic Marinara, Creamy Garlic Alfredo,
Traditional Pesto OR Meat Marinara

Sides

Seasonal Fresh Fruit Display **OR** Sautéed Seasonal Vegetables
Honey Buttered Rolls with butter

Optional Additions to Menu:

Homestyle Meatballs- \$4.00

Italian Sausage- \$4.00

Sliced Grilled Chicken- \$3.00

Grilled Prawns- \$5.00

Signature Buffet Menu - \$17

Salad

Fresh Garden Salad with assorted dressings **OR** Classic Caesar Salad

Entrée - Select 1

Signature Grilled Lemon Chicken

Garlic Rosemary Chicken  

Fresh Basil Chicken

Champagne Chicken

Sides- Select 2

Garlic Mashed Potatoes

Rice Pilaf

Penne Pasta w/ Garlic Butter Sauce

Sautéed Seasonal Vegetables

Includes:

Honey Buttered Rolls w/ butter

Fall/Winter Buffet Menu - \$23
(available October -April)

Salad- Select 1

Harvest Greens Salad ^{GF}

Fresh sliced pears, caramelized walnuts, gorgonzola, dried cranberries
w/ a Champagne vinaigrette

Seasonal Kale Salad ^{GF}

Fresh kale, grape tomatoes, diced beets, red pepper,
goat cheese w/ a Poppyseed vinaigrette

Entrées- Select 2

Braised Beef Tips

Tender beef seared and braised in a burgundy demi-glace

Chicken Marbella ^{GF} ^{DF}

Marinated bone in chicken thighs– oven roasted
With capers, olives, stone fruit & brown sugar

Roasted Pork Loin ^{GF} ^{DF}

Finished with apricot glaze

Sides- Select 2

Garlic Mashed Potatoes

Sweet Potato Wedges

Fresh Cheese Tortellini w/ Roasted Red Pepper Pesto

Sautéed Seasonal Vegetables

Roasted Root Vegetables

Includes:

Honey Buttered Rolls with butter

Brunch Buffet Menu - \$22

Entrées- Select 1

Brunch Strata

Fresh eggs, diced ham, cheese, broccoli & onions

OR

French Country Quiches- Choice of 2

(1-50 guests: individual sized quiches- Over 50 guests: 9" pre-sliced pie cut quiches)

Lorraine- hickory smoked bacon, sautéed onions & Gruyere cheese

Florentine- fresh spinach, sautéed onions, sundried tomatoes & Gruyere cheese

Seafood – crab, shrimp, sautéed onions, asparagus & Gruyere Cheese

Breakfast Meats- Select 1

Sliced Honey Ham

Link Sausage

Hickory Smoked Bacon

Includes:

Egg Dipped Cinnamon French Toast

With warm maple syrup & butter

Home style Country Potatoes

Chef's Pasta Salad OR Quinoa Salad

Assortment of Baked Goods

Gourmet breads, pastries, croissants & scones

Classic Barbecue Buffet Menu - \$23

Salad

Fresh Garden Salad ^{DF}

Served with assorted dressings (choice of 3)

Entrées- Select 2

Signature Baby Back Ribs ^{DF}

Smoked baby back ribs
glazed with barbecue sauce

BBQ Chicken ^{DF}

Whole bone in chicken pieces- fire grilled
& glazed with barbecue sauce

Chef's Country Fried Chicken

Beef Barbacoa- served w/ BBQ sauce

Sides- Select 3

Southern Style Coleslaw

Traditional Baked Beans

Act 3 Swiss Mac - n - Cheese

Mashed Potatoes

Chef's Pasta Salad

Homestyle Potato Salad

Seasonal Fresh Fruit Platter

Corn on the Cob – w/ creamy butter (SEASONAL ITEM)

Watermelon Wedges (SEASONAL ITEM)

Includes:

Honey Buttered Rolls OR

House Cornbread Muffins with honey butter

Tuscan Buffet Menu - \$22

Salad

Classic Caesar Salad

Romaine hearts, house made croutons and Caesar dressing & shaved parmesan

OR

Caprese Insalada- Additional \$1.00 per person

Entrées - Select 2

Chicken Parmesan

Boneless chicken breast lightly breaded, topped with marinara & melted mozzarella

Garlic Rosemary Chicken (GF) (DF)

Fired grilled boneless breast of chicken marinated with fresh herbs

Chicken Marsala

Lightly floured boneless chicken breast sautéed with shallots & mushrooms in a Marsala sauce

Chicken Cacciatore (GF) (DF)

Bone in chicken simmered in a mushroom & sweet bell pepper tomato sauce with fresh herbs

Fresh Locally Made Raviolis

Goat cheese/caramelized onion, butternut squash OR wild mushroom ravioli
w/ your choice of sauce

Sauce choices: Bolognese, Classic Marinara, Creamy Alfredo, Pesto or Creamy Pesto

Classic Deep Dish Lasagna

Italian sausage, ground beef, garlic marinara, béchamel sauce, ricotta & mozzarella cheese

Vegetarian Lasagna

Grilled vegetables, fresh herbs, garlic marinara, béchamel sauce, ricotta & mozzarella cheese

Eggplant Parmesan

Lightly breaded sliced eggplant with marinara & fresh mozzarella

Sides

Grilled Antipasto Platter

Seasonal Fresh Fruit Display

Includes:

Honey Buttered Rolls and Rustic Breads with butter

Chef's Classic Buffet Menu - \$24

Salad - Select 1

Classic Caesar Salad

Romaine hearts, house made croutons,
Caesar dressing & shaved parmesan

Wild Field Greens Salad^{GF}

Spring greens with gorgonzola cheese, candied walnuts,
sun dried cranberries, fresh strawberries w/ a raspberry vinaigrette

Entrées- Select 2

Grilled Filet Medallions^{GF}

Beef Medallions char grilled and finished with a wild mushroom
and roasted shallot demi-glace

Fire Grilled Flank Steak^{GF}

finished with a garlic infused cilantro lime butter OR chimichurri sauce

Signature Fresh Basil Chicken

Oven roasted boneless chicken breast finished with a light creamy fresh basil sauce

Champagne Chicken

Boneless chicken breast parmesan crusted, pan seared & served with Champagne cream sauce

Garlic Rosemary Chicken^{GF DF}

Grilled boneless breast of chicken-marinated w/ fresh herbs

Sides- Select 3

Garlic Mashed Potatoes

Chef's Baked Swiss Mac-n-Cheese

Penne Pasta w/ Creamy Alfredo OR Classic Marinara Sauce

Wild Rice Pilaf

Roasted Fingerling Potatoes

Sautéed Seasonal Vegetables

Haricot Vert OR Fresh Grilled Asparagus -Additional \$1.00 per person

Includes:

Honey Buttered Rolls & Rustic Breads with butter

Creekside Buffet Menu - \$26

Salad - Select 1

Classic Caesar Salad

Romaine hearts, house made croutons, Caesar dressing & shaved parmesan

Fresh Baby Arugula Salad^{GF}

Baby arugula with fresh parmesan, shaved fennel, sun dried cranberries, pine nuts w/ a Champagne vinaigrette

Entrées- Select 2

Grilled Filet Medallions^{GF}

w/ sautéed wild mushrooms & demi-glace

Braised Beef Tips

Tender beef seared and braised in a burgundy demi-glace

Fresh Rockfish^{GF}

Lightly breaded & pan seared. Finished w/ lemon butter sauce

OR

Grilled Fillet of Salmon^{GF}

Fire grilled & finished w/ a lemon dill butter sauce

Sides- Select 2

Garlic Mashed Potatoes

Wild Rice Pilaf

Roasted Fingerling Potatoes

Sautéed Seasonal Vegetables

Steamed Broccolini w/ garlic butter sauce

Includes:

Honey Buttered Rolls & Rustic Breads with butter

Spring/Summer Buffet Menu - \$25

(available May-September)

Salad - Select 1

Caprese Insalada®

Taboulleh Salad®

Entrées- Select 2

Mediterranean Chicken®

Grilled boneless breast of chicken
Topped w/ Mediterranean relish

OR

Signature Grilled Lemon Chicken

Grilled chicken breast
Finished w/ Terri D's signature lemon sauce

Wild Caught Fillet of Salmon®

Finished w/ a fresh raspberry butter sauce

Sides- Select 2

Steamed Baby Red Potatoes

w/ butter & fresh herbs

Israeli Cous Cous Pilaf

Fresh Broccolini w/ garlic butter

Grilled Asparagus

Includes:

Honey Buttered Rolls and Rustic Breads with butter

South of the Border Buffet Menu - \$24

Salad- Select 1

Southwest Salad

Crisp romaine, cucumbers, black beans,
corn, tomatoes, red onion, & tortilla strips
w/ signature southwest dressing

“Cabo” Salad

Mixed greens, Jicama, diced tomatoes, cilantro & mandarin oranges
Served w/ honey lime vinaigrette

Entrées- Select 2

Carne Asada

Traditionally marinated flank steak, char grilled

Chef’s Chili Verde

Tender pork slowly braised with tomatillos & peppers

Baja Street Tacos

Fish & Shredded chicken
Sour cream coleslaw, mango salsa, avocado sauce,
Chopped onions, cilantro & lime wedges

Sides- Select 3

Mexican Rice Pilaf

Cilantro Lime Rice

Traditional Refried Beans

Seasoned Black Beans

Seasonal Fruit Display

Includes:

House baked Jalapeno Corn Muffins with honey butter

OR

Yellow & Blue Corn Chips

Served w/ Fresh Salsa

Pacific Rim Buffet Menu - \$26

Salad- Select 1

Pacific Rim Salad ^{DF}

Watercress, Napa cabbage, mandarin oranges, red/yellow peppers, roasted cashews, wonton strips & sesame vinaigrette

Asian Noodle Salad ^{DF}

Entrées - Select 2

Hawaiian Style Jerk Chicken ^{GF} ^{DF}

Boneless breast of chicken fire grilled, served with a fresh tropical salsa

Asian Marinated Flank Steak ^{DF}

Flank Steak char grilled with a ginger soy glaze

Grilled Fillet of Salmon ^{GF}

Fresh Salmon fire grilled, finished with a sweet Thai chili butter

Sides- Select 2

Jasmine Rice

Coconut Rice

Sesame Green Beans (Seasonal Item)

Stir Fried Vegetables

Seasonal Fresh Fruit Display

Includes:

Honey Buttered Rolls & Rustic Breads with butter

Northwest Specialties Buffet- \$35

Select 2 Signature Tray Passed Hors D 'Oeuvres- from our menu

Salad - Select 1

Wild Field Greens Salad

Spring greens with gorgonzola cheese, candied walnuts,
sun dried cranberries, fresh strawberries w/ a raspberry vinaigrette

Fresh Baby Arugula Salad ^{DF}

Baby arugula with shaved parmesan, shaved fennel,
sun dried cranberries, pine nuts w/ a Champagne vinaigrette

Seasonal Kale Salad

Fresh kale, grape tomatoes, tricolor beets, diced red pepper,
goat cheese w/ a Poppy seed vinaigrette

Entrées- Select 2

Carved Roast Prime Rib

Hand Carved Prime Rib
Served demi-glace and creamy horseradish

Carved New York Strip

Hand Carved NY strip
Served with a brandy cream sauce

Wild King Salmon

Wild Caught Northwest King Salmon
Served with lemon dill butter sauce OR Honey mustard sauce ^{GF}

Grilled Jumbo Prawns ^{GF}

Jumbo prawns- garlic marinated and served with lemon dill butter sauce

Fresh Halibut Fillet ^{GF}

(SEASONAL ITEM-ADDITIONAL COST/MARKET PRICE)

Menu continued next page

Sides- Select 2

Roasted Fingerling Potatoes

Loaded Mashed Potatoes

Mashed with sour cream, cheese, chives and bacon

Quinoa Salad

With almonds, sun dried cranberries, feta cheese,
parsley in a sweet vinaigrette

Haricot Vert

French green beans in garlic butter

Fresh Grilled Asparagus

Includes:

Honey Buttered Rolls & Rustic Breads w/ butter

Plated Dinner Menu- \$42

Select any Two Signature Tray Passed Hors D 'Oeuvres-
from our appetizer menu list

Salad - Select 1

Wild Field Greens Salad ^{GF}

Spring greens with gorgonzola cheese, candied walnuts,
sun dried cranberries, fresh strawberries w/ a raspberry vinaigrette

Fresh Baby Arugula Salad ^{GF} ^{DF}

Baby arugula with shaved parmesan, shaved fennel,
sun dried cranberries, pine nuts w/ a Champagne vinaigrette

Entrée Selections - Select 2-3:

Chefs Cut Filet Mignon ^{GF} ^{DF}

Tender Filet Mignon char grilled to medium rare served with roasted shallot demi-glace

Classic Cut New York Steak ^{GF}

NY Steak char grilled to medium and finished with a blue cheese butter

Roasted Half Chicken ^{GF} ^{DF}

Seasoned half chicken finished with a roasted shallot demi-glace

Grilled King Salmon Fillet ^{GF}

Fresh Northwest King Salmon fire grilled - finished with a lemon dill butter sauce

Cannellini Bean Stuffed Portobello Mushroom ^{GF}

Grilled Portobello stuffed with tender cannellini beans,
roasted garlic, tomatoes & topped w/ fresh mozzarella

Menu continued next page

Side Dishes- Select 2

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Haricot Vert

French green beans in garlic butter

Fresh Grilled Asparagus

Includes Tableside baskets lined & filled with:
Honey Buttered Rolls and Rustic Breads with butter

Vegetarian/Vegan Entrée Options

Available to substitute (no charge) or
add on to any menu for \$6.00 each

Grilled Portobello Mushroom®

Layered with cannelloni beans, roasted tomatoes, roasted garlic,
fresh spinach & topped w/ fresh mozzarella
(Mozzarella may be removed for Vegan entrée)

Sweet Bell Pepper® **DF**

Roasted red bell pepper filled w/ quinoa & roasted seasonal vegetables

Eggplant Parmesan

Polenta Caponata®

Polenta cake topped with eggplant caponata

Fresh Locally Made Raviolis

Wild Mushroom Ravioli

Goat Cheese/Caramelized Onion Ravioli

Butternut Squash Ravioli

with choice of sauce(s)

Children's Buffet Menu - \$10.00

(minimum of 10 kids -ages 10 & under)

Entrees- Select 2

Mac -n- Cheese

Chicken Strips

Grilled BBQ chicken breast  

Kids Burger

Includes:

Waffle Fries w/ ketchup
Carrot Sticks w/ ranch dip
Seasonal Sliced Fruit
Assorted Juices