


ACT **3** CATERING
Special Events
Menus 2016-2017



Passionate Food - Amazing Service



LEGEND

-  New
-  Gluten Free
-  Dairy Free
-  Vegetarian
-  Vegan
-  Contains SOY

Who we are

ACT 3 Catering has been serving the Greater Seattle and Tacoma area for over 25 years. We are a family owned and operated business welcoming you to share with us our passion for great food at an affordable price.

At ACT 3 Catering we have a complete team of enthusiastic and hardworking individuals that work together to create and deliver quality food with top-notch service.



ACT **3 CATERING**

15665 Nelson Place

Tukwila, WA 98188

Phone: (425) 251-9102

Fax: (425) 251-0845

info@act3catering.com

www.act3catering.com

Special Events Buffet Menus

"The Primo" Buffet Menu - \$16

Salad

✓ **Classic Caesar Salad**

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

Entrée

Penne pasta and fresh locally made Cheese Tortellini

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

Sides

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

Signature Buffet Menu - \$18

Salad

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

Entrée – Select 1

Signature Lemon Chicken

Garlic Rosemary Chicken

Fresh Basil Chicken

Champagne Chicken

Sides- Select 2

✓ **Garlic Mashed Potatoes**
Rice Pilaf

✓ **Sautéed Seasonal Vegetables**
Honey Buttered Rolls w/ butter

Fall/Winter Buffet Menu - \$22

(available October -April)

Salad- Select 1

✓ **Traditional Spinach Salad**
with bacon dressing

✓ **Harvest Greens Salad**
w/ pears, caramelized walnuts, gorgonzola, dried cranberries
Champagne vinaigrette

Entrées- Select 2

Braised Beef Tips
Tender beef seared and braised in a burgundy demi-glace

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

Roasted Pork Loin
With apricot glaze

Sides- Select 2

✓ **Garlic Mashed Potatoes**
✓ **Sweet Potato Wedges**
✓ **Sautéed Seasonal Vegetables**
Honey Buttered Rolls with butter

Classic Brunch Buffet Menu - \$21

Select 1 Entrée:

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

Choice of 2 Breakfast Meats:

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

Country Barbecue Buffet Menu - \$23

Salad

✓ Fresh Garden Salad
with assorted dressings

Select Two Entrées

Signature Baby Back Ribs

Smoked baby back ribs
glazed with barbecue sauce

BBQ Chicken

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

Chef's Country Fried Chicken

Smoked Beef Brisket- served w/ BBQ sauce

Sides- Select 3

✓ Southern Style Coleslaw

Traditional Baked Beans

Act 3 Mac - n - Cheese

✓ Mashed Potatoes

✓ Chef's Pasta Salad

✓ Homestyle Potato Salad

✓ Seasonal Fruit Display

✓ 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 - \$26

Select 2 - Tray Passed Hors D'Oeuvres:

Signature Stuffed Mushrooms

✓ **Caprese Skewers**

✓ **Mediterranean Pita Points**

✓ **Rustic Tomato Bruschetta**

Salad

✓ **Classic Caesar Salad**

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

Entrées – Select 2

Chicken Parmesan – boneless chicken breast lightly breaded, topped with marinara and melted mozzarella

Garlic Rosemary Chicken – boneless breast of chicken marinated with fresh herbs and fire grilled

Chicken Marsala – boneless chicken breast lightly floured, sautéed with shallots and mushrooms in a sweet Marsala sauce

Chicken Cacciatore 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: Classic Marinara, Creamy Alfredo, Pesto or Creamy Pesto

Classic Deep Dish Lasagna – Italian sausage, ground beef, garlic marinara, béchamel sauce, ricotta and mozzarella cheese

✓ **Vegetarian Lasagna** – with fresh grilled vegetables, fresh herbs, garlic marinara, béchamel sauce, ricotta and mozzarella cheese

✓ **Eggplant Parmesan** – lightly breaded sliced eggplant with marinara and fresh mozzarella

Sides

✓ **Marinated Grilled Vegetable and Antipasto Display**

✓ **Seasonal Fruit Display**

Honey Buttered Rolls and Rustic Breads with butter

Chef's Classic Buffet Menu - \$26

Choice of 2 Tray passed Hors D'Oeuvres OR Artisanal Cheese Display

Signature Stuffed Mushrooms

✓ **Pear Cambozola Crostini**

✓ **Rustic Tomato Bruschetta**

Twice Baked Potato Bites

OR

Stationed Artisanal Cheese Display

Artisan cheeses, nuts, stone fruit, grapes and crackers

Salad - Select 1

✓ **Classic Caesar Salad**

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

✓ **Wild Field Greens Salad**

Spring greens with gorgonzola cheese, candied walnuts,
sun dried cranberries, fresh strawberries and raspberry vinaigrette

Entrées- Select 2

Grilled Filet Medallions

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

Fire Grilled Flank Steak

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

Sides- Select 2

✓ **Garlic Mashed Potatoes**

Chef's Baked Swiss Mac-n-Cheese

Wild Rice Pilaf

✓ **Roasted Fingerling Potatoes**

✓ **Sautéed Seasonal Vegetables**

Includes:

Honey Buttered Rolls & Rustic Breads with butter

Creekside Buffet Menu - \$28

Choice of 2 Tray Passed Hors D'Oeuvres OR Artisanal Cheese Display

Tenderloin Beef Crostini

NEW

Thai Spiced Chicken Sugar Cane Skewer – served w/ Sweet chili sauce

Grilled Prawn Skewers

✓ Mediterranean Pita Points

OR

Stationed Artisanal Cheese Display

Artisan cheeses, nuts, stone fruit, grapes and crackers

Salad – Select 1

✓ Classic Caesar Salad

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

✓ Wild Field Greens Salad

Spring greens with gorgonzola cheese, candied walnuts, sun dried cranberries, fresh strawberries and raspberry vinaigrette

Entrées- Select Two

Filet Medallions

w/ sautéed wild mushrooms & demi glace

Fresh Rockfish

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

OR

Grilled Fillet of Salmon

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 - \$28

(available May-September)

Choice of 2 Tray Passed Hors D'Oeuvres

Caprese Skewers

Jerk Chicken Skewers w/ tropical mango salsa

✓ House made Hummus w/ grilled pita points

✓ English Pea Crostini

Salad – Select 1

✓ Tabouleh Salad

✓ Seasonal Kale Salad

Fresh kale, grape tomatoes, tricolor beets, diced red pepper,
goat cheese w/ Champagne vinaigrette

Entrées

Mediterranean Chicken

Grilled boneless breast of chicken

Topped w/ Mediterranean relish

Wild Caught Fillet of Salmon

Finished w/ a fresh raspberry butter sauce

Sides- Select 2

✓ Steamed Baby Red Potatoes

w/ butter & fresh herbs

✓ 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 - \$29

Hors d' Oeuvres

Fresh Yellow and Blue Corn Chips

Served with house made Guacamole,
Grilled Corn & Black Bean Relish and Fresh Salsa

Or Add:

NEW **Chef Mario's Spicy Bacon Wrapped Prawns- additional \$3.00 pp**

Salad

Southwest Salad

Crisp romaine, cucumbers, black beans,
corn, tomatoes, red onion, and tortilla strips

Entrées- Select 2

Carne Asada

Traditionally marinated flank steak, char grilled

NEW **Chef's Chili Verde**

Tender pork slowly braised with tomatillos and 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

Pacific Rim Buffet Menu - \$29

Select - 2 Tray Passed Hors D 'Oeuvres:

Coconut Prawns

Crispy Vegetable Spring Rolls

Crab Rangoon

Ahi Poke Crisp

 Thai Chicken Sugar Cane Skewer w/ sweet chili sauce

Salad

 **Pacific Rim Salad**

Watercress, Napa cabbage, mandarin oranges, red/yellow peppers,
roasted cashews and sesame vinaigrette

Entrées – Select 2

Hawaiian Style Jerk Chicken

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

Asian Marinated Flank Steak

Flank Steak char grilled with a ginger soy glaze

Grilled Fillet of Salmon


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

Sides- Select 3

Jasmine Rice

 **Sesame Green Beans (Seasonal Item)**

Asian Noodle Salad

 **Stir Fried Vegetables**

Includes:

Honey Buttered Rolls & Rustic Breads with butter

Northwest Specialties Buffet- \$35

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

Salad – Select 1

Wild Field Greens

Spring greens with gorgonzola cheese, candied walnuts, sun dried cranberries, fresh strawberries and raspberry vinaigrette

Fresh Baby Arugula Salad

Baby arugula with shaved parmesan, shaved fennel, sun dried cranberries, pine nuts and champagne vinaigrette

Seasonal Kale Salad

Fresh kale, grape tomatoes, tricolor beets, diced red pepper, goat cheese w/ Champagne 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

Grilled Jumbo Prawns

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

Fresh Halibut Fillet

(SEASONAL ITEM-ADDITIONAL COST/MARKET PRICE)

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 champagne vinaigrette

Haricot Vert

French green beans in garlic butter

Fresh Grilled Asparagus

Includes:

Honey Buttered Rolls & Rustic Breads w/ butter

Elegant Plated Dinners - \$42

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

Salad – Select 1

Wild Field Greens Salad

Spring greens with gorgonzola cheese, candied walnuts,
sun dried cranberries, fresh strawberries and raspberry vinaigrette

Fresh Baby Arugula Salad

Baby arugula with shaved parmesan, shaved fennel,
sun dried cranberries, pine nuts and champagne vinaigrette

Entrée Selections – Select 2-3:

Client to provide meal count & meal designation cards

Chefs Cut Filet Mignon

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

Classic Cut New York Steak

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

Roasted Half Chicken

Seasoned half chicken finished with a roasted shallot demi-glace

Grilled King Salmon Fillet

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

Cannellini Bean Stuffed Portobello Mushroom

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

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 Entrée Options

Available to substitute or add on to any menu

✓ **Grilled Portobello Mushroom**

Layered with cannelloni beans, roasted tomatoes, roasted garlic, fresh spinach & topped w/ fresh mozzarella

✓ **Sweet Bell Pepper**

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

Select 2 Entrees

Mac -n- Cheese

Chicken Strips

Grilled BBQ chicken breast

Kids Burger

Includes:

- ✓ **Crispy Potato Triangles w/ ketchup**
- ✓ **Carrot Sticks w/ ranch dip**
- ✓ **Seasonal Sliced Fruit**
- ✓ **Assorted Juices**