

3 D'S CATERING

TAILORING TO ALL OCCASIONS

3 D's offers a seamless mealtime solution, we prepare and deliver to your workplace or home. The lunch package you choose, will ensure satisfaction to your employees, customers or friends

The

COLD SANDWICH PLATTERS & SIDES

Sandwich Platter Choices

CHICKEN SALAD

Chopped white and dark grilled Chicken spiced with 3 D's Seasoning mixed in mayonnaise, topped with Lettuce and Tomato

TUNA SALAD

Flaked Albacore all white Tuna spiced with 3 D's Seasoning mixed in mayonnaise, topped with Lettuce and Tomato

TURKEY & CHEDDAR

Fresh sliced Turkey breast with Cheddar Cheese, Lettuce, Tomato & Garlic Mayonnaise

HAM & SWISS

Baked Ham with Swiss Cheese, Dijon Mustard, Lettuce Tomato & Onion

ITALIAN COLD CUTS

Genoa Salami, Capicola, Cooked Salami, Mortadella & Provolone Cheese with Lettuce, Tomato, Onion & House Seasoned Oil & Vinegar Dressing

ALL AMERICAN

Ham, Roast Beef, Turkey with American Cheese, Lettuce, Tomato and Onion

ROAST BEEF & AMERICAN

Slow cooked seasoned Beef with American cheese, Lettuce, Tomato & Onion

VEGGIE

Lettuce, Tomato, Carrots, Cucumber, Onion, Black Olives and Banana Peppers. Choice of dressing

Sandwiches are made in our signature Sub Rolls or can be crafted on White, Wheat, Spinach Wraps or Kaiser Rolls as well as a variety of all

Side Dish Choices

GARDEN SALAD

Lettuce, Tomato, Carrots, Cucumber, Onion, Black Olives, Green Pepper and Croutons

POTATO SALAD

Yukon Gold Potatoes cooked to perfection, seasoned, diced and folded in our Mayonnaise Sour Cream blend

MACARONI SALAD

Elbow Pasta mixed with our Signature seasoned Mayonnaise blend

PASTA SALAD

Shell Pasta mixed with our Signature House Oil and Vinegar seasoned blend

FRESH FRUIT SALAD

Assorted fresh Strawberry, Blueberry, Cantaloupe, Melon, Pineapple and Grapes

CRISPY COLE SLAW

3 D's No Mayonnaise Cole Slaw Dressing

ASSORTED BAGS OF CHIPS

Herr's multi grain, plain, rippled and flavored chips

DESSERT PLATTER

Choice of 3 kinds of Cookie tray, Brownie tray or assorted Cake tray

Paper plates, napkins, plastic utensils and *condiments as well as soft drinks and water are available.

Please plan ahead and book your party a minimum of 48 hours in advance.

10 person minimum

*condiments included

HOT BUFFETS & SIDES

Main Dish Choices

BAKED LASAGNA MEAT OR VEGGIE

Meat Lasagna with Sausage & Meatball. Veggie Lasagna with Spinach, Chopped Broccoli and Mushrooms

SAUSAGE PENNE IN CREAM SAUCE

Sliced Sweet Italian Sausage over Penne Pasta mixed in a creamy seasoned White Sauce - add Broccoli

SHRIMP FETTUCCINI IN GARLIC SAUCE

Jumbo Seasoned Sea Shrimp sautéed in a Buttery Garlic Sauce over Fettuccini Noodles

SPAGHETTI & MEATBALLS

Traditional favorite. Olde World Italian Meatballs in our House made Marinara Sauce over Spaghetti Noodles

CHICKEN PARMIGIANA

Hand sliced fresh chicken breast, seasoned breading and pan fried. Topped with Marinara and Mozzarella cheese

SAUSAGE ONIONS & PEPPERS

Slow baked Italian Sausage with Sautéed sweet Onions and Peppers - Sweet, Hot or mixed Italian Sausage

STEAK TIP TERIYAKI

Sirloin Tips marinated in a smooth Teriyaki Sauce cooked to perfection

BAKED SEASONED CHICKEN

Mix of breast and thighs cooked low and slow seasoned with fresh herbs and spices.

CHICKEN CORDON BLEU

Roasted Chicken filled with Country Ham, fine Swiss Cheese, topped with 3 D's in store cream sauce

PORK TENDERLOIN

Choice of Barbecue, Lemon Pepper, Smoked or Creole, Cooked to perfection

All main dishes are available in full or half trays and come with Buttery Breadsticks or Dinner Rolls

Side Dish Choices

CHEESY POTATO

Shredded Yukon Gold Potatoes and Onion mixed in a creamy Sour Cream, Butter and Cheddar Cheese Sauce

ROASTED RED POTATOES

Diced skin on Red Potatoes baked in our house Olive Oil and Butter Sauce

ROASTED GARLIC MASHED POTATOES

Yukon Gold Potatoes cooked to perfection then whipped in our Garlic Butter Sauce

SWEET POTATO MEDLEY

Roasted Sweet Potatoes with Sweet Yellow Peppers and Sweet Onions in our Ginger Sauce

LOADED PIEROGIS

Sautéed Pierogis in our Oil & Butter Sauce topped with Cheddar cheese, Sour Cream, Bacon Chunks & Green Onion

RICE PILAF

Basmati long grain rice seasoned with Rosemary, Basil, Salt & Pepper cooked in Chicken Broth

ORANGE GLAZED BABY CARROTS

Fresh Baby Carrots Sautéed in in Fresh Squeezed Orange Juice and Brown Sugar

MIXED VEGETABLE PRIMAVERA

Carrots, Zucchini, Squash, Onion, Bell Peppers and Cherry Tomatoes in our House Primavera

3D'S STYLE CORN ON THE COB

Grilled Corn on the Cob with a touch of Mayonnaise sprinkled lightly with Cayenne and Heavy with Parmesan Cheese

GARDEN SALAD

Lettuce, Tomato, Carrots, Cucumber, Onion, Black Olives, Green Pepper and Croutons

3 D'S HOUSE SALAD

Romaine Lettuce, Walnuts, Grape Tomatoes, Scallions, House made Garlic Croutons sprinkled with shaved Parmesan Cheese & Dressing

Plastic plates, napkins, plastic utensils and beverages are available.

Please plan ahead and book your party a minimum of 3 day's in advance.

15 person minimum

FOR THE YOUNG GUESTS

Main Dish Choices

PIZZA

10" Pub Style - Plain, add meats or Veggies

MACARONI AND CHEESE

Elbow Pasta mixed in a creamy blend of cheese

CHICKEN TENDERS

Fresh lightly breaded tenders fried golden

WAFFLE FRIES

Plain or Seasoned

APPETIZERS

BRUSCHETTA

BUFFALO CHICKEN EGG ROLLS

BUFFALO CHICKEN BITES

CHEESE PLATTER

BUFFALO CHICKEN DIP & CHIPS

TACO CHEESE DIP & CHIPS

DESSERTS

MINI CANNOLI'S

CHOCOLATE CAKE

SINGLE SERVING CHEESE CAKES

CREAM PIES