

stations package

3's dramatic greeting stations are an elegant touch and a tasteful way to entertain your guests.
Minimum of 30 guests. Prices listed are per guest.



fresh starts – select 1

international cheeses, crackers, crudités, and antipasto a selection of domestic and imported cheeses, crackers, crudités, and assorted dips, spreads, marinated grilled vegetables and imported meats (15 pp)

east coast raw bar* jumbo shrimp cocktail, littleneck oysters on the half shell, maryland lump crabcakes, smoked salmon (30 pp)

assorted chips, dips and spreads lavash, corn tortilla chips, crostini, artichoke dips, spinach and gouda, tomato herb spread (8 pp)

salad station – select 2; 8 pp

garden salad mixed greens, tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

chopped greek salad mixed greens, diced olives, chick peas, tomatoes, cucumbers, feta cheese, citrus oregano vinaigrette

caesar salad crisp romaine, sourdough croutons, shaved pecorino, lemon garlic dressing

mixed greens salad roma tomatoes, onions, crumbled blue cheese, balsamic vinaigrette

entrée station – select 2

the carving board (select 2; 25 pp)

roasted turkey breast sage aioli, cranberry chutney

black angus roast sirloin of beef with horseradish cream

black angus roast tenderloin of beef with béarnaise sauce, horseradish cream roast pork loin natural jus, apple compote

al dente (18 pp)

cavatelle and penne pasta, with choice of ingredients including tomatoes, asparagus, chicken, baby spinach, sun-dried tomatoes, broccoli, mushrooms, olives, peppers, and choice of sauces including alfredo, marinara, pesto. Served with garlic bread

taste of asia (23 pp)

sashimi tuna* slices of pepper crusted tuna, seared rare and served with pickled ginger, wasabi and soy sauce

thai vegetable stir fry tofu, peanuts, rice noodles, tamarind glaze (chicken and shrimp available)

vegetable spring rolls baby bok choy, carrots, bean sprouts, sesame soy sauce

southwestern taco station (18 pp)

flour and corn tortilla shells, ground beef, black beans, tomatoes, corn, guacamole, sour cream, salsa, selection of hot sauces

dessert station – select 1

sweet tastes (served with tea and coffee)

house-made pastries 3's pastry chef presents an elaborate assortment of pastries and signature desserts (10 pp)

chocolate fondue your guests will enjoy dipping their favorite fruits, pretzels and pastries in the decadent chocolate (8 pp)

cupcake tower (3 per cupcake)

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Prices do not include gratuity, 4% administrative fee, 7% state and local tax, and \$2pp room fee