



Special Events Menu

These meals are thoughtfully composed by our team, & they include the freshest seasonal ingredients available. In the event that something is out of stock or is not up to our standards, we will make the necessary substitutions to keep your menu flawless!

*Included with your Entrée selection are our Fresh Baked Bread Basket (includes gourmet focaccia) w herbed olive oil bottle + Grilled & Roasted Seasonal Vegetables + a Starch / Side

Proteins

Chicken & Artichokes w white wine sauce, fresh herbs & cherry tomatoes; GF

Creamy Summer Chicken w roasted corn, caramelized onions, sweet peppers, basil + garlic cream; GF

Espresso Rubbed Tri Tip w chimichurri; GF

Slow Roasted Pulled Pork w 3Gs sweet 'n tangy BBQ sauce; GF

Stuffed Pork Loin filled w caramelized onions, chevre & cream cheese, bitter greens + peach-balsamic glaze; GF

Wild Salmon w blood orange-shallot compote; GF

Vegan Entree

Vegan Paella w turmeric, mushrooms, peas, artichokes, olives, tomatoes, preserved lemon & Italian parsley; GF, Vegan

Starches / Sides

Summer Couscous w pesto, arugula, roasted corn, cherry tomatoes + seared Ballard halloumi "croutons"; (Vegetarian)

Rainbow Pasta Salad w cucumbers, heirloom tomatoes, red onion, shredded carrots + sun dried tomato vinaigrette; Vegetarian

French Potato Salad w pickled shallots, celery, green onions, fresh dill + whole grain mustard vinaigrette; GF, Vegetarian

Add a Salad (charges apply)

3 Girls Signature w gorgonzola, candied nuts, berries & honey-balsamic vinaigrette; GF, V

Classic Caesar w shaved Ballard Parmesan, cracked pepper & focaccia crisps w citrus Caesar dressing

Tuscan Kale Salad w blistered tomatoes, dried cranberries, almonds, Ballard feta & lemon vinaigrette; GF, V

Simple Salad w tomatoes, cucumbers, sweet peppers + choice of creamy herb dressing or honey-balsamic vinaigrette; GF, V

3Gs Statement

While 3Gs strives to ensure accuracy, we reserve the right to update current menu pricing & correct any errors or changes in description. Prices are subject to change without notice due to market conditions. With current fluctuation in the food supply chain, menu substitutions may be required even after an order has been confirmed. When possible, 3Gs will make every attempt to notify our clients when these changes occur

Service Fees

Add 25% of menu total for preparation & planning, fuel & delivery, table-top buffet items (chafing dishes, lined baskets, platters, bowls & serving utensils). Servers are billed at a rate of \$25 per hour, start to finish and we recommend a minimum of 1 server for every 50 guests for Buffet Service.

3 Girls Catering
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