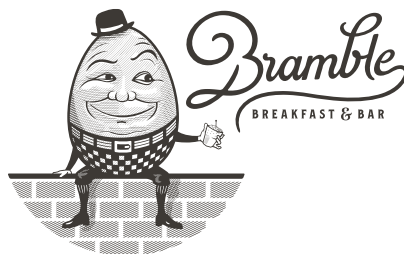


3 SIRENS CATERING & EVENTS



DINNER PRIX FIXE	SELECT PRIX FIXE	PREMIUM PRIX FIXE	CUSTOM PRIX FIXE
28 per guest	34 per guest	52 per guest	65+ per guest
<u>Salad</u>	<u>First Course</u>	<u>Salad</u>	We offer the
<i>harvest greens, grape tomatoes, white cheddar</i>	<i>harvest greens, grape tomatoes, white cheddar</i>	<i>harvest greens, grape tomatoes, white cheddar</i>	opportunity to
<u>Main Course</u>	Or	<u>Soup</u>	assemble a menu
Herbed Brick Chicken	<i>soup du jour - bisque</i>	<i>soup du jour - bisque</i>	from scratch with one
<i>seasonal vegetable & starch</i>	<u>Main Course</u>	<u>Main course</u>	of our in-house chefs
<u>Dessert</u>	<i>choice of:</i>	<i>choice of:</i>	and our corporate
Chocolate Lava Cake	Glazed Ham with Marmalade	Glazed Ham with Marmalade	baker to create a
<i>seasonal berries</i>	Herbed Brick Chicken	Herbed Brick Chicken	personalized full
	<i>seasonal vegetable & starch</i>	Shrimp Scampi	course experience.
	<u>Dessert</u>	<i>seasonal vegetable & starch</i>	<i>wine dinners</i>
	Chocolate Lava Cake	<u>Dessert</u>	<i>specialty European & Asian fare</i>
	<i>seasonal berries</i>	Chocolate Lava Cake	<i>unique cake & pastries</i>
		<i>seasonal berries</i>	<i>novelty foods and presentation</i>
			<i>table side preparation</i>
			<i>sustainable, farm to table resources</i>

All Prix Fixe menus include chef's choice Amouse Bouche – a bite size offering in greatest dining traditions.

Additional Items

Add bread and butter service

3 per person

Main Course

Add Ribeye Steak

25 per person

Add Herbed Pork Tenderloin

14 per person

Add Seared Salmon

20 per person

Dessert

Upgrade to Crème Brulee

2 per person

Specialty Items available by our Corporate Baker on request

Vegetarian Primavera or diet sensitive items available for guests upon request

BUFFET

*AVAILABLE FOR DROP OFF SERVICE, ALL PRICES LISTED PER GUEST

Dinner

Cold Bar MP

oysters, shrimp, lox

Salad Bar 8

harvest greens, grape tomatoes, cheddar – house ranch, red wine vinaigrette, local honey mustard

Main Entrees

Twenty Guest Minimum Please

Roasted French Pork Loin 30

Herbed Brick Chicken 28

Whole Pacific Salmon MARKET

Shrimp Scampi 32

Glazed Ham with Marmalade 26

Vegetarian Primavera 24

served with seasonal vegetable and starch sides

Taco Bar 13

-Choice of rojo chicken, pork verde, carne asada, chipotle shrimp or vegetarian. Includes toppings.

Spicy Chicken Mac 12

shell pasta, vegetables, spicy king queso, white meat chicken, tortilla strips

Brunch

- includes coffee service-

Classic Breakfast 12

scrambled eggs, choice of bacon or sausage, breakfast potatoes, biscuits & gravy

Hash Bar 14

sweet potato & pork belly, scrambled eggs, breakfast potatoes, wheat toast with butter & seasonal jam

Breakfast Taco Bar 15

scrambled eggs, mojo pork, breakfast potatoes, cilantro, onion, cotija cheese, salsa verde

French Toast Bar 14

battered brioche, syrup, fruit and savory topping arrangement, scrambled eggs and bacon

Pancake Bar 12

Shawnee Mills Pancakes with seasonal toppings from our menu and seasonal syrup varieties

Quinoa Bar 15

pesto quinoa, harvest greens tossed with feta, olive & avocado, side scrambled eggs

A LA CARTE

*AVAILABLE FOR DROP OFF DELIVERY SERVICE, ALL PRICES LISTED PER ITEM

servings: 2-3 bites per guest for a pre-dinner cocktail hour, 3-6 bites for cocktail parties

<u>Arrangements - Stationary</u>		<u>Small Bites</u>		<u>Platters - Passable</u>	
Bruschetta & Crostini	3	-Slider Buns-	4	Pork Belly Skewers	4
Charcuterie Board	15	<i>cider pork belly with caramelized onion</i>		<i>pork, tomato jam, balsamic</i>	
Fruit & Vegetable Crudité	2	<i>pulled pork cuban, mustard & pickles</i>		Coconut Shrimp Bites	5
Shrimp Cocktail Bites	7	<i>chicken salad with provolone & pickles</i>		<i>bang bang sauce, grilled or fried</i>	
Deviled Egg, Sriracha Aioli	3			Tikka Chicken Satay	4
Grilled Potato Salad	3			<i>served with curry peanut sauce</i>	
Stuffed Portobello	3			Caprese Bites	3
		<u>Dessert</u>		<i>mozzarella, tomato, basil, balsamic glaze</i>	
		Churros		Sausage and Pineapple Skewers	4
-Dips-	15	Chocolate Lava Cakes	4	<i>creole sausage, grilled pineapple</i>	
Serves 15-17, includes House Tortilla Chips		NY Style Cheesecake	24	Shrimp and Grits Skewers	7
<i>spinach & artichoke</i>		<i>wild berry, chocolate or strawberry – serves 12</i>		<i>fried polenta, bloody mary shrimp, red peppers and onion</i>	
<i>french onion & provolone</i>		Cake Cups	3	Family Style Breakfast Platter	
<i>guacamole</i>		<i>tres leches, carrot cake, or double chocolate varieties</i>		<i>pancake or french toast with powdered sugar & syrup</i>	
<i>greek green goddess</i>				<i>5-6 servings</i>	28
<i>house made hummus</i>					
<i>olive tapenade</i>					
<i>king ranch queso</i>					

EVENTS

*AVAILABLE FOR OFFSITE OR ONSITE CATERING SERVICE, ALL PRICES LISTED PER GUEST

Onsite and personally prepared food perfect for corporate conventions or large venue gatherings looking for interactive food booths & light, easy event fare

-events of more than 50 guests require additional chefs or personnel for stations at an additional charge-

Pancake Station	8
<i>– seasonal styles, syrups and toppings from The Bramble</i>	
French Toast Station	8
<i>– local brioche, Bramble’s spiced batter, and syrup</i>	
Slider Station	7
<i>– mojo cuban, chicken salad and cider pork belly sliders</i>	
Cold Bar	12
<i>– oysters on the half shell, Bird & Bottle shrimp cocktail and lox with bread</i>	
Carving Station	10
<i>– smoked ham and marmalade, jerked chicken, or turkey and gravy</i>	
Breakfast Sammies	8
<i>– biscuits, white cheddar, choice of eggs, bacon and sausage</i>	
Celebrity Caesar	9
<i>– Celebrity Clubs’ signature caesar service, tossed on site</i>	