



720.365.0264

THREESONS.NET

## Executive Breakfast

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### Continental Breakfast - 5

assorted handcrafted muffins, scones and breakfast breads, seasonal melon platter, whipped sea salt butter, fresh berry preserves.

### Hot Breakfast Buffet - 7

scrambled eggs, home fries, your choice of; Belfiores sausage links, black pepper bacon, turkey bacon or honey ham. Served with seasonal melon platter, assorted breakfast breads, whipped sea salt butter and fresh berry preserves.

### Breakfast Strata - 6

Crust less quiche with pan toasted bread'

Your choice of ; traditional roasted onion, black pepper bacon and gruyere cheese

Fresh tomato, mozzarella, basil and garlic

Chorizo sausage, poblano pepper, cheddar cheese and tomato

Denver style with green bell pepper, cheddar cheese, and caramelized onion

### Healthy Starts - 7

handcrafted granola, fat free yogurt and fresh berries with seasonal melon platter, gluten free breakfast breads. Locally brewed regular and decaf coffee, assorted individual juices and bottle water.

### Breakfast Add-ons

Locally roasted regular and decaf coffee – 2.75

Fresh breakfast breads – 2.50

Gluten free breakfast breads – 3.50

Handcrafted Muffins – 2.50

Individual juices – 1

Bottled Water – 1

## Lunch Suggestions

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### Hot Buffets

Handcrafted Foccacia – 1.75

Italian herb bread freshly baked

Fresh Italian Salad – 2.95

fresh romaine and mixed greens, tomato, onion, garbanzo beans & carrots. Choice of dressings to include ranch, Italian, blue cheese or raspberry balsamic

\*Prices listed per person

**Classic Lasagna – 45 half pan / 85 full pan**

layered with Belfiore Italian sausage, Mozzarella, Ricotta and Romano Cheeses ( serves 10-12)

**Sausage and Meatball Canolis - 3**

stuffed with pepperoni and provolone baked golden brown and served with house made marinara

**Assorted Pizza - 15 / pizza**

choose from a 14" Italian sausage and pepperoni, veggie or Three Son's 3 pigs (serves 4)

**Chicken and Beef Fajitas – 6**

flour tortillas, shredded lettuce, diced tomatoes, fresh pico de gallo, avocado, sour cream, shredded cojita chesse, jalapeno ranchero beans and Mexican rice.

**Butter Crusted Chicken Pot Pie – 35 half pan**

with roasted chicken, diced garden vegetables, minced red potatoes, fresh herbs, white wine and garlic (serves 10-12)

**Chicken Picatta – 7**

with a zesty lemon-caper sauce, grilled vegetable platter and penne pasta.

**Taco bar – 5**

with seasoned beef and pulled chicken, flour tortillas, shredded lettuce, diced tomatoes, fresh pico de gallo, avocado, sour cream, shredded cojita chesse, jalapeno ranchero beans and Mexican rice.

**Cherry Wood Smoked Kielbasa – 3**

grilled peppers and onions, sea salt Yukon potatoes, served with sauerkraut and stone ground mustard.

**Meatloaf – 9**

with ground beef, sausage and pork, stuffed with ricotta cheese, served with basil pesto pomodoro sauce, sea salt Yukon potatoes and seasonal vegetable platter.

**Oriental Beef and Chicken Stir Fry – 6**

fresh vegetables, bean sprouts, brown rice. mandarin garlic soy, and sweet thai chili sauce

**Lemon Chicken Scallopine – 8**

with fresh squeezed lemon and fresh grilled vegetables

**Fresh Baked Cookie – 1.75**

soft & delicious, ask for cookie selections

**Cold Buffets**

**Cold Cuts – 8**

chef's selection of sliced meats and cheeses, lettuce, vine ripe tomatoes, onions and pickles. varieties of breads, sage and chipotle mayonnaise, stone ground mustard, fresh potato salad and house fried chips also to include chef selection of house made cookies and seasonal bars.

**Create Your Own Salad Buffet – 9**

mixed greens and torn roamine, served with diced roasted turkey breast, tuna salad, diced virginia ham, cottage cheese, swiss, cheddar, bacon bits, sprouts, sliced eggs. Served with Italian, ranch and blue cheese dressings, baskets of bakery fresh rolls and sliced breads also chef's selection of house made cookies

\*Prices listed per person