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THREESONS.NET

Passed Hors d'oeuvres

All passed hors d'oeuvres are served butler style by our professional staff
Each passed hors d'oeuvres includes 2 bites per person, priced \$1.75 per person.
Please choose from the list below:

Chicken wrapped jalapeno popper

Beef wrapped jalapeno popper

Bacon wrapped chicken jalapeno

Blue cheese meatballs

Sushi nachos

Crab cakes

Crab wontons

Green chili beignets

Italian sausage beignets

Shrimp macaroni and cheese bites

Skewered shrimp cocktail

Poblano and machego rellano

Phyllo wrapped camembert tart

Beef nega maki

Eggplant caviar on crostini

Artichoke beignets

Beef tenderloin canapé

Artichoke Rice Croquetas

Chicken nega maki

Tuna and Goat Cheese Empanadillas

Pemeton Smoked Paprika

Prawn and Bacon Brochettes

Scampi Style

Stuffed Cherry Tomato Bites

Sea Salt and Gorgonzola

Winter Fruit and Mellon Skewers

Grand Mariner Drizzle

Crispy Manchego and Poblano Rellano

Plantain Shards

Paella Cakes with Roasted Chorizo Sausage

Italian Spices, Marinara Glaze

Breaded Ravioli

Smoked Boneless Pork Ribs Skewers

Sweet Honey Glaze

Displayed Hors d'oeuvres

All items listed below vary in serving amounts and priced per person.
Please choose from the list below:

Trio of Spreads – 2.50

Served with gourmet crackers and fresh sliced bread

Vegetable Crudite – 2.50

Your choice of smokey avocado, zesty ranch or blue cheese

Seasonal Fruit Platter – 2.75

The seasons best fruits artfully displayed and garnished

Cheese Boards – 2.50

From imported to local favorites served with seasonal compote, fresh olives and sliced breads

Italian Egg Rolls – 3.25

Belfiore sausage with roasted red bell peppers and mozzarella cheese rolled in a wrapper and served golden brown with three sons famous red sauce

Spring Rolls – 2.75

Vegetables spring rolls served with peanut sauce

Sausage and peppers – 3.25

Belfiore's Italian sausage roasted to perfection and served with roasted green bell peppers

Select Olive Medley – 2.50

Garlic, Spanish, Green, and Greek

Ceviche – 3.75

fresh squeezed lime and imported chili's. Please ask for seasonal selections of fish or seafood

Assorted Cheeses and Spring Fruit Presentation – 3.50

artisan breads

Chilled Mussels Vinaigrette – 2.75

bed of shredded lettuce, red and green pepper

"White Castle" Burgers – 3.25

mustard, pickle and secret sauce on brioche rolls

Risotto Cakes – 2.75

fresh thyme risotto balls stuffed with fresh mozzarella served with a spicy diavolo sauce

Caprese – 3.50

tomatoes, basil & fresh mozzarella drizzled with olive oil and a balsamic reduction

Bruschetta – 3.50

grilled Italian bread topped with tomato, basil and garlic caponata

Petite Chevre Wraps – 2.75

cilantro pesto and tomatillo salsa

California Rolls – 2.75

dynamite spicy sushi sauce

Cherry Wood Smoked Sliders – 3.50

heirloom tomato, natural raised shredded pork or beef brisket sherry wine marinade, garlic and saffron, roasted onion aioli on a brioche roll

Spinach and Artichoke Dip – 2.50

corn tortilla chips

Breaded Ravioli – 2.50

assorted chef selections, house marinara

Baby Stuffed Potatoes – 2.25

sour cream, roasted garlic and scallions

Mini smörgåsbord 'mini sandwiches' – 3.25
turkey on fresh scone, roast beef on mini brioche and ham with dijon
on croissant served with lettuce

Carving Stations

All carving station include a buffet table and professional team member

Herb Marinated Beef Tenderloin – 9.95
served with creamy horseradish sauce, red pepper pesto and brioche rolls

Cilantro and Garlic Pork Loin – 6.95
served with poblano pesto, chipotle aioli and brioche rolls

Sage Rubbed Turkey Breast – 6.95
served with sage aioli, whole grain mustard and brioche rolls

Sliced Virginia Ham – 6.95
honey glazed pineapple compote whole grain mustard

Cherry Wood Smoked Salmon – 7.95
white balsamic pickled onions

Rosemary Roasted Angus Prime Rib – 8.95
served with horseradish sauce, candied tomatoes and brioche rolls

Bone in Smoked Ham – 6.95
glazed with honey and Scottish bonnets served with ginger glaze and cheddar biscuits

