

Catering Packages



425 West 3rd Street

Fort Worth Texas, 76102

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Contact al.abbood@yahoo.com

Thank you for your interest in 3rd Street catering company!

Our chefs and staff can help plan all your event needs to ensure a perfect party or get together.

Lunch & Brunch Options

Priced Per Person

Sandwiches & Soups Can Be Made to Customers Request

Soup & Salad Buffet

Choice of Soup

Tomato Basil Bisque
Southwest Chicken Tortilla Soup

Accompaniments

Assorted Breads & Butter

Salads

Pick Two Meats

Bibb Lettuce, Spring Mix, Spinach and Romaine
Teardrop Tomatoes, Red Onions, Bleu Cheese Crumbles,
Candied Pecans, Parmesan Cheese, Tomato
Vinaigrette, Ranch, Bleu Cheese Dressings

~Grilled Chicken

~Ham

~Turkey

~Salmon Lox

Beverages

Tea and Lemonade

\$25

Light Entree Option

Salad

House Salad
Spring Mix Lettuce, Diced Tomatoes, Red Onions, Bleu
Cheese Crumbles, Tomato Vinaigrette

Accompaniments

Herb Roasted New Potatoes
Sautéed Seasonal Vegetables
Assorted Breads and Butter

Entrée

Chicken Chardonnay
Served with Orzo Pasta, Sautéed Button Mushrooms,
Artichokes and Bell Peppers

Beverages

Tea and Lemonade

\$25

Soup & Sandwich

Choice of Soup

French Onion
Southwest Chicken Tortilla Soup

Accompaniments

Assorted Fruit Bowl

Select Two Sandwiches

Hot Turkey Sandwich

Flaming Rooster

Grill Cheese

3rd Street Burger

5-Grain Vegetable Sandwich

Beverages

Tea and Lemonade

\$25

The Sunrise

Salad

Baby Spinach Salad
Teardrop Tomatoes, Red Onions, Bacon Bits, Diced Egg &
Warm Bacon Dressing

Accompaniments

Sautéed Seasonal Vegetables

Grilled Hash Browns

Select Two Entrées

~Texas Egg 7-Layer Bake

~Chimichuri Steak Salad

~French Toast with Maple Syrup

~Buttermilk Biscuits with Country Gravy

Beverages

Regular and Decaffeinated Coffee, Fresh Squeezed Orange
Juice, Lemonade, Milk, and Ice Water

\$25

Continued

The Italian

Displays

Cannoli or Fried Cheesecake

Salad

Caesar Salad

Italian Pasta Salad

Select 2 Entrées

~Homemade Meat Lasagna with Tomato Basil Sauce

~Veal Parmesan with White Wine Beurre Blanc

~ Chicken & Eggplant Parmigiano

~Chicken Murphy with Artichokes & Cherry Peppers

Beverages

Lemonade, Iced Tea and Water

\$25

South of the Border

Display

Fresh Corn Chips, Fresh Salsa, Guacamole

Tex-Mex Seven Layer Dip

Accompaniments

Southwest Rice

Latin Black Beans

Entrée

Marinated Beef and Chicken Fajitas
with Grilled Bell Peppers and Onions,
accompanied with Guacamole, Sour
Cream, Hot Tortillas, Pico De Gallo,
Cilantro, Lime Wedges, Queso Fresco
Cheese

Beverages

Lemonade, Iced Tea and Water

\$25

The Ranch House Barbeque

Displays

Idaho Baked Potato Bar& Condiments

Salad

Tomato, Red Onion and Cucumber Salad

Accompaniments

Cowboy Baked Beans

Grilled Corn on the Cob

Cornbread or Buttermilk Biscuits

Select Two Entrées

~Texas Style Pork Spare Ribs

~Barbecued Marinated Free-Range Chicken

~Slow Cooked Sliced Brisket

~Texas Style Rib-Eye

~Grilled Pork Chops

Beverages

Lemonade, Iced Tea and Water

\$25

Ala Carte Specials

Enchiladas \$25.00 per dozen

Choice of Beef, Chicken or Vegetarian Topped with
Roasted Tomatillo Sauce & Chihuahua Cheese

Breakfast Taquitos

With Roasted Tomatillo Sauce, Mexican Crema & Pico

Egg & Cheese \$22.00 Per Dozen

Egg, Cheese & Bacon \$24.00 Per Dozen

Egg, Cheese & Beef Chorizo Sausage \$24.00 Per Dozen

Egg Cheese & Garlic Beef \$24.00 Per Dozen

Latin Fried Rice \$18.00 Half Pan/ \$36.00 Full Pan

Black Beans \$18.00 Half Pan/ \$36.00 Full Pan

White Chili Con Queso \$25.00 Half Pan / 50 Full Pan

Grilled Vegetables \$18.00 Half Pan / \$36.00 Full Pan

By The Pound

Grilled Steak Fajita \$16.00

Grilled Chicken Fajita \$15.00

Garlic Beef \$15.00

Shredded Chicken \$15.00

Shredded Pork \$14.00

Executive Lunches \$12.00

Includes Chilled Pasta Salad or Homemade Chips and Cookie

Hot Turkey Sandwich

Thinly Sliced and Lightly Seasoned with Swiss Cheese, Tomatoes, Lettuce, Pickles and Onions. Served on a Toasted Artisan Jalapeno Bun with Garlic Aioli

Bistro Grilled Cheese

Brie, Provolone, Texas Goat Cheese, Green Apples and Applewood Smoked Bacon. Served on Buttered and Grilled Sourdough Bread

Artisan Panini

Grilled or Fried Marinated Free-Range Chicken Breast with Provolone Cheese, Guacamole Spread with Fresh Spinach and Tomatoes

Grilled Vegetable Sandwich

5-Grain Wheat Bread with Grilled Portabella Mushrooms, Grilled Zucchini, Yellow Squash, Bell Peppers. Topped with Swiss Cheese and Caramelized Onions

Southwest Chicken Wrap

Seasoned Free-Range Chicken with Fresh Herbs, Wrapped in a Deli Roll Wrap with Arugula, Avocado, Texas Caviar and Tomato Basil Vinaigrette

3rd Street Burger Burger

Seasoned Angus Burger, Served on a Toasted Brioche Bun, Chiffonade Lettuce, Tomato, Onions, Pickles and Mustard

We can custom build any type of sandwich or sides that your group would like to have. Please call and talk to our chefs for a custom order.

Add \$3.00 Per Person if Requesting Bottled Water or Canned Sodas

Stations & Displays

Minimum 25 guests

Peeled Jumbo Shrimp with Fresh Cocktail Sauce
\$2 per shrimp

Bacon Wrapped Shrimp
\$2 per shrimp

Fresh Vegetable Tray Served with Salsa Ranch Dressing
\$6 per person

Fresh Fruit Tray Served with Fruit Dip
\$5 per person

Assorted Cheese Tray Served with a Variety of Crackers
\$6 per person

Fruit & Gourmet Cheese Tray (Brie, Bleu Cheese, Smoked Gouda) Served with a Variety of Crackers
\$8 per person

Sausage Stuffed Mushrooms
\$2 per mushroom

Mini Rolls with Roasted Turkey and Honey Glazed Ham with Sauce Compliments
\$10 per person

Grilled Chicken Wraps with lettuce, tomatoes, and Chipotle Ranch
and Roast Beef Wraps with roasted Red Peppers, lettuce, tomatoes, and horseradish Remoulade
\$10 per person

Bacon Wrapped Smoked Stuffed Jalapenos
\$2 per jalapeno

Veggie Shooter with Ranch Dressing
\$1.25 per shooter

Mashed Potato Bar with Cheese, Sour Cream, Chorizo, Chives & Bacon
\$8 per person

Beef Skewers
\$3 per person

Chicken Skewers
\$2 per person

Roasted Vegetable Skewers
\$2 per person

20% Gratuity and 6.75% Sales Tax will be added to final bill

Hors D Oeuvres

A. Hors d Oeuvres \$15.00 Per Person

Grilled Chicken and Vegetable Skewers
Chicken Egg Roll with Sweet & Sour Sauce
Assorted Vegetable Tray with Ranch Dip
Homemade Salsa and Chips

B. Hors d Oeuvres \$22.00 Per Person

Shrimp Cocktail and Cocktail Sauce
Beef or Chicken Mini Sliders
Assorted Vegetable Tray with Ranch Dip
Fresh Fruit Tray with Dip
Homemade Salsa with Dip

C. Hors d Oeuvres \$27.00 Per Person

Heirloom Tomato Bruschetta with Olive Tapenade
Jalapeno Bacon Wrapped Shrimp Shooter
Chicken Egg Roll with Sweet & Sour Sauce
Beef or Chicken Slider
Fresh Fruit Tray with Dip
Homemade Salsa and Chips
Assorted Petit fours

D. Hors d Oeuvres \$30.00 Per Person

Heirloom Tomato Bruschetta with Olive Tapenade
Jalapeno Bacon Wrapped Shrimp Shooter
Chicken Egg Rolls with Sweet & Sour Sauce
Crab Stuffed Mushrooms
Spinach & Brie Quiche
Imported and Domestic Cheese Display
Chocolate Covered Strawberries
Assorted Petit Fours

Desserts

NY Cheesecake with your Choice of Sauce
Rock Slide Brownie with Vanilla Ice Cream and Chocolate Sauce
Blackberry Cobbler with Ice Cream
Triple Chocolate Cake
\$7 Each

All Buffet Bars come with Napkins, Plates, Plastic Ware, Plastic Serving Utensils and Returnable Wire Chafing Pans with Sternos

\$40.00 Delivery & Set Up Fee Will Apply

72 Hour Notice on Any Parties over 25

Sales Tax and Service Fee not included in any price

