



Menus



From business meetings and corporate events to weddings and social celebrations, 3J's International Cuisine brings bold, globally inspired flavors to your table!

Our expert team ensures every dish is prepared fresh, on time, and with the exceptional quality you expect. Let us handle the details while you savor a world-class culinary experience.

 Delivery & Set-up is Available

 15% Delivery Service Fee applies

Catering services or more information, please contact 3J's International Cuisine or visit www.3JsInternationalCuisine.com for details. 48-hour notice required for all catering orders.



Breakfast Menus

HOT PLATED | \$15

Scrambled eggs, bacon, hash potatoes, and toast.

Add one pancake for \$3

CONTINENTAL | \$12

Muffins, Danish, fresh fruit, and an assortment of premium cereals with milk.

BUFFET | \$21

Bacon, sausage, biscuits with gravy, scrambled eggs, hash potatoes, and French toast sticks.

Add cereal and fresh fruit for \$4

Brunch Buffet

\$28 - \$40 per person

Sausage

Hash Potatoes

Scrambled Eggs

Garlic Herb Chicken

Buttermilk Pancakes

Bacon or Turkey Bacon

Cheesy Grits

Braised Sirloin with Chives and Sour Cream

Grilled Summer Squash

Rice Pilaf

Caprese Salad

Danishes & Muffins

Tossed Salad

Fresh Fruit

Miniature Assorted Dessert

Add:

Smoked Salmon and Bagels | \$12

Carved Beef Round | \$12

Omelet Station | \$15

Brunch buffet includes butter, syrup & jellies.

REFRESHMENTS & BREAK SELECTIONS

All prices do not include 18% Gratuity and applicable taxes. Prices are per person unless stated otherwise.



Bagels & Croissants with cream cheese & jelly | \$10

Chips or Pretzels, Peanuts & Vegetable Tray with Dip | \$20

Chips or Pretzels & Peanuts | \$30 per bowl **Fresh Fruit Tray** | \$25- \$40

Donut Tray | \$15 - \$30

Fruit Bowl | \$3

Movie Theater Break | \$10

Popcorn, assortment of candy, and assorted soft drinks

Assorted Snack Tray

(Each serves 25 people) \$50- \$75 per tray

Choice of: Vegetables & dip, fruit tray, cheese & cracker tray, assorted cookie tray, or brownie tray

All prices do not include 18% Gratuity and applicable taxes plus \$25 delivery charge. Prices are per person.



COFFEE SERVICE - prices per person for 4 hours of service

If your meeting schedule requires refreshment service for the duration of your morning or afternoon meeting, options. Minimum 25 guests required.

- **Coffee, Decaffeinated Coffee, Hot Tea** | \$10
- **Coffee, Decaf, Hot Tea, Bottled Water, Sparkling Water, Assorted Soft Drinks** | \$15 - \$25

COFFEE OR HOT CHOCOLATE BAR - prices per person for 30-minute service Minimum of 25 guests required. Staff will provide service through the duration of your break.

- **Coffee, Decaffeinated Coffee, Hot Tea** | \$5 - \$10
- **Coffee, Decaf, Hot Tea, Bottled Spring Water, Sparkling Water, Assorted Soft Drinks** | \$7
- **Homemade Hot Chocolate Bar** | \$10

With mini-marshmallows, peppermints & whipped cream.

A LA CARTE BEVERAGE SELECTION - prices are per person

Assorted Bottled Sodas: Pepsi & Coke Products Available | \$4

Bottled Fruit Juices: Apple, Orange & Cranberry | \$4

Red Bull & Sugar Free Red Bull (8oz) | \$5

Bottled Spring Water | \$3

Sweet Tea | Lemonade | \$5

GROUP BEVERAGES - prices are for 25servings

House Coffee, Decaffeinated Coffee, Hot Tea Selections | \$35

Hot Cider or Hot Chocolate | \$30

Rugged Cup Signature Roasted Coffee | \$50

Lemonade | \$25

Iced Tea | \$25



Executive Lunch Buffet

\$18 - \$25

Salads (Choice of one) Tossed Salad with two dressings Potato Salad | Pasta Salad | Coleslaw

3Js Lunch Boxes

Designed for sporting events. Enjoy an executive salad or deli sandwich to-go.

Deli meats & cheeses on a Kaiser roll with mustard/mayo packets, chips, brownies, and a bottle of water | \$15

Salads: Chef Salad, Chicken Cesar Salade, Shrimp Salad | \$15 - \$20

Add Fruit: Orange, apple, or banana | \$2

Add Salad: Pasta, potato, or coleslaw | \$2

Entrees (Choice of two)

Blackened Grilled chicken

Fried or blackened Fish with Cajun remoulade

Seared Angus Beef with wine demi-glaze

Roasted loin of pork with sautéed spinach and dijonnaise.

Starches (Choice of one)

Mashed Potatoes | Baked Potatoes |

Baked Beans | Roasted Sweet Potatoes |

Oven Roasted Potatoes | Herb Rice |

Mac & Cheese

Vegetables (Choice of one)

Steamed Broccoli | Vegetable Medley |

Green Beans

Dessert available at additional cost



Cold Plated Options

Pastrami Sandwich | \$16

Pastrami sandwich on rye bread with swiss. Served with seasonal fruit or pasta salad.

Deluxe Turkey Sandwich | \$14 Roasted turkey with cheddar cheese on farmhouse bread. Served with Chips.

Cobb Salad | \$15 Grilled chicken and crisp romaine lettuce with blue cheese, diced bacon, eggs, tomatoes, and choice of dressing.

Hot Plated Options

Stir Fry | \$15

Chicken and broccoli stir fry over steamed rice.

Local Angus Burger | \$15

Local Angus burger topped with Swiss and sautéed mushrooms. Served with French fries.

Roasted Chicken | \$18

Roasted half chicken with white wine, thyme, and garlic. Served with roasted potatoes and steamed veggies.

Grilled Salmon | Market Price

Grilled Salmon served with rice pilaf and steamed veggies

Dessert available at additional cost



Deli Buffet | \$20

Sliced turkey, ham, and roast beef | Sliced cheddar, Swiss, and provolone Kaiser rolls with condiments (Dijon, mayonnaise, lettuce, tomato, pickle, and onion) **Choice of one salad:** Potato, pasta, macaroni, or coleslaw. **Plus,** potato chips, brownies, or cookies.

Italian Buffet | \$25

Greek Salad, garlic bread, chicken and Base Camp bacon Alfredo over Fettuccine, Spaghetti Bolognese, Anti-pasta, sautéed zucchini and red peppers in garlic butter.

Burgers Buffet | \$21

Local Angus burgers, house-made buns, assorted cheeses, lettuce, tomatoes, pickles, red onions, mustard, ketchup, mayo, sautéed mushrooms, grilled onions, bacon, jalapeño & pepper relish, Kettle potato chips or French fries (on-site only), and coleslaw.

Mexican Buffet - Build-Your-Own Fajitas | \$20

Rotisserie chicken and beef from Campfire Grill, tortillas, lettuce, tomatoes, cheese, house-made salsa from Base Camp, and sour cream. Plus cheese enchiladas, Spanish rice, and corn with roasted peppers.

Carribean Buffet | \$30

Carribean oxtails, red beans and rice, sauteed cabbage with peppers and onions, sweet plantains, and homemade cornbread.

Dessert available at additional cost



Option 1

\$25

Salads (Please select one)

- Tossed salad with ranch & red wine vinaigrette
- Spinach and arugula salad with honey mustard
- Bibb lettuce salad with heirloom tomatoes and sherry vinaigrette
- Grilled veggies with local Feta and Greek dressing
- Caesar Salad

Entrees (Please select two)

- Chicken marsala with angel hair pasta
- Shrimp & grits
- Pork loin with apples
- Roasted rosemary lemon chicken
- Roast Beef with gravy

Vegetables (Please select one)

- Almond Green Beans
- Broccoli Casserole
- Vegetable Medley
- Grilled Zucchini
- Collard Greens
- Baby Carrots

Starches (Please select one)

Roasted or Whipped Sweet Potatoes | Whipped Yukon Gold Potatoes Oven Roasted Potatoes | Mac & Cheese | Rice Pilaf

All entrees are served with hot rolls

All prices do not include 18% Gratuity and applicable taxes. Prices are per person.



Option 2

\$35

Salads (Please select one)

- Tossed salad with ranch & red wine vinaigrette
- Red leaf lettuce salad with sprouts, avocados, and heirloom tomatoes
- Bibb lettuce with roasted red peppers and mandarin orange dressing
- Caesar salad with parmesan and coutons

Entrees (Please select two)

- Hearth-roasted prime rib of beef with natural juices
- Grilled New York Strip with garlic mushrooms and Béarnaise
- Airline chicken breast stuffed with fresh mozzarella and sundried tomatoes
- Grilled salmon (Cajun, blackened, grilled, or baked)
- Thai-marinated pork tenderloin
- House-made bacon-wrapped shrimp and scallop skewers with herb BBQ sauce

Vegetables (Please select one)

- Roasted Cauliflower with cheese sauce
- Steamed Asparagus Honey Mint Carrots
- Vegetable Medley
- Steamed Broccoli
- Grilled Zucchini
- Green beans with peppers and onions

Starches (Please select one)

Roasted or Whipped Sweet Potatoes | Whipped Yukon Gold Potatoes Oven Roasted Potatoes | Rice Pilaf | Mac & Cheese

All entrees are served with hot rolls

Option 1

\$25

Salads (Please select one) (Includes two dressings)

- Tossed
- Caesar

Entrees (Please select two)

- Rotisserie pork loin with pan gravy
- Baked chicken (herb, lemon pepper, or garlic rosemary)
- Broiled catfish (Cajun, lemon pepper, or garlic ginger)
- Grilled pork chops with spinach mushroom sauce
- Hearth roasted turkey with stuffing gravy
- Fried chicken

Vegetables (Please select one)

- Broccoli Casserole
- Steamed Broccoli
- Vegetable Medley
- Roasted Veggies
- Country Beans
- Creamed Corn
- Succotash

Starches (Please select one)

- Roasted Potatoes
- Mashed Potatoes
- Rice Pilaf

All entrees are served with hot rolls



Option 2

\$35

Salads (Please select one)

- Iceberg salad with cheddar, house-made bacon, tomatoes, onions, cucumbers, olives, and choice of dressing
- Spinach salad with mushrooms, house-made bacon, blue cheese, and balsamic vinaigrette
- Romaine salad with tomatoes, cucumbers, black olives, onions, artichokes, and vinaigrette
- Tossed salad (two dressings)
- Ambrosia fruit salad

Entrees (Please select two)

- Sautéed chicken breast with mushroom, artichokes, and sundried tomatoes in lemon butter
- London broil of beef with red wine portabella demi-glaze
- Rotisserie leg of lamb with spinach orzo and mint red wine demi-glaze
- Grilled pork loin over andouille stuffing with Nantua sauce
- Caribbean style oxtails
- Seafood Newburg en route

Vegetables (Please select one)

- Sautéed zucchini with Red Peppers
- Sautéed Cherry Tomatoes with Basil Butter
- Hearth Roasted Winter Squash
- Green Beans Almondine
- Cauliflower Au Gratin Vegetable Medley
- Steamed Broccoli
- Cream spinach

Starches (Please select one)

- Orzo with Sundried Tomatoes, Olives, and Feta
- Roasted Garlic Mashed Potatoes
- Roasted Red Skin Potatoes
- Spinach and Mushroom Pilaf
- Three Cheese Polenta
- Scalloped Potatoes
- Basmati Rice

All entrees are served with hot rolls



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Per Piece

\$8

Apple or Peach Crisp
Bread Pudding
Fruit Cobbler
Custard Cups
Fruit Pie

Tier Two

\$9

Chocolate Caramel Tart
Black Forest Cake
Amaretto Cake
Kahlua Cake

(All served with ice cream)

Tier Three

\$12

Key Lime Pie
Brownie Sundae
Chocolate Carmel Tart
Lemon Cream Pie
Raspberry Cheesecake
Chocolate Bourbon Cake with Caramel
Walnut Icing
Fresh Berry Cobbler with Ice Cream
Chocolate Caramel Peanut Butter Pie
Red Velvet Cake

CONTACT US



Our highly trained, dedicated event planners provide professional and personalized attention from the moment of inquiry to the end of the event. Let us help you create the event of your dreams!

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