



B3 Catering To-Go

“Combining World Class Dining with World Class Catering”

Signature Breakfast Minimum 5 Guests

French Toast (2 Slices)

Classic – Thick sliced Challah soaked in a rich egg custard topped with powdered sugar and fresh berries. 9.95

Banana Fosters – Thick sliced Challah soaked in a rich egg custard served with a banana bourbon caramel sauce and pecans. 13.95

Peach Cobbler – Thick sliced Challah soaked in a rich egg custard served with a peach bourbon caramel sauce and pecans. 13.95

Apple Pie – Thick sliced Challah soaked in a rich egg custard served with an apple bourbon caramel sauce. 13.95

Buttermilk Pancakes (2)

Classic Buttermilk – Fluffy buttermilk pancakes served with maple syrup and butter. 7.95

Berry Delicious - Fluffy buttermilk pancakes served with fresh berry compote. 10.95

Butter Pecan - Fluffy buttermilk pancakes served with butter pecan caramel and butter. 10.95

Egg Nog (Seasonal) - Fluffy egg nog pancakes served with maple syrup and cinnamon-nutmeg butter. 10.95

Breakfast Add-Ons

Pork Bacon (two slices) - 3.75

Turkey Bacon (two slices) - 2.75

Pork Sausage Patties (two patties) - 2.95

Turkey Sausage Patties (two patties) - 3.00

Scrambled Eggs (two) - 2.50 per person

Scrambled Eggs with Cheese (two) – 3.75 per person

Creamy Grits - 2.50 per person

Breakfast Potatoes - 3.00 per person

Fresh Seasonal Fruit Cups - 3.75 ea.

Sandwiches

Multigrain bagel, cream cheese, fresh avocado, grilled tomatoes 10.95

Bacon, Egg & Cheese (Pork or Turkey) 11.95

Sausage, Egg & Cheese (Pork or Turkey) 11.95

Egg & Cheese 9.95

Your choice of Bread: Croissant, French Toast (add \$2), Plain Bagel

Gourmet Lunch Minimum 5 Guests - Price Per Person

*Served with one side and a roll. All Pastas are served with salad and garlic bread.
All seafood is subject to market pricing.

Grilled Salmon - Lightly seasoned grilled Salmon fillet with ginger aioli. (Market price)

Grilled Tilapia - Spicy pan-seared Tilapia, mild white cream pepper sauce, green onions. 31.95

Stuffed Shrimp - Jumbo shrimp stuffed with jumbo lump crabmeat. (Market price)

Broiled Crab Cake - Jumbo lump crabmeat served with cocktail or tartar sauce. (Market price)

Oven Roasted Chicken - Seasoned chicken thighs, legs, wings, and breast oven roasted. 22.95

Lasagna - Fresh ground beef or turkey, garlic and basil tomato sauce, ricotta, mozzarella, and parmesan layered between lasagna noodles. 23.95

Vegetarian Lasagna - Sliced eggplant and zucchini, tomato sauce, ricotta, mozzarella and creamy garlic goat cheese, basil layered between lasagna noodles. 22.95

Shrimp Tortellini – Fresh Sautéed tiger shrimp in a creamy white wine sauce served over sauteed spinach and tortellini. 27.95

Sides

Yukon Gold Mashed Potatoes ● *Honey Whipped Sweet Potatoes with Pecans ● Rice Pilaf ●
Herb White Rice ● Yellow Vegetable Rice w/ carrots and peas ● *Baked Macaroni & Cheese ●
Fresh Coleslaw ● Potato Salad ● Macaroni Salad ● Steamed Broccoli and Carrots w/ Garlic Butter
Sauce ● Green Beans w/ Garlic.

*Additional charge (2.00 pp).

Gourmet Lunch Boxes Minimum 5 Guests - Price Per Person

All sandwiches are served with macaroni salad, chips, and a cookie.

Crab Cake – Fried Jumbo Lump crab cake, brioche roll, leaf lettuce, steak tomato, bayoli (market price)

Veggie – Sweet roasted peppers, steak tomato, fresh baby spinach, baby kale, red onion, cucumbers, avocado, fresh basil, multigrain. 18.95

Tuna – Albacore tuna, leaf lettuce, steak tomato, wheat roll. 18.95

Grilled Chicken Panini – Seasoned grilled chicken, smoked gouda, fresh baby spinach, steak tomato, grilled onions, ciabatta roll, peppercorn dijonaise. 19.95

Turkey Club Panini – Oven roasted turkey breast, swiss, fresh baby spinach, applewood bacon, sun-dried tomatoes, grilled onions, sourdough, peppercorn dijonaise. 18.95

Substitution in lieu of cold salad:

Fresh Fruit Cup - add 1.50

Fresh from the Garden

Fresh Cobb Salad - Fresh mixed lettuce, cherry tomatoes, cucumbers, shredded carrots, onions, croutons, hard boiled eggs, cranberries or raisins, bacon and shredded cheese served with your choice of dressing.

Serves 10 – 55.00

Fresh Caesar Salad -Crisp romaine lettuce, croutons, fresh shredded parmesan cheese, Caesar dressing.

Serves 10 – 45.00

(Ranch, Blue Cheese, French, Italian, Honey Dijon, Raspberry/Strawberry Vinaigrette)

Beverages

Apple Juice ● Orange Juice ● Cranberry Juice ● Peach Iced Tea

● Sweetened Iced Tea ● Lemonade ● Strawberry Lemonade - 12.00 per gallon.

Strawberry, Kiwi-Lime infused water bottles 5.75 ● Orange-pineapple infused water bottles 5.75 ●

Spring Water 2.50

All beverages are served in disposable containers for To-Go catering.

Hot Tea (approximately 10 small cups) - variety tea bags, lemon, honey, sugar, and sugar substitute. 23.99

Gourmet Coffee (B3 Blend) approximately 10 small cups - Includes creamers, sugar, and sugar substitute. 27.99

Serving Ware

Standard paper plates, napkins, flatware, and cups – 15.00 per 20 guests

Please call us on **301.613.7786** to consult with a professional Caterer.

Pricing and menu are subject to change without notice.

We accept VISA, MASTERCARD, AMEX, DISCOVER (4% processing fee applies to all credit card transactions), CHECKS (Business), and CASH.

Cash App - \$b3braxton

PayPal – <https://www.paypal.me/pmdesignsstudiollc>

