



SIGNATURE  CUISINE

BY DESIGN CATERING AND EVENT PLANNING

SUMMER GRILL MENUS

Includes disposable plates, flatware, and napkins (Upgrade to China for 3.50)

THE CLASSIC GRILL

Herb Marinated Chicken Breast, ¼lb. Hamburgers, All Beef Hotdogs, Bocca Veggie Burgers, Potato Salad with Bacon and Scallions, Kettle Potato Chips, Sliced Watermelon, Assorted House Baked Cookies, and Full Accompaniments (Soft Buns, Cheeses, Lettuce, Tomatoes, Onions, Ketchup, Mayo, Pickles, and Shaved Onions)

Lunch: 15.75 Dinner: 18.75

A BARBECUE FEAST

Pulled Mesquite Barbecue Pork, Chicken, and Beef Brisket with Onion Rolls or Focaccia Buns, Creamy Coleslaw, Baby Red Potato Salad with Grilled Sweet Peppers, Chop Romaine Salad with Buttermilk Ranch Dressing, and Fruit Crisp Bars (Lingonberry and Cranberry)

Lunch: 17.25 Dinner: 20.25

CAJUN STYLE COOKOUT

Creole-Seasoned Chicken with Mango Salsa, Grilled Andouille Sausage, Wilted Collard Greens with Sweet Onions and Bacon, Creamed Corn with Scallions, Cajun Dirty Rice and Black Beans, Assorted Dinner Rolls with Butter, and Classic Peach Cobbler with Chantilly Crème and Fresh Caramel

Lunch: 17.50 Dinner: 20.50

RIBS, RIBS, RIBS

Apple Cider Braised St. Louis-Style Pork Ribs and Honey Barbecue Glazed Bone-in Chicken, Sweet and Spicy Napa Coleslaw, Penne Pasta Salad with Fresh Grilled Garden Vegetables, Fresh Fruit Salad with Melon, Grapes, and Berries, Honey and Cheddar Cornbread, and Apple Crisp with Vanilla Whipped Cream

Lunch: 19.50 Dinner: 22.50

A PACIFIC RIM PIG ROAST

Pork Shoulder Roasted in Banana Leaf with Pineapple-Coconut Salsa, Teriyaki-Marinaded Chicken Breast, Mandarin Orange Marinaded and Grilled Shrimp Kabobs, Dirty Rice and Black Beans, Tart Apple and Jicama Coleslaw, Ginger-Garlic Grilled Garden Vegetables, Naan Flatbread and Pear-White Chocolate Egg Rolls

Lunch: 20.75 Dinner: 23.75

THE STEAK GRILL

Rosemary Grilled Beef Tenderloin with Horseradish Aioli, Jerk-Marinaded Chicken Breast with Cilantro Crème, Skewered Pesto-Marinaded Vegetable Kabobs, Roasted Garlic Mashed Yukon Gold Potatoes, Marinaded Green Bean Salad with Toasted Almonds, Bourbon Roasted Apples, Assorted Artisan Breads with Sweet Cream Butter, and Flame Licked Dessert Kabobs with Warm Chocolate Sauce

Lunch: 23.75 Dinner: 26.75

Buffet Prices are Per Person | 10 Person Minimum Order

Phone: (612) 874-0880 | www.ThreeSonsSignature.com



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BEVERAGE SELECTIONS

BOTTLED BEVERAGES

Coke, Diet Coke, Sprite, (20 oz. bottles)	2.25 each
Spring Water, Fuze Iced Tea (20 oz. bottles)	2.25 each
Joia Natural Sodas (12 oz. bottles) <i>locally made and bottled</i>	2.25 each

SPECIALTY SUMMER DRINKS

NON-ALCOHOLIC

Lemon or Cucumber Water	18 per gallon
Housemade Lemonade	22 per gallon
Iced Tea	22 per gallon
Add Muddled Berries for only \$2 more!	
Peach Sparkler <i>peach nectar and lemon-lime soda</i>	22 per gallon
Sparkling Lemonade <i>lemonade and sparkling water</i>	25 per gallon
Pomegranate-Lime Spritzer <i>pomegranate, lime juice, club soda, mint</i>	25 per gallon
Root Beer Floats	3.50 per person

WINE, BEER, and COCKTAILS*

Wine, Beer, and Cocktail Selections are available upon request. Ask your Events Consultant for availability and prices.

**Some locations may require additional permits to serve alcoholic beverages. Ask your Event Coordinator for details and pricing.*

ADD-ONS & UPGRADES

Compostable Plates, Napkins, and Flatware	20¢
China, Linen Napkin, and Flatware	3.50
Glassware	1.50 each or 3.50 for 3
<i>Choose from High Balls, Low Balls, Water Goblets, Wine Glasses, Pilsners</i>	
Table Linens (available in white, ivory, black, or burgundy)	15 each
Grill Rental (5' Propane Grill)	
Weekday (Monday – Friday)	500 each
Weekend (Saturday – Sunday)	750 each
Chefs	30 per hour
Servers	25 per hour
Bartenders	28 per hour