

**ACT**



Passionate. Food. Service.

**Catering**

Breakfast & Hot  
Lunch

# Breakfast

Prices listed per person. Minimum of 15 guests per selection (orders to Seattle– min. 30 ppl)

## **Traditional Continental Breakfast** **\$10**

Chef's choice of assorted baked goods, muffins, pastries & breakfast breads

Fresh sliced seasonal fruit

*\*\*Gluten-free muffins available on request\*\**

## **Classic Breakfast** **\$13**

Farm fresh scrambled eggs topped w/ melted Cheddar cheese (cheese optional)

Oven-roasted country breakfast potatoes

Fresh sliced seasonal fruit

**Choice of:** hickory smoked bacon, honey ham **OR** sausage links

## **Breakfast Burritos** **\$15**

*\*\*Requires 48 hours' notice– minimum order of 20 (10 of each burrito type)\*\**

**Choice of:**

—Sausage: tomato salsa tortilla, egg, sausage, Cheddar/Jack cheese, grape tomatoes & fresh cilantro

—Veggie: cilantro/basil tortilla, egg, onions, mushrooms, black beans, Cheddar/Jack cheese

Includes: fresh salsa, sour cream & oven-roasted country breakfast potatoes **OR** fresh sliced fruit

## **Individual French Country Quiches** **\$15**

**Choice of:**

—Lorraine: smoked bacon, sautéed onions & Gruyere cheese

—Florentine: spinach, sautéed onions, sun-dried tomatoes & Gruyere cheese

Includes: fresh sliced fruit & Chef's choice of assorted baked goods

## **Greek Yogurt Bar** **\$7**

"Build-your-own" Greek yogurt bar served w/ fresh sliced bananas, fruit & berries, granola, raisins, honey & brown sugar

Custom menus are available on request. Prices are subject to change.

**ACT 3 Catering** 15665 Nelson Place, Tukwila WA, 98188 (425) 251-9102 [info@act3catering.com](mailto:info@act3catering.com)

# A La Carte Breakfast

Prices listed per person. Minimum of 15 guests per selection (orders to Seattle– min. 30ppl)

<b>Oven-roasted country breakfast potatoes</b>	<b>\$3</b>
<b>Breakfast meats</b>	<b>\$3</b>
<b>Choice of:</b> 1 slice of honey ham, 2 strips of bacon <b>OR</b> 2 sausage links	
<b>Farm fresh scrambled eggs w/ melted Cheddar</b> (cheese optional)	<b>\$3</b>
<b>Biscuits with country sausage gravy</b>	<b>\$3</b>
<b>Cinnamon French toast w/ whipped butter &amp; maple syrup</b>	<b>\$3</b>
<b>Pancakes w/ whipped butter &amp; maple syrup</b>	<b>\$3</b>
<b>Hard-boiled eggs</b> (1/2 dozen)	<b>\$6/6</b>
<b>Straw Propeller* gourmet oatmeal containers</b>	<b>\$3</b>
<b>Fresh sliced seasonal fruit</b> (min. order of 10)	<b>\$4</b>
<b>Seasonal whole fruit</b> (apples, oranges & bananas)	<b>\$2</b>

## **Breakfast Breads (by the dozen)**

Minimum order requirement of one (1) dozen for each selection

*\*\*Gluten-free muffins available on request\*\**

<b>Assorted muffins, mini pastries &amp; baked breakfast goods</b>	<b>\$26</b>
<b>Assorted bagels w/ cream cheese</b>	<b>\$36</b>
<b>Cinnamon Rolls</b>	<b>\$36</b>
<b>Assorted Doughnuts</b>	<b>\$28</b>

Custom menus are available on request. Prices are subject to change.

# AM Beverages

ACT 3 Catering is proud to serve \*Royal Cup\* Coffee & \*\*Bigelow\*\* Hot Tea

## Freshly Brewed Regular or Decaffeinated Coffee

Includes cups, creamers, sweeteners, and stir sticks

**1.5 Gallons (serves 24– 30 cups)**

**.75 Gallons (serves 12– 16 cups)**

**\$55** per  
1.5 gal.

**\$30**  
per .75  
gal.

## Hot Tea

Includes assorted teas, cups, creamers, sweeteners, and stir sticks

**96oz air pot of hot water (serves 8– 12 cups)**

**\$25** per  
air pot

## Assorted Individual Bottled Juices

Orange, apple & cranberry

**\$2**  
each

## Chilled Bottled Water

**\$1**  
each

## Beverages by the Gallon

Orange, Apple, Cranberry, Iced Tea, Mango Punch

**\$25** per  
gal.

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# Chicken Entrées

Prices listed per person. Minimum of 15 guests per selection (orders to Seattle– min. 30 ppl)

*\*\*Entrées listed below are served with your choice of one salad, one side dish, and either garlic bread **OR** honey glazed rolls with butter\*\* (except where noted below)*

## Side Dishes

Rice pilaf, roasted baby red potatoes, garlic mashed potatoes, pasta w/ garlic butter, sautéed seasonal vegetables, and steamed broccolini with garlic butter

### Signature Lemon Chicken \$14

Boneless breast of chicken, lightly floured and flash fried **OR** fire grilled, with our light and tangy lemon sauce

### Signature Garlic Rosemary Chicken <sup>\*GF/DF</sup> \$14

Fire grilled boneless breast of chicken marinated with garlic & rosemary Tuscan dressing

### Chicken Parmesan \$14

Boneless breast of chicken lightly breaded and topped with marinara, fresh basil, and mozzarella

### Champagne Chicken \$14

Pan seared Parmesan– crusted chicken breast topped with a creamy champagne sauce

### Chicken Yaki Soba <sup>\*GF/DF</sup> \$14

Fresh soba noodles tossed with stir-fried vegetables and sliced grilled chicken  
Includes: steamed jasmine rice & choice of one side salad

### Tequila Lime Chicken \$14

Fire grilled chicken breast marinated with fresh cilantro, lime & tequila– served with chipotle ranch

Includes: cilantro lime rice **OR** Spanish rice, chips & salsa, and choice of one side salad

### Chicken Marbella <sup>\*GF</sup> \$15

Marinated bone-in chicken thighs, oven-roasted with capers, stone fruit & brown sugar

### Moroccan Chicken <sup>\*GF</sup> \$14

Fire grilled boneless breast of chicken seasoned with tandoori spices and served with tzatziki sauce

Includes: basmati rice pilaf with currants & choice of one side salad

Custom menus are available on request. Prices are subject to change.

# Beef & Fish Entrées

Prices listed per person. Minimum of 15 guests per selection (orders to Seattle– min. 30 ppl)

*\*\* Entrées listed below are served with your choice of one salad, one side dish, and either garlic bread **OR** honey glazed rolls with butter\*\* (except where noted below)*

## Side Dishes

Rice pilaf, roasted baby red potatoes, garlic mashed potatoes, pasta w/ garlic butter, sautéed seasonal vegetables, and steamed broccolini with garlic butter

### **Fire Grilled Flank Steak** **\$16**

Marinated and char grilled with one of the following sauce choices

- Garlic infused cilantro lime butter **\*GF**
- Chimichurri **\*GF**
- Gorgonzola butter **\*GF**

### **ACT 3 Signature Steak** **\$18**

Grilled filet medallions with one of the following sauce choices

- Shallot demi glaze **\*GF**
- Chef's sautéed wild mushroom & stone ground mustard cream **\*GF**

### **Mongolian Beef** **\$14**

Wok-seared beef with broccoli and onions in a spicy soy and hoisin sauce  
Includes: steamed jasmine rice & choice of a side salad

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### **Grilled Filet of Salmon** **\$18**

Grilled salmon with one of the following sauce choices

- Lemon dill **\*GF**
- Sweet Thai chili **\*GF**
- Honey mustard glaze **\*GF**

### **Blackened Salmon Caesar– Entrée Salad** **\$16**

Blackened salmon, crisp romaine, shaved Parmesan, house made croutons, and Chef's homemade Caesar dressing

Includes: garlic bread **OR** honey glazed rolls with butter

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# Italian Entrées

Prices listed per person. Minimum of 15 guests per selection (orders to Seattle– min. 30ppl)

*\*\*Entrées listed below are served with your choice of one salad and either garlic bread **OR** honey glazed rolls with butter\*\**

## **Deep Dish Meat Lasagna** **\$15**

Italian sausage, ground beef, garlic marinara, béchamel sauce, ricotta and mozzarella cheese

Full pan for 24 servings

Half pan for 12 servings

## **Deep Dish Vegetarian Lasagna** **\$15**

Fresh grilled vegetables, fresh herbs, garlic marinara, béchamel sauce, ricotta and mozzarella cheese

Full pan for 24 servings

Half pan for 12 servings

## **Penne Pasta Bar** **\$12**

Penne pasta with your choice of sauce(s)

## **Pick Your Pasta Bar** **\$13**

**Ravioli choices:** Butternut Squash, Goat Cheese/Caramelized Onion **OR** Wild Mushroom

**Tortellini:** Cheese Tortellini

### **Sauce Choices:**

*\*\*Over 20 guests, may select 2\*\**

Meat Marinara, Classic Marinara, Creamy Alfredo, Tomato Cream, Traditional Pesto, Pesto Cream

## **Optional Additions to Pasta Bar**

Grilled & sliced chicken breast **\$3**

Homestyle meatballs **\$4**

Sliced Italian sausage **\$4**

Primavera vegetables **\$3**

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# South of the Border

Prices listed per person. Minimum of 15 guests per selection (orders to Seattle– min. 30 ppl)

*\*\*Entrées listed below are served with cilantro lime rice **OR** Spanish rice, chips & salsa, and your choice of one side salad*

## **Baja Street Tacos** **\$17**

Marinated and grilled wild caught Mahi Mahi served with flour & soft corn tortillas, cilantro coleslaw, avocado sauce, and pineapple/mango salsa

## **Taco Bar** **\$15**

Seasoned ground beef, refried beans **OR** black beans, shredded lettuce, diced tomatoes, black olives, Cheddar/Jack cheeses, sour cream, flour tortillas, taco shells, and jalapenos

*\*Soft corn tortillas available on request*

*\*Substitute shredded chicken for ground beef– **ADD \$1** per person*

*\*Substitute shredded beef for ground beef– **ADD \$2** per person*

## **Fajita Bar** **\$16**

**Choice of:** spiced chicken **OR** sliced steak

Served with warm flour tortillas, refried beans **OR** black beans, Cheddar/Jack cheeses, shredded lettuce, sautéed onions & sweet peppers, tomatoes, black olives, jalapenos, and sour cream

*\*Soft corn tortillas available on request*

*\*Both chicken and steak– **ADD \$3** per person*

## **Enchiladas** **\$15**

Loaded with aged Cheddar cheese, black olives, green onions, and black beans  
Choice of: shredded beef, pulled chicken **OR** vegetarian

## **Additions to South of the Border Menus**

Fresh Guacamole **\$2**

Cinnamon Churros **\$3.50**

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# BBQ Menus

Prices listed per person. Minimum of 20 guests on all BBQ menus

## All American BBQ

\$16

**Choice of 2** entrees: (entrees are split portions)

- Fire grilled 1/4 lb Angus beef burgers (veggie burgers available on request)
- Fire grilled all beef hot dogs
- Fire grilled chicken breast w/ BBQ sauce **OR** tropical salsa

**Choice of 3** sides:

Country style potato salad, baked macaroni and cheese, corn on the cob w/ garlic butter (seasonal), traditional baked beans, fresh watermelon wedges (seasonal), picnic style macaroni salad, house made coleslaw, Chef's pasta salad, fresh garden salad w/ assorted dressings

\***ADD** an additional side for \$2 per person

## Create Your Own BBQ

\$21

**Choice of 2** entrees:

- Slow cooked baby back ribs w/ BBQ sauce
- Fire grilled chicken breast w/ BBQ sauce of pineapple salsa
- Slow roasted barbeque pulled pork
- Polish sausage **OR** bratwurst
- Fire grilled 1/4 lb Angus beef burgers

\*Upgraded entrée add-ons (\$4pp): flank steak, fillet of salmon **OR** carne asada

**Choice of 3** sides— see selections below

## Northwest BBQ

\$25

**Three Entrees:**

- Fire grilled fillet salmon w/ lemon dill sauce
- Grilled flank steak w/ cilantro lime butter
- Grilled chicken breast w/ assorted sauces: BBQ, teriyaki, pineapple salsa

**Choice of 3** sides— see selections below

## Create Your Own & Northwest BBQ Side Selections

Country style potato salad, baked macaroni and cheese, corn on the cob (seasonal), traditional baked beans, fresh watermelon wedges (seasonal), picnic style macaroni salad, house made coleslaw, pasta salad, fresh garden salad w/ assorted dressings, Caesar salad, SW salad, seasonal fruit platter, fresh fruit salad, chipotle cornbread w/ honey butter, honey glazed rolls with butter

Custom menus are available on request. Prices are subject to change.

# Salads

## Side Salads

All side salads can be selected to accompany Hot Lunch and Sandwich/Wrap Platters. Limit one salad selection per order, unless adding as an A La Carte item. Salad add-ons cost \$3pp as a separate menu item.

### Fresh Garden Salad

Mixed greens, cucumber, tomato, radish & carrots with assorted dressings

### Southwest Salad

Crisp romaine, sweet corn, cucumbers, tomatoes, red onion, black beans, topped with tortilla strips and tossed with a Southwest dressing

### Pacific Rim Salad

Napa cabbage, red cabbage, watercress, julienne carrots and bell peppers, mandarin oranges, toasted cashews, and crispy wontons with a Ginger Sesame dressing

### Wild Greens Salad

Fresh spring mix, gorgonzola cheese, candied walnuts, cranberry raisins, sliced strawberries with a Raspberry Vinaigrette

### Classic Caesar Salad

Crisp romaine, shaved parmesan, house made croutons with Chef's Caesar dressing

### Red Potato Salad

Sliced baby red potatoes with diced onions, celery, relish, and hard-boiled eggs in a creamy Dijon mustard and mayonnaise dressing

### Fresh Fruit Salad

Diced watermelon, honeydew, cantaloupe, grapes and other fresh seasonal fruit

### Pasta Salad

Fresh pasta tossed with diced sun-dried tomatoes, capers, artichoke hearts, roasted bell peppers, Kalamata olives, feta cheese and pepperoncini's with Italian Vinaigrette

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# Vegetarian Options

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## Baked Potato Bar

\$13

“Build-your-own” Baked Potato Bar served with jumbo baked potatoes, crispy bacon bits, sour cream, Monterey Jack & Cheddar cheese blend, chives, and whipped butter

Includes: hearty homemade beef **OR** vegetarian chili, garlic bread **OR** honey glazed rolls with butter, and your choice of one side salad

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## Dietary Restriction Entrées

The following menu items can be substituted for the main entrée listed in your order for guests with dietary restrictions. An exact number of attendees who require this substitution should be communicated to your catering coordinator prior to the event or meeting date. Limit one substitution selection per order.

### Stuffed Red Bell Pepper \*GF/DF/V

Roasted red bell pepper stuffed with quinoa & sautéed seasonal vegetables

### Eggplant Parmesan

Sliced fresh eggplant, lightly crusted and pan-fried then topped with marinara sauce and mozzarella cheese, served with pasta al dente and Alfredo sauce

### Stuffed Portobello Mushroom \*GF

Balsamic marinated and grilled Portobello mushroom layered with cannelloni beans, sundried tomatoes, fresh spinach, roasted garlic & topped with mozzarella

### Fresh Locally Made Raviolis

Choice of Wild Mushroom, Goat Cheese/Caramelized Onion, or Butternut Squash Raviolis along with your choice of sauce(s).

### Veggie Stir Fry \*GF/DF/V

Assorted seasonal vegetables stir fried with fresh ginger in a hoisin sesame sauce, served with steamed jasmine rice

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# Desserts & Snacks

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## Desserts

<b>Freshly Baked Assorted Gourmet Cookies (by the dozen)</b>	<b>\$22</b>
<b>Gourmet Dessert Bars (by the dozen)</b>	<b>\$24</b>
<b>Homemade Triple Chocolate Brownies (by the dozen)</b>	<b>\$20</b>
<b>Assorted Gourmet Cookies &amp; Dessert Bars</b>	<b>\$2.50</b>
<b>Alaska Silk* Mini Desserts (gluten free)</b>	<b>\$3</b>
<b>Strawberry Short Cake</b> – house made biscuits, strawberry compote & fresh whipped cream	<b>\$4</b>
<b>Cinnamon Churros</b>	<b>\$3.50</b>

## A La Carte Anytime Break Items

<b>Popcorn Bar</b>	<b>\$5</b>
<b>Choice of 3 Flavors:</b> Assortment of flavored popcorn: Caramel, Cheddar Cheese, White Cheddar Jalapeno, Lightly Salted, Salt Free, Strawberry, Vanilla, Bananas Foster, Chicago Blend, Neapolitan, Chocolate Caramel, Butter & Salt, Confetti Mix, or White Cheddar	
<b>Fresh Vegetable Crudites with herb ranch dip</b>	<b>\$4</b>
<b>Seasonal Fruit Platter</b>	<b>\$4</b>
<b>Hummus with pita chips</b>	<b>\$3</b>
<b>Freshly Made Tortilla Chips &amp; Salsa</b>	<b>\$3</b>
<b>ADD: Guacamole</b>	<b>\$2</b>
<b>Assorted KASHI* Bars</b>	<b>\$2</b>

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# Beverage Options

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## Freshly Brewed Regular or Decaffeinated Coffee

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**1.5 Gallons (serves 24– 30 cups)**

**.75 Gallons (serves 12– 16 cups)**

**\$55** per  
1.5 gal.

**\$30**  
per .75  
gal.

## Hot Tea

Includes assorted teas, cups, creamers, sweeteners, and stir sticks

**96oz air pot of hot water (serves 8– 12 cups)**

**\$25** per  
air pot

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## Cold Beverages

**LIFEWTR**– purified water w/ electrolytes

**\$2**

**Pure Leaf Tea**

**\$2.50**

**Pellegrino Sparkling Water**

**\$2**

**Bottled Water**

**\$1**

**Individual Bottled Juices** (orange, apple and cranberry juice)

**\$2**

**Assorted Sodas**

**\$2**

**Regular:** Coca-Cola, Pepsi, Sprite, Mug Root Beer

**Diet:** Diet Coke, Diet Pepsi, Diet 7UP, Diet Dr. Pepper

**Beverages by the Gallon**

**\$15-**

—Fresh Brewed Iced Tea (Sweetened or Unsweetened)

**\$18**

—Fresh Brewed Lemonade

—Strawberry Lemonade

—Mango Punch

—Sparkling Raspberry Lemonade

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