



Catering Menu

Pricing and availability subject to change

Call 239 732-7331 or email catering@three60market.com

CROSTINIS – 2 dozen minimum

Mini Filet Crostini – Filet of beef, caramelized onions, horseradish cream, arugula on toasted garlic crostini 48/dozen

Bruschetta – Vine ripe tomatoes, garlic, sweet basil, shaved parmesan balsamic reduction 24/dz

Southwestern – Guacamole, pico de gallo and black beans 24/dz

Smoked Salmon – Smoked salmon, dill cream cheese, pickled red onion and capers 36/dz

Honey Berry – Brie, seasonal berries and lavender honey 24/dz

Caribbean Crab – With avocado salsa on crisp plantain chip 48/dz

STUFFED MUSHROOMS – 2 dozen minimum

Crab – Lump crab, crimini mushrooms roasted garlic aioli 36/dz

Sausage – Sweet italian sausage, fresh basil in crimini mushrooms and marinara 36/dz

Vegetarian – House veggie burger stuffed in crimini mushrooms avocado aioli 36/dz

French Onion – Caramelized onions, gruyere cheese baked in a crimini mushroom with Toasted panko 36/dz

Florentine – Roasted red pepper, baby spinach in parmesan cream in crimini mushrooms garnished with panko bread crumbs 36/dz

SKEWERS

Antipasto – Fresh Mozzarella, Kalamata Olives, Genoa Salami, Grape Tomatoes,

Grilled Artichoke 24/dz

Watermelon – Fresh watermelon, arugula and Smoked Gouda 24/dz

Seasonal Melon – melon and Parma Prosciutto 36/dz

Seasonal Fruit – Seasonal berries, melons, and a variety of seasonal ingredients 36/dz

Chicken Satay – Sesame seared chicken with Thai Peanut Sauce 24/dz

Chicken Tenders – For the kiddos, hand breaded and baked with honey grain mustard 24/dz

DISPLAYS

Artisan Cheese – Chef's Selection of Artisan Cheese from around the world with crackers and fruit 10/pp add Meat 15/pp

Antipasto Display – assortment of charcuterie, olives and vegetables 12/pp

Spreadable Dips – Hummus, Tzatziki, Spinach Artichoke Dip with assorted Fresh vegetables and breads 10/pp

(10 person minimum)

Crudite – Grilled Vegetables with house made dip 6/pp

Shrimp Cocktail – Sea salt and lemon poached Gulf Shrimp 12/pp
Sandwich Platter – On choice of Ciabatta, Multi grain, Marble Rye or Hoagie Choice of 3
Rebecca Sandwich (Boars Head Ham, Brie and Apple)
Traditional Tuna, Chicken or Curry Chicken Salad
Oven Roast Turkey
California Turkey Club (apple wood bacon, avocado)
Liverwurst
Roast Beef
BLT
Small (Serves 6) 65 – Medium (Serves 12) 125 – Large (serves 24) 250

DELI SIDES

(Priced per person)

Mediterranean Farro 5
Arugula Quinoa 6
Caprese Salad 6
Beet Salad 6
Tuscan Giant White Bean 6
Napa Slaw with Cranberries & Almonds 4
Classic Cole Slaw 4
Shaved Brussels Sprouts 6
Soba Edamame 6
Potato Salad 4
House Made Chips 2

SALADS

Nuts for Berries – Organic Artisan Greens, Seasonal Berries, toasted pecans, walnuts and almonds with a granny smith apple vinaigrette 1/2 pan 75 Full Pan 150
Baby Greens – Kale, arugula, and baby spinach, roasted beets, crispy chick peas, herb croutons, and apple wood bacon with roasted shallot balsamic vinaigrette 1/2 pan 48 Full Pan 96
Caesar Salad Baby Romaine, house made Caesar dressing, herb croutons and shaved Parmesan cheese 1/2 pan 48 Full pan 9
Greek Salad Boston Bib lettuce, English cucumbers, red bell pepper, Bermuda Onion, kalamata olive coated with a Greek Vinaigrette and feta Cheese 1/2 pan 50 Full pan 100

ENTREES

Priced per person 6 person minimum

Chicken Parmesan 10
Chicken Cordon Blue 11
Char-grilled Chicken Breast 6
Herb Roasted Bone in Chicken 8
Caprese Chicken 11 – pesto marinated and layered with mozzarella and sliced tomato
Mediterranean Chicken 11 – Seared bone in chicken breast topped with spinach, kalamata olives, tomatoes and feta
Boneless turkey breast 125 – Slow roasted turkey breast, hand sliced with natural gravy – Serves up to 12

Meatloaf 15 Ground pork, and ground chuck with fresh italian herbs and seasonings with wild mushroom demi glace
Pot Roast 18 – Slow braised chuck roasted vegetables and natural jus
Short Ribs 22 – Oven roasted Short Ribs with choice of Cabernet Reduction, Natural Jus or Smokey BBQ
Beef Tenderloin 275 per tenderloin – Seasoned with salt and pepper and roasted to rare. With Au jus and horseradish cream
Serving guide 1 tenderloin serves up to 15 guests 4 oz portions or 10 guests 6oz portions
Roasted Pork Loin
Whole pork loin marinated in garlic and herbs and slow roasted with Dijon Demi-Glace
Medium platter (serves 12) 75
Large (serves 20) 150
Old Fashioned Ham 120 Brown sugar glazed Serves up to 15
Salmon 16pp – grilled, baked or poached
Tuna 16 pp- sesame crusted grilled rare
Mahi Mahi 16pp – grilled or baked
Gulf Grouper 21pp – breaded and fried, grilled or blackened
**Choice of sauces with Fish – Pesto Cream, White Wine Caper, Roasted Tomato Chutney, Mango Salsa

Maryland Crab Cakes – Three 60 secret recipe with Lemon Aioli 18pp
Stuffed Shrimp – Lump Crab stuffing with Lemon Bechamel 22pp
Seafood Paella – Fresh Mussels, Clams, Gulf Shrimp and Grouper over a delicate saffron rice 30pp

ENTRÉE SIDES

Grilled Vegetables – Zucchini, Yellow Squash, Peppers, Eggplant and Sweet Potatoes
Small (serves 4) 36... Medium (serves 12) 72... Large (serves 24) 144
Caprese Stuffed Tomatoes – Fresh tomato stuffed with fresh mozzarella and tomato chunks with balsamic vinaigrette 4 each/ minimum 4
Roasted Brussels Sprouts – Caramelized onions, apple wood bacon mustard vinaigrette
Small (serves 4) 32... Medium (serves 12) 84... Large (serves 24) 160
Roasted Cauliflower – with Herbs and Balsamic glazed
Small (serves 4) 35... Medium (serves 12) 65... Large (serves 24) 125
Baked Stuffed Tomatoes – Roma tomatoes, garlic herb Boursin, baked and topped with panko
Small (serves 4) 38... Medium (serves 12) 74... Large (serves 24) 145
Whipped Potatoes – Roasted Garlic, Sour Cream & Herb, Buttermilk, Cheddar Bacon or
Sweet Potato Cinnamon – Small (serves 4) 24... Medium (serves 12) 70... Large (serves 24) 135
Au Gratin Potatoes – Thinly sliced potatoes, herbs, onion and Gruyere
Small (serves 4) 32... Medium (serves 12) 80... Large (serves 24) 155
Twice Baked Potatoes – Jumbo baking potatoes stuffed with aged cheddar, apple wood bacon and scallion 6.00 each minimum of 4

PASTA

Baked Penne and Sausage – Penne, Sweet Italian Sausage, marinara and mozzarella
1/2 pan 45... Full pan 85
Pesto Chicken Lasagne– Grilled Chicken Breast, Basil Alfredo and Panko layered with our fresh pasta sheets 1/2 pan 50... Full pan 95

Lobster Gnocchi – Maine Lobster, Brie Cream and Gnocchi

1/2 pan 90...Full 180

Lasagna Bolognese – Ground beef, ground pork, ricotta and mozzarella layered in between our fresh pasta sheets

1/2 pan 100... Full 200

Three Cheese Lasagna – Ricotta, parmesan, mozzarella and fresh basil layered with our fresh pasta sheets

1/2 pan 75... Full 150

Vegetable Torta – Oven roasted Zucchini, Yellow Squash, roasted peppers, Tomatoes, and Sweet Potatoes, layered with ricotta and mozzarella (may be prepared gluten free)

1/2 pan 75... Full pan 150

Don't forget to ask about our Ravioli Selections!

DESSERTS

Cookies – Chocolate Chip, Oatmeal Raisin, Almond,

Peanut Butter Chocolate Chip (gluten free), Coconut Macaroons 3 each

Double fudge brownies 4

Cakes and Pies

priced by the piece and whole pies

Blueberry Goat Cheese Pie

Three 60 signature dish of sweet Maine blueberries, goat cheese and a hint of basil 7/42

Peanut Butter Pie – Peanut butter mousse, graham cracker crust lathered in chocolate ganache 7/42

Limoncello Cake – Lemon infused sponge cake, Italian mascarpone and shaved white chocolate 7/72

HOUSE SPECIALTIES

Tomato Pie – Sweet vine ripe tomatoes hand cut and slightly dehydrated, then layered with fresh basil topped with mozzarella and cheddar cheese and baked in a parmesan dusted pie shell 7/42

Quiche – Whole quiche customizable or by the slice Chef's Choice 8/38

This menu serves as a guideline to just some of the things that Three 60 Market can offer. If you have an idea or a menu in mind please speak with REBECCA and we will do what it takes to make it happen.

48 Hour notice required

50% non-refundable deposit due at time of order

China, Silverware and Chaffing dishes can be offered at a additional charge.

Please let us know of any allergies or dietary needs.