THREE FOR A CROWD

Party to Go

STARTERS

Local Dungeness Crab Cakes	5.5	Pickled House Made Veg*	1.5
Spiced Nuts*	1.5	Braised Olives	2
Caesar Salad smoked trout, avocado	3	THREE Onion Soup gruyère bubbly	3
Brown Butter Beet & Citrus Salad* marcona almonds, goat cheese	3.5	Roof Top Salad* skinny vinaigrette	2.5
Fries 3* regular, spiced or garlic	2	Wild Mushroom Stogies chipotle aïoli	2.5
Bread Plank house olive oil 'get saucy' is a great addition	1.5	Prawn Thai Cilantro Rolls rice wrapped	2.5
Lamb Kabob yogurt-mint salsa verde*	2.5	Steak & Shroom Carpaccio* horseradish cream	2.5
Wild Mushroom Stogies	2.5	Maple Chipotle Bacon Bitz	2

ENTREES (priced per serving) Steamers . . . Mussels or Clams* 4 Panko'd Tombo, Niçoise tapenade 5 Sesame Salmon Bites, unagi glaze, pickled cucumber slaw 4 Seafood Risotto . . . clams, mussles, calamari, prawns* 4.5 Smoked Salmon Pizza 3 Coastal Calamari Fry, lemon caper aioli 3 2.5 HOT Chicken Wings, blue cheese dip* Buttermilk Brined Organic Fried Chicken, savory chicken jus 3 Blue Gnocc -n- Cheese 3.5 Fresh Spaghetti, roof top arugula pesto 3 Margherita Pizza 2.5 Fresh Spaghetti with prawns and porcini mushrooms 4 Skirt Steak Balsamico, blue cheese sauce* 5 Coffee-Chili Rubbed NY Strip "STRIP", chimichurri sauce, 6 herb salad* 3 Hoisin Pulled Pork Taco - Mango escabeche

Party at THREE

Build a Menu to suit your budget, taste and style

At **THREE**

we are all about giving you what you want

Cocktails and Appetizers AQ Lunch starting @ \$20.00/person Dinner starting @ \$30.00/person Brunch starting @ \$20.00/person Early Morning Breakfast Meetings starting @ \$12.00/person

Craft Beer & Cocktail Tastings with food pairings starting @ \$35.00/person

Corporate Happy Hour Alumni Game Day "Tail Gates" starting @ \$15.00/person

We can accomodate from 12-120 and everything in between

THREE

SANDWICHES	
3 Grind Burger	9
Corned Beef Sliders (3)	9
Chicken Club	11
Albacore Tuna Melt	8
Blue Shroom	8
LamBurger	12
Skinny Dipper	8

DESSERTS	
Jamocha Almond Fudge Shot*	3.5
Caramel Apple Crisp a la Mode	5
S'more Baked Alaska	5.5
HO-HO	3
Baked Mini Donuts chocolate dipping sauce	5
Cinnabun Bread Pudding	5
Pumpkin Crème Brûlée*	6

XTRAS House Mash Parmesan Risotto* 3 Horseradish Mash Sautéed Mushrooms* 4 Garlic Mash 3 3 Bacon* Blue Cheese Mash 3.5 Seasonal Veg* 4 Caramelized Onion Mash 3.5 2.5 Sweet Potato Chips* Loaded Mash 4 5 Prawn Skewer Roof Top Mash 3.5 Cheesy Garlic Focaccia

GET YOUR PARTY ON!

Corporate, Birthday, GIRL'S Night Out Anniversary or Celebration

Our menu was created to give you and your guests a customized experience.

We would like to bring our passion for food and entertaining to your next event.

We can host your event at THREE or arrange for pick-up or delivery to your office or home

When are we available? 7 days a week! 7:30am-1pm and 5pm-9pm

Contact Alicia @ 650.344.5222 or alicia@threesanmateo.com

All orders are subject to a gratuity of 15% and applicable sales tax.

Other delivery and set-up charges may apply.