

Guidelines & Booking

INFORMATION

Guest Count:

A guaranteed guest count is required 7 days prior to your scheduled event. It will be your responsibility to contact us with this guarantee. If the guarantee is not received, we'll prepare a charge for the highest estimated guest count.

Menu Arrangements:

Your menu selection is determined with our Event Planner 14 days prior to your scheduled event. It will be your responsibility to contact us with your menu selection.

Deposits, Fees & Taxes:

Our Event Planner will discuss with you if any deposits are required to reserve your event. The State of Michigan requires 6% sales tax to be applied to your total food and beverage purchase including service charges and any equipment rentals.

Payments and Corporate Accounts:

Payment for your event can be made with cash, check or credit card. We accept Visa, Master Card, Discover and American Express.

For corporate accounts, we accommodate after an approved client application, which must be secured 10 days prior to your event. We require all corporate events be paid net 30 days and a service fee of 1.5% will be added to past-due invoice each month.

Guaranteed Pricing:

Food and beverage prices are subject to change due to market conditions. Menu prices will be guaranteed 60 days prior to your event. In addition, Pietro's reserves the right to make a policy change in good faith within a 60 day notice.

Service Charges:

Depending on the level of service you have contracted for your event, a percentage will be added to your food and beverage total.

Cancellations:

Should a cancellation be necessary, a deposit minus an event coordination fee (10% of deposit or a minimum of \$100) will be transferred to a future event (value up to one year).

Additional Arrangements:

We will not be responsible for food quality or temperature fluctuations due to delays of 30 minutes or more within the scheduled food service start time.

A \$1.50 per person cake cutting fee is required. This fee includes china plate, dessert fork and service staff for cake presentations.

Accessory tables, i.e., vendor, bridal, cake, gift, registrations – standard table linen and skirting \$25 per table

6% Michigan Sales Tax will be Included.

Bar-B-Que

CATERING

Three Chefs Bar-B-Que Catering is owned and operated by Pietro's Italian Restaurant & Party House and has served the Grand Rapids community for over 35 years. With Executive Chef, Tim Fellows and Executive Chef, Jevon Reno, both have over 40 years experience smoking some of the best Bar-B-Que in the West Michigan area.

Three Chef Bar-B-Que has everything you need for a one stop Bar-B-Que experience. We smoke our Bar-B-Que meats low and slow for up to 17 hours over hardwoods in our on-site smoker.

Check out our Bar-B-Que catering menu – it's full of smokehouse favorites, along with all the fixin's. If you have anything in mind you don't see, you may request any changes necessary to make your dreams and special event come true.

Our catering menu is full of smokehouse favorites, including Georgia Style Pulled Pork, Michigan Raised "White Meat" Turkey Breast, Pulled Chicken, Ribs and Beef Brisket. Enjoy a wide variety of Bar-B-Que fixin's, side dishes, cornbread, beverages and desserts.

Starters (Appetizers) Based on 50 people per display

Fresh Seasonal Fruit Display \$125

Imported and Domestic Cheese with Crackers \$145

Fresh Cut Hand-selected Vegetable Display with Creamy Ranch Dipping Sauce \$90

Antipasto Display \$170

House-smoked Salmon Display \$250

Real Smokehouse Combo's

All our meats are dry-rubbed and smoked low and slow over hardwood for up to 17 hours. Served with choice one chilled salad and two side kicks, our signature Bar-B-Que sauce and a tangy Carolina mustard sauce, country rolls and condiments.

One Meat: \$12.49

Two Meat Combo: \$14.49

Three Meat Combo: \$16.99

6% Michigan Sales Tax will be Added.

Meat Selection

Smoked "White Meat" Turkey

Georgia Style Pulled Pork

Virginia Pit Ham

Pulled Chicken

St. Louis Ribs

Cook Shack Smoked Sausages

Sausage Stuffed Pork Loin (additional \$2.50 per person)

Chef-carved Beef Brisket or Tri-Tip (additional \$2.75 per person)

(Whole hog roasts available upon request and at market value.)

All American Cook Out

A Bar-B-Que favorite. Includes choice of one chilled salad and one side with condiments, potato chips and dip, fresh homebaked buns and sliced watermelon.

Charcoal Cooked Sirloin Burgers \$9.99

Charcoal Cooked Sirloin Burgers & All Beef Hot Dogs \$11.25

Charcoal Cooked Sirloin Burgers and Bratwurst \$11.99

Add Grilled Chicken Breast for \$2.00

Chilled Salads (Additional salad \$1.99 per person)

Tossed Salad with Choice of Two Dressings

Traditional Caesar Salad

Southern-Style Cole Slaw

Smokehouse Potato Salad

Fresh Fruit Salad

Cavatappi Pasta Salad

Black Bean and Corn Salad

Sides (Additional sides \$2.50 per person)

Smokehouse Baked Beans

Three Cheese Baked Penne

Cheesy Potatoes

Baked Potatoes with Whipped Butter and Sour Cream

Garlic Parmesan Mashed Potatoes

Seasoned Green Beans

Corn on the Cob with Butter Pot (seasonal)

Buttered Corn

Honey-glazed Baby Carrots

Kids Corral

Kids under 10 – half price.

Desserts (Serves 50 people)

Peach or Cherry Cobbler \$80

Apple Crisp \$80

Assorted Cookies \$40

Assorted Brownies \$50

Beverages

Charged by the gallon, approximately ten 12 oz. servings per gallon.

Keg beer and wine are available. Please speak to your event coordinate for details and pricing.

Sweet Tea \$14

Lemonade \$16

Disposable Cups Included

Choice of Service

WHITE STAR SERVICE: “Pick Up”

This is pick up at our restaurant location. No service charge. Food can be picked up piping hot or cold in disposable high quality containers. Heating instructions will be provided, if needed. Disposable chafers with sternos and serving utensils - \$15 each. High quality disposable plate, napkin and silverware - .95¢

BLUE STAR SERVICE: “Delivery”

Drop off and set up

This is a drop off to your event – bringing your catering straight to you. Delivered hot and set up ready to service. The price of Blue Star Service is 12% of food and beverage total. Minimum \$250. Disposable chafers with sternos and serving utensils - \$15 each. High quality disposable plate, napkin and silverware - .95¢

RED STAR SERVICE: “The Works”

Three Chefs Catering will provide a highly trained staff to set up, service and clean up your event.

We will provide the following: An attractively decorated buffet that includes buffet tables and service equipment and high quality disposable tableware.

Price for Red Star Service is 20% of the food and beverage total. This includes 4 hours of service for set up, food service and clean up. Service times are adjusted for larger groups. Additional labor may be required depending on your event’s length, style of service and guest count. Extra labor will be charged at a rate of \$30 per hour.

Add 6% sales tax to the above pricing including service charges.
50¢ per mile per vehicle will be charged for travel over 15 miles from our location.

High quality disposable plate, napkin and silverware included.

Hors d'oeuvres

PLATED OR PASSED

***We recommend three pieces per person as an hors d'oeuvre before a meal.
Seven to eight pieces per person for a cocktail party and a couple of our displays.***

Hot Section

Beef Tenderloin Skewers \$2.95
Bacon Wrapped Scallops \$3.95
Pineapple Chicken Skewers \$1.95
Thai Chicken Satay w/Peanut Sauce \$1.95
Bacon Wrapped Chicken Bites \$1.75
Crab Cakes with Pepper Jelly \$2.95
Meatballs (BBQ, Swedish, Italian) \$.75
Vegetarian Pot Stickers \$1.25
Italian Spring Rolls \$1.50

Cold Section

Jumbo Shrimp Cocktail – Market Price
Tomato, Basil & Mozzarella Bruschetta \$1.50
Watermelon, Basil & Feta Skewers \$2.25 (seasonal)
Baby BLT \$2.25
Boat Cheese Crostini w/Fruit Preserves \$1.50
Tomato/Basil Bruschetta Cups \$1.50
Chicken Salad Stuffed Grape Tomatoes \$1.75
Garlic Hummus Cups \$1.50
Caprese Skewers \$2.25

Display Platters

Fruit Display:

Seasonal fresh fruit artfully displayed. \$2.95 per person

Garden Vegetable Display:

An array of garden fresh vegetables displayed with creamy dill dip. \$2.50 per person

Chefs Cheese Board:

Imported and domestic sliced and cubed cheeses served with bread rounds and gourmet crackers. \$3.25 per person

Bruschetta Display:

Fresh tomato basil pesto, classic basil pesto, sundried tomato pesto and roasted vegetable caponata served with celery sticks, bread rounds and gourmet crackers. \$3.95 per person

Jumbo Shrimp Cocktail:

Jumbo Gulf shrimp displayed with zesty cocktail sauce, salsa verde and fresh lemon (four shrimp per person). \$5.95 per person

Antipasto Platter

Sliced prosciutto, Genoa salami, capicola, fresh Mozzarella, shaved Parmesan, kalamata olives, roasted garlic, grilled seasonal vegetables over seasonal pasta.
\$4.50 per person

6% Michigan Sales Tax will be Added.

Dips & Spreads

S E R V E S 5 0 P E O P L E

Spicy Chicken Dip:

Boursin and cream cheeses mixed with spicy shredded chicken breast, fresh herbs and spices. Baked golden brown and served with crackers and bread rounds. \$125.00

Baby Spinach & Artichoke Dip:

Tender baby spinach, artichokes, cream cheese and spices make this dip a favorite. Served with pita chips, gourmet crackers and lemon oregano flatbread. \$125.00

Pizza Dip:

Fresh pepperoni, basil, Mozzarella cheese, cream cheese and Italian herbs baked to perfection and served with flatbreads, crackers and bread rounds. \$125.00

Southwestern Dip:

Seasoned ground beef, scallions, diced tomatoes, black olives, jalapenos, sour cream and shredded lettuce elegantly layered and served with pita chips and corn tortillas. \$100.00

Crab Dip:

Tender crab claw meat mixed with cream cheese and spices and baked golden brown. Served with pita chips, gourmet crackers and bread rounds. \$150.00

Italian Fonduta:

Cream cheese blended with grated Fontina cheese, sliced pepperoni, Genoa salami, capicola, pepperoncini and oregano. Crostini and assorted crackers. \$125.00

Hors d'oeuvre Packages

Silver Package:

Imported and domestic sliced and cubed cheeses served with bread rounds and gourmet crackers, an array of garden fresh vegetables artfully displayed with creamy dill dip, BBQ meatballs, bacon-wrapped chicken bites, vegetarian pot stickers with miso sauce and choice of one of our dips. \$15.95 per person

Gold Package:

Imported and domestic sliced and cubed cheeses served with bread rounds and gourmet crackers. Seasonal fresh fruit artfully displayed, crab cakes with cilantro lime tartar sauce, BBQ chicken skewers, Italian spring rolls with plum sauce and our bruschetta display with gourmet crackers and bread rounds. \$17.75

Platinum Package:

Imported and domestic sliced and cubed cheeses served with bread rounds and gourmet crackers, seasonal fresh fruit artfully displayed, an array of garden fresh vegetables displayed with creamy dill dip, jumbo shrimp cocktail with zesty cocktail sauce and lemon, beef tenderloin sates with bordelaise sauce, pineapple chicken skewers and choice of one hot dip. \$22.95 per person

Breakfast

Three Chefs breakfast menus include fresh brewed regular and decaffeinated coffee, hot tea and orange juice.

Continental Breakfast

A grand display of oven-baked pastries and muffins served with farmers butter and a seasonal fresh fruit display. \$7.99 per person

Three Chefs Breakfast

Farm-raised scrambled eggs, grilled hash brown potatoes and your choice of grilled ham steaks, house-made sausage patties or hickory smoked bacon. Finished with a fresh seasonal fruit display, oven-baked pastries and farmers butter. \$11.99 per person

Morning Scramble

Scrambled eggs topped with ranchero sauce, diced green chilies, roasted red pepper, onions, fresh diced tomatoes and cheddar cheese. Served with flour tortillas, fried potatoes and fresh fruit salad. \$10.99 per person

Ala Carte Selections:

Fresh brewed coffee (regular or decaf) \$1.95 per person

Fruit juices (OJ, apple, cranberry, tomato juices) \$1.95 per person

Bagels with jellies and cream cheese \$18.00 per dozen

Assorted doughnuts \$16.00 per dozen

Assorted yogurt \$1.75 each

Additional meat choice (ham steak, bacon, sausage) \$2.50 per person

Assorted canned Coke products \$1.55 each

Bottled Water 1.55 each

Desserts

Tiramisu \$7.00

Chocolate Mascarpone \$5.50

Chocolate Cake \$3.95

Lemon Cake \$3.95

Strawberry Shortcake \$4.25

Mini Cannoli's (4/order) \$5.00

New York Cheesecake with Strawberries \$7.00

6% Michigan Sales Tax will be Added.

Plated Lunch & Dinner Meals

Groups of 25 or more people

All meals include house salad with choice of two dressings, choice of two accompaniments, and homemade rolls with butter.

(All entrees can be served buffet style for an additional charge.)

Signature Caesar Salad or BLT Wedge \$2.00 extra per person

Lunch & Dinner Entrees:

Chicken

Grilled Island Chicken

Lunch: \$15 Dinner \$18

Encrusted Pan-Seared Chicken

Peppercorn and sea salt crusted pan-seared chicken breast with lemon caper sauce. Lunch: \$15 Dinner: \$21

Fish:

Well Dressed Salmon

Lunch: \$15 Dinner: \$24

Baked White Fish

Baked white fish/walleye with creamery butter, white wine and Spanish paprika. Lunch: \$15 Dinner: \$22

Tilapia Portofino

Tilapia papillote fresh filet topped with herb butter, sundried tomatoes and artichokes. Lunch: \$14 Dinner: \$22

Pork & Beef:

Grilled Pork Loin Chop

Grilled gorgonzola pork loin chop with dried Traverse City Cherry sauce. Lunch: \$15 Dinner: \$21

Grilled Filet Mignon

Grilled 8 oz. center cut filet mignon with wild mushroom demi glace. Dinner: \$45

Herb Encrusted Pork Loin

Herb crusted pork loin with mustard jus. Lunch: \$15 Dinner: \$21

Slow-Roasted Beef Sirloin

Slow-roasted beef sirloin with mushroom bordelaise. Lunch: \$18 Dinner: \$27

Slow-Roasted Prime Rib

Carved Prime Rib au jus. Lunch; N/A Dinner: \$35

(The Chef would also be willing to customize a menu to accommodate your needs.)

Accompaniments:

Potato & Rice:

Garlic Parmesan Mashed Potatoes

Baked Potato

Cheesy Potatoes

Roasted Redskins

Rice Pilaf

Fresh Vegetables:

Honey Glazed Carrots

Fresh Vegetable Medley

Green Beans Almondine

Steamed Broccoli

Fresh Asparagus with EVOO and Lemon (seasonal)

Super Sweet Corn O'Brien

6% Michigan Sales Tax will be Added

Dinner Buffet

Dinner buffet is available for groups of 25 or more. All buffets comes with a chilled tossed salad with choice of two dressing, two accompaniments and fresh baked rolls and butter.

One entrée buffet: \$18.99

Two entrée buffet: \$22.99

Buffet choices:

Chicken:

Chicken Allouete
Chicken Fettuccine
Chicken Fontina
Chicken Marsala
Baked ¼ Chicken
Chicken Florentine

Beef & Pork:

Beef Pot Roast
Country Meatloaf
Grilled Pork Loin
Meat Lasagne

Fish & Specialties:

Tilapia Portofino
Vegetable Lasagne
Gourmet Macaroni & Cheese
Well Dressed Salmon (additional \$2.00 per person)

Accompaniments

Fresh Vegetable

Seasoned Green Beans
3 Chef's Blend
Honey Glazed Carrots
Steamed Broccoli
Super Sweet Corn O'Brien

Potato & Rice

Cheesy Potatoes
Rice Pilaf
Roasted Redskins
Garlic Parmesan Mashed Potatoes

6% Michigan Sales Tax will be Added.

Lunch Buffets:

Groups of 25 or More

Deli Sandwich Buffet:

Specialty prepared sandwiches of your choice from the list below (maximum of 3 choices) plus your choice of one chilled salad, potato chips and condiments. All food and place settings are on the buffet.

Regular (one sandwich per person) \$11.99 per person

Large (two sandwiches per person) \$14.50 per person

Sandwich choices:

Ham & Swiss
Roast Beef & Cheddar
Chicken Salad on Hawaiian Roll
Turkey Club
Corned Beef & Swiss
Michigan "White Meat" Turkey
Grilled Vegetable Wrap
Georgia-style Pulled Pork
Grilled Chicken Caesar Wrap

Chilled Salads

Caesar Salad
House Garden Salad
Cavatappi Pasta Salad
Redskin Potato Salad
Fresh Fruit Salad
Southern Style Coleslaw

Cold Deli Buffet:

Assortment of smoked turkey, lean roast beef, honey-baked ham, Genoa salami, sliced domestic cheeses, fresh artisan rolls and breads, plus your choice of two chilled salads, potato chips and condiments. All food and place settings on the buffet.

Regular (one-third lb. portion per person) \$12.99 per person

Large (half-pound lb. portion pre person) \$15.50 per person

Salads:

Caesar Salad	Redskin Potato Salad
House Garden Salad	Fresh Fruit Salad
Cavatappi Pasta Salad	Southwestern Coleslaw

Additions:

Add an extra salad to your buffet selection: \$2.50 per person

Add a cup of our signature soup to your buffet: \$3.99 per person

Ask about our Chef's selections.