

For additional information, contact Marty Moore

Phone: 740.525.4505

E-Mail: catering@thirdstreetdeli.net

Third Street Catering

*430 Third Street, Parkersburg WV 26101
P 304.422.0003*

MISSION

To exceed your expectation and to provide both you and your guests with the very highest quality of food and service. Various factors contribute to the cost of an event. Our professional sales and event coordinators can help you with menu selection and customization, wine selection, a variety of additional services.

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HORS D'OEUVRES, TRAYS, ETC.

Let Third Street Catering help you plan a reception or cocktail party menu and provide you with per person pricing. Our professional staff welcomes the opportunity to make recommendations and assist you with menu selection and customization.

Additional menu selections are available.

HORS D'OEUVRES

Meat

Raspberry-Glaze Cocktail Meatballs
Ham Wrap Pinwheels
Turkey Wrap Pinwheels
Antipasta Skewers
Deviled Potatoes with Bacon Garnish
Chicken Salad Filled Puffs
Thai Chicken Tartlet w/Water Chestnuts
Rumaki
Oriental Chicken Kabobs
Prosciutto-Wrapped Asparagus in Phyllo
Herb-Encrusted Beef Tenderloin
BBQ Babyback Pork Ribs

Vegetarian

Fresh Fruit Mini Kabobs
Bacon-Scallion Redskin Babies
Deviled Eggs with Caper Garnish
Fresh Tomato-Basil Bruschetta
Roasted Red Pepper Fetishes
Hummus Tartlets w/Tabouleh Garnish
Mediterranean Quiche Tartlets
Tomato Basil Quiche Tartlets
Tuscan Grilled Vegetables
Brie Crostini with Cranberry Salsa
Gorgonzola-Walnut Stuffed Mushrooms
Artichoke Phyllo Cups
Apricot-Baked Brie (9" wheel)

Seafood

Smoked Salmon Mousse Cups
Smoked Salmon, Cream Cheese, Caper Crostini
Mini Crabcakes w/Aioli
Oyster Shooters
Shrimp Salad Filled Puffs
Bacon-Wrapped Scallops
Shrimp Cocktail
Lemon Fennel Encrusted Fresh Salmon
Oak Smoked Salmon

Sweets

Triple Chocolate Cake Balls
Third Street Mini Cookies
Third Street Cookies
Brownies
Lemon-Coconut Bars
Mascarpone-Stuffed Strawberries
Dessert Sampler

TRAYS

Vegetable Tray
Domestic Cheese Tray
Vegetable & Cheese Tray
Fruit Tray
Itty Bittys (Two-Bite Truly Gourmet Sandwiches)

Fruit & Cheese Tray
Imported Cheese Tray
Antipasto Tray
Sandwich Tray

DIPS & SPREADS

Special order dips and spreads are available in addition to:
Hummus Feta Spread Smoked Salmon Dip
Artichoke Dip Tzatziki Dip Mango Salsa

SOUPS & SALADS

Housemade soups are available by the gallon. Housemade Deli salads are available by the pound. Minimums apply.

Prices subject to change without notice.

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PLATED DINNERS

MAIN COURSES

Plated Dinners are Served with Assorted Dinner Rolls, Dessert, Coffee and Iced Tea.

Also Served with Soup or a Fresh Field Greens Salad
Pasta Provencal

Also Served with Soup
Grilled Lemon-Fennel Encrusted Dinner Salad
Beef Tenderloin Dinner Salad

Also Served with Soup or a Fresh Field Greens Salad & Two Accompaniments

Oven-Roasted Turkey Breast or Oven-Baked Ham
Grilled Marinated Boneless Chicken Breast with Aioli
Grilled Lemon-Fennel Encrusted Salmon
Crusted Roast Pork Tenderloin
BBQ Babyback Pork Ribs
Chicken Breast, Prosciutto & Gruyere Roulade
Crab Cake, Scallop & Shrimp Grill
Herb-Encrusted Beef Tenderloin with Demi-Glace

ACCOMPANIMENTS

Grilled Fresh Asparagus Spears
Slow-Cooked Italian Style Fresh Green Beans
Oven-Roasted Fresh Seasonal Vegetables
Steamed Broccoli with Lemon Butter
Ginger-Glazed Carrots
Coleslaw

Roasted Redskin Potatoes
Soy-Glazed Rice
Wild Mushroom & Wine Ravioli
Au Gratin Scalloped Potatoes
Twice Baked Potatoes
Slow-Cooked White Beans with Rosemary-Infused Olive Oil
Mediterranean Black Beans
Sour Cream & Chive Mashed Potatoes

Additional Plated Dinner Selections & Custom Menus Available Upon Request

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BUFFET DINNERS

*Buffet Dinners are served with Soup or a Fresh Field Greens Salad,
Two Accompaniments, Assorted Dinner Rolls, Dessert, Coffee and Iced Tea*

MAIN COURSE SLECTIONS

*Oven-Baked Glazed Ham
Bourbon Peppered Turkey Breast
Oven-Roasted Chicken Quarter
Pasta Provencal
Chicken Breast, Prosciutto & Gruyere Roulade
BBQ Babyback Pork Ribs
Grilled Marinated Boneless Chicken Breast with Aioli
Oven-Roasted Strip Loin Au Jus
Sautéed Crab Cakes with Aioli
Herb-Encrusted Beef Tenderloin with Demi-Glace*

ACCOMPANIMENTS

*Grilled Fresh Asparagus Spears
Slow-cooked Italian Style Fresh Green Beans
Oven-Roasted Fresh Seasonal Vegetables
Steamed Broccoli with Lemon Butter
Ginger-Glazed Carrots
Coleslaw

Roasted Redskin Potatoes
Soy-Glazed Rice
Wild Mushroom & Wine Ravioli
Au Gratin Scalloped Potatoes
Twice Baked Potatoes
Slow-Cooked White Beans with Rosemary-Infused Olive Oil
Mediterranean Black Beans
Sour Cream & Chive Mashed Potatoes*

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GRILL MENU

MAIN COURSES

Served with Three Accompaniments and Iced Tea

<i>Hamburger</i>	<i>Chicken Quarter</i>	<i>BBQ Babyback Pork Ribs</i>
<i>Hot Dog</i>	<i>Marinated Chicken Breast</i>	<i>Shrimp Kabobs</i>
<i>Bratwurst</i>	<i>Chicken Kabobs</i>	<i>Steaks</i>
<i>Italian Sausage</i>		<i>Mixed Grill</i>

ACCOMPANIMENTS

Grilled Fresh Asparagus Spears

Slow-Cooked Italian Style Fresh Green Beans

Oven-Roasted Fresh Seasonal Vegetables

Fresh Vegetables w/Dill Dip

Coleslaw

Corn-on-the-Cob

Dijon Redskin Potato Salad

Roasted Redskin Potatoes

Au Gratin Scalloped Potatoes

Sour Cream & Chive Mashed Potatoes

Twice Baked Potatoes

Third Street Pasta Salad

Third Street Baked Beans

Slow-Cooked White Beans with Rosemary-Infused Olive Oil

Mediterranean Black Beans

Grilled Pineapple Kabobs

Fruit Kabobs

Assorted Cookies

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LUNCH

MAIN EVENT

Sandwich Tray (6 person minimum) Choice of turkey, ham & roast beef sandwiches on a Third Street roll with lettuce, tomato, mayo & Dijon mustard. Vegetarian sandwich available.

Box Lunch (6 box minimum) . Choice of turkey, ham, roast beef, vegetarian, chicken salad or tuna salad on a Third Street roll. Choice of Third Street Pasta Salad, Dijon Redskin Potato Salad or Coleslaw. Cookie & chips.

Quiche Lunch Quiche-of-the-Day served with fruit or a garden salad.

GREEN SALADS

Chef Salad Romaine with ham/turkey or grilled chicken breast and cheddar, provolone, tomato, grated carrot, red onion, cucumber, hard-boiled egg, croutons. Dressing of choice on the side.

Garden Salad Salad greens, cucumber, carrot, red onion & croutons. Dressing of choice on the side.

Salad Dressings: Mediterranean Feta, Ranch, Italian, Raspberry Vinaigrette, 1000 Island

Fat Free: Orange Balsamic, Tomato Basil
Extra dressing 50c each

SOUP Call for daily selections

Cup of Soup
Bowl of Soup
Soup-by-the-Gallon

DELI SALADS Call for additional daily selections

Coleslaw
Third Street Pasta Salad
Dijon Redskin Potato Salad
Fresh Mozzarella, Basil Penne
Deli Salads-by-the-Pound. . 2# minimum.

ADDITIONAL TRAYS

Vegetable Tray
Domestic Cheese Tray
Vegetable & Cheese Tray
Fruit Tray
Fruit & Cheese Tray

SWEETS

Assorted Cookies
Brownies
Lemon –Coconut Bars
Dessert Sampler

BEVERAGES

Canned Soft Drinks
Bottled Water
Ask about other available bottled teas

POTATO CHIPS

Mister Bee
Baked Lays
Tortilla Chips

DISPOSABLES Napkins & disposable utensils are provided with orders at no additional cost.

Disposable Serving Spoons
10" Styrofoam Plates

Additional Lunch Selections & Custom Menus Available Upon Request

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THE FINE PRINT

Menu Selection and Pricings: *Menu selection and pricing changes may occur. Menu prices do not include 6% WV Sales Tax.*

On-Site Catering *The Parkersburg Third Street Deli property is available for on-site catering after 4:00 pm Monday through Friday and all day on Saturday and Sunday. There is no room charge or room fee for events in excess of \$500.00 (excluding gratuity and WV Sales Tax) for a three-hour duration. For events in excess of three hours, the additional fee rate is \$25.00 per 15 minutes.*

Off-Site Catering

Routine Lunch Delivery: *There is a \$ 2.50 Gas Recovery fee for orders of \$50.00 that do not require set-up and are within city limits. Additional delivery fees may apply to deliveries of less than \$50.00 or deliveries outside the city limits. Delivery times are subject to availability.*

Catering Delivery:

\$35 for delivery only. Deli equipment/supplies must be returned to Deli on next business day..

\$50 for delivery only and return for equipment

\$75 for delivery, set-up and return for equipment

Hourly service staff rates include travel time and depend on event requirements.

All staff is booked for a minimum of 4 hours. Staff working on statutory holidays is charged at double time.

Rentals *We are happy to assist with all of your rental requirements. Our fee is determined by the rental requirements of your event.*

Beer, Wine, Liquor *Our staff can provide expert advice regarding these beverage requirements. We will also be happy to procure these beverages for you for both on-site and off-site events. The fee for this service is 20% of the total beer, wine and liquor cost, excluding tax. All beer, wine, liquor is the property of the client and any amounts not consumed during the are likewise the property of the client.*

On-site beer, wine, liquor: *If you prefer, you may personally procure your own selection of these beverages and provide them to Third Street no less than one day prior to the event. We will handle, store and chill the beverages appropriately as well as provide glasses, ice, mixers and garnishes for service. A \$2.00 per person fee applies to all on-site events that include the service of beer, wine, liquor.*

Off-site beer, wine, liquor: *You are welcome to personally procure, handle, store and chill appropriately all beverages and to provide your own ice, mixers, garnishes. No other related fees will apply other than the hourly bartender rate or applicable rental costs.*

Guarantee on Prices and Guest Attendance *Prices are guaranteed for 30 days from the date of the catering event quote. We require a guarantee of the number of guests 72 hours before the event. After that time we will do our best to accommodate any increases in attendance. However, after that time, we regret that decreases in numbers cannot be accepted.*

Payment and Cancellation Policy *We require a 50% deposit upon confirmation of an event. You are welcome to use a credit card to secure you event. Payment of the balance due is required at the close of the event. Cancellations prior to 72 hours before the event may be eligible for a full refund. Cancellations after 72 hours prior to the event are not eligible for a refund.*