



**THREE**  
restaurant & bar

## RESTAURANT CATERING

THROUGHOUT THE WORLD,  
FOOD IS A GREAT UNIFIER.  
CULTURES ARE CELEBRATED,  
FRIENDSHIPS ARE FORGED,  
AND  
MEMORIES ARE MADE,  
ALL AROUND FOOD.



## GET YOUR PARTY ON!

Corporate, Birthday, GIRL'S Night Out  
Anniversary or Celebration of any kind!

Our menu was created to give you and your guests  
a customized experience. The menus shown here  
are samples and can be customized to best suit  
your needs and budget

We would like to bring our passion for food and  
entertaining to your next event.  
We can host your event at THREE  
or provide full service catering and event planning  
wherever you want us to go.

Most menus are available for  
pick-up and delivery

For more information or to book an event,  
Please contact Alicia @ 650.344.5222  
or [alicia@threesanmateo.com](mailto:alicia@threesanmateo.com)

### **THREE Party Areas and Minimum Food and Beverage Pricing Weekday Lunch**

Main - Up to 60 people seated,  
70 reception \$1000/hour

Mid - Up to 36 people \$600/hour

Chef's table - Up to 24 people \$400/hour

### **Weekend Lunch (groups before 10:00 only)**

Main - \$1200.00/hour, Mid - \$720.00/hour

Chef's Table \$480/hour

### **Weekday Dinner (Sunday - Thursday)**

Main - \$1500.00/hour, Mid - \$900/hour

Chef's table - \$600/hour

### **Weekend Dinner (groups before 6:00 only)**

Main - \$1800.00/hour, Mid - \$1080.00/hour

Chef's Table \$575/hour

(Please inquire about our mid-shift, and buyout rates)  
Special holiday rates apply (please inquire)  
(pricing does not include tax & gratuity)



**Brunch Menu Family Style \$22.00 Plated \$26.00**

- Scrambled Eggs
- Applewood Smoked Bacon
- Home Potatoes, Seasonal Fruit
- Buttermilk Pancakes (flavored or whipped, extra)
- Veggie Scramble
- Eggs Benedict
- Coffee and Tea

**Lunch Menu - Family Style \$27.00 Plated \$32.00**

**Starters (Shared)**

- Yam Fritter (V), Wild Mushroom Stogies (V)

**Salads (shared)**

- THREE Caesar Salad
- Brown Butter Beet and Citrus Salad

**Entrees (shared)**

- Buttermilk Fried Chicken with pan gravy
- Sesame Salmon Bites with pickled cucumber slaw
- Seasonal Vegetables (V)
- House Mash (V)
- Butternut Squash Ravioli with sage cream sauce (V)

**Dessert**

- Vanilla Bean Bread Pudding



**Cocktail Party Menu \$30.00/person**

**Passed**

- Wild Mushroom Stogies (V), Garlic Prawns with Garlic sauce

**Station**

- Coastal Calamari
- Margherita Pizza (V), Smoked Salmon Pizza,
- THREE Grind Burger Sliders, Garlic Fries (v)
- Pickled Vegetables (v)
- Butternut Squash Ravioli with sage cream sauce (v)

**Dinner Menu - Family Style \$36.00 Plated \$41.00**

**Starters**

- Wild Mushroom Stogies (V), Coastal Calamari

**Salads (shared)**

- Brown Butter Beet and Citrus Salad

**Entrees (shared)**

- Pan Roasted Chicken (Ratatouille (V)
- Sesame Salmon Bites with pickled cucumber slaw
- Parmesan Risotto (V)
- Seasonal Vegetables (V)
- Butternut Squash Ravioli with sage cream sauce (V)

**Dessert**

- Vanilla Bean Bread Pudding
- (The menus shown are samples and can be customized to best suit your needs and budget)

