

CTG

CATERING-TO-GO

An alternative to full service catering.



All menu items are presented on/in

BLACK DISPOSABLE PLATTERS, BOWLS WITH SERVING PIECES

Many items will require heating upon delivery to ensure the best quality possible. These items will be presented in oven-safe foil containers with easy heating instructions.

DISPOSABLE CHAFERS, STERNO AND WATER PANS

These will keep your food warm for up to three hours.*

*PRICING TBD
Based On Quantity

DISPOSABLE ECO FRIENDLY PALM PLATES, CUTLERY, NAPKINS

4.00 PER SET

PICK-UP*

**Delivery only available for minimum orders of \$1500.*

Deliveries are available Tues-Fri.

Delivery fees are based on time of day and location.

Kindly give us

5-7

WORKING DAYS

to prepare your order.

THIRD ARM EVENT ASSISTANTS

678-561-6224

or 678-340-0273

info@thirdarmeventassist.com

www.thirdarmeventassist.com

BE A GUEST AT YOUR OWN PARTY!

We have partnered with two of the most reputable staffing companies so you can hire the assistance you need for your event.

EXTREME STAFFING

404-815-5085

info@extremestaffing.com

www.extremestaffing.com

GIVE THEM A CALL, THEY'RE READY TO HELP.

All Menus are Subject to 23% Production Charge, Appropriate Sales Tax,

4% Credit Card Convenience Fee*.

Some menu items may not be available; we will do our best to suggest comparable replacements!

SMALL BITES

\$4.00 per piece – Minimum of 20 pieces per selection

POTATO BITES

bacon, cheddar, chives

MINI PRETZEL BITES

(02) per person, yellow mustard

FRANKS IN A BLANKET

(03) per person – smokey barbecue sauce

BEEF YAKATORI SKEWERS

green onion and sesame

WHIPPED BRIE AND RASPBERRY TARTS

TSC SIGNATURE PIMENTO CHEESE DEVEILED EGGS GF

CRISPY TENDER WHITE MEAT CHICKEN BITES

with wildflower honey drizzle

SUNDRIED TOMATO, BASIL, GOAT CHEESE TART

DICED VINE-RIPE TOMATOES

tossed with garlic, basil, olive oil, served
with toasted buttered crostini

BBQ MEATBALLS

with blue cheese dipping sauce **GF**

JERK CHICKEN SATAYS

with cool cilantro cucumber sauce **GF**

HERB CHICKEN SATAYS

herb ranch **GF**

TRADITIONAL DEVEILED EGGS GF

SALAD

\$7.50 per person – 20 person minimum

GREEK SALAD

with ripe olives, tomato, cucumber,
red onion, feta, greek vinagrette **GF**

GARDEN SALAD

with mushrooms, carrots, cucumbers,
tomato, ranch dressing **GF**

SPINACH SALAD

cranberry, toasted almond, goat
cheese, raspberry dressing **GF**

GRILLED PEAR SALAD

field greens, spiced walnuts, maytag
bleu, champagne vinaigrette

DIPS / CHARCUTERIE / FUN BAR FOOD

All dips, spreads, charcuterie include an assortment of assorted crackers.
20 person minimum.

ASSORTED DIPS AND SPREADS

\$11.00 per person

CHOOSE 3:

TSC SIGNATURE Pimento Cheese

Roasted Garlic Hummus

Spinach-Artichoke Dip

Smoked Salmon Mousse

Classic French Onion Dip

SLIDERS

minimum of 20 per selection

great room temp or re-heat

ALL BEEF

with mustard and ketchup

\$5.00 warm or re-heat

TURKEY

with herb aioli

\$4.75 warm or re-heat

TERIYAKI SALMON

with lemon aioli

\$6.00 room temp

add cheese **\$1.00** per selection

NOTE

Beef and turkey sliders will be presented in foil pans ready to heat. Client is responsible for assembly after re-heat. If you want to serve these sliders at room temp, they will come assembled.

CHEFS CHOICE DOMESTIC & INTERNATIONAL CHEESE PRESENTATION

with dried fruit, assorted crackers

\$7.50 per person

CHARTCUTERIE PRESENTATION

with assorted cured meats, cheeses, marinated olives, dried fruits

\$16.50 per person

QUESADILLAS

- BEEF

- CHICKEN

- THREE CHEESE

with salsa, sour cream

each quesadilla = (04) pieces

minimum of 20 per selection

\$8.00

OVEN ROASTED WINGS

- BUFFALO

- BLEU CHEESE

- TERIYAKI

- LEMON PEPPER

Plattered, ready to eat!

50 piece minimum per selection

\$1.50 per piece

OVEN-BAKED CHICKEN TENDERS

- BUFFALO

- COOL RANCH

minimum of 50 per selection

\$2.25 per piece

THE MEATS

Minimum 20 per selection

ROASTED FREE RANGE CHICKEN

with rosemary shallot sauce

\$12.00 per person

CLASSIC CHICKEN PICATTA

with mushroom and lemon caper sauce

\$12.00 per person

BONE-IN SOUTHERN FRIED CHICKEN

\$12.00 per person

EIGHT HOUR BRAISED SHORT RIBS

in red wine demi

\$15.00 per person

HERB MARINATED- ROASTED TENDERLOIN OF BEEF

with whole grain mustard sauce, served at room temp

\$16.00 per person

BOURBON SOY GLAZED SALMON

warm or room temp

\$14.00 per person

MEDITERRANEAN SHRIMP

with sundried tomato, feta, olives, pepperoncini greek vinaigrette – (03) per person

\$15.00 per person

MINI ROLLS / CROISSANTS

20 person minimum

DESSERT

Chef's Assortment of
MINI PICK-UP DESSERTS

\$6.50 per Person

VINE RIPENED TOMATO, MOZZARELLA, GREENS

basil pesto on the side

\$6.50

GRILLED BUTCHER'S TENDERLOIN

with garlic herb horseradish cream

\$6.75

HERB ROASTED TURKEY

with cranberry-orange relish

\$6.00

PESTO AND MOZZARELLA CHICKEN SALAD

\$5.50

PIMENTO CHEESE, FRESH HERBS

\$5.00

BAKED PASTAS

20 person minimum

SEARED CHICKEN TETRAZZINI

with spinach-mushroom cream sauce and three cheese blend

\$9.00

FOUR CHEESE BAKED ZITI

vine ripe tomato sauce and roasted veggies baked shell bolognese, aged parmesan, and mozzarella

\$7.00

CLASSIC BEEF LASAGNA

with fresh herbs

\$9.00

ACCOMPANIMENTS

\$5.50 per person – Minimum 20 per selection

TSC MAC AND CHEESE

GARLIC WHIPPED POTATOES

finished with rich james farm cream

BAKED POTATO SALAD

bacon, cheddar, warm or room temp

LONG GRAIN AND WILD RICE HERB PILAF

CREAMY WILD MUSHROOM AND HERB TRUFFLE PENNE PASTA

ASIAN NOODLE SALAD

asian veggies, sesame dressing, room temp

BLT PASTA

with spinach, cherry tomato, applewood smoked bacon, creamy dressing, room temp

SOUTHERN-STYLE GREEN BEANS

AL DENTE' ORZO PASTA

with cherry tomato, artichokes, olives, baby spinach, house-made garlic-basil pesto, room temp

MEDITERRANEAN COUS COUS

green onion, red onion, sundried tomato, kalamata olives, artichoke, feta cheese, greek vinaigrette, room temp

FRESH SEASONAL FRUIT DISPLAY

CHEF SELECTION OF SEASONAL GRILLED VEGETABLES

tossed in herbs and toasted spices, room temp

GARLIC-ROASTED ASPARAGUS

with chile flakes, room temp

Oven-Charred Broccolini

drizzled with olive oil

ARTISAN ROLLS AND BUTTER \$2.50 CROISSANTS \$2.50

BRUNCHY STUFF

25 person minimum

THREE CHEESE AND EGG CASSEROLE

\$5.50

INDIVIDUAL EGG FRITTATAS

asparagus, broccoli, peppers, can be room temp

\$6.50

HOUSE-MADE QUICHE

spinach and mushroom, can be room temp

\$6.50

BREAKFAST BURRITOS

scrambled eggs, cheddar cheese, colored peppers, salsa on the side

\$6.50

FRENCH TOAST CASSEROLE

original, peach or blueberry baked, made with challah

\$6.50

CHEESE BLINTZ CASSEROLE

with sour cream blueberry or strawberry sauce on the side

\$6.50

APPLEWOOD SMOKED BACON

(03) pc. per person

\$6.50

BREAKFAST SAUSAGE LINKS

pork or turkey (03) pc. per person

\$6.50

VEGETARIAN SAUSAGE PATTIES

(03) pc. per person

\$5.50

CHEESY HASH BROWN CASSEROLE

\$6.50

ROSEMARY OVEN-ROASTED NEW POTATOES

\$6.50

ROASTED ASPARAGUS

creamy mustard sauce

\$6.00.

TRADITIONAL ALBACORE TUNA SALAD

\$6.00

ROASTED CHICKEN SALAD

mango chutney and toasted pecans

\$7.00

ASSORTED BAGELS

with cream cheese and butter

\$3.50

ASSORTED MUFFINS

\$2.50

SOUTHERN STYLE BISCUITS

with honey butter and jam

\$3.00

ASSORTED DANISH

\$3.00