



Catering & Co., LLC



Chef's Corner

My name is Devona Council, Founder and CEO of 3D's Catering & Co., LLC.

We are a veteran-owned business located in San Antonio, TX.

3D's originated from the culinary roots of my grandmothers and father in Suffolk, Va. While serving in the US Army, cooking became the center of creativity in the kitchen with my three children.

3D's Catering & Co., LLC believes in the quality of food while enjoying every bite. 3D's Catering & Co., LLC is bringing back the meaning of "Grandma's Cooking with a Twist"



APPETIZERS

Chicken buffalo egg rolls- Chicken, red pepper, green onion, and cream cheese fried in a crisp wrapper

Chicken n Waffle- Flavorful waffles served with butter-milked chicken wings

Wings n Things- Fried chicken wings in select flavors (original, hot, lemon pepper, bbq, bourbon, and honey hot)

Meatballs- Handrolled beef/turkey/chicken meatballs with a choice of plain, marinara, BBQ, or Gravy glazed

Mini Beef Wellington Bites with a chili wine sauce

Bang Bang Salmon bites- Pan-seared salmon bites with potato sticks

Shrimp Fitters- 3 shrimp patties served with shoestring potatoes

Crab balls- (3) Maryland-crust crab balls served with sliced lemon and aioli sauce



APPETIZERS

Shrimp Basket- Fried or steamed jumbo shrimp served with coleslaw

Shrimp & grits- Creamy cheese grits covered with Cajun shrimp, sausage, and peppers in a smooth gravy. Garnish with green onions and cheese

Wedges- Country-style potato wedges (original or crusted parmesan)

Fried mac n cheese balls- Breaded cheesy mac n cheese



New

Soups

Chicken Tortilla

Chicken -n- Dumplings

Crab and Shrimp Bisque

Lobster Bisque

Gnocchi (chicken or seafood)

Gumbo (original, seafood, or vegan)

Salad

Classic Spring Salad- Cherry tomatoes, cucumbers, red onions, and green peppers

Cesar Salad- Roman lettuce, crushed black pepper, aged parmesan cheese, and croutons

Cobb Salad- Mixed lettuce topped with cherry tomatoes, cucumbers, red onions, bacon, chicken, eggs, and avocado

Honey Crisp Salad- Spinach/Kale mix, green/red apple, candied pecan, cranberries, and feta cheese

Dressings- Vinaigrette- Balsamic or Raspberry, Italian, Ranch, Blue Cheese

*Add-on (chicken, shrimp, or crab balls) \$\$



Entrée'
(served with two sides and dinner roll)

Smothered Pork Chops- Fried pork chops smothered in
onion gravy

Bake Herb Pork Chops- Garlic butter-crusted pork chops
with fresh herbs

Apple Butter Pork Loin- Glazed Pork loin with homemade
apple sauce

Lemon Garlic Butter Chicken- Marinated grilled chicken

Chicken Marsala- pan-seared chicken with mushrooms and
shallots

Chicken cordon bleu- Breaded chicken breast stuffed with
ham and parmesan cheese, covered with Dijon sauce

Chicken Piccata- Lightly breaded chicken in a reduction
lemon caper sauce

Stuffed chicken- Chicken breast stuff w/spinach and goat
cheese



Entrée'
(served with two sides and dinner roll)

Champagne Chicken- Braised chicken breast with mushrooms, shallots, and champagne cream sauce

Pollo Asado- grilled marinated chicken garnished with cilantro

Enchilada- Cheese, chicken, or beef wrapped in tortilla with sauce and cheese

Chicken or Beef Fajita- Grilled protein with roasted peppers and onions

Ox tails- slow-cooked, seasoned beef, butter beans, and carrots

Traditional Pot Roast- Beef chuck with carrots, potatoes, onions, and peppers

NY Strip Steak- pan seared/grilled with garlic aioli sauce



Beef Filet- Beef tenderloin w/bearnaise sauce

*Roasted Lamb Chops- Honey glazed lamb chops with herb butter

Dirty Dixon- Savory gumbo served with dirty rice

Crab Cakes- Two Maryland-style lump crab cakes

Fish and Grits- Battered/ blackened catfish over cheesy grits

Salmon- Glazed butter salmon (honey, jerk, or garlic flavor)

*Red Snapper Fillet- Pan-seared snapper in white wine and cajun butter

***Add-ons (lobster, Oscar, scallops, or shrimp) \$10**



Private Chef Menu

Entrée Options:

Glazed Lamb Chops**

Chicken Piccata

Choc. Coffee NY Steak

Seared Lobster**

Grilled Tomahawk Chop

Cornish Hen

Roasted Herb Salmon**

Red Snapper**

S.J.D.E.S.

Asparagus

Steamed Veggies

Green Bean Almondine

Roasted Corn w/peppers

Mixed greens

(collard/cabbage)

Brussel Sprout Truffle

Garlic Mashed Potato

Roasted Potato Wedges

Sweet Potato Casserole

Baked Mac n Cheese

Rice

Menu



Brunch Menu

Scrambled Eggs

Quiche (cheese, veggie, meat lovers)

Country Fried Potatoes

Fried Apples

Waffles/Pancakes

French Toast

Bacon (pork, turkey, Canadian)

Wings (original, chipotle honey, bourbon)

Sausage (beef, chicken, pork, turkey)

Salmon Cakes

Sausage & Gravy

Shrimp & Grits

Buttermilk Biscuit

Scones

Fresh Fruit

Parfait



Pricing

Appetizers- starting at \$8.99 per person

Soups- cup \$7.00

bowl- \$10.00

**32oz jar- \$25.00

**1 gal- \$65.00

**Seafood add ons price varies

Salad bowl- small \$7.00

medium- \$15.00

large- \$35.00

x-large- \$55.00

Protein add-on starting at \$5.00

Entree Selection

- Pork - \$17.99
- Chicken -\$19.99
- Beef- \$22.99
- Fish - \$30.99
- Lamb - \$35.99
- Lobster/Crab- \$40.99

Pricing

Private Chef Services

-Starts at \$150 per person

-four course meal selection

****Premium selection (market price)****

Sides

- Half pan- \$45
- Full pan- \$85

Catering Bar Experience (Decor setup and more)

- Menu selection of 5 options (servings up to 10 people)
 - \$950.00
- Menu selection of 10 options (servings up to 20 people)
 - \$4500.00
- Menu selection of 10 options (servings up to 50 people)
 - \$8500.00

Seafood and More

Shrimp Boil- lb. shrimp, sausage, corn, potatoes, and egg **\$25**

Crab Boil- lb crab, shrimp, sausage, corn, potatoes, and egg

\$35 (snow crab)

\$45 (Dungeness crab)

Crawfish boil- lb. crawfish, lb. shrimp, sausage, corn, potatoes, and egg **\$25**

The works- lb. shrimp, crab legs, crawfish, sausage, corn, potatoes, and egg **\$65**

Steamed or Boiled blue crabs (by the dozen)

-Medium **\$30**; -Jumbo **\$65**

Crab fried rice- grilled blue crabs over a bed of fried rice **\$25**

Charbroiled Oyster- (6) Grilled garlic butter oysters with aged parmesan and romano cheese **\$20**

Seafood Basket- (2 pieces) fried fish, 1/2 dz. shrimp, hushpuppies, and coleslaw **\$25**



Seafood and More

Crabby Patty- Soft Shell Crab Sandwich served on a toasted bun, lettuce, tomato, red onion and aioli sauce **\$20**

Shrimp Po'boys- Crispy shrimp served on a toasted brioche roll, cajun slaw, and tomato **\$15**

Fish Tacos- (2) Catfish tacos fried or blackened **\$15**

Loaded lobster fries- Seasoned French fries, shrimp, lobster, and sausage covered with cheesy sauce **\$25**

Deviled Crab- 100% blue crab meat in a crab shell **\$10**

Special Order- Steamed or Boiled Blue Crabs
Pricing based on market value



Holiday Specials

Smothered Turkey Wings
Roasted or Deep deep-fried turkey*
Baked or fried Chicken
Roasted Chicken Quarters
Cornish Hens
Pork Loin
Chitterlings
Fried or BBQ Pork Chops
Pot Roast
Glazed Ham

Collard Greens
Cabbage (steamed/fried)
Green Beans
Baked Beans
Roasted Sweet Corn
Brussel Sprout Hash
Honey Glazed Carrots
Roasted Potatoes



Holiday Specials

**Baked Mac n Cheese
Candid Yam
Buttered Mashed Potatoes
Rice (steamed)
Dirty Rice**

**Honey Corn Bread
Yeast Rolls**

Call for Pricing



Desserts

Pies \$30

Sweet Potato

Apple

Coconut

Cakes \$50

Pound Cake (Lemon or Cream Cheese)

Chocolate Cake

Red Velvet

Socket to Me

Seven Up



Desserts

Dump Cake \$30 half-pan

Peach

Apple

Jacks \$35 (dz)

Sweet Potato

Peach Cobbler

Cold Dessert \$25 (half-pan)

Banana Pudding

Strawberry Shortcake



Platters

Small- \$50

Medium- \$75

Large- \$110

Fruit (seasonal)

Vegetables

Deli Sandwiches

Cold Pasta

Cheese & Crackers

Charcuterie/Grazing Options Available



Contact Us At

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Instagram

