



Catering & Co., LLC



# Chef's Corner

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

We are a Veterans 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- Triangle waffles served with butter-milked chicken wings

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

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

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

Shrimp Fitters- 3 shrimp patties served with shoestring potatoes

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

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



*Mentor*

## Soups

Chicken Tortilla

She Crab

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-crust 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



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- 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

Jerk Cornish Hen

Roasted Herb Salmon\*\*

Red Snapper\*\*

*S.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- start at \$8.99 per person

Soups- cup \$7.00

bowl- \$15.00

32oz jar- \$20.00

1 gal- \$50.00

Salad bowl- small \$7.00

medium- \$15.00

large- \$35.00

\*Add-on additional \$5.00\*

## Entree Selection

- Pork - \$15.99
- Chicken -\$17.99
- Beef- \$19.99
- Fish - \$25.99
- Lamb - \$35.99
- Lump Crab- \$35.99

# Pricing

## Private Chef Services

-Starts at \$75 per person

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

## Sides

- Half pan- \$45
- Full pan- \$75

## Brunch Catering Bar Experience

- Selection of 5 options (servings up to 10 people)
  - \$850.00
- Selection of 10 options (servings up to 20 people)
  - \$2000.00
- Full menu selection (servings up to 50 people)
  - \$4500.00



# Seafood and More

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

Crab Boil- lb. shrimp, lb. of crab legs, sausage, corn,  
potatoes, and egg **\$35**

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

The works- lb. shrimp, crab legs, crawfish, sausage, corn,  
potatoes, and egg **\$45**

Steamed or Boiled blue crabs (by the pound)  
-Medium **\$9**; -Jumbo **\$15**



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**

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**



# Seafood and More

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 **\$7**

**Special Order-** Steamed or Boiled Blue Crabs

\*Pricing based on market value\*



# *Platters*

Small- \$45

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

