

CATERING MENU



300 IS BETTER AT PUTTING IT *all* TOGETHER



Bowling. With a twist.

HORS D'OEUVRES

Each hors d'oeuvre offering includes 25 pieces. Passed hors d'oeuvres require a minimum of 100 pieces (or four (4) orders total).

Passed or buffet-style hors d'oeuvres

Asian Rolls

All-vegetable crispy spring rolls served with a sweet and sour dipping sauce.

Asparagus & Asiago Cheese Wrapped in Filo

Asparagus and rich asiago cheese wrapped in a lightly browned, crispy filo dough shell.

Balsamic Glazed Filet Mignon Bites

Balsamic glazed filet mignon pieces wrapped in bacon.

Candied Sweet Potato En Croute

Flaky puff pastry stuffed with pureed & candied sweet potato.

Coconut Shrimp

Crispy coconut-battered shrimp served with our tangy mango honey mustard.

Chinese Pork Dumplings

Deep fried and served with sweet chili sauce.

Crispy Crab Cakes*

Golden-fried homemade lump crab cakes with a spicy mango chutney.

Crispy Taquitos

Golden-fried corn taquitos stuffed with chipotle, cilantro and lime flavors. Choice of 1: Chicken or Beef

Jumbo Shrimp Cocktail

Served with homemade cocktail sauce and garnished with lemon slices.

Pigs-n-Blanket

All-beef sausages wrapped in a golden brown puff pastry and served with spicy mustard.

Quiche Mini Bites

Warm pastry crust served with a variety of fillings.

Spanikopita*

Thin layers of fillo dough stuffed with a homemade spinach and parmesan cheese mixture, served warm.

300 Signature Skewers

Our signature skewers served with accompanying sauce. Choice of 1:
Beef or Chicken or Thai Shrimp

Vegetable Frittata Wrapped in Bacon

Tender vegetables baked in a savory egg custard, topped with cheese and wrapped in crisp bacon.

Buffet-style hors d'oeuvres only

Crisp Battered Chicken Tenders

Hand-breaded tenders served with honey mustard, BBQ and Thai chili sauces.

Crispy Artichokes

Fried house-battered artichoke hearts served with a chipotle mayo sauce.

Crispy Spicy Wings

Includes classic hot sauce, BBQ sauce and Thai chili sauce. Served with celery and bleu cheese dressing.

Gourmet Sliders

Two-bite burgers with American cheese and 300 Gourmet sauce.

Mozzarella Sticks

Served with our signature marinara dipping sauce.

Smokehouse Meatball Feast

Smothered in your choice of our signature Smokehouse BBQ or marinara sauce.



Asparagus & Asiago Cheese Wrapped in Filo



Candied Sweet Potato En Croute

DISPLAY PRESENTATIONS

A wide selection of artfully prepared platters.

Small trays serve 10-15 guests.

Fruit and Melon Tray

Pineapple, canteloupe or honeydew, berries (strawberries, raspberries, blueberries or blackberries), sliced oranges, watermelon.

Domestic Cheese Tray

Sliced Provolone, Swiss, Cheddar Cheese & cubed Pepper Jack Cheese, with red seedless grapes, strawberries and assorted crackers.



*Small display serves up to 10 guests.
Large display serves up to 25 guests.*

Seasonal Fruit Display

Fresh array of sliced seasonal fruits with crème fraîche.

Garden Vegetable Crudités Display

Fresh vegetables with a lemon herb dipping sauce.

Gourmet Cheese Display

Premium cheese assortment complimented with fresh fruits, berries and gourmet crackers.

Mediterranean Spinach and Artichoke Dip

Blend of spinach, artichoke and shredded parmesan and mozzarella cheese served with corn and pita chips.



Tomato Bruschetta

Available in large display size only.

300 Grande Nacho Display

Golden-fried tortilla chips, chili and queso dip, served with salsa and assorted condiments.

Trio of Hummus

Black bean, chipotle and traditional hummus spreads served with pita chips and crisp vegetables.

Tomato Bruschetta

Balsamic tomato bruschetta served with focaccia bread.

Caprese Salad Display

Buffalo mozzarella, Roma tomatoes, sweet red onions and fresh basil garnish, drizzled with balsamic vinaigrette.



Caprese Salad

LUNCH AND DINNER BUFFETS

Available for parties of 25 guests or more. Each buffet option includes unlimited fountain drinks.

NEW YORK DELI

Hand carved roast beef, ham and turkey sandwiches on bakery fresh rolls and vegetable wraps served with assorted condiments
 Potato wedges or home-style redskin potato salad
 Choice of one (1) soup:
 Broccoli cheese, tomato basil, beef vegetable, or chicken noodle
 Unlimited fountain drinks

INDOOR PICNIC

Angus steak burgers
 Marinated chicken breasts
 Premium bakery fresh rolls
 Lettuce, tomato, onion, and sliced cheeses
 Home-style redskin potato salad
 Choice of potato wedges or coleslaw
 Unlimited fountain drinks

PIZZA PARTY

Your choice of three (3) pizza flavors:
 Cheese, pepperoni, sausage, BBQ chicken, Hawaiian, veggie, or Xtreme™
 Hand-tossed Caesar salad with dressing
 Homemade garlic bread
 Unlimited fountain drinks

SIZZLIN' FAJITAS

Seasoned beef and chicken fajitas
 Sautéed peppers and onions
 Warm flour tortillas
 Spanish rice
 Freshly prepared fiesta black beans
 Guacamole, pico de gallo, sour cream, and jalapeños
 Salsa and shredded cheese
 Crisp nacho chips
 Unlimited fountain drinks

SMOKEHOUSE BBQ

BBQ hickory-smoked ribs
 BBQ chicken breast
 Home-style redskin potato salad
 Creamy coleslaw
 Baked beans
 Homemade corn bread
 Garden salad with a variety of dressings
 Unlimited fountain drinks

SOUTHERN ITALIAN

Antipasto salad
 Italian sausage with peppers
 Marinated chicken breast
 Roasted vegetables
 Linguini with Italian herbs
 Baked penne with mozzarella
 Traditional marinara and alfredo sauces
 Hand-tossed Caesar salad with dressing
 Homemade focaccia bread
 Unlimited fountain drinks

SURF & TURF

Beef tenderloin medallions
 (or Rosemary chicken with chardonnay sauce)
 Choice of one(1): Baked shrimp scampi marinated with a light garlic sauce served with linguini or pan seared shrimp francese with a lemon herb sauce served with linguini
 Rosemary new potatoes
 Sautéed green beans with red peppers
 Spinach-jicama salad with cumin-lime dressing
 Garlic breadsticks
 Unlimited fountain drinks

Vegetarian Options Available:

- Fresh Baked Eggplant Parmesan
- Macaroni & Cheese (crispy garlic topping)
- Farfalle & Vegetable tossed in Vodka Sauce

Additional substitutions available upon request



CREATE YOUR OWN BUFFET

Available for parties of 25 guests or more. Each buffet is served with warm rolls, butter and unlimited fountain drinks.

STARTERS (Select Two)

Hand-tossed Caesar salad with creamy Caesar dressing
Rustic penne pasta salad with fresh mozzarella and Italian herbs
Fresh field greens with cucumber and tomatoes
Spinach salad with lime, cumin dressing

MAIN COURSE (Select Two, Three, or Four)

Roasted pork loin glazed with spicy mango chutney
Rosemary chicken with chardonnay sauce
Roasted turkey with natural pan gravy sauce
Hickory-smoked ham with maple glaze
Citrus-glazed tilapia with tropical fruit salsa on a bed of coconut rice

SIDES (Select Two)

Sautéed green beans and red peppers
Roasted seasonal vegetables
Garlic mashed potatoes
Coconut rice
Rosemary-roasted potatoes
Wild rice pilaf

DESSERT (Select One)

Choice of: Decadence Squares, homemade chocolate chip cookies, fudge brownies, or chef's selection of cakes



Add a buffet enhancer to any package:

Beef tenderloin medallions with red wine demi-glace
Dijon-crusting salmon with wild rice

ACTION STATIONS

Enhance your meal with one or more of these action stations. Each station is attended by an expert chef and available for parties of 25 guests or more.

LITTLE ITALY

Linguini and penne pasta. Topped with Italian sausage, marinated chicken, julienne red and green peppers, red onions, sliced mushrooms, shredded carrots, julienne zucchini and yellow squash. Marinara and alfredo sauces.

300 TACO STATION

Cornmeal-crusted tilapia, shredded beef and braised chicken; soft flour or crispy corn tortilla shells. Served with traditional and verde salsas. Shredded cheese, lettuce, sliced onions and jalapeños. Spanish rice mixed with black beans.



FROM THE CARVING BOARD

Premium cuts served with silver dollar rolls
Carving Options (Select 1 or 2)

- Beef tenderloin with chipotle mayo and horseradish cream
- Prime rib of beef with au jus and horseradish cream
- Roasted turkey breast with gravy and cranberry-orange chutney
- Hickory-smoked ham with honey and spicy mustards
- Roasted pork loin glazed with a spicy mango chutney

DESSERTS, BEVERAGE SELECTIONS & BREAKFAST

Desserts

Assortment of Homemade Chocolate Chip Cookies and Fudge Brownies

Decadence Squares

New York Style Cheesecake With Assorted Toppings

Crispy Rice Marshmallow Treats

ICE CREAM SUNDAE BAR

Includes: walnut pieces, chocolate, strawberry and caramel sauces, maraschino cherries, cookie crumbles and whipped cream
Minimum 25 guests

THE CANDY TABLE DISPLAY

Includes: crispy rice marshmallow treats, licorice, assorted mini candy bars, Hershey® kisses, jelly beans, Reese's® Mini-Cups and assorted hard and soft candies
Minimum 25 guests

Beverage Selections

HOT BEVERAGE SERVICE

An elegant service of freshly brewed regular and decaf coffee, assorted teas with honey, assorted sugars and real cream to finish.

COLD BEVERAGE SERVICE

Your choice of fruit juices, flavored iced teas and bottled waters chilled with glasses and ice.

UNLIMITED SOFT DRINK SERVICE

Your choice of fountain Pepsi products – including Pepsi, Diet Pepsi and Sierra Mist – with cups and ice.



Breakfast

300 CONTINENTAL

Fresh bagels, warm muffins and fruit Danishes
Sliced seasonal fruit with crème fraîche
Cream cheese, butter and assorted jellies
Variety of chilled fruit juices, brewed coffees and assorted herbal teas

THE EXECUTIVE

Fresh bagels, warm muffins and fruit Danishes
Sliced seasonal fruit with crème fraîche
Egg and omelet station including: diced ham, bacon, bell peppers, mushrooms, jalapeños, diced tomatoes, onions, shredded cheese and fresh salsa
Breakfast potatoes
Variety of chilled fruit juices, brewed coffees and assorted herbal teas

Custom breakfast options available upon request.

COCKTAILS

Hosted-bar packages by the hour.

- Hourly bar packages are only available for Groups of 20 or more
- Hourly bar packages do not include shots or doubles
- Premium wines are available by the bottle

ULTRA PREMIUM Packages

Grey Goose, Ketel One, Belvedere, Bombay Sapphire, Patron, Johnny Walker Black, 10 Cane, Hennessy, as well as Premium liquors: Absolut Vodka, Tanqueray Gin, 1800 Tequila, Jack Daniels Whiskey, Myers Dark Rum, and Chivas Regal Scotch, imported and domestic bottled beer and house wine.

PREMIUM Packages

Premium liquors: Absolut Vodka, Tanqueray Gin, 1800 Tequila, Jack Daniels Whiskey, Captain Morgan, and Chivas Regal Scotch as well as imported and domestic bottled beer and house wine.

STANDARD Packages

Call liquors: Smirnoff Vodka, Beefeaters Gin, Sauza Gold Tequila, Jim Beam Bourbon, Barcardi Light Rum and J&B Scotch as well as imported and domestic bottled beer and house wine.

BEER/WINE Packages

Imported and domestic bottled and draft beers and house wine.

OPEN BAR SERVICE

Charges are based on consumption per drink.
 Premium Brands
 Call Brands
 Signature Drinks
 Imported Beer
 Domestic Beer
 House Wines
 Bottled Water
 Soft Drinks

DRINK TICKET SERVICE

Please ask a sales associate for details.

CASH BAR

Guests are responsible for their own beverage purchases. Flat bartender fees for cash bars set up in private areas.



Our Signature Drinks include the **300 Mojito**, available in Original, Pineapple or Raspberry.

Above prices do not include tax or gratuity.

Actual prices vary depending upon brand of liquor and specific alcohol content. Prices are subject to change.

At 300 we practice responsible dispensing of alcohol. Beverage service to a guest may be suspended.