



ACT

3

CATERING

2023

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Business Hours: 9AM - 5PM

CATERING POLICIES

DEPOSIT/PAYMENT

The deposit is due at the time of booking and the remaining balance is due fourteen business days before the event.

MINIMUM ORDER

Our minimum order is \$350.00 for conference center events.

ADMIN CHARGE

100% of the admin charge is collected to cover general operating costs and fair wages for our team members. All food and beverage is subject to an 8% admin charge for conference center event orders.

GRATUITY

100% of the gratuity is dispensed equally among all employees involved in any event from the culinary team to the delivery drivers and event staff. For conference center events there is a 15% charge for gratuity.

DELIVERY CHARGE

All orders are subject to \$25 delivery charge.

WASHINGTON STATE SALES TAX

All food and beverage is subject to a 10.1% sales tax.

ORDERS WITHIN 24 HOURS

Are subject to a 25% rush charge.

CANCELLATION

Orders canceled within 24 hours of the event are subject to a 50% cancellation charge.

GUEST COUNT FOR CONFERENCE CENTER EVENTS

The final guaranteed number of guests must be specified 7 business days before the event. Once received this number cannot be reduced. Final billing will be based on the count provided, or the actual number of guests (whichever is greater).

POP UP ORDERS/ADD-ON ORDERS

All orders placed within 72 hours of an event are not guaranteed full menu availability. Caterer will accommodate as closely as possible, however; menu item availability may be limited and will vary.

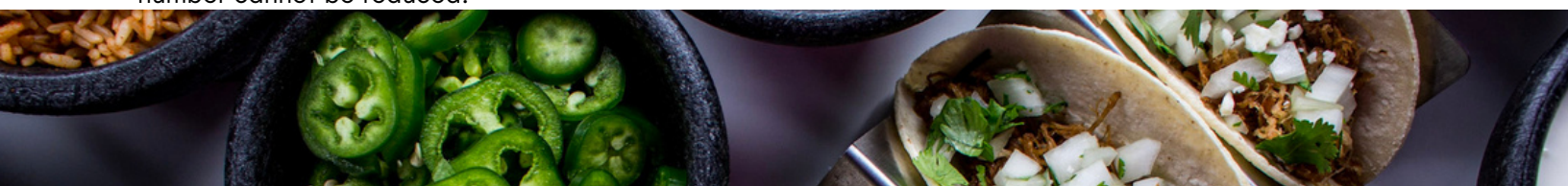
EXTRA FOOD/BUFFETS

Due to Health Code restrictions, buffet items that are temperature sensitive may only stay out for a maximum of two hours. For the health and safety of our customers, all food and beverage items not consumed remain the property of the caterer. Leftover temperature-sensitive will be properly disposed of, and should not be removed from the meeting rooms.

Custom menus, alterations, and gluten-free items are available upon request. All food is prepared in a kitchen containing eggs, nuts, strawberries, and other possible food allergens. Please alert us of any specific allergies before ordering.

FULL SERVICE EVENTS

The minimum for full service events is \$5,000 and is subject to a 20% gratuity and 23% service charge. The final guaranteed number of guests must be specified fourteen business days before the event. Once received that number cannot be reduced.



BREAKFAST

PRICED PER HEAD - MINIMUMS REQUIRED

CONTINENTAL BREAKFAST | 11/PP

Assorted Muffins*, Croissants, Danishes,
Seasonal Fruit Platter

CLASSIC BREAKFAST | 14/PP

Includes:

Scrambled Eggs, Roasted Breakfast Potatoes,
Seasonal Fruit Platter

PLATTERS

PRICED PER DOZEN

Assorted Muffins*, Croissants and Pastries | 28
Assorted Bagels with Cream Cheese | 36
Cinnamon Rolls | 36
Seasonal Fruit Platter | 50

SELECT ONE PROTEIN:

Smoked Bacon, Sausage Links, Honey Ham

GREEK YOGURT PARFAIT | 8/PP

Berry Compote, Granola, Honey, Flax,
Chia + Sunflower Seeds

BREAKFAST BURRITOS | 16/PP

Requires 48 Hours Notice

SELECT ONE BURRITO:

Sausage Burrito

tomato tortilla, egg, cheddar & jack cheese, grape tomato, cilantro

Vegetarian Burrito

*cilantro basil tortilla, egg, onion, mushroom, black bean, cheddar & jack
cheese*

INCLUDES:

Jojos & packaged condiments

A LA CARTE

PRICED PER PERSON | 10 ORDER MINIMUM

Scrambled Eggs | 4
Sausage, Bacon or Ham | 5
French Toast with Maple Syrup | 6
Pancakes with Maple Syrup | 6
Roasted Breakfast Potatoes | 3

Oatmeal Containers | 4
Choose from:
Blueberry Hazlenut
Maple Brown Sugar
Apple Cinnamon

*gluten free muffins available upon request

V = VEGAN || VEGETARIAN || GF = GLUTEN FREE || DF = DAIRY FREE || N = CONTAINS NUTS

FROM THE DELI

Sandwiches, Salads & Wraps

MINIMUM 15 PEOPLE

ACT 3 DELI PLATTER 17/PP

Includes Fresh Garden Salad: lettuce, tomato, pepperoncini, pickle, & assorted breads

PROTEIN (SELECT 4)

Sliced Chicken, Roasted Turkey, Black Forest Ham, Roast Beef, Salami, Grilled Vegetables

CHEESE (SELECT 3)

Cheddar, Provolone, Pepperjack, Swiss

SPREADS (SELECT 3)

Chipotle Aioli, Garlic & Herb, Stone Ground Mustard, Hummus, Deli Mustard, Mayo

BOXED LUNCHES | 16/PP

All meals include: water bottle, whole fruit, cookie, condiments, & utensils

SELECTION (MINIMUM 4 PER TYPE):

Sandwich with Chips
Salad with Roll
Wrap with Chips
Add Fresh Garden Salad | 3

SANDWICHES

MINIMUM 4 PER TYPE

Gluten Free Bread Available Upon Request

Turkey, Bacon & Havarti

turkey breast, bacon, havarti, lettuce, tomato

Cranberry Chicken Salad | N

chicken, lettuce, tomato, cranberry, candied walnut, mayonnaise, dijon mustard, wheat bread

Italian

ciabatta, ham, salami, pepperoni, provolone, arugula, red pepper aioli, salami, pepperoni, provolone

Chicken & Provolone

chicken, provolone, shredded lettuce, pickled onion, tomato, chipotle mayonnaise, hoagie roll

Italian Supreme

Caprese

mozzarella, vine ripe tomato, arugula, balsamic spread, focaccia bread

Grilled Portobello

portobello mushroom, mozzarella, roasted bell pepper, balsamic vinegar, caramelized onion, mayonnaise, croissant

ENTREE SALADS

MINIMUM 4 PER TYPE

Cabo Jerk Chicken Salad | GF, DF

jerk chicken breast, spring mix, lettuce, jicama, grape tomato, green onion, cilantro, raisin, mandarin orange, honey lime dressing

Kale & Brussels Sprouts Salad | V, GF, DF, N

Tuscan kale, Brussels sprouts, almond, pomegranate seed, feta cheese, parmesan cheese, champagne vinaigrette

Southwest Caesar Salad | GF

grilled marinated chicken, romaine lettuce, cherry tomato, corn, red bell pepper, green onion, parmesan cheese, Caesar dressing

Cobb Salad | GF

grilled chicken, bacon bits, hard boiled egg, iceberg lettuce, tomato, green onion, bleu cheese, avocado, ranch style dressing

Roasted Beet & Goat Cheese Salad | VEG, GF, N

Mizuna (Mustard Greens), red & golden beet, walnut, goat cheese, grape tomato, balsamic vinaigrette

Wild Field Greens | VEG, N, GF

mixed greens, gorgonzola, candied walnut, sun-dried cranberry, strawberry, raspberry walnut vinaigrette

WRAPS

MINIMUM 4 PER TYPE

BLTA

candied bacon, tomato, avocado, lettuce, chipotle aioli

Fajita Wrap | Steak or Grilled Chicken

cheddar and jack cheese, Spanish rice, pico de gallo, lettuce, chipotle sour cream

Chicken Caesar

chicken breast, romaine, croutons, parmesan cheese, flour tortilla, Caesar dressing

Thai Chicken | N

grilled chicken breast, spicy Thai peanut sauce, jasmine rice, Asian slaw

Greek Pita Wrap

garlic hummus, cucumber, tomato, feta cheese, marinated grilled vegetables, tzatziki sauce, pita bread

SANDWICH PLATTER | 150 | FEEDS 10 | SELECT UP TO 3 SANDWICHES OR WRAPS

Includes Fresh Garden Salad & Gourmet Chips

LUNCH BUFFET ENTREES

Select: 1 Entrée | 1 Side Dish | 1 Side Salad | Rolls Included

CHICKEN ENTREES | 15/PP

Lemon Chicken

fire-grilled boneless chicken breast, lemon sauce

Garlic Rosemary Chicken | gf, df

chicken breast, garlic, rosemary, tuscan dressing

Basil Lime Chicken | gf, df

frenched chicken breast, green onion, basil, lime juice, lime zest, tamari, worcestershire sauce, dijon mustard, garlic, olive oil

Moroccan Chicken | gf

chicken breast, tandoori spices, tzatziki sauce, basmati rice pilaf, currant

Butter Chicken | gf

diced chicken thigh, tomato puree, butter, heavy cream, garam masala, garlic, ginger, sugar, cilantro,

Shredded Chicken Enchiladas

pulled chicken, black bean, cheddar, black olive, green onion

RED MEAT ENTREES | 16/PP

Fire Grilled Flank Steak | gf | +1

gorgonzola maitre d butter

Grilled Filet Medallions | df | +3

roasted shallot demi glace

Sweet Soy Pork Chop | gf, df

lemon grass, fish sauce, soy sauce, sugar, garlic

FISH ENTREES | 19/PP

Grilled Fillet of Salmon | gf

lemon butter sauce

Seasonal Fish

inquire with coordinator for current offering

VEGETARIAN + VEGAN | 14/PP

Three Cheese Ravioli | veg

Ricotta, Parmesan, Asiago

Thai Yellow Curry | v

coconut milk, thai chili paste, bell pepper, onion, mushroom, baby corn, bamboo shoots, thai basil

Creamy Coconut Polenta | v, df, n (add butter + cheese for veg)

coconut milk, polenta, wild mushroom, spinach, crispy shallots, almond

Tofu Tikka Masala | gf, v (add butter + cheese for veg)

firm tofu, tomato puree, coconut cream, cumin, garam masala, garlic, ginger, chili powder

Shakshuka Portobello | v, gf, df (Add Egg +\$1 for veg)

crushed tomatoes, chili powder, cumin, garlic, onion, zucchini, eggplant, portobello mushroom

SIDE SALADS

Fresh Garden Salad | v, gf, df

mixed greens, cucumber, tomato, radish, carrots, assorted dressings

Wild Greens Salad | veg, gf, n

gorgonzola cheese, candied walnuts, sun dried cranberry, strawberry, raspberry-walnut vinaigrette

Classic Caesar Salad | veg

romaine, parmesan, house made croutons, caesar dressing

Baby Spinach Salad | veg, gf, n

roasted beets, baby spinach, bleu cheese, candied walnuts, radish, cherry tomatoes, kiwi dressing

Apple Kale Salad | gf, n

kale, apple, dried cranberries, almond, feta cheese, red wine vinaigrette

Arugula Red Grape Salad | v, gf

sunflower seed, thyme, maple-stone ground mustard vinaigrette

Southwest Salad | gf, sf

romaine hearts, yellow corn, cucumbers, tomatoes, red onion, black beans, tortilla strips

SIDE DISHES

ADDITIONAL SIDES 4 PER PERSON

Swiss Mac & Cheese

Jasmine Rice | v, gf

Fingerling Potatoes with Herbs & Garlic Butter | gf

Roasted Seasonal Vegetables | gf

Garlic Mashed Potatoes | gf

Garlic Naan

Pickled Seasonal Vegetable | v, gf, df

German Potato Salad | gf, sf

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CUSTOM STATIONS

FAJITA BAR | 16/PP

SELECT ONE PROTEIN:

Shredded Chicken, Barbacoa Beef, Carnitas,

Ground Beef, Seasoned Tofu

Add Additional Protein | +4

INCLUDES:

Cilantro Lime Rice, Black Beans, Fajita

Vegetables, Shredded Lettuce, Sour Cream,

Jalapeños, Queso Fresco, Avocado Cream,

Pico De Gallo, Cilantro, Onion, Flour & Corn

Tortillas, Chips & Salsa

ULTIMATE SALAD BAR | 16/PP

SELECT TWO CHEESES:

Cheddar and Jack Blend, Feta,

Parmesan, Gorgonzola

SELECT THREE DRESSINGS:

Ranch, Italian, Balsamic, Bleu Cheese,

Raspberry Vinaigrette

INCLUDES:

Sliced Chicken + Steak (Substitute

Salmon +5), Romaine Lettuce, Garden

Greens, Diced Tomato, Black Olives,

Cucumber, Hard Boiled Eggs, Garbanzo

Beans, Croutons, Bread Rolls, Seasonal

Fruit Platter

PASTA BAR | 16/PP

SELECT ONE PASTA:

Penne Pasta, Linguini, 3 Cheese Ravioli,

Portabella Mushroom Ravioli

SELECT ONE SAUCE:

Bolognese Sauce

Classic Marinara with Meatballs

Creamy Alfredo with Sliced Chicken

Pesto Cream with Sliced Chicken

Classic Marinara with Primavera Vegetables

Add Additional Sauce | +4

INCLUDES:

Caesar Salad, Garlic

Bread

BAKED POTATO BAR | 17/PP

SELECT ONE CHILI:

Hearty Beef or Vegetarian Chili

SELECT ONE BREAD:

Garlic Bread or Honey Glazed Rolls

INCLUDES:

Fresh Garden Salad, Baked Potato, Bacon Bits,

Sour Cream, Whipped Butter, Cheddar & Jack

Cheeses, Chives

CUSTOM STATIONS

RICE BOWL BAR | 17/PP

SELECT ONE RICE :

Jasmine Rice, Rice Noodles

SELECT ONE PROTEIN:

Teriyaki Chicken, Spicy Tofu, Beef Bulgogi, Spicy Pork Bulgogi

INCLUDES:

Green Onion, Sesame Oil, Teriyaki Sauce, Pickled Daikon Radish, Cilantro, Pickled
Ginger, Kimchi, Fish Sauce

CREATE YOUR OWN BBQ | 25/PP

MINIMUM 20 PEOPLE

SELECT TWO PROTEINS:

Smoked Dry Rub Brisket with Mop

Sauce | gf, df

Smoked St. Louis Ribs with Brown Sugar

BBQ Sauce | gf, df

Smoked Pulled Pork Shoulder | gf, df

Smoked Brown Sugar Bourbon Chicken

Wings | gf, df

Hot Links | df

Dry Rubbed Turkey Breast | gf, df

SELECT THREE SIDES:

Swiss Mac N' Cheese

Bacon Baked Beans | gf, df

Smoked Corn Elote | gf

Potato Salad | gf

Tequila Lime Slaw | gf

Ham Hock Collard Greens | gf, df

Fresh Garden Salad | v, gf, df

MAC N CHEESE BAR | 23/PP

SERVED WITH GARLIC BREAD

CHOOSE 1 NOODLE:

Mac Noodles, Campanelle Noodles

CHOOSE 1 SAUCE:

Three Cheese White Sauce, Smoked Cheddar
Sauce

CHOOSE 1 PROTEIN:

Pulled BBQ Pork, Grilled Chicken Thigh,
Andouille Sausage, Bacon Bits (Each Addtl +3)

CHOOSE 4 TOPPINGS:

Gorgonzola Crumbles, Parmesan Cheese,
Capers, Sundried Tomato, Fried Onion Strings,
Sauteed Mushrooms, Green Onion, Roasted
Red Pepper, Pickled Jalapeno, Roasted
Broccoli, Caramelized Onion, Crushed Flamin'
Hot Cheetos (Each addtl +1.50)

CHOOSE 1 CONDIMENT:

Ketchup, Buffalo Sauce, Teriyaki Sauce, Truffle
Oil, BBQ Sauce, Pesto (Each Addtl +1.50)

CONTACT US!

DESSERT

PRICED BY THE DOZEN

TRIPLE CHOCOLATE BROWNIES | 22/DOZEN

ASSORTED DESSERT BARS | 24/DOZEN

Subject to availability

Raspberry Bar

Strawberry Lemon Bar

Mocha Bar

Peanut Butter Bar

White Chocolate Macadamia Bar

Lemon Oatmeal Bar

WHIDBEY ISLAND PIE | 35/PIE

Marionberry

Apple

ASSORTED COOKIES | 22/DOZEN

Subject to availability

White Chocolate Macadamia Nut

Chocolate White Chunk

Triple Chocolate



BEVERAGES

COFFEE SERVICE | CAFFÉ VITA

Brewed Caffé Vita Coffee, Cups, Creamer,
Sweetener, Stir Sticks

192 oz | 24-30 cups | 63

128 oz | 16-21 cups | 45

TEA SERVICE

Assorted Teas, Cups, Creamer, Sweeteners,
Stir Sticks

96 oz Air Pot of Hot Water | 12-16 cups | 26

BEVERAGES BY THE GALLON

Sparkling Lemonade | 25

Sparkling Strawberry Lemonade | 30

Mango Punch | 30

Freshly Brewed Iced Tea | 30

INDIVIDUAL BEVERAGES

Pellegrino Sparkling Water | 2.50

Bottled Water | 1.50

Bottled Juices | 2.00

Assorted Soda | 2.00

— SNACKS —

CHARCUTERIE BOARD | 8.50/PP

assorted meats, cheeses, dried fruits, nuts, and crackers

GRILLED VEGETABLE CHARCUTERIE BOARD | 8/PP

assorted grilled vegetables, olives, hummus, cheeses, and pita

CRUDITE PLATTER WITH DIP | 5/PP

assorted fresh vegetables with herb butter milk dip and green goddess dip

CHIPS & SALSA | 3.5/PP

GUACAMOLE | +3

fresh made salsa and tortilla chips

ASSORTED POWER BARS | 3/EACH

subject to availability

chocolate brownie, chocolate chip, white chocolate macadamia nut, peanut butter banana, cool mint chocolate

