



Triple Tier

CATERING

Corporate Event Menu

From Our Staff to Yours

Our team of experienced chefs, waiters, and support staff is dedicated to making your corporate event unforgettable, whether it's an all-day affair or a simple breakfast, lunch, or dinner meeting. We take pride in delivering delectable, warm meals and providing excellent service. With our warm demeanor and professionalism, we are committed to helping you execute a successful event at any location.



Hot or Cold Lunches

Our lunch plates are an excellent choice for corporate meetings during lunchtime, providing a quick and convenient dining option for both attendees and employees. With our plates, guests can enjoy a delicious meal without any major disruptions to the meeting. Choose hot or cold food, and we'll deliver right to your meeting room!



Full Service Off-Site Catering

When your crucial meetings demand more upscale meal options, Triple Tier Catering can provide your guests with top-notch service through a variety of full-service options, such as Chef-Bufferet style, that include complete setup and cleanup.



Service Style Options and Pricing

However you want to be served, we offer a variety of service styles for your meetings and corporate events, giving you the freedom to choose how you want your attendees to be served. From buffet-style to plated service, we can accommodate your preferences and ensure your menu selections are presented just the way you want them. (Custom menu selections begin on page 6). Our off-site service style options include:

- *Boxed meals in sturdy styrofoam containers*
- *Entire meals delivered in disposable aluminum pans*
- *Chef-buffet style service*
- *Full-service dinners*



Pricing is based upon menu selections, service style and guest count. Ask our Event Coordinator about service and pricing too.

Let Us Customize a Package For You

We offer you the flexibility to choose between individual Styrofoam containers or disposable aluminum pans for serving the entire meal. This allows your guests to serve themselves as they prefer. Just let us know your preference, and we will provide the option that best fits your event's requirements, ensuring a hassle-free dining experience for your attendees.



Try Our Gourmet Event Trays

Whether you prefer a healthy start to your meeting or event with hand-picked fruit or vegetable trays, or wish to indulge in more lavish options such as deli meat trays, shrimp cocktail platters, cheese plates, and other delights, we have got you covered. We offer a broad selection of tray options tailored to your preferences, guaranteeing that your guests enjoy a delightful start to your event.



Breakfast Combos

At Triple Tier Catering, we believe that breakfast is the most crucial meal of the day. That's why we offer a variety of hearty breakfast options to help keep your attendees energized throughout the day. You can include freshly brewed coffee, milk, or juice, ensuring your guests start their day off right.

Continental Breakfast

- Assorted Pastries
- Muffins
- Fruit Parfait with Yogurt and Granola
- Cinnamon Roll Rollups
- Cinnamon Rolls
- Oatmeal
- Tostitos

Full Breakfast

- Scrambled Eggs
- Biscuits
- Smoked-Applewood Bacon
- Buttermilk Pancakes
- Sausage
- Country Gravy
- Hash Browns

Break Time and Snacks

Elevate your meeting's break time with our self-serve snack options, which are sure to make the best part of your event even better! Our morning and afternoon snack selections come with assorted soft drinks, as well as bottled water or sweet tea, providing a refreshing and satisfying break for your attendees.

Morning Breaks

- Assorted Homemade Cookies
- Freshly Brewed Coffee
- Chocolate Brownies
- Fruit Tray

Afternoon Breaks

- Mixed Cocktail
- Pretzels
- Nuts
- Snack Mix
- Assorted Candies



Sandwich Combos

These delectable sandwich options provide a convenient and speedy lunch solution for your attendees. Each option comes with a choice of assorted soft drinks, Unsweet or Sweet Tea, or bottled water to complement the meal.

Phillies

These Philadelphia-style sandwiches are served on fresh roll, with roasted onions and peppers and topped with Swiss cheese. Includes potato chips and a dessert.

- *Chicken*
- *Sirloin*

Sliders

- *Deli Style Ham*
- *Deli Style Turkey*
- *Deli Style Roast Beef*
- *Potato Chips*
- *Pasta Salad*
- *Desserts*

Croissants

- *Pecan Chicken Salad*
- *Grilled Chicken*
- *Whole Fresh Fruit*
- *Coleslaw*
- *Desserts*



We invite you to try our sandwich combos in a variety of ways, including self-serve platters or pre-packaged lunch bags and boxes. See page 3 for more information on the types of service styles we can offer!





Home Style Meals

Beef Entrées

- Freshly Ground Hamburgers
- Chopped Steak Served with Gravy
- Meatball Spaghetti
- Baked Ziti
- Lasagna
- Beef Stroganoff
- 14 oz. Hand-Cut Angus Ribeye
- 12 oz. Hand-Cut Choice Sirloin Steak
- 6 oz. Hand-Cut Choice Tenderloin Steak
- Smoked Brisket
- Choice Beef Tips Served with Gravy
- Prime Rib
- Meatloaf
- Beef Fajitas

Poultry Entrées

- Baked Chicken Quarters
- Barbecue Chicken Quarters
- Stuffed Chicken Breast
- Fried Chicken Tenders
- Chicken in a White Wine Sauce
- Chicken Vodka Pasta
- Fried Chicken (Bone-In)
- Crispy Fried Wings with Sauces
- Chicken Curry
- Chicken and Tasso Fettuccine
- Smoked Turkey
- Chicken Fajitas
- Creamy Chicken and Sausage Pasta
- Chicken and Andouille Gumbo
- Chicken Florentine



Pork Entrées

- *Red Beans and Rice Served with Sausage*
- *Baked Pork Chops*
- *Stuffed Pork Chops*
- *Smoked Pulled pork*
- *Smoked Pulled Pork*
- *Pork and Sausage Jambalaya*
- *Smoked Sausage*
- *Honey Ham*
- *Pork Loin*

Seafood Entrées

- *Shrimp Étouffée*
- *Shrimp Alfredo*
- *Shrimp Scampi*
- *Seafood Gumbo*
- *Shrimp Bisque*
- *Shrimp and Cajun Sausage Pasta*
- *Blackened Fish*
- *Crab Cakes Served with Lemon Dill Sauce*
- *Shrimp Creole*
- *Shrimp Boil*

Vegetarian Entrées

- *Three-Cheese Ravioli Served with a White Wine Reduction*
- *Vegetarian Lasagna*
- *Pasta Primavera*
- *Eggplant parmesan*
- *Tofu Stir Fry*
- *Vegetable Wellington*





Home Style Starches and Sides

Potatoes

- *Potato Salad*
- *Sweet Potatoes*
- *Mashed Potatoes*
- *Baked Potatoes*
- *Au Gratin Potatoes*
- *Garlic Mashed Potatoes*
- *Hash Browns*

Rice

- *White Rice*
- *Basmati Rice*
- *Garden Rice*
- *Cornbread Dressing*
- *Rice Pilaf*

Pasta

- *Spaghetti*
- *Penne*
- *Fettuccini*
- *Macaroni and Cheese*
- *Rotini*
- *Elbow*
- *Rigatoni*
- *Gluten-Free Pasta*
- *Angel Hair*
- *Bowtie*
- *Shells*

Vegetables

- *Green Beans*
- *Sauteed Corn*
- *Creamed Corn*
- *Corn Mach Choux*
- *Red Beans*
- *White Beans*
- *Slow-Cooked Baked Beans*
- *Stewed Corn and Tomatoes*
- *Fresh Mushrooms in a Butter and Garlic Sauce*
- *Spinach*
- *Creamed Spinach*
- *Steamed Asparagus*
- *Steamed Vegetables*
- *Zucchini and Yellow Squash*
- *Buttered Cauliflower*
- *Glazed Carrots*
- *Black Eyed Peas*
- *Roasted Brussels Sprouts in a Bacon Sherry Sauce*
- *Corn on Cob*
- *Grilled Vegetables*
- *Steamed Whole Green Beans*
- *Green Beans Amandine*
- *Glazed Baby Carrots*
- *Red Pickled Cabbage*
- *Broccoli rice Casserole*
- *Candied Yams*

Salads

- *House Garden Salad*
- *Potato Salad*
- *Mixed Spring Greens*
- *Pasta Salad*
- *Classic Caesar*
- *Fresh Spinach Salad Served with Warm Bacon Dressing*
- *Coleslaw*
- *Wedge Salad*
- *Spinach Salad with Feta, Strawberries, Walnuts, and Served with a Berry Vinaigrette*

Breads

- *Fresh Dinner Rolls*
- *Texas Toast*
- *Biscuits*
- *Garlic Bread*
- *Flatbread*
- *Corn Bread*
- *Sourdough Bread*
- *White Tortillas*

Desserts

- *Homemade Bread Pudding*
- *Banana Pudding*
- *Homemade Cookies*
- *Fudge Brownie*
- *Cobblers*
- *Assorted Mini Cheesecakes*
- *Ooey-Gooey Cake*
- *Pound Cake*
- *Pecan Pie*
- *Apple Pie*
- *Blueberry Pie*
- *Buttermilk Pie*
- *Flavored Cupcakes*
- *Fruit Tray*
- *Fruit Turnovers*
- *Assorted Loaf Cake*
- *Sheet Cakes*
- *Strawberry Shortcake*





Contact us

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