



Whole Animal Menu



Whole Pig (serves up to 25)	\$350.00	Whole Fish (serves up to 50)	Market
Whole Pig (serves up to 50)	\$475.00	Whole Chicken (serves up to 25)	\$300.00
Whole Pig (serves up to 110)	\$625.00	Whole Chicken (serves up to 50)	\$425.00
Whole Lamb (serves up to 25)	\$350.00		
Whole Lamb (serves up to 50)	\$550.00		
Whole Lamb (serves up to 110)	\$975.00		
Whole Fish (serves up to 25)	market		

These prices include animal provisioning, roasting and delivery. If you would like onsite carving and serving plate preparation, there will be an additional charge of \$100

Sides

3AM Spanish Rice	\$1.50 per guest
Cilantro Green Rice	\$1.50 per guest
Sautéed Cactus & Chayote	\$2.25 per guest
Couscous	\$1.75 per guest
CathRen's Green Salad	\$3.25 per guest
Refried Beans	\$1.50 per guest
Black Beans	\$1.50 per guest
Ceci Beans and Olive Oil	\$2.00 per guest
Pork Belly Bites	\$4.25 per guest
Sautéed Greens	\$2.25 per guest
House made Kimchi	\$2.00 per guest
House made Pickles	\$2.00 per guest
Seared Long Beans	\$2.75 per guest
Fresh corn tortillas	\$1.00 per guest
3AM French Batard/Round	\$1.25 per guest
Housemade Smoked Sausage	\$5.00 per guest
Housemade Fresh Sausage	\$5.00 per guest

Salsas, Sauces & Dips

Oaxacan Mole Negro*	\$3.50 per guest
Mole Verde	\$2.50 per guest
Mole Rojo*	\$3.00 per guest
Pico de Gallo	\$1.75 per guest
Guacamole	\$2.50 per guest
Salsa Roja	\$1.50 per guest
Salsa Verde	\$1.50 per guest
Hummus	\$2.25 per guest
Tzatziki	\$2.25 per guest
3AM Clam dip	\$3.00 per guest

*Minimum 25 guest charge

[See Our Drink Menu](#)

3AM Craft Beers Available Upon Request – 6-week advanced notice required

