



III FORKS

4645 PGA Boulevard
Christina Hagerich, Events Manager
(561) 777-5661
southfloridaevents@3forks.com

AUSTIN

CHICAGO

DALLAS

HALLANDALE

HOUSTON

JACKSONVILLE

PALM BEACH GARDENS



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THREE COURSE MENU

65 PER PERSON

prices do not include sales tax, gratuity or 3% administration fee

Salads & Soup

SELECT TWO

Trinity Salad
Classic Caesar
Lobster Bisque

Entrees

SELECT FOUR

all served with mashed potatoes & asparagus

Filet Mignon 8 oz
USDA Prime New York Strip 16 oz
Roasted Chicken
Vegetable Ravioli
Atlantic Salmon
USDA Prime Bone In Ribeye 18 oz (ADD 12 PP)
Cold Water Lobster Tail 6 oz (ADD 36 PP)
Chilean Seabass (ADD 9 PP)

Dessert

SELECT TWO

Chocolate Ganache Cake
Seasonal Sorbet
Texas Pecan Cake
Fresh Berries

Additions

SIDES, FAMILY STYLE

Sautéed Spinach 10 EA
Off-the-Cob Cream Corn 10 EA
Roasted Mushrooms 10 EA
Seasonal Vegetables 10 EA
Fried Brussels Sprouts 10 EA
Lobster Mac & Cheese 20 EA

BUTTERS & CROWNS

Oscar Style 14 EA
Blue Cheese Crown 6 EA
King's Butter 9 EA
Parmesan Crust 9 EA

From our Cold Bar

Chilled East Coast Oysters 3 EA
Jumbo Shrimp Cocktail 5 EA
Chilled Lobster Cocktail MARKET
III Forks Grand Seafood Platter MARKET





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FOUR COURSE MENU

80 PER PERSON

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Appetizers

SELECT THREE

Shrimp Cocktail
Lamb Meatball
Mini Crab Cake
Bleu Cheese Mushroom
Tomato Mozzarella
Garlic Hummus on Lavash Chips
Tuna Tartare
Beef Croustade
Boursin Cheese Filo Cup

Salads & Soup

SELECT TWO

III Forks Salad
Trinity Salad
Classic Caesar
Lobster Bisque

Entrees

SELECT FOUR

all served with mashed potatoes & asparagus

Filet Mignon 8 oz
USDA Prime New York Strip 16 oz
Roasted Chicken
Vegetable Ravioli
Atlantic Salmon
Crab Cake Entree
Prime Double-Cut Pork Chop
USDA Prime Bone In Ribeye 18 oz (ADD 12 PP)
Cold Water Lobster Tail 6 oz (ADD 36 PP)
Chilean Seabass (ADD 9 PP)

Dessert

SELECT TWO

Chocolate Ganache Cake
Seasonal Sorbet
Texas Pecan Cake
Fresh Berries

From our Cold Bar

Chilled East Coast Oysters 3 EA
Jumbo Shrimp Cocktail 5 EA
Chilled Lobster Cocktail MARKET
III Forks Grand Seafood Platter MARKET



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STANDING RECEPTION

priced per dozen

Lamb Meatballs	48	Tuna Tartare on Lavash Chips	36
Shrimp Cocktail	60	Salmon Cucumber Canapes	36
Mini Crab Cakes	48	Crab & Avocado Canapes	36
Seared Scallops with Bacon Jam	72	Crab Stuffed Mushrooms	48
Roasted Garlic Hummus & Lavash Chips	36	Bleu Cheese Stuffed Mushrooms	36
Tenderloin Skewers	36	Boursin Cheese & Red Pepper Filo Cups	36
Beef Tartare on Lavash Chips	48	Tomato Mozzarella Skewers	24
Chicken Satay	36		

STATIONS

priced per dozen

Raw Bar	MARKET
Vegetable Crudit�	48
Fruit & Cheese	60
Charcuterie & Cheese	108

SWEET TREATS

priced per dozen, miniature versions of favorites

Chocolate Mousse Cups	36
Chocolate Ganache Cake	36
Texas Pecan Cake	36
Vanilla Cheesecake	36

BAR & BEVERAGE

we are happy to customize bar service to fit your guests' needs

Consumption Bar *guests may order any type of alcoholic beverage, and each drink will be charged to the master tab*

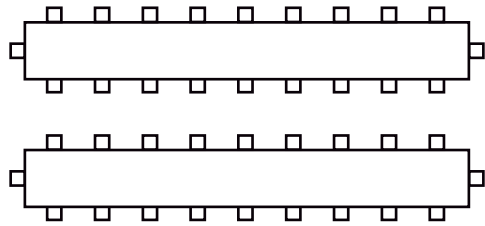
Full Open Bar *top shelf liquor, some exclusions* 25 pp, per hour

Unlimited Beer & Wine 19 pp, per hour

We will gladly accommodate any dietary restrictions.

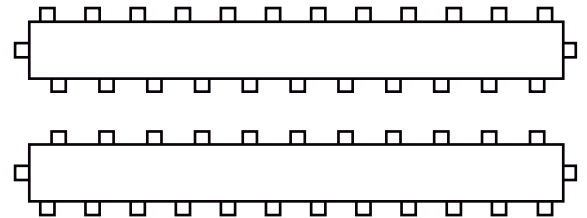
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CAPTAIN'S ROOM

Seats up to 40 guests, audio/visual capabilities.



PALM ROOM

Seats up to 50 guests.
semi-private

