



# III FORKS

9822 Tapestry Park Circle  
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“PARTIES ARE THE NIGHTLY RITUAL OF THE SOPHISTICATED SOCIETY.”

- DOMINICK DUNNE

III Forks is the perfect choice for any social or business occasion. With several dining rooms, III Forks Steakhouses can accommodate intimate parties as well as large private gatherings for up to 100. We help you to create a unique and memorial experience for your most important business and personal celebrations, in an elegant, yet comfortable environment.

Our dedicated Sales and Event team will address every last detail – AV equipment needs, florals and décor, and fully customizable menus.

III Forks offers a wide range of catering services – from bulk food pick-up, to drop off at your office, even full service at your home. Allow our team to make your next catering a world-class event.

- Business Meetings
- Sales Presentations
- Holiday Parties
- Anniversary Parties
- Baby Showers
- Bar and Bat Mitzvahs
- Birthday Celebrations
- Bridal Showers
- Family Gatherings
- Graduation Dinners
- Luncheon Events
- Rehearsal Dinners
- Retirement Parties
- Wedding Parties

## THREE COURSE MENU

69 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 6 oz  
USDA Prime New York Strip 12 oz  
Roasted Chicken  
Vegetable Ravioli  
Atlantic Salmon  
USDA Prime Bone In Ribeye 18 oz (ADD 12 PP)  
Chilean Seabass (ADD 9 PP)

### Dessert

SELECT TWO

Chocolate Ganache Cake  
Seasonal Sorbet  
Texas Pecan Cake  
Fresh Berries

### Additions

#### SIDES, FAMILY STYLE

Off-the-Cob Cream Corn 12 EA  
Sautéed Mushrooms 12 EA  
Seasonal Vegetables 12 EA  
Fried Brussels Sprouts 14 EA  
Lobster Mac & Cheese 22 EA

#### BUTTERS & CROWNS

Oscar Style 16 EA  
Bleu Cheese Crown 9 EA  
King's Butter 14 EA  
Parmesan Crust 9 EA  
Cold Water Lobster Tail MARKET

### From our Cold Bar

Chilled East Coast Oysters 3 EA  
Jumbo Shrimp Cocktail 6 EA  
Chilled Lobster Cocktail MARKET  
III Forks Grand Seafood Platter MARKET



## FOUR COURSE MENU

87 PER PERSON

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

### 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 6 oz
- USDA Prime New York Strip 12 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)
- 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 6 EA
- Chilled Lobster Cocktail MARKET
- III Forks Grand Seafood Platter MARKET



### Additions

#### SIDES, FAMILY STYLE

- Off-the-Cob Cream Corn 12 EA
- Sautéed Mushrooms 12 EA
- Seasonal Vegetables 12 EA
- Fried Brussels Sprouts 14 EA
- Lobster Mac & Cheese 22 EA

#### BUTTERS & CROWNS

- Oscar Style 16 EA
- Bleu Cheese Crown 9 EA
- King's Butter 14 EA
- Parmesan Crust 9 EA
- Cold Water Lobster Tail MARKET

## STANDING RECEPTION

*priced per dozen*

Lamb Meatballs	60	Tuna Tartare on Lavash Chips	48
Shrimp Cocktail	69	Salmon Cucumber Canapes	48
Mini Crab Cakes	69	Crab & Avocado Canapes	60
Seared Scallops with Bacon Jam	76	Crab Stuffed Mushrooms	69
Roasted Garlic Hummus & Lavash Chips	36	Bleu Cheese Stuffed Mushrooms	42
Tenderloin Skewers	69	Boursin Cheese & Red Pepper Filo Cups	36
Beef Tartare on Lavash Chips	60	Tomato Mozzarella Skewers	36
Chicken Satay	48		

## STATIONS

*priced per person*

Beef Tenderloin Carving Station	48
Vegetable Crudité	4
Fruit & Cheese	6
Charcuterie & Cheese	10
Mediterranean Board	7

## SWEET TREATS

*priced per dozen, miniature versions of favorites*

Chocolate Mousse Cups	48
Chocolate Ganache Cake	48
Texas Pecan Cake	48
Vanilla Cheesecake	48

## BAR & BEVERAGE

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

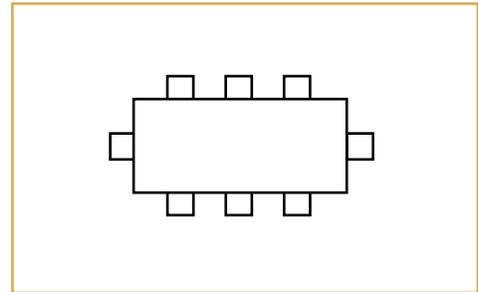
**Open Bar** *guests may order any type of alcoholic beverage, and each drink will be charged to the master tab*

**Cash Bar** *guests will be charged for their drinks on their own tab*

**Limited Bar** *speaking with your event planner for pricing that is best for your event*

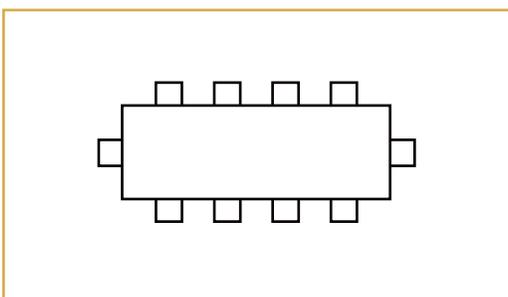
*We will gladly accommodate any dietary restrictions.  
 Prices do not include sales tax, gratuity or 3% administration fee.*





## THE WINE ROOM

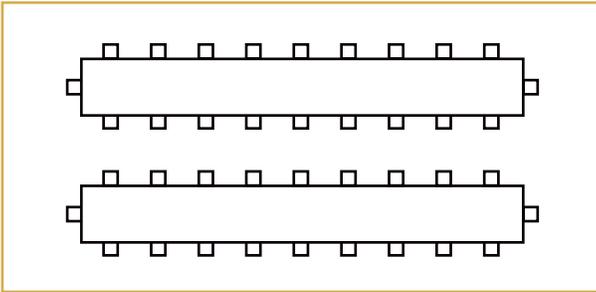
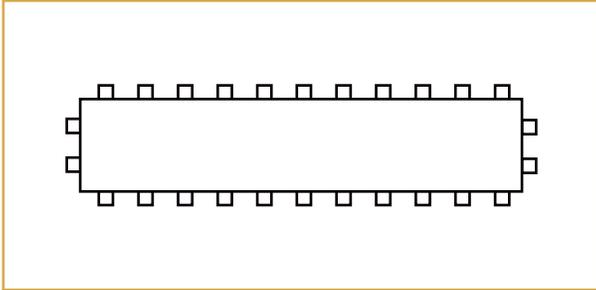
Seats up to 8 guests.



## THE POKER ROOM

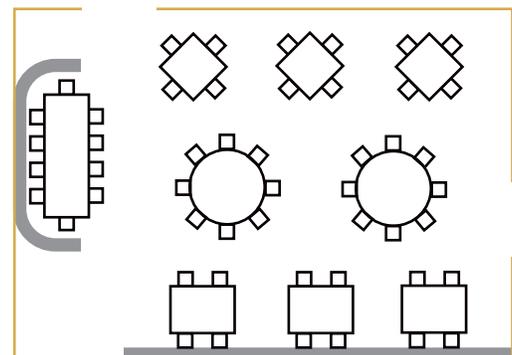
Seats up to 10 guests, audio/visual capabilities.





## CAPTAIN'S ROOM

Seats up to 36 guests, audio/visual capabilities.

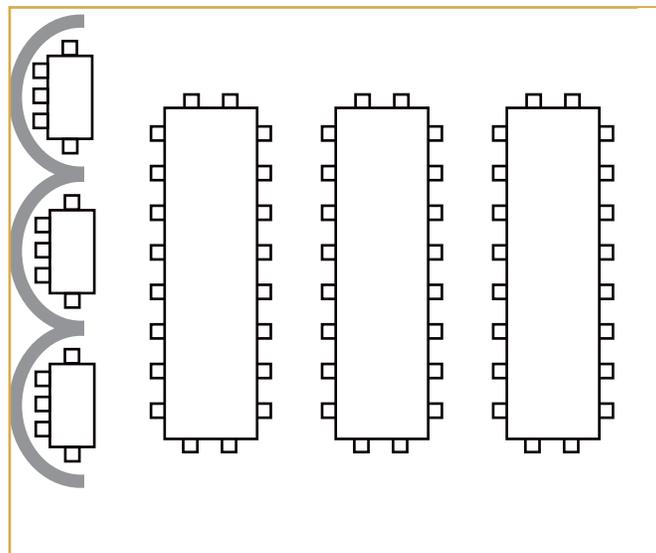


## LEGENDS ROOM

Seats up to 50 guests.  
*semi-private*

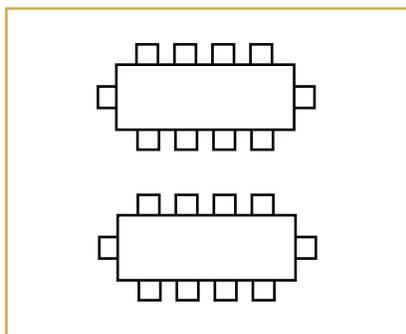
# III FORKS

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## THE TROPHY ROOM

Seats up to 75 guests.  
*semi-private*



## THE PATIO

Seats up to 20 guests.  
Standing capacity is 50 guests.

