



# III FORKS

9822 Tapestry Park Circle  
 Diana Dolive, Events Manager  
 (904) 642-6933  
[jacksonvillebanquets@3forks.com](mailto:jacksonvillebanquets@3forks.com)

AUSTIN

CHICAGO

DALLAS

HALLANDALE

HOUSTON

JACKSONVILLE

PALM BEACH GARDENS



9822 Tapestry Park Circle  
Diana Dolive, Events Manager  
(904) 642-6933  
jacksonvillebanquets@3forks.com

## 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







9822 Tapestry Park Circle  
Diana Dolive, Events Manager  
(904) 642-6933  
jacksonvillebanquets@3forks.com

## FOUR COURSE MENU

80 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 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



### 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



9822 Tapestry Park Circle  
Diana Dolive, Events Manager  
(904) 642-6933  
jacksonvillebanquets@3forks.com

## 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 Crudité	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 <i>top shelf liquor, some exclusions</i>	25 pp, per hour
Unlimited Beer & Wine	19 pp, per hour

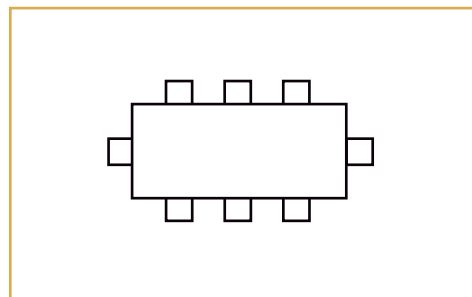
*We will gladly accommodate any dietary restrictions.  
Prices do not include sales tax, gratuity or 3% administration fee.*





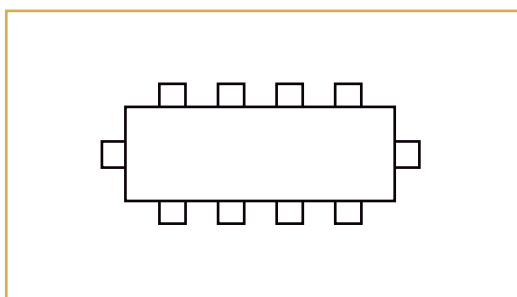


9822 Tapestry Park Circle  
Diana Dolive, Events Manager  
(904) 642-6933  
jacksonvillebanquets@3forks.com



## THE WINE ROOM

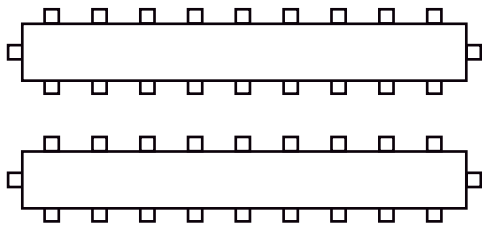
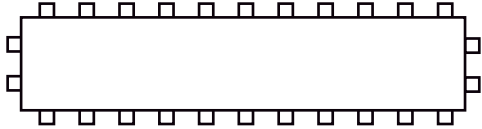
Seats up to 8 guests.



## THE POKER ROOM

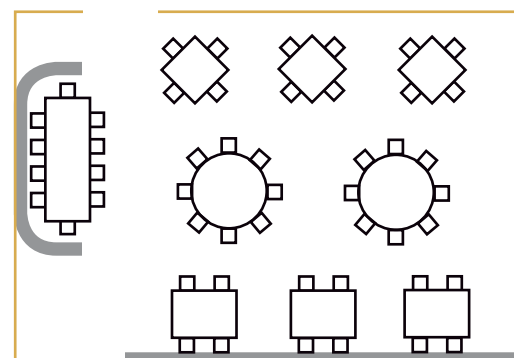
Seats up to 10 guests, audio/visual capabilities.





## CAPTAIN'S ROOM

Seats up to 40 guests, audio/visual capabilities.



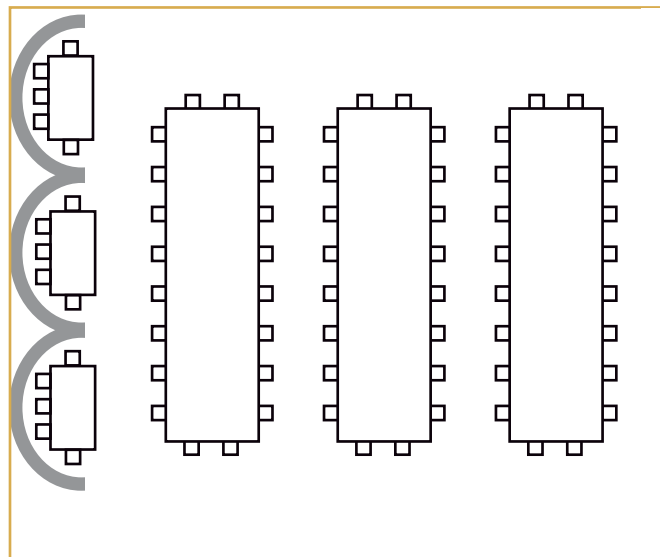
## LEGENDS ROOM

Seats up to 50 guests.  
*semi-private*



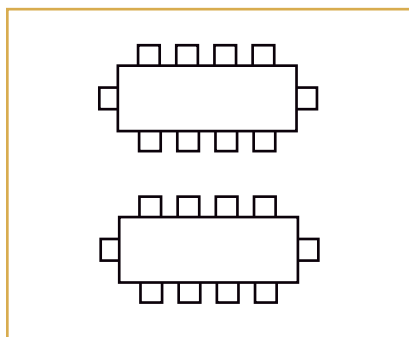


9822 Tapestry Park Circle  
Diana Dolive, Events Manager  
(904) 642-6933  
[jacksonvillebanquets@3forks.com](mailto:jacksonvillebanquets@3forks.com)



## THE TROPHY ROOM

Seats up to 75 guests.  
*semi-private*



## THE PATIO

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

