



III FORKS

Lakeshore East 180 N. Field Blvd
Heather Love, Events Manager
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Shawn Farmer, Events Manager
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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 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.

Health and safety standards are at the top of our minds when hosting your upcoming gathering. Our dedicated Sales and Event team will address every last detail – AV equipment needs, florals and décor, and fully customizable menus, in addition to ensuring that we are in compliance with all CDC guidelines.

Lunch and Dinner Meetings, Bridal Showers and Bachelor Parties, Rehearsal Dinners & Wedding Receptions, Corporate Holiday Parties and Pharmaceutical Dinners...Book your next event today. Make an appointment with our event coordinator to discuss flexible cancellation policies and reduced food and beverage spends during this uncertain time.

- 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

67 PER PERSON

prices do not include sales tax, gratuity or 4% 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



FOUR COURSE MENU

81 PER PERSON

prices do not include sales tax, gratuity or 4% 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

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*

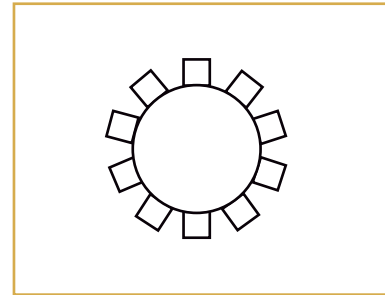
Full Open Bar *top shelf liquor, some exclusions* 25 pp, per hour

Unlimited Beer & Wine 19 pp, per hour

We will gladly accommodate any dietary restrictions.

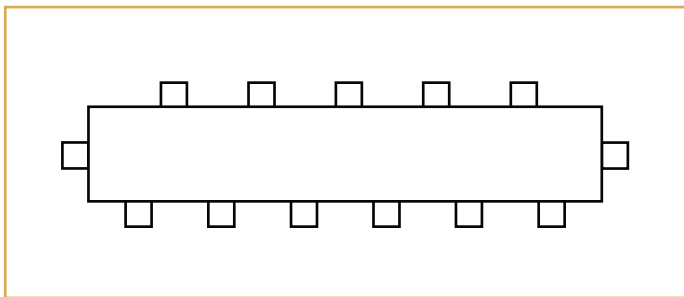
Prices do not include sales tax, gratuity or 4% administration fee.





THE WINE ROOM

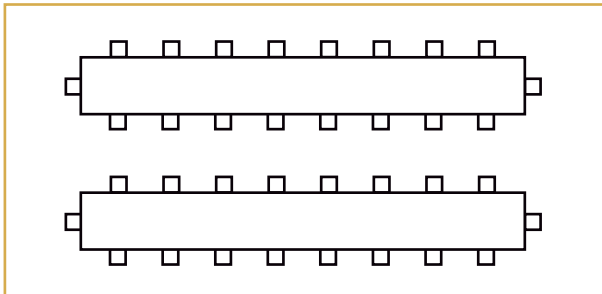
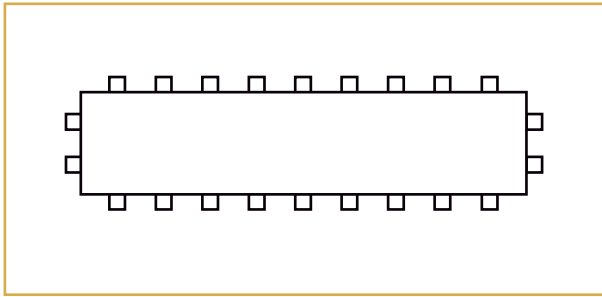
Seats up to 10 guests.



THE POKER ROOM

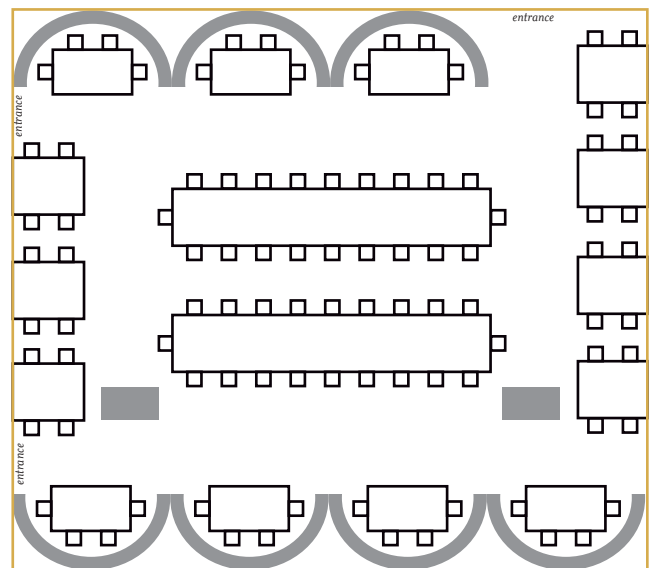
Seats up to 13 guests.





THE CAPTAIN'S ROOM

Seats up to 36 guests, audio/visual capabilities.

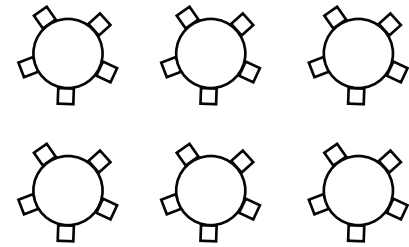


THE LEGENDS' ROOM

Seats up to 96 guests.

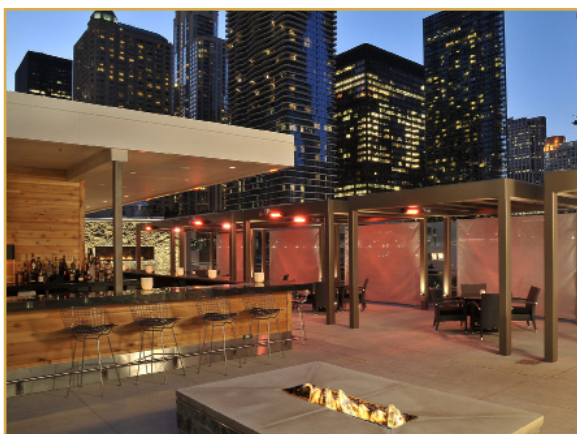
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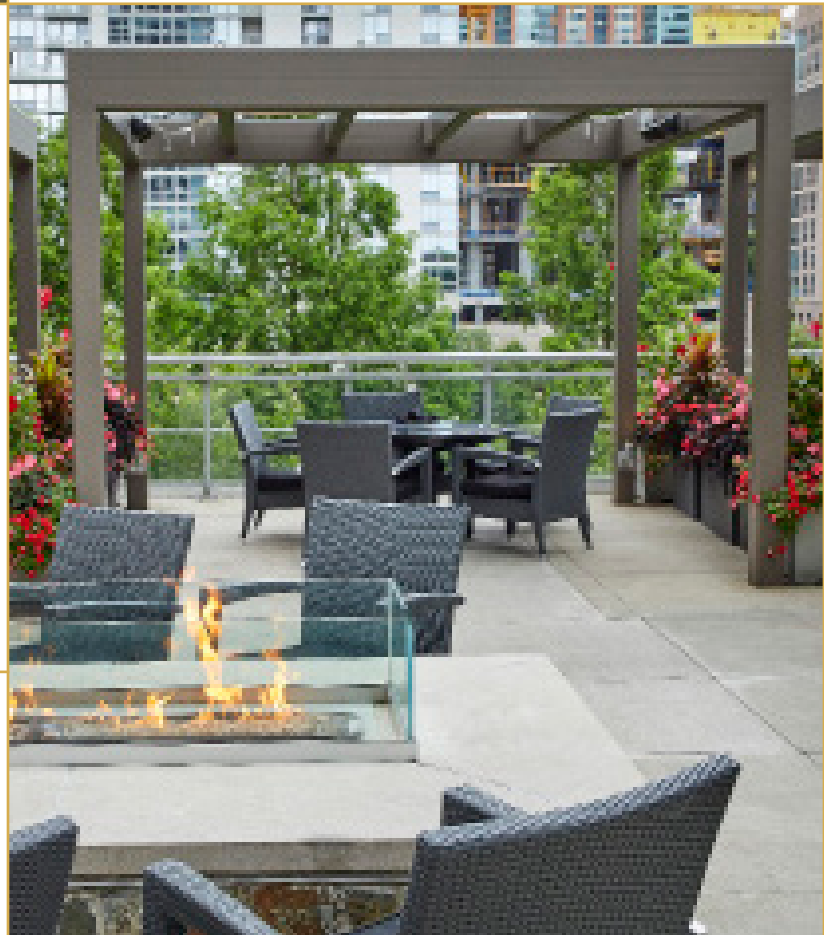
COCKTAIL LOUNGE

Seats up to 30 guests.



ROOFTOP LOUNGE

Maximum standing capacity is 200 guests.
Available as mixed seating reception space.





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VIRTUAL EVENTS

We virtualize, completely or partially, events that would have been hosted in our restaurant pre-pandemic so we can host the events in a responsible way, responsive to your needs.

III Forks understands the challenges, and is here help conduct your business dinners, company happy hours, and meetings in a new way.

WHAT IS VIRTUAL DINING?

Your private dining event can now take place virtually. Your event can be held entirely online, or with an in-person presence and remote online participation by invited guests whether they are joining in the restaurant or participating virtually.

HOW DOES IT WORK?

We provide your guests with an easy to order menu link designed for your group with a custom menu and personalized company messaging. The link will be sent prior to the event with enough time for your guests to make selections from your custom menu. Guests choose from the menu, but you control the budget.

We are pleased to offer fare ranging from light luncheon and charcuterie boards to traditional coursed dinners with bottles of wine.

Your invitees make their food and drink selections and schedule a convenient curbside pick-up time. We prepare and package your guests' selections for easy pick-up.

We will gladly set up the event for you or we will work with your own organizers to assist with arrangements. Our staff can send out invitations to your guests or we can simply coordinate the confirmations.

III Forks also has available professional virtual event planning services for pre-planning assistance and day of event execution.

WHAT OCCASIONS ARE SUITED FOR VIRTUAL DINING?

- Dinner & Lunch
- Meetings
- Sales Presentations
- Team Happy Hours
- Staff & Client
- Appreciation Dinners