



1303 Legacy Dr, Frisco, TX 75034 Lesli Jennings, Events Manager (972) 267-1776 dallasbanquets@3forks.com



#### "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

#### 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 fa Roasted Mushrooms 12 fa Seasonal Vegetables 12 fa Fried Brussels Sprouts 13 fa Lobster Mac & Cheese 20 fa

#### BUTTERS & CROWNS

Oscar Style 16 fa Bleu Cheese Crown 8 fa King's Butter 12 fa Parmesan Crust 9 fa 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 Roasted Mushrooms 12 EA Seasonal Vegetables 12 EA Fried Brussels Sprouts 13 EA Lobster Mac & Cheese 20 EA

#### BUTTERS & CROWNS

Oscar Style 16 EA Bleu Cheese Crown 8 EA King's Butter 12 EA Parmesan Crust 9 EA Cold Water Lobster Tail MARKET



# STANDING RECEPTION

#### priced per dozen

Lamb Meatballs	48
Shrimp Cocktail	66
Mini Crab Cakes	69
Seared Scallops with Bacon Jam	76
Roasted Garlic Hummus & Lavash Chips	36
Tenderloin Skewers	
Beef Tartare on Lavash Chips	48
Chicken Satay	36

## STATIONS

priced per dozen
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Beef Tenderloin Carving Station	144
Vegetable Crudité	48
Fruit & Cheese	60
Charcuterie & Cheese	108
Mediterranean Board	80

## SWEET TREATS

priced per dozen, miniature versions of favorites	
Chocolate Mousse Cups	42
Chocolate Ganache Cake	42
Texas Pecan Cake	42
Vanilla Cheesecake	42

# **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 speak 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.

Tuna Tartare on Lavash Chips	42
Salmon Cucumber Canapes	36
Crab & Avocado Canapes	42
Crab Stuffed Mushrooms	56
Bleu Cheese Stuffed Mushrooms	36
Boursin Cheese & Red Pepper Filo Cups	36
Tomato Mozzarella Skewers	24





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# LEGACY ROOM

Seats up to 56 guests Audio/visual capabilities. 82" linked flat screen





# THE LEGENDS ROOM

Seats up to 40 guests Audio/visual capabilities. 65" linked flat screen

THE LEGACY & LEGENDS ROOMS COMBINED MAX CAPACITY 96



# 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 to 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	• Team Happy Hours
•Meetings	• Staff & Client
•Sales Presentations	<ul> <li>Appreciation Dinners</li> </ul>