



III FORKS

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

AUSTIN

DALLAS

JACKSONVILLE



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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

72 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
Charred Cauliflower Steak VEGAN
USDA Prime Bone In Ribeye 18 oz (+ \$19 PP)
Chilean Seabass (+ \$14 PP)

Dessert

SELECT TWO

Chocolate Ganache Cake
Seasonal Sorbet
Texas Pecan Cake
Fresh Berries

Additions

SIDES, FAMILY STYLE

Off-the-Cob Cream Corn 13 EA
Sautéed Mushrooms 13 EA
Seasonal Vegetables 14 EA
Fried Brussels Sprouts 15 EA
Lobster Mac & Cheese 25 EA

BUTTERS & CROWNS

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

From our Cold Bar

Chilled East Coast Oysters MARKET
Jumbo Shrimp Cocktail MARKET
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 (+ \$3 pp)
- Lamb Meatball
- Mini Crab Cake (+ \$4 pp)
- Bleu Cheese Mushroom
- Tomato Mozzarella
- Garlic Hummus on Lavash Chips
- Tuna Tartare (+ \$2 pp)
- 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
- Charred Cauliflower Steak VEGAN
- USDA Prime Bone In Ribeye 18 oz (+ \$19 PP)
- Chilean Seabass (+ \$14 PP)

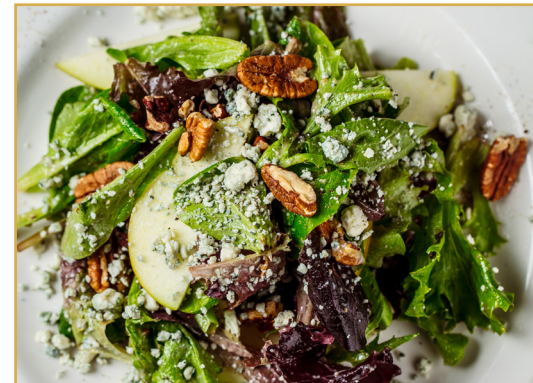
Dessert

SELECT TWO

- Chocolate Ganache Cake
- Seasonal Sorbet
- Texas Pecan Cake
- Fresh Berries

From our Cold Bar

- Chilled East Coast Oysters MARKET
- Jumbo Shrimp Cocktail MARKET
- Chilled Lobster Cocktail MARKET
- III Forks Grand Seafood Platter MARKET



Additions

SIDES, FAMILY STYLE

- Off-the-Cob Cream Corn 13 EA
- Sautéed Mushrooms 13 EA
- Seasonal Vegetables 14 EA
- Fried Brussels Sprouts 15 EA
- Lobster Mac & Cheese 25 EA

BUTTERS & CROWNS

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

STANDING RECEPTION

priced per dozen

Lamb Meatballs	60	Salmon Cucumber Canapes	42
Shrimp Cocktail	MARKET	Crab & Avocado Canapes	58
Mini Crab Cakes	MARKET	Crab Stuffed Mushrooms	56
Seared Scallops with Bacon Jam	MARKET	Bleu Cheese Stuffed Mushrooms	36
Roasted Garlic Hummus & Lavash Chips	36	Boursin Cheese & Red Pepper Filo Cups	36
Tenderloin Skewers	69	Tomato Mozzarella Skewers	24
Beef Tartare on Lavash Chips	60	Beef Croustade	42
Chicken Satay	48	Certified Angus Beef® Tomahawk	135
Tuna Tartare on Lavash Chips	54		

STATIONS

priced per person

Beef Tenderloin Carving Station	50
Vegetable Crudité	4
Fruit & Cheese	8
Charcuterie & Cheese	12
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	52

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.

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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