



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

DALLAS

JACKSONVILLE



"PARTIES ARE THE NIGHTLY RITUAL OF THE SOPHISTICATED SOCIETY."

DOMINICK DUNNE

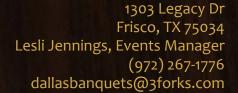
III Forks is the perfect choice for any social or business occasion. With several dining rooms, III Forks Steakhouses can accommodate intimate parties as well as large private gatherings for up to 100. We help you to create a unique and memorial experience for your most important business and personal 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 Boneless Ribeye 16 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 14 EA Sautéed Mushrooms 14 EA Seasonal Vegetables 15 EA Fried Brussels Sprouts 16 EA Lobster Mac & Cheese 26 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

90 PER PERSON

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

Appetizers

SELECT THREE

Shrimp Cocktail (+ \$4 pp)
Lamb Meatball
Mini Crab Cake (+ \$4 pp)
Bleu Cheese Mushroom
Tomato Mozzarella
Garlic Hummus on Lavash Chips
Tuna Tartare (+ \$3 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 Boneless Ribeye 16 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





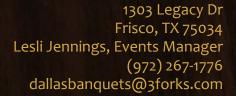
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SIDES, FAMILY STYLE

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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	48
Shrimp Cocktail	MARKET	Crab & Avocado Canapes	60
Mini Crab Cakes	MARKET	Crab Stuffed Mushrooms	60
Seared Scallops with Bacon Jam	MARKET	Bleu Cheese Stuffed Mushrooms	36
Roasted Garlic Hummus & Lavash Chip	s 36	Boursin Cheese & Red Pepper Filo Cups	36
Tenderloin Skewers	72	Tomato Mozzarella Skewers	24
Beef Tartare on Lavash Chips	72	Beef Croustade	42
Chicken Satay	48	Certified Angus Beef ® Tomahawk	140
Tuna Tartare on Lavash Chips	60		

STATIONS

priced per person

Beef Tenderloin Carving Station	57
Vegetable Crudité	5
Fruit & Cheese	9
Charcuterie & Cheese	12
Mediterranean Board	۵

SWEET TREATS

priced per dozen, miniature versions of favorites

Chocolate Mousse Cups	52
Chocolate Ganache Cake	52
Texas Pecan Cake	52
Vanilla Cheesecake	60

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.







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