



III FORKS

PRIME STEAKHOUSE

CATERING & EVENTS

5100 Belt Line Road, Ste 800, Addison, TX

(945) 299-1776

addisonbanquets@3forks.com

AUSTIN

FRISCO

ADDISON

JACKSONVILLE

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“Parties are the nightly ritual of the sophisticated society.”

- *Dominick Dunne*

III Forks Steakhouse is the perfect choice for your most important business and personal celebrations. While our private dining spaces are limited to two intimate rooms, this exclusivity ensures a truly special experience. Our dedicated Sales and Event team will take care of every detail, from custom menus to AV equipment needs (including our hidden speakeasy room with full capabilities) and elegant florals.

Looking for catering? III Forks offers a range of services to elevate your next event, from bulk food pick-up to drop-off at your office or even full-service catering at your home. Let us make your next gathering a world-class experience.

- 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



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Three Course Menu

79 PER PERSON

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

SALADS & SOUP

select two

Trinity Salad
Classic Caesar
Lobster Bisque
III Forks Salad

ENTRÉES

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

Cold Bar

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



ADDITIONS

FAMILY STYLE SIDES

Off-the-Cob Cream Corn 15 ea
Sautéed Mushrooms 15 ea
Seasonal Vegetables 16 ea
Fried Brussels Sprouts 16 ea
Lobster Mac & Cheese 28 ea

BUTTERS & CROWNS

Oscar Style 16 ea
Bleu Cheese Crown 9 ea
King's Butter 16 ea
Cold Water Lobster Tail market



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Four Course Menu

98 PER PERSON

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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
Beef Croustades

SALADS & SOUP

select two

III Forks Salad
Trinity Salad
Classic Caesar
Lobster Bisque

ENTRÉES

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 (+ \$19pp)
Chilean Seabass (+ \$14 pp)

DESSERT

select two

Chocolate Ganache Cake
Seasonal Sorbet
Texas Pecan Cake
Fresh Berries

Cold Bar

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



ADDITIONS

Family Style Sides

Off-the-Cob Cream Corn 15 ea
Sautéed Mushrooms 15 ea
Seasonal Vegetables 16 ea
Fried Brussels Sprouts 16 ea
Lobster Mac & Cheese 28 ea

Butters & Crowns

Oscar Style 16 ea
Bleu Cheese Crown 9 ea
King's Butter 16 ea
Cold Water Lobster Tail market

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Signature Four Course Menu

160 PER PERSON

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

APPETIZERS

select three

Shrimp Cocktail
Lamb Meatball
Bleu Cheese Mushrooms
Tomato Mozzarella
Garlic Hummus on Lavash Chips
Tuna Tartare
Boursin Cheese Filo Cup
Beef Croustades
Mini Crab Cake (+ \$4 pp)

SALADS & SOUP

select two

III Forks Salad
Trinity Salad
Classic Caesar
Lobster Bisque

ENTRÉES

guest choice

all served with mashed potatoes & asparagus

Filet Mignon 10 oz
USDA Prime New York Strip 16 oz
USDA Prime Boneless Ribeye 24 oz
Steak & Lobster (6 oz Filet/ 6 oz Lobster Tail)
Vegetable Ravioli
Atlantic Salmon
Chilean Seabass

DESSERT

select two

Chocolate Ganache Cake
Seasonal Sorbet
Texas Pecan Cake
Fresh Berries

Cold Bar

Chilled East Coast Oysters market
Jumbo Shrimp Cocktail market
Chilled Lobster Cocktail market
Royal Ossetra Caviar market
III Forks Grand Seafood Platter market



ADDITIONS

Family Style Sides

Off-the-Cob Cream Corn 15 ea
Sautéed Mushrooms 15 ea
Seasonal Vegetables 16 ea
Fried Brussels Sprouts 16 ea
Lobster Mac & Cheese 28 ea

Butters & Crowns

Oscar Style 16 ea
Bleu Cheese Crown 9 ea
King's Butter 16 ea
Cold Water Lobster Tail market



Premier Five Course Menu

180 PER PERSON

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

APPETIZERS

select three

Lamb Meatball
Bleu Cheese Mushrooms
Tomato Mozzarella
Garlic Hummus on Lavash Chips
Tuna Tartare
Boursin Cheese Filo Cup
Beef Croustades

SEAFOOD MEDLEY

Scallops with Bacon Jam, Shrimp Cocktail,
Mini Crab Cake

SALADS & SOUP

select two

III Forks Salad
Trinity Salad
Classic Caesar
Lobster Bisque

ENTRÉES

guest choice

all served with mashed potatoes & asparagus

Filet Mignon 10 oz
USDA Prime New York Strip 16 oz
USDA Prime Boneless Ribeye 24 oz
Steak & Lobster (6 oz Filet/ 6 oz Lobster Tail)
Vegetable Raviol
Atlantic Salmon
Chilean Seabass

DESSERT

select two

Chocolate Ganache Cake
Seasonal Sorbet
Texas Pecan Cake
Fresh Berries

Cold Bar

Chilled East Coast Oysters market
Jumbo Shrimp Cocktail market
Chilled Lobster Cocktail market
Royal Ossetra Caviar market
III Forks Grand Seafood Platter market



ADDITIONS

Family Style Sides

Off-the-Cob Cream Corn 15 ea
Sautéed Mushrooms 15 ea
Seasonal Vegetables 16 ea
Fried Brussels Sprouts 16 ea
Lobster Mac & Cheese 28 ea

Butters & Crowns

Oscar Style 16 ea
Bleu Cheese Crown 9 ea
King's Butter 16 ea
Cold Water Lobster Tail market



STANDING RECEPTION

Priced per dozen

Lamb Meatballs	60	Salmon Cucumber Canapes	48
Shrimp Cocktail	72	Crab & Avocado Canapes	60
Mini Crab Cakes	72	Crab Stuffed Mushrooms	60
Seared Scallops <i>with Bacon Jam</i>	market	Bleu Cheese Stuffed Mushrooms	36
Roasted Garlic Hummus & Lavash Chips	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 Brand® Tomahawk	140
Tuna Tartare on Lavash Chips	60		

STATIONS

Priced per person

Beef Tenderloin Carving Station	57
Vegetable Crudité	7
Fruit & Cheese	10
Charcuterie & Cheese	15
Mediterranean Board	10

SWEET TREATS

Priced per dozen, miniature versions of favorites

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

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



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



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THE TRINITY SUITE

Seats up to 45 seated / 50 standing guests

Wi-Fi

Audio/visual capabilities upon request

Enclosed by sweeping privacy drapes, The Trinity Suite transforms a section of the restaurant into an elegant, secluded retreat. This sophisticated suite offers an ambiance of quiet exclusivity—The space comfortably accommodates up to 45 guests for seated dinners or up to 50 for standing receptions, making it ideal for celebrations, corporate gatherings, or cocktail-style events



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THE GREEN ROOM

Seats up to 10 guests

Audio/visual capabilities

65" linked flat screen

Hidden speakeasy-style room

The Green Room is shrouded by the austere wine bottle display and gives the sense of dining in a dignified, regal, and intimate space.

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THE FOUNTAIN ROOM

Seats up to 8 guests
Audio/visual capabilities.
65" linked flat screen

The Fountain Room is the crown jewel of III Forks private dining experiences as it combines both voyeuristic and secluded design sentiments.