

III FORKS

PRIME STEAKHOUSE

CATERING & EVENTS



111 Lavaca Street at Cesar Chavez

Austin, Texas 78701

(512) 474-1776

austinbanquets@3forks.com



AUSTIN

FRISCO

ADDISON

JACKSONVILLE

III FORKS

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Events Managers
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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

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

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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Four Course Menu

98 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
- 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

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



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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 with Bacon Jam	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



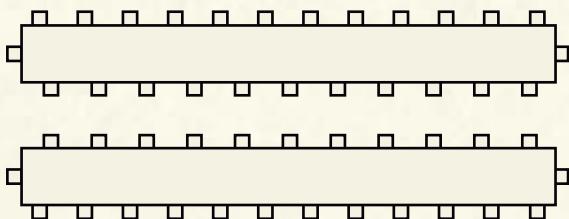
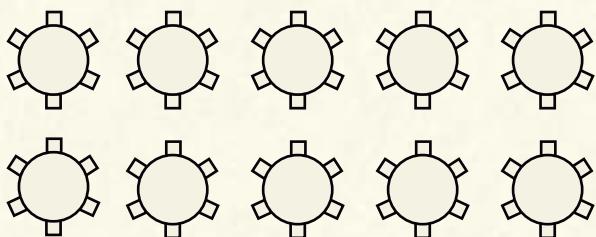
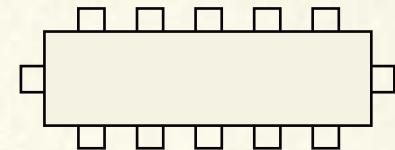
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THE POKER ROOM

Seats up to 14 guests, audio/visual capabilities.



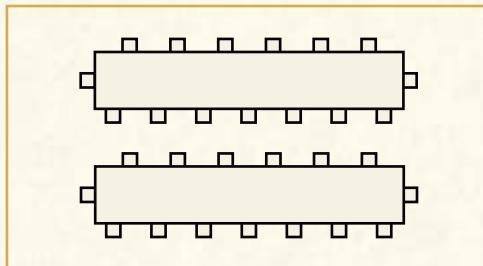
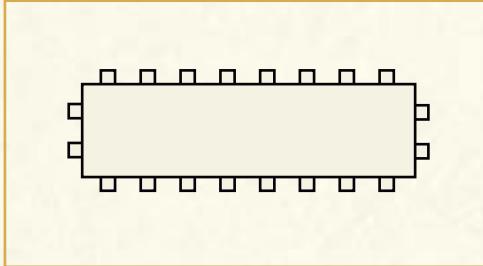
THE GOVERNORS' ROOM

Seats up to 55 guests, audio/visual capabilities.



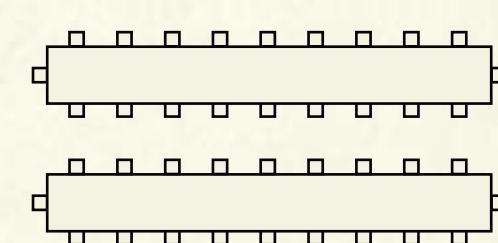
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THE AUSTIN ROOM

Seats up to 30 guests, audio/visual capabilities.

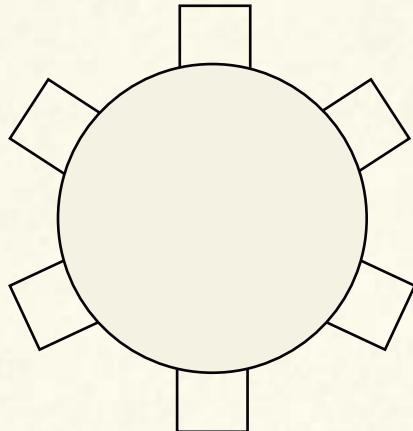


THE CAPTAIN'S ROOM

Seats up to 64 guests, audio/visual capabilities.

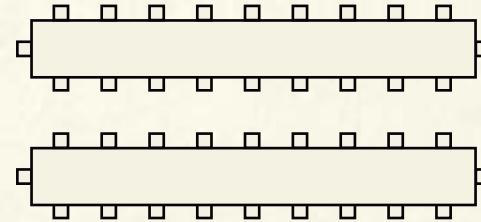
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THE WINE ROOM

Seats up to 7 guests



THE AUSTIN/ CAPTAINS ROOM

Seats up to 100 guests, audio/visual capabilities.