



# III FORKS

PRIME STEAKHOUSE

CATERING & EVENTS

1303 Legacy Drive

Frisco, TX 75034

(972) 267-1776

[dallasbanquets@3forks.com](mailto:dallasbanquets@3forks.com)

AUSTIN

FRISCO

ADDISON

JACKSONVILLE

# III FORKS

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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





# III FORKS

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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

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#### 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  
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King's Butter 16 ea  
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## Premier Five Course Menu

### 180 PER PERSON

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#### 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  
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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 <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 Crudit�	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 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 110**