



# III FORKS

111 Lavaca Street  
at Cesar Chavez  
Emily Stevens & Maureen Erickson,  
Events Managers  
(512) 474-1776  
[austinbanquets@3forks.com](mailto:austinbanquets@3forks.com)

AUSTIN

ADDISON

FRISCO

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 small, intimate parties as well as large private gatherings including half and full restaurant buyouts for up to 280 people. 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
- Pharmaceutical Dinners
- 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
- Standing Receptions

## 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



### From our 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

#### SIDES, FAMILY STYLE

Off-the-Cob Cream Corn 15 EA  
Sautéed Mushrooms 14 EA  
Seasonal Vegetables 16 EA  
Fried Brussels Sprouts 16 EA  
Lobster Mac & Cheese 26 EA

#### BUTTERS & CROWNS

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

#### PARTING GIFT

*III Forks Signature Gift Box of Old Fashioned & Vanilla Caramel  
Custard Chocolate Truffles 20 EA*



## 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
- Royal Ossetra Caviar MARKET
- III Forks Grand Seafood Platter MARKET



### Additions

#### SIDES, FAMILY STYLE

- Off-the-Cob Cream Corn 15 EA
- Sautéed Mushrooms 14 EA
- Seasonal Vegetables 16 EA
- Fried Brussels Sprouts 16 EA
- Lobster Mac & Cheese 26 EA

#### BUTTERS & CROWNS

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

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## SIGNATURE FOUR COURSE MENU

158 PER PERSON

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

### Appetizers

SELECT THREE

Shrimp Cocktail  
Lamb Meatball  
Mini Crab Cake  
Bleu Cheese Mushroom  
Tomato Mozzarella  
Garlic Hummus on Lavash Chips  
Tuna Tartare  
Boursin Cheese Filo Cup

### Salads & Soup

SELECT TWO

III Forks Salad  
Trinity Salad  
Classic Caesar  
Lobster Bisque

### Entrees

GUEST CHOICE

*all served with mashed potatoes & asparagus*

Filet Mignon 10 oz  
USDA Prime New York Strip 16 oz  
USDA Prime Bone-In 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

### From our 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

#### SIDES, FAMILY STYLE

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Lobster Mac & Cheese 26 EA

#### BUTTERS & CROWNS

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

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Custard Chocolate Truffles 20 EA*



## PREMIER FIVE COURSE MENU

172 PER PERSON

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

### Appetizers

SELECT THREE

- Shrimp Cocktail
- Lamb Meatball
- Bleu Cheese Mushroom
- Tomato Mozzarella
- Garlic Hummus on Lavash Chips
- Tuna Tartare
- Boursin Cheese Filo Cup

### Seafood Medley

- Scallop with Bacon Jam, Shrimp Cocktail,  
Mini Crab Cake

### Salads & Soup

SELECT TWO

- III Forks Salad
- Trinity Salad
- Classic Caesar
- Lobster Bisque

### Entrees

GUEST CHOICE

*all served with mashed potatoes & asparagus*

- Filet Mignon 10 oz
- USDA Prime New York Strip 16 oz
- USDA Prime Bone-In 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

### From our 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

#### SIDES, FAMILY STYLE

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- Sautéed Mushrooms 14 EA
- Seasonal Vegetables 16 EA
- Fried Brussels Sprouts 16 EA
- Lobster Mac & Cheese 26 EA

#### BUTTERS & CROWNS

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

### PARTING GIFT

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## 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 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	Caviar Canape	204
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	9

## SWEET TREATS

*priced per dozen, miniature versions of favorites*

Limited Edition Custom Chocolates <i>from Master Chocolatier, Philip Ashley</i>	60
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*

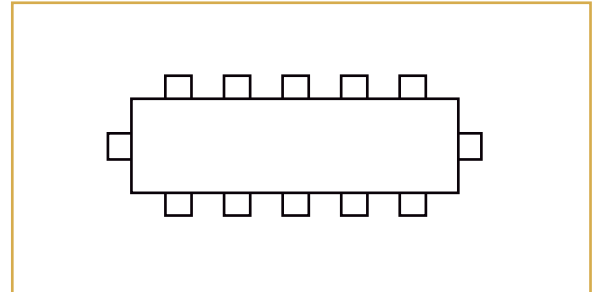
*We will gladly accommodate any dietary restrictions.*

*Prices do not include sales tax, gratuity or 3% administration fee.*



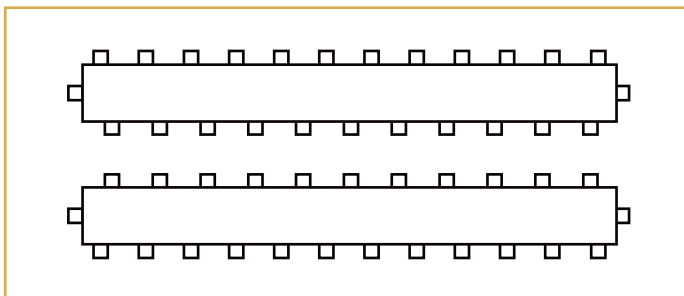
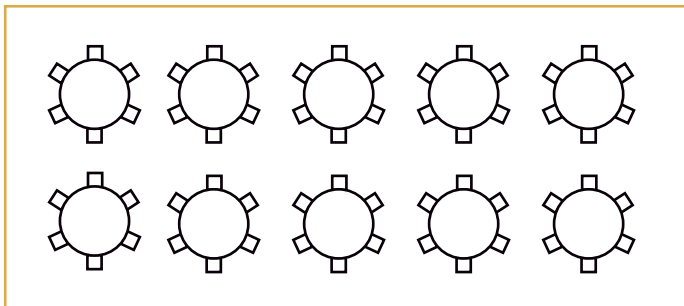
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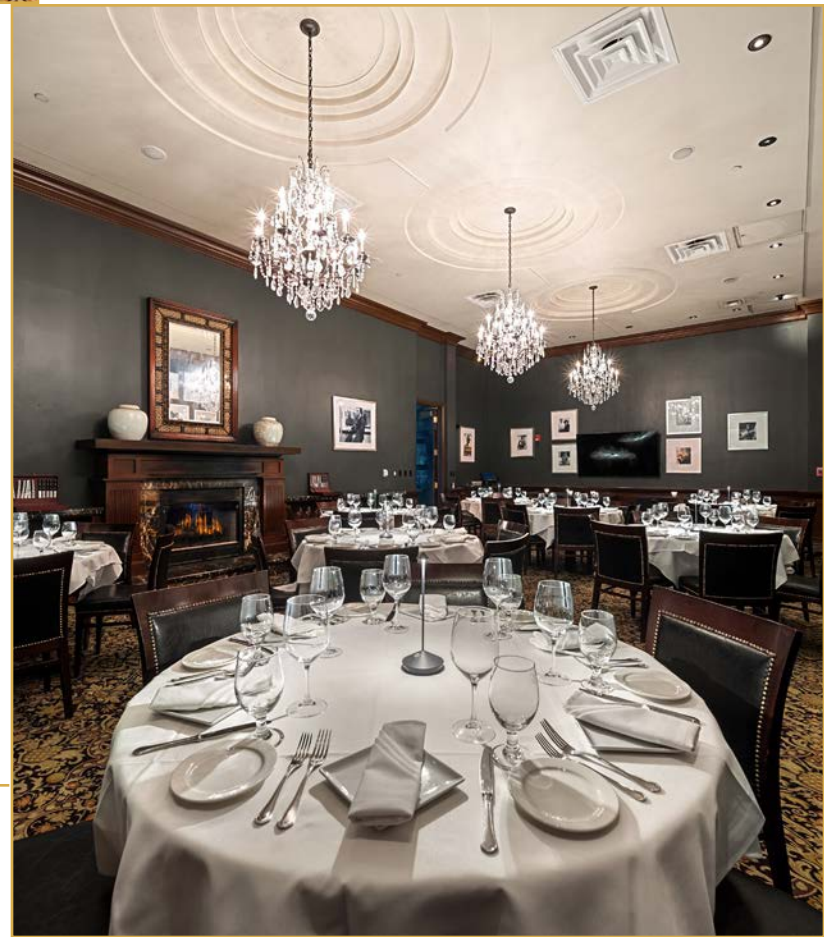
## THE POKER ROOM

Seats up to 14 guests, audio/visual capabilities.



## THE GOVERNORS' ROOM

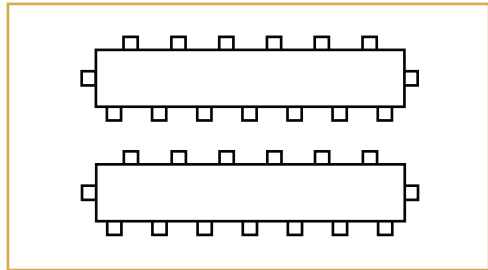
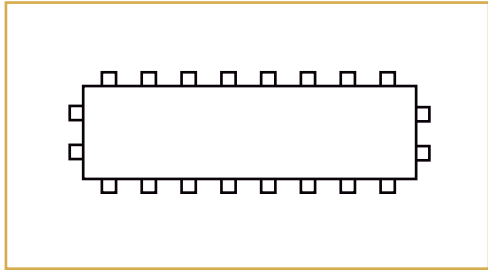
Seats up to 55 guests, audio/visual capabilities.





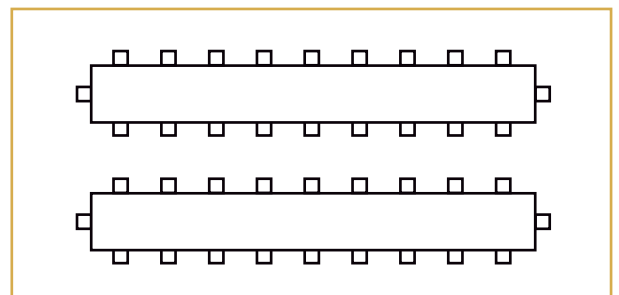
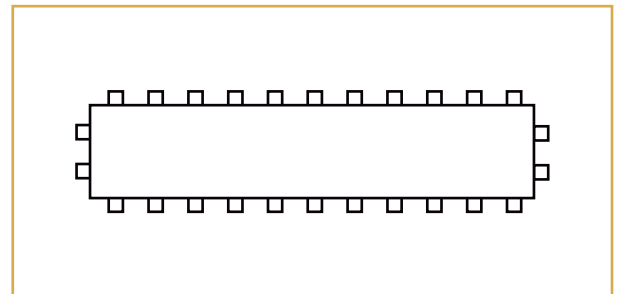
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## THE AUSTIN ROOM

Seats up to 30 guests, audio/visual capabilities.

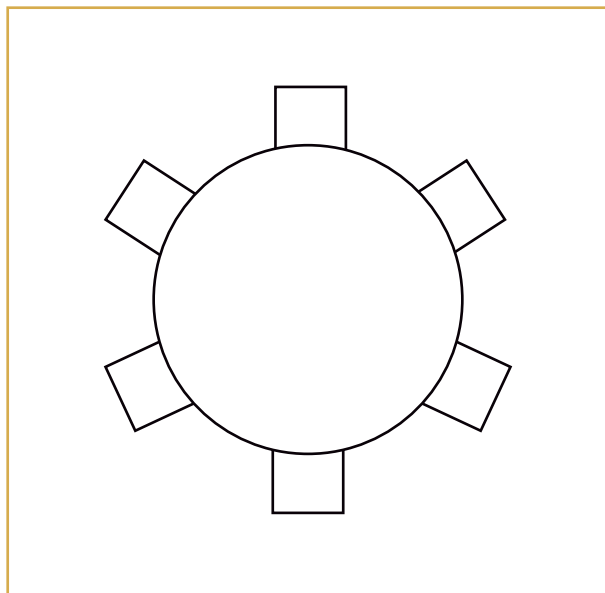


## THE CAPTAIN'S ROOM

Seats up to 64 guests, audio/visual capabilities.

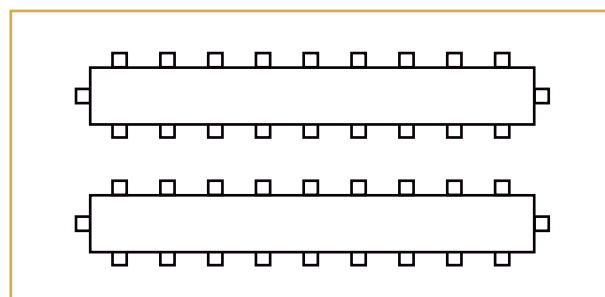
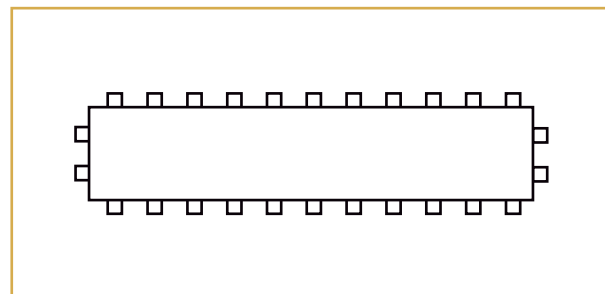
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## THE WINE ROOM

Seats up to 7 guests



## THE AUSTIN/CAPTAINS ROOM

Seats up to 100 guests, audio/visual capabilities.