



# III FORKS

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

AUSTIN

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  
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



### 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
- 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 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® 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	9

## 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** *speaking 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 110