

FIRST TASTE



3's elegant hors d'oeuvres are hand made by our chefs and can be passed by our professional wait staff or plated and displayed on tables - whichever you choose, 3's first taste menu makes a wonderful first impression.

*passed hors d'oeuvres are \$3 per piece
starred passed hors d'oeuvres are \$3.5 per piece*

BEEF & PORK

BACON CHEESEBURGER FLATBREAD

FIG & PROSCIUTTO FLATBREAD

PROSCIUTTO WRAPPED ASPARAGUS | balsamic glaze

- **MINI ITALIAN EGGROLLS** | hot italian sausage, mushrooms, peppers, onions, marinara

ITALIAN MEATBALLS | marinara

- ***MINI BEEF WELLINGTON** | horseradish cream sauce

SEAFOOD

- ***CRABMEAT STUFFED MUSHROOMS** | lemon beurre blanc
- ***MINI CRAB CAKES** | horseradish mustard sauce
- ***COCONUT SHRIMP** | orange marmalade
- ***JUMBO SHRIMP COCKTAIL** | horseradish cocktail sauce
- ***TEQUILA LIME MARINATED SHRIMP** | orange chili sauce
- ***BACON WRAPPED SCALLOPS** | pineapple & ginger chutney

CHICKEN

CHICKEN BACON RANCH FLATBREAD

- **THAI CHICKEN** | thai peanut sauce

COCONUT CHICKEN | cilantro chile sauce

- **SPICY CARIBBEAN BARBECUE CHICKEN** | blue cheese

MINI CHICKEN QUESADILLAS | jalapeño and avocado salsa

VEGETARIAN

MARGHERITA FLATBREAD

- **VEGETABLE SPRING ROLLS** | sesame soy sauce

VEGETABLE STUFFED MUSHROOMS | lemon beurre blanc

FIG & GOAT CHEESE CROSTINIS

- **CAPRESE SKEWERS** | tomato | mozzarella | basil | balsamic

HONEY APPLE BRIE | Brie | apple, thyme & fennel salsa | honey | walnuts

WHIPPED BLUE CHEESE TART | whipped rosemary blue cheese | jalapeño honey | pickled walnuts | pear

Minimum of 25 pieces of any one appetizer required.

We recommend up to 5 total pieces per guest.

■ Guest favorites

See bottled wine list for available passed red and white wine selections

Gluten free, vegetarian & vegan options can be made available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$4/pp event setup, breakdown and cleaning fee. 04232024