

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.



- assorted grilled pizza** 1.5
- artichoke crisps** herbed boursin cheese, garlic toast 2.5
- vegetable spring rolls** baby bok choy, carrots and bean sprouts, sesame soy sauce 2.75
- loaded potato skin poppers** bacon, cheddar 2.5
- caribbean barbeque chicken skewers**
panko coated chicken, spicy caribbean barbeque sauce 2.75
- vegetable stuffed mushrooms** vegetable filled mushroom caps 2.25
- baked clams casino** casino butter, bacon 3.5
- sweet and sour scallops wrapped in bacon** pineapple and ginger chutney 3
- mini tuna sushi*** ahi tuna, mango, cucumber, sticky rice, spicy aioli 3.25
- smoked salmon** potato latke, sour cream, capers, red onion and lemon 3.
- crabmeat stuffed mushrooms** jumbo lump crabmeat filled crimini mushrooms 3.25
- mini chicken quesadillas** grilled chicken, cheese, jalapeño and avocado salsa 2.5
- asian tuna wontons** sushi style chopped ahi tuna, crisp wontons, tomatoes, avocado, sweet and spicy oils 2.75
- wild mushroom tartlet** wild mushrooms, cheese, flaky pastry 2.5
- white gulf shrimp cocktail** house made horseradish cocktail sauce 3.25
- grilled asian shrimp skewers** orange chili dipping sauce 3.25
- maryland lump crabmeat cakes** cilantro cream, curry vinaigrette 3.25
- mini beef wellington** pastry wrapped tenderloin, mushroom, horseradish cream sauce 3
- oysters rockefeller** spinach and lemon hollandaise sauce 3.5
- mini steak and cheese egg rolls**
shaved steak, red bell peppers, vidalia onions, philly cheese sauce 2.5

* Prices listed are per piece; minimum of 50 pieces of any one appetizer required.

** Gluten free menu options can be made available upon request*

Prices do not include gratuity, 4% administrative fee, 7% state and local tax, and \$2pp room fee