

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 \$3.00 per piece
starred passed hors d'oeuvres are \$3.50 per piece*



beef & pork

bacon cheeseburger flatbread

fig & prosciutto flatbread

beef teriyaki skewers

prosciutto wrapped asparagus

mini steak and cheese egg rolls | philly cheese sauce

italian meatballs | house-made marinara

***mini beef wellington** | horseradish cream sauce

seafood

crab rangoons | thai sweet chile sauce

crabmeat stuffed mushrooms | lemon beurre blanc

***mini crab cakes** | cilantro cream | curry vinaigrette

***coconut shrimp** | orange marmalade

***jumbo shrimp cocktail** | horseradish cocktail sauce

***grilled asian shrimp skewers** | orange chili sauce

***bacon wrapped scallops** | pineapple & ginger chutney

chicken

chicken bacon ranch flatbread

thai chicken skewers | thai peanut sauce

coconut chicken | cilantro chile sauce

spicy caribbean barbecue chicken skewers

bacon wrapped pineapple chicken skewers

mini chicken quesadillas | jalapeño and avocado salsa

vegetarian

margherita flatbread

vegetable spring rolls | sesame soy sauce

vegetable stuffed mushrooms | lemon beurre blanc

wild mushroom tartlet

mushroom arancini | fontina | tomato basil sauce

fig & goat cheese crostinis

caprese skewers | tomato | mozzarella | basil | balsamic

Minimum of 25 pieces of any one appetizer required.
We recommend up to 5 total pieces per guest.

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

** Gluten free menu 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*