

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

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

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

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.

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. 01052024