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.

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passed hors d'oeuvres are $3.5 per piece
starred passed hors d'oeuvres are $4 per piece

BEEF & PORK

FIG & PROSCIUTTO FLATBREAD

MINI ITALIAN ARANCINI | hot Italian sausage, pepperoni, onions, red pepper, roasted garlic basil aioli

ITALIAN MEATBALLS | marinara

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

CHICKEN

■ **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

■ **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, 7% administrative fee, 7% state and local tax, and $4/pp event setup, breakdown and cleaning fee. 03242025