

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 3 (table display recommended)

artichoke crisps herbed boursin cheese, garlic toast 2.75

vegetable spring rolls baby bok choy, carrots and bean sprouts, sesame soy sauce 2.75

loaded potato skin poppers bacon, cheddar 2.75

caribbean barbeque chicken skewers

panko coated chicken, spicy caribbean barbeque sauce 3

vegetable stuffed mushrooms vegetable filled mushroom caps 3

baked clams casino casino butter, bacon 3.5 (table display recommended)

sweet and sour scallops wrapped in bacon pineapple and ginger chutney 3.25

mini tuna sushi* ahi tuna, mango, cucumber, sticky rice, spicy aioli 3.25

smoked salmon potato latke, sour cream, capers, red onion and lemon 3.25

crabmeat stuffed mushrooms jumbo lump crabmeat filled crimini mushrooms 3.25

mini chicken quesadillas grilled chicken, cheese, jalapeño and avocado salsa 3

asian tuna wontons sushi style chopped ahi tuna, crisp wontons, tomatoes, avocado, sweet and spicy oils 3.25

wild mushroom tartlet wild mushrooms, cheese, flaky pastry 2.75

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 3.5

oysters rockefeller spinach and lemon hollandaise sauce 3.5 (table display recommended)

mini steak and cheese egg rolls

shaved steak, red bell peppers, vidalia onions, philly cheese sauce 3

* 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, 5% administrative fee, 7% state and local tax, and \$2pp room fee