



ELEVEN

KITCHEN & COCKTAILS

CATERING AND PRIVATE PARTIES INFORMATION AND MENUS

Our Story

3 Eleven Kitchen and Cocktails is an exciting concept in the Historic West End Experience. Playing off its proximity to the 6th Floor Museum, 3 Eleven has captured the Kennedy Administration Era in its atmosphere while providing Chef driven, from scratch, Contemporary American Cuisine. Guided by the simple philosophy, "Every Ingredient Has A Purpose," 3 Eleven provides its customers with a truly one of a kind dining and drinking experience.

KENNEDY LOUNGE

Our comfortable and casual lounge seating is perfect for a cozy social hour.

Accommodates up to 8 seated and 12 standing.



Private Parties

If you're looking for a restaurant to hold a private party but you want it to be entertaining and fun as well, look no further. Our upstairs dining area is perfect for hosting parties of 20 to 75 and offers a lot of flexibility in how you arrange your event.

With multiple tables and a wide open space, we can set your group up for a long, family dining style table or give you a U-Shaped business dinner or eliminate chairs all together and give you the ability to mix and mingle. And, considering our dining options, you can provide for your group with plated dinners or buffet style dining as well as the happy hour favorite of drinks and appetizers.



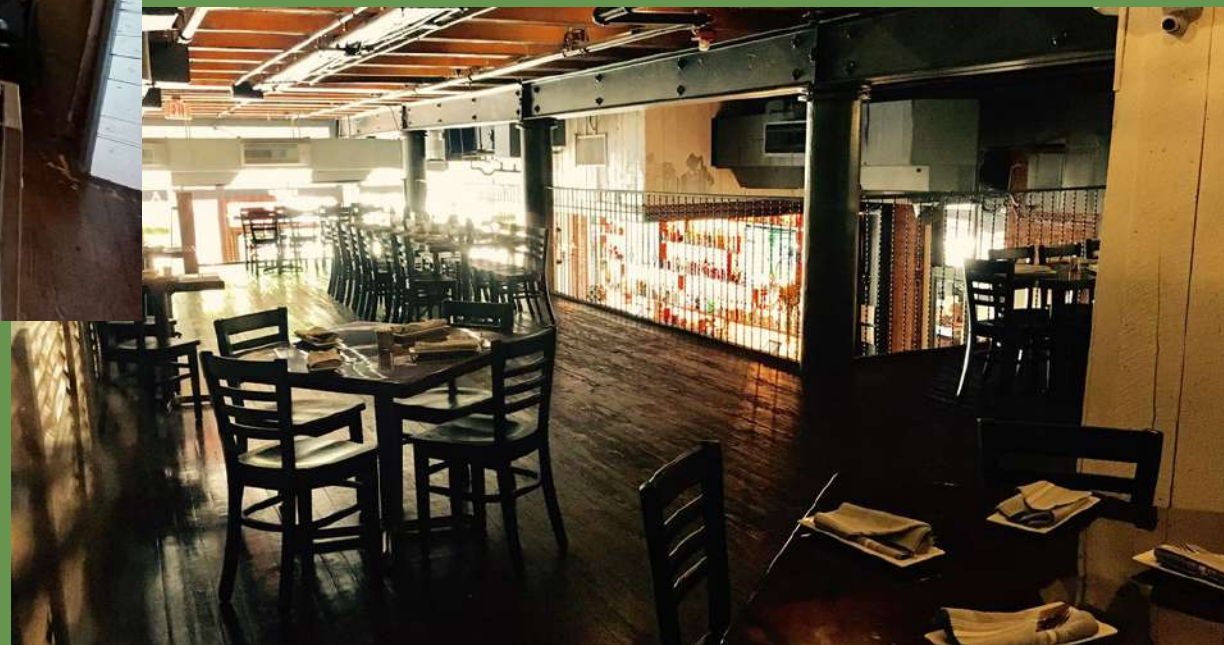
Private Dining Room

The PDR is great for office parties, business lunches, rehearsal dinners, or any other special events. This space accommodates party sizes up to 100 for a standing social or mixer and 75 for a seated reception.

From the front of our Upstairs PDR, you are able to see down to our picturesque bar while the bartenders make our awesome scratch cocktails.



However, if you'd like a little more privacy, we can seat you toward the back of the PDR as well





Patio Takeover

Nothing beats relaxing on an open air patio on a beautiful day. This space accommodates up to 20 guests for a seated casual event, or up to 40 for a standing mixer or social.

The patio is available for a full buyout.

Experience for Yourself

From intimate dinners to lively cocktail receptions to full restaurant events, we are happy to craft an experience tailored to your occasion. Not only is the venue an exciting place to have your event, but the food and drink will leave your guest talking for weeks about how good they are.

With a scratch kitchen offering farm-to-table fare, our chef offers an array of items that will satisfy even the most discriminating palate. From an incredible 16-oz, bone-in ribeye to a delectable sweet potato gnocchi to fabulous flatbreads, we can surely meet the needs and taste of any group wanting not only a good time, but great food.

But even the best meal needs a good complimentary drink. That's where our hand-crafted cocktails come in. One of the first impressions anyone gets of 3 Eleven is how big and beautiful our cocktail bar is. The looks only serve to emphasize how good they are once you've given one a try. From "The Seven Year Itch" to "Where There's Smoke There's Fire", these drinks will liven up any party and delight even the most sensitive taste.

Truly, 3 Eleven Kitchen and Cocktails provides a unique and exquisite venue to host your next corporate, or social event.

Thank you so much for making my Bridal Brunch so fantastic! The food, drinks and staff were all wonderful!!! Thank you! McCord – Dallas, TX

Last night was fabulous! They had an amazing time. I appreciate all of your hard work. Theresa Food Tours of America– Dallas, TX

Loved the look of the place and the feel of the bar, speakeasy was used quite often. Food, drinks and service was fabulous!!! A lot of ladies had a Seven Year Itch and the guys had Old Fashioned cocktails...they had lots of fun! Ticket to the City – Dallas, TX

Grab ya weekend crew & get yo drunk on – dallas_ontherocks – Dallas, TX



Banquet Menus

The following slides contain our current banquet menus. They will give you a good start at helping to plan the food for your event. You can also use these to inspire you to create a custom menu just for your group. After looking them over, give us a call or email and we'll help you plan the perfect meal.



Appetizers

(Great for Happy Hour Events as well)

Shrimp Cocktail (50 pieces) <i>Jumbo gulf, spicy cocktail sauce</i>	150	Cheese Display* (Serves 25) <i>Chefs Selection of different cheeses</i>	150
Shrimp Brochettes (25 pieces) <i>Beef bacon wrapped, smoked gouda, jalapeno, spicy BBQ sauce</i>	125	Caprese Flatbread* (25 pieces) <i>Fresh mozzarella, marinara, fresh basil</i>	125
Scallops (25 pieces) <i>Pan roasted, wild mushrooms, mushroom and pear fume</i>	225	Steak and Cheese Flatbread (25 pieces) <i>NY strip, mango bbq sauce, provolone, smoked gouda</i>	150
Truffle Fry Shooters* (25 pieces) <i>Shaved Parmesan, truffle béchamel sauce</i>	75	Steakhouse Sliders (25 pieces) <i>Steakhouse blend, beef bacon, tomato jam, smoked gouda, challah roll</i>	150
Calamari Cups (25 pieces) <i>Crispy, seasoned, calamari, zesty marinara sauce</i>	110	Seasonal Harvest (1 board serves 4-5) <i>roasted cauliflower & broccoli, brussels sprouts, red onions, grilled naan bread, garlic and pepper hummus</i>	45
Chicken Sliders (25 pieces) <i>Grilled chicken, beef bacon, tomato jam, smoked gouda, challah roll</i>	125		
Truffle Mac & Cheese Cups (25 cups) <i>Melting cheese, truffle oil</i>	100		
Chicken Skewers (25 pieces) <i>Chargrilled, skewered, Asian vinaigrette</i>	150		
Crab Cakes Bites (25 pieces) <i>Lump crab, panko breadcrumbs, house seasonings, sriracha aioli</i>	225		

Desserts

Sopapillas* (25 pieces) <i>Cinnamon sugar, berry compote, honey, chocolate sauce</i>	45
Mini Torts (60 pieces) <i>Fresh berry, S'mores, Cookies 'n Crème, Baked Apple, Meyer Lemon</i>	85
Homemade Bread Pudding (25 pieces) <i>Served with vanilla Ice Cream</i>	80

Buffet Options

Option 1- \$40 Per Person

Appetizers

(Choose 1)

Irish Crisps

Caprese Flatbread

Sides

(Choose 2)

Grilled Veggies

Broccoli

Mac-N-Cheese

Cilantro Rice

Yukon Gold Mashed Potatoes

Main Dish

(Choose 2)

Grilled Chicken

**Blackened Tilapia w/
creamy white wine sauce
with mushrooms**

**Deconstructed Shep-
herd's Pie**—meat, crust,
mashed potatoes, cheese—
sour cream on the side

Dessert Bites

Option 2- \$55 Per Person

Appetizers

(Choose 1)

Shrimp Cocktail

Shrimp Ceviche

Calamari

Caprese Flatbread

**Pot Roast Grilled
Cheese Bites**

Sides

(Choose 2)

Grilled Veggies

Broccoli

Mac-N-Cheese

Cilantro Rice

Asparagus Ratatouille

**Rosemary Roasted Red
Potatoes**

Main Dish

(Choose 2)

Citrus Chicken

Chicken Picatta

Salmon

Beef Tenderloin Tips
on mashed potatoes

Dessert

(Choose 1)

Dessert Bites

Tiramisu

Buffet Options (cont.)

Option 3- \$70 Per Person

Appetizers

(Choose 2)

Shrimp Cocktail **Shrimp Ceviche**

Calamari **Caprese Flatbread**

Caprese Bites **Crab Cake Bites**

Shrimp Brochettes

(BBQ Bacon wrapped shrimp)

Pot Roast Grilled Cheese Bites

Sides

(Choose 3)

Grilled Veggies **Broccoli**

Truffle Mac-N-Cheese **Cilantro Rice**

Sautéed Brussels Sprouts

Asparagus Ratatouille

Rosemary Roasted Red Potatoes

Main Dish

(Choose 3)

Cajun Blackened Red Snapper
with crabmeat

Citrus Chicken

Chicken Margarita

Salmon

Filet Tenderloin Kabobs

Dessert

(Choose 2)

Bread Pudding

Tiramisu

NY Style Cheesecake

Chocolate Torte

The Gold Package

3 Courses – Priced Per Person

60

The First Course

Please select up to two – Served on Shared Plates

Tomato Bruschetta

Calamari cups

Shrimp Cocktail

BBQ Shrimp Skewers

Ahi Tuna Lettuce Wraps

Crab Cake Bites

The Second Course

Please select one

Beef Bacon Caesar Salad

beef bacon, baby romaine, croutons, shaved parmesan

Texas Walnut Salad

baby greens, candied walnuts, strawberries, blueberries, balsamic vinaigrette

The Third Course

Guest will have choice between two preselected entrées

Citrus Chicken

Two chicken breast topped with fresh orange, grapefruit, brown rice, brussels sprouts

Salmon

Mediterranean spices, vegetable quinoa, lemon & dill cream

NY Strip(\$5 extra per person)

12oz, fingerling potatoes, demi-glace

Seasonal Harvest

roasted cauliflower & broccoli, brussels sprouts, red onions, grilled naan bread, garlic and pepper hummus

Add Dessert

extra \$8 per person

Please Choose One – Desserts served individually

Tuxedo Bomber

*chocolate shell, vanilla and chocolate mousse,
cookie crust*

Homemade Bread Pudding

Served with vanilla Ice Cream

NY Cheesecake

raspberry reduction / strawberry

The Platinum Package

4 Courses – Priced Per Person

70

The First Course

Please select up to two – Served on Shared Plates

Truffle Fries
Calamari cups

Shrimp Cocktail
BBQ Shrimp Skewers

Poke Cups
Crab Cake Bites

The Second Course

Please select one

Beef Bacon Caesar Salad

beef bacon, baby romaine, croutons, shaved parmesan

Texas Walnut Salad

baby greens, candied walnuts, strawberries, blueberries, balsamic vinaigrette

The Third Course

Guest will have choice between three preselected entrées

Citrus Chicken

Two chicken breast topped with fresh orange, grapefruit, brown rice, brussels sprouts

Salmon {gf}

mediterranean spices, vegetable quinoa, lemon & dill cream

Pan Seared Shrimp

*browned butter, turmeric, fresh slaw, sweet chili & garlic glaze,
brown rice or jasmine rice*

Ribeye (\$5 extra per person)

12oz ribeye, fingerling potatoes, cognac peppercorn sauce

NY Strip (\$5 extra per person)

12oz, fingerling potatoes, demi-glaze

Seasonal Harvest

*roasted cauliflower & broccoli, brussels sprouts, red onions, grilled naan bread,
garlic and pepper hummus*

The Fourth Course

Please Choose One – Desserts served individually

Tuxedo Bomber

chocolate shell, vanilla and chocolate mousse, cookie crust

Homemade Bread Pudding

Served with vanilla Ice Cream

NY Cheesecake

raspberry reduction / strawberry



ELEVEN

KITCHEN X COCKTAILS

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