

Three Figs

Plated Dinner

recommended for parties of less than 30 guests

Entrée (choose 4 options)

includes mixed green salad with choice of dressing and dinner rolls

Seared Salmon*

seared atlantic salmon, garlic mashed potatoes, grilled asparagus, lemon dill sauce
23

Baked Cod*

herb cracker crust, grilled asparagus, garlic mashed potatoes, lemon white wine sauce
23

Chicken Marsala

pan seared chicken breast, mushrooms, marsala wine sauce, penne pasta
20

Chicken Parmesan

breaded chicken breasts, fresh mozzarella cheese, house-made marinara sauce, penne pasta
20

Filet Mignon*

8oz grilled filet, garlic mashed potatoes, grilled asparagus
31

Seasonal Ravioli

chef's ravioli, fresh seasonal vegetables, creamy parmesan sauce
18

Pasta Primavera

fresh seasoned vegetables, lemon sauce, linguine pasta
18

Steak Tip Marsala*

grilled steak tips, mushrooms, garlic mashed potatoes, marsala wine sauce
23

Dessert (add \$8 per person)

New York Cheesecake, Chocolate Lava Cake, Zeppole

94 Mountain Rd, Suffield, CT 06078 | threefigs.com
860.668.7081

A \$100 room rental fee will be charged for all events
Reserved room is available for up to 30 minutes prior to start time
please add 18% service charge and 7.35% CT state tax

Please inform us of any food allergies prior to ordering | most items can be made gluten free upon request

*Thoroughly cooking meats, poultry, seafood and eggs reduces the risk of foodborne illness | Prices and menu items subject to change without notice