

CATERING AND EVENTS MENU



Fresh ingredients, thoughtful presentation, and exceptional service—our catering is designed to elevate every event.

Whether it's a corporate meeting, executive lunch, or large-scale event, 3 Times Square blends culinary creativity with a commitment to wellness, sustainability, and hospitality excellence.

Every detail is handled with care to create events that are not only delicious, but memorable.

3 TIMES
SQUARE

Catering Packages

Half Day

Standard Half Day AM

Continental breakfast
Coffee + tea service
AM snack service
Cold beverage station

Premium Half Day AM

Premium continental breakfast
Coffee + tea service
AM snack service
Lunch station
Cold beverage station

Standard Half Day PM

Lunch station
PM snack service
Cold beverage station

Premium Half Day PM

Hot lunch station
PM snack service
Cold beverage station

Full Day

Standard Full Day

Continental breakfast
Coffee + tea service
AM snack service
Lunch station
PM snack service
Cold beverage station

Premium Full Day + Cocktail

Continental breakfast
Coffee + tea service
AM snack service
Lunch station
Cold beverage station
Full bar
Grazing table

Premium Full Day + Cocktail

Continental breakfast
Coffee + tea service
AM snack service
Lunch station
Cold beverage station
Full bar
Grazing table
4 passed or stationary appetizers

Reception

Empire State

Full bar
Grazing table

Bright Lights

Full bar
Grazing table
4 passed or stationary appetizers

The Big Apple

Full bar
Grazing table
4 passed or stationary appetizers
Dessert station



Breakfast



Continental Breakfast

Coffee + tea service

Assorted bagels

— Local preserves, cream cheese, butter

House made assorted danishes + scones

Mini muffins

Croissants

Greek yogurt parfaits

— House made granola, fresh berries, raw honey

Seasonal fruit platter

Beverage Service

Regular + decaf coffee, tea

Fresh squeezed orange juice

Fresh squeezed grapefruit juice

Flat + sparkling bottled water

Hot Breakfast

Choice of two mains and two sides

Coffee + tea service

Mains

Scrambled eggs

Roasted vegetable frittata

Brioche french toast

— Local jam, pure maple syrup

Buttermilk pancakes

— Local jam, whipped mascarpone

Sides

Smoked bacon

Turkey bacon

Sausage

Home fried potatoes

Oatmeal with toppings

Toast with butter + jam

Seasonal fruit platter

Greek yogurt parfait cups

Assorted pastries

Add-Ons

Fresh fruit platter

Avocado toast platter

Assorted mini pastries platter

Individual Greek yogurt parfaits

Individual overnight oats



Lunch

Includes chips, house baked cookies + lunch beverage service.

Signature Sandwiches

Choice of three sandwiches

In-House Roasted Turkey

Applewood smoked bacon, herb aioli, vine-ripe tomato, lettuce, country sourdough bread

Grilled Chicken Panini

Red onion balsamic jam, arugula, sesame French bread

Crispy Eggplant Cutlet

Fresh mozzarella, roasted sweet peppers, kale pesto, ciabatta

In-House Chicken Salad

Lettuce, vine-ripe tomato, croissant

Rosemary Roasted Chicken Breast

Provolone, sun-dried tomato, arugula pesto, focaccia

Egg Salad

Lettuce, vine-ripe tomato, croissant

Caprese

Fresh mozzarella, tomato, basil, balsamic glaze, ciabatta

Smoked Ham

Swiss cheese, Dijon mustard, lettuce, tomato, 8 grain bread

Albacore Tuna Salad

Cucumber, arugula, vine-ripe tomato, spinach wrap

Greens + Sandwiches

Choice of two salads and three sandwiches

Mixed Organic Greens

Lemon vinaigrette

Caesar Salad

Croutons, parmesan, caesar dressing

Shaved Brussels Sprouts

Bitter greens, shaved pecorino, cranberries, sunflower seeds, salt & vinegar chip "vinaigrette"

3TS Seasonal Salad

Cous cous salad, raisins, kale, roasted butternut squash, pepitas, white balsamic

Greek Salad

Marinated feta, heirloom tomato, cucumber, red onion, red bell pepper, Greek olives, housemade Greek dressing

Dressings

White balsamic

Honey thyme vinaigrette

Buttermilk ranch

Maple cider vinaigrette

Honey miso dressing

Caesar

Add Protein

Grilled chicken

Roasted salmon

Roasted tofu

Grilled shrimp



Hot Lunch

Includes two mains, two sides, two desserts, + lunch beverage service

Mains

Roasted salmon, paprika citrus butter, crispy capers

Grilled shrimp, aji panca sauce, crispy garlic

8 hour braised short rib, red wine jus, roasted figs

Spicy Thai coconut curry, charred cauliflower, cilantro & lime

Half rotisserie chicken, sofrito tomato jam

Crispy pork belly, hoisin, kimchi apple slaw



Sides

Basmati rice pilaf

Crispy brussel sprouts, halloumi cheese, sweet plantains, guava glaze

Roasted heirloom carrots, sweet gastrique, feta cheese

Rock potato, twice cooked, Thai chili sauce, scallion

Kobacha squash, pomegranate & balsamic glaze, cranberries

Desserts

House-made brownies

House-made chocolate chip cookies

Classic strawberry cheesecake

Mini artisanal dessert bars

Sweet parfait cups

Themed Lunches

Includes lunch beverage service

The Taqueria

Carne asada, chicken tinga, tofu chorizo, fresh corn tortillas, onion, cilantro, pico de gallo, cotija cheese, churros

American BBQ

BBQ beef short ribs, bourbon mustard pulled pork, BBQ cauliflower steak, cole slaw, macaroni + cheese, jalapeño cheddar corn bread, double chocolate brownies

The Italian

Chicken cutlet milanese, eggplant napolean, penne ala vodka, roasted broccoli, garlic bread, tiramisu bars



Snack Service

AM Break

Seasonal crudité cups
House made chips
Seasonal dip
Nut-free trail mix
Fresh juice

PM Break

Charcuterie cups
House made chips
Pita crisps
Guacamole
House-made chocolate chip cookies
House-made drink

Beverage Service

Assorted canned soda
Assorted iced teas
Flat + sparkling bottled water

Snacks

House made chips
Kettle popcorn boxes
Seasonal crudité cups, hummus
Guacamole + chips, tomato salsa
Greek yogurt parfaits, berries, granola
Artisanal cheese + fruit platter, crackers
Artisanal meat + cheese platter, crostini
Breads + spreads, pitas, hummus, tzatziki
Craft chocolate and gummy candy selection



Receptions

Select 4 options + 1 dessert

Fish

Tuna tartare, spicy wonton chip, eel sauce, avocado

Coconut shrimp, chili sauce

Hamachi ceviche, jalapeño & apple marinade, apple chip, cilantro

Smoked salmon blini, creme fraiche, dill

Miniature Maryland lump crab cakes, remoulade

Vegetarian

Vegetable dumplings, scallion, soy

White truffle + wild mushroom tart, goat cheese

Vegetable spring roll, sweet + sour sauce

Buffalo cauliflower, blue cheese, scallions

Toasted cumin hummus, cucumber, pita crisp

Cheese quesadilla, avocado crema

Beverage Service

Assorted canned soda

Assorted iced teas

Still + sparkling bottled water



Meat

Crispy chicken slider, garlic aioli, pickle, maple apple slaw

Mini Pat la Frieda burger, aged cheddar, crispy onion

Sesame chicken potsticker, garlic, ginger

Pork belly bao bun, hoisin, kimchi

Beef empanadas, avocado crema

"Everything" crusted pigs in a blanket, mustard sauce

Sweets

Petit fours

Double chocolate brownies

Artisanal dessert bars

Fruit tartlet

Assorted mini cupcakes



Receptions — Signature Experiences

Grazing Board

Curated local cheeses + fruit
Crusty bread + artisanal crackers
3ts nut- free trail mix
Local crudité cups
Toasted cumin hummus
Assorted seasonal dessert bars

Market Table

Curated local cheeses + meat board
— Honeycomb, kalamata olives, house
pickles, preserves
Assorted artisanal breads
House made chips + crisps
Dip trio
— Hummus, baba ghanoush, tzatziki
Local crudité platter
— Buttermilk ranch
Signature flatbreads
— Wild mushroom + ricotta | bacon,
cheddar, caramelized onion |
BBQ chicken, jack cheese, scallion
House-made cookies

Tapas

Curated Spanish cheeses
— Aged gouda, manchego, cheddar
Cured meat
— Jamón, chorizo, soppressata
Crispy chickpeas, paprika
Pan con tomate, herbs
Patatas bravas, garlic aioli
Garlic shrimp, fresh lime
Signature bocadillo platter
— Chicken + romesco | jamón + manchego |
avocado + roasted tomato
Crusty bread, toasted nuts, Spanish olives
Churros
— Dark chocolate



Bar Packages + Celebrations

All packages based on a two hour minimum.



Beer + Wine

Silver Package

2 local beers, assorted red, white, and sparkling wine, and soft beverage

Gold Package

3 local beers, assorted red, white, and sparkling wine, and soft beverage

Liquor, Beer + Wine

Silver Package

Includes house liquor, two local beers, assorted red, white, sparkling wine, + soft beverage open bar

Gold Package

Includes premium liquor, two locals beers, assorted red, white, sparkling wine, + soft beverage open bar—plus 2 signature cocktails passed on arrival

Celebrations

Dessert Bar

A curated selection of bars, cakes, cookies, parfaits, tarts

NYC Dessert Bar

Assortment of sweets from NYC institutions

Ice Cream Social

Assorted ice cream and toppings

