

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

Pricing is per person.
Package upgrades are available.

Half Day

Standard Half Day AM \$55

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

Premium Half Day AM \$75

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

Standard Half Day PM \$65

Lunch station
PM snack service
Cold beverage station

Premium Half Day PM \$75

Hot lunch station
PM snack service
Cold beverage station

Full Day

Standard Full Day \$120

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

Premium Full Day + Cocktail \$220

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

Premium Full Day + Cocktail \$260

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 \$100

Full bar
Grazing table

Bright Lights \$140

Full bar
Grazing table
4 passed or stationary appetizers

The Big Apple \$160

Full bar
Grazing table
4 passed or stationary appetizers
Dessert station



Breakfast

Pricing is per person.



Continental Breakfast \$24

- 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 \$10

- Regular + decaf coffee, tea
- Fresh squeezed orange juice
- Fresh squeezed grapefruit juice
- Flat + sparkling bottled water
- *Coffee refresh is an additional \$6 per person.

Hot Breakfast \$28

- 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 | \$4 |
| Avocado toast platter | \$8 |
| Assorted mini pastries platter | \$2.75 |
| Individual Greek yogurt parfaits | \$4.50 |
| Individual overnight oats | \$4.75 |

Lunch

Pricing is per person.
Includes chips, house baked cookies +
lunch beverage service.

Signature Sandwiches \$27

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, croissant

Albacore Tuna Salad

Cucumber, arugula, vine-ripe tomato, spinach wrap

Greens + Sandwiches \$35

Choice of two salads and three sandwiches

Mixed Organic Greens

Lemon vinaigrette

Caesar Salad

Croutons, pecorino, caesar dressing

Cobb Salad

Romaine, avocado, blue cheese, bacon, buttermilk ranch

3TS Signature Bowl

Quinoa, arugula, tomato, avocado, lemon vinaigrette

Greek Salad

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

Dressings

Balsamic vinaigrette

Lemon vinaigrette

Buttermilk ranch

Italian

Add Protein

Grilled chicken \$5

Roasted salmon \$6

Roasted tofu \$4

Grilled shrimp \$5



Hot Lunch

Includes two mains, two sides, two desserts, + lunch beverage service for \$55 per person.

Mains

Pan roasted salmon, salsa verde, crisp capers

Gulf shrimp brochette, lemon, fennel + feta

Ale braised beef short ribs, pomegranate glaze, citrus confit

Tandoori marinated cauliflower steak, coconut curry, cilantro, lime

Sofrito marinated half rotisserie chicken, pepper relish

Roasted turkey breast, pan gravy



Sides

Roasted garlic mashed potatoes

Basmati rice pilaf

Oven roasted potatoes

Maple roasted root vegetables

Roasted brussels sprouts, shallots, raisins

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 for \$55 per person.

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

Pricing is per person.

AM Break \$25

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

PM Break \$25

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

Beverage Service \$10

- Assorted canned soda
 - Assorted iced teas
 - Flat + sparkling bottled water
- *Coffee refresh is an additional \$6 per person.

Snacks

- House made chips \$5
- Kettle popcorn boxes \$6
- Seasonal crudité cups, hummus \$8
- Guacamole + chips, tomato salsa \$8
- Greek yogurt parfaits, berries, granola \$8
- Artisanal cheese + fruit platter, crackers \$15
- Artisanal meat + cheese platter, crostini \$18
- Breads + spreads, pitas, hummus, tzatziki \$15
- Craft chocolate and gummy candy selection \$8



Receptions

Select 4 options + 1 dessert,
Passed or stationary for \$40 per person.
Beverage service for \$10 per person with each
Additional selection for \$8 per person.

Fish

Spicy ahi tuna, crispy sushi rice, tobiko, eel sauce
Coconut shrimp, chili sauce
Rock shrimp, spicy mayo
Tuna tartare cone, wakame salad, sesame seeds
Miniature maryland lump crab cakes, remoulade

Vegetarian

Vegetable dumplings, scallion, soy
White truffle + wild mushroom tart, goat cheese
Vegetable spring roll, sweet + sour sauce
Kung pao brussels sprouts, toasted pumpkin seed
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, special sauce, house pickles
Mini Pat la Frieda burger, aged cheddar, crispy onion
Sesame chicken potsticker, garlic, ginger
Pork tinga tacos, pickled red onion, cotija cheese
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

Pricing is per person.

Grazing Board

\$32

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

\$50

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

\$60

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.
Pricing is per person.



Beer + Wine

Silver Package

\$45

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

Each additional hour \$20 per person

Gold Package

\$55

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

Each additional hour \$25 per person

Liquor, Beer + Wine

Silver Package

\$65

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

Each additional hour \$30 per person

Gold Package

\$75

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

Each additional hour \$35 per person

Celebrations

Dessert Bar

\$12

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

NYC Dessert Bar

\$24

Assortment of sweets from NYC institutions

Ice Cream Social

\$15

Assorted ice cream and toppings

