

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

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

Pricing is per person.

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

Pricing is per person.
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

Cobb Salad

Romaine, avocado, blue cheese, bacon, buttermilk ranch

3TS Seasonal Salad

Napa cabbage, avocado, carrots, cucumbers, bell peppers, scallions & cilantro, crispy wontons, mango sesame dressing

Greek Salad

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

Dressings

Balsamic vinaigrette

Lemon vinaigrette

Buttermilk ranch

Greek dressing

Mango sesame

Add Protein

Grilled chicken

Roasted salmon

Roasted tofu

Grilled shrimp



Hot Lunch

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



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

Corn succotash

Summer ratatouille

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

Pricing is per person.

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,
Passed or stationary
Beverage service
Additional selection

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

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.
Pricing is per person.



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

