

SPECIALTIES

HEARTY 3 FAVORITES

Serves 10

CHICKEN MARSALA 140

Sweet capicola | parmesan risotto | mushroom marsala sauce

CHICKEN PICATTA 140

Artichokes | tomatoes | lemon | capers | white wine sauce | angel hair pasta with garlic and oil

CHICKEN PARMIGIANA 120

Lightly breaded cutlet | mozzarella | marinara sauce

with cheesy buttery pasta 140

GRILLED STEAK TIPS WITH ONIONS 165

Bourbon bbq marinade | grilled balsamic onions

EGGPLANT NEOPOLITAN 135

Herb breaded eggplant | spinach | red peppers | portobello mushrooms | provolone | marinara

CHICKEN CAVATELLE PASTA 150

Chicken tenderloins | spinach | portabella mushrooms | cavatelle | garlic | white wine | chicken broth | pecorino romano sauce

BAKED ZITI 120

3 cheese blend | ricotta | fresh herbs | marinara sauce

add meatballs 30, sausage 30, both 50

PASTA PRIMAVERA 120

Seasonal julienne vegetables | pasta | pecorino romano cheese sauce

RIGATONI ALLA BOLOGNESE 150

Rigatoni | braised veal, beef and pork | tomato sauce | mushrooms | cream

MEDITERRANEAN HADDOCK 170

Herb buttered bread crumbs | chopped marinated tomatoes | kalamata olives | capers | basil quinoa | lemon beurre blanc

SHRIMP SCAMPI OR PESTO 160

Choice of white wine scampi sauce or our house made creamy pesto

Gluten-free pasta is available for an additional \$3pp

SIDES

Serves 8-10

PENNE WITH CHOICE OF: GARLIC & OIL | MARINARA | CHEESE SAUCE 40

MASHED POTATOES 40

ROASTED POTATOES 40

SEASONAL ROASTED VEGETABLES 40

RICE PILAF 40

RISOTTO 50

DESSERTS

THE PERFECT WAY TO END YOUR MEAL

COOKIES AND BROWNIES 6/PP

Selection of cookies and brownies

WHOLE CAKES AND PIES

Available with advance notice, call for pricing

SEASONAL FRUIT CRUMBLES 65/HALF PAN

VANILLA BEAN CRÈME BRÛLÉE 50/HALF PAN

COCKTAILS TO GO

SANGRIA 28

Serves 2

Choice of red, pink or white

SPECIALTY COCKTAILS

Serves 2

3 MAI TAI 28

ORANGE BLOSSOM MARTINI 26

PINEAPPLE INFUSION 26

PINK GRAPEFRUIT-TINI 28

COCONUT RITA 28

Additional to-go cocktails available upon request

ADDITIONAL INFORMATION

Carry-Out Catering is available for pickup or delivery. Orders must be placed in advance by calling 508.528.6333.

Hot dishes should be reheated until an internal temperature of 165°F is reached.

Prices are subject to 7% state & local tax.

Upscale disposable plates, napkins & silverware available for \$3pp. Disposable chafing dishes & sternos are available for \$25 each. 3 can deliver your order within a 5 mile radius for \$25. Buffet can be set up for an additional \$50. We accept American Express, Visa, Mastercard & corporate checks for your convenience.

Rewards points cannot be earned or redeemed on items from this catering menu.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

01302024



461 West Central Street  
Franklin, MA  
508.528.6333  
www.3-restaurant.com

Monday - Thursday: 11:30am-9:00pm  
Friday - Saturday: 11:30am-10:00pm  
Sunday: 10:00am-9:00pm



CARRY-OUT CATERING

EFFORTLESS ENTERTAINING

3's Carryout Catering is available for pickup at the restaurant, or delivery to your home or office.

Allow us to assist you in creating the perfect menu for your event.



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APPETIZERS

GET THE PARTY STARTED!

Priced per piece

COLD

JUMBO SHRIMP COCKTAIL 3.5/PP

Tender jumbo white gulf shrimp | traditional cocktail sauce

GRILLED CITRUS SHRIMP 3.5/PP

Citrus marinated and grilled | orange chili dipping sauce

LOBSTER SLIDERS 8.5/PP

Fresh main lobster | lettuce | tomato | potato bun

AHI TUNA WONTONS 3.5/PP

Sushi grade tuna mixed with a spicy mayo | heirloom carrots | topped with micro wasabi

HOT

CARIBBEAN BBQ CHICKEN 3/PP

Spicy caribbean bbq sauce | blue cheese | carrot sticks

BLUE BUFFALO TENDERS 3/PP

Boneless buffalo tenders | cucumbers | special recipe hot sauce | blue cheese crumbles

BEEF TERIYAKI SKEWERS 3/PP

Ginger teriyaki marinated beef | pineapple garnish

COCKTAIL MEATBALLS 3/PP

Tender house-made meatballs | marinara sauce

MARYLAND LUMP CRABMEAT CAKE 7/PP

Jumbo lump crab meat | seasonings | mustard remoulade

COUNTRY BACON WRAPPED SCALLOPS 3.5/PP

Pineapple and ginger chutney

THAI CHICKEN SKEWERS 3/PP

Crispy tenderloins | hot thai peanut dipping sauce

MINI VEGETABLE QUESADILLAS 3.5/PP

Individual wedges with spinach | sweet potato, caramelized onions, golden raisin chutney | smoked paprika sour cream

BLACK ANGUS BURGER SLIDERS\* 5/PP

With bacon and cheddar cheese on a potato roll

VEGETABLE SPRING ROLLS 3/PP

Baby bok choy, carrots, and bean sprouts wrapped in pastry | drizzled sesame soy sauce

CRAB STUFFED MUSHROOMS 3.75/PP

Fresh crab meat filled mushroom caps

APPETIZER PLATTERS

LOCAL CHEESES

Selection of local cheeses | crackers | fruit garnish

15-20p 70

25-30p 90

35-40p 120

CRUDITÉ

Selection of seasonal vegetables | ranch and horseradish cream dipping sauces

15-20p 60

25-30p 80

35-40p 110

CHARCUTERIE

Selection of cured meats | patés | spreads | accouterments | crisps

15-20p 75

25-30p 85

35-40p 100

½ SHEET PAN PIZZA

Serves 4

CHEESE PIZZA 35

PEPPERONI PIZZA 40

STREET CORN PIZZA 40

VEGETABLE PIZZA 40

Gluten-free pizza is available for an additional \$3pp

MEXICAN FAN FARE

Serves 8-10

NACHO KIT 100

House blend cheese | spicy beef | shaved jalapeños | pico de gallo | avocado crème | sour cream

TACO KIT 85

Soft or hard shell | house blend cheese | aji amarillo sauce | slaw | pico di gallo

Choice of chicken | short rib | grilled shrimp

SOUPS AND SALADS

LIGHTER FARE AS A SIDE OR A MEAL

Salads serve 10

NEW ENGLAND CLAM CHOWDER 25/QT

TOMATO BISQUE 20/QT

MINSTRONE SOUP 20/QT

CAESAR SALAD 60

Crisp romaine | sourdough croutons | shaved pecorino | lemon garlic dressing

GARDEN SALAD 60

Mixed greens | cucumbers | plum tomatoes | carrots | sourdough croutons | choice of dressing

ENTRÉE SALADS

Serves 10

SEASONAL CHEF SALAD 110

Mixed greens | red onions | cucumbers | blood orange segments | sunflower seeds | feta cheese | citrus vinaigrette

MEDITERRANEAN SALAD 110

Charred artichokes | avocado | hummus | chick peas | quinoa | kalamata olives | cucumbers | grape tomatoes | baby spinach | feta cheese | Greek vinaigrette

CHICKEN AVOCADO SALAD 130

Louisiana style chicken | cotija cheese | chick peas | quinoa | greens | red cabbage | red and yellow peppers | black bean corn salsa | cilantro aioli

CAPRESE SALAD 140

Fresh buffalo mozzarella | baby arugula | beefsteak tomatoes | fresh basil | capers | pecorino romano cheese | extra virgin olive oil | balsamic vinegar

Add grilled chicken 50

Add grilled salmon 80

SPECIALTY SANDWICH PLATTERS

GOURMET SANDWICHES CRAFTED WITH QUALITY INGREDIENTS

Choose 3 options, serves 12.

130 per platter

ARTISAN ITALIAN

Salami | soppressata | ham | lettuce | tomato | onions | pickles | hot peppers | ciabatta bread

CHICKEN SALAD

Tarragon mayo | celery | flaky croissant

BRIE AND CHICKEN

Grilled chicken breast | melted brie | sliced apples | arugula | honey mustard | flaky croissant

ROAST BEEF

Sliced Black Angus roast beef | bourbon bbq sauce | ciabatta bread

CAPRESE

Fresh buffalo mozzarella | thin sliced prosciutto | beefsteak tomatoes | baby arugula | fresh basil pesto | aged balsamic vinegar | ciabatta bread

3 CLUB

Turkey | ham | bacon | lettuce | tomato | provolone | sourdough bread

APPLE SMOKED BACON BLT, WITH AGED CHEDDAR AND AVOCADO

Apple smoked bacon | melted aged cheddar | bibb lettuce | beefsteak tomatoes | chunky avocado aioli | white bread

BUFFALO CHICKEN WRAP

Crispy chicken | buffalo and bleu cheese sauce | bacon | lettuce | tomatoes | cheddar jack cheese | bleu cheese crumbles | flour tortilla

SMOKED SALMON BLT

Smoked salmon | bacon | lettuce | tomatoes | scallion cream cheese spread | everything bagel

MARINATED GRILLED VEGGIE WRAP

Seasoned balsamic vinegar and evoo | marinated vegetables | lettuce and smoked gouda | flour tortilla

Gluten-free breads are available for an additional \$3pp