

Specialties

HEARTY 3 FAVORITES

5 person minimum

3 recommends choosing 2 specialties per guest

CHICKEN MARSALA

Sweet capicola, parmesan risotto, mushroom marsala sauce \$10pp

CHICKEN PICCATA

Artichokes, tomatoes, lemon, capers, white wine sauce, angel hair pasta with garlic and oil \$10pp

CHICKEN PARMIGIANA

Lightly breaded cutlet, mozzarella, marinara sauce, cavatelle with butter and cheese \$12pp

GRILLED STEAK TIPS

Bourbon bbq marinade, grilled balsamic onions \$12pp

EGGPLANT PARMIGIANA

Lightly breaded and topped with mozzarella over sautéed portabella mushrooms, tomatoes and spinach, marinara sauce \$10pp

CHICKEN CAVATELLE PASTA

Chicken tenderloins, spinach, portabella mushrooms, cavatelle, garlic, white wine, chicken broth and pecorino romano sauce \$10pp

BAKED ZITI

3 cheese blend, ricotta, fresh herbs and marinara sauce \$8pp
add meatballs \$3pp sausage \$3pp both \$5pp

COUNTRY BAKED MAC AND CHEESE

Elbow pasta, 5 cheese sauce, topped with bread crumbs and cheddar cheese \$9pp add lobster \$9pp

BOURBON BBQ BABY BACK RIBS

Four full racks, house-made bbq sauce, cole slaw, corn bread \$16pp

BAKED STUFFED SHRIMP

Large white gulf shrimp, lump crabmeat stuffing, lemon butter sauce \$19pp

PASTA PRIMAVERA

Seasonal julienne vegetables, cavatelle, pecorino romano cheese sauce \$9pp

CAVATAPPI ALLA BOLOGNESE

Cavatappi, braised veal, beef and pork, tomato sauce, mushrooms and cream \$10pp

GRILLED ATLANTIC SWORDFISH

Red and yellow grape tomato quinoa salad, fire roasted tomato butter \$14pp

ORGANIC MISO SAKE GLAZED SALMON

Sesame seared asian vegetables, sweet soy, crispy wonton strips \$12pp

SEAFOOD RISOTTO

Hard shell clams, swordfish, shrimp, asparagus, lobster cream sauce \$16pp

Tacos

TRADITIONAL MEXICAN FARE WITH A UNIQUE 3 FLAIR

3 soft or hard shells, corn or flour shell with lettuce, salsa, cheese, fresh lime tortilla chips and salsa.

Choice of: spice-rubbed grilled chicken, marinated ground beef, slow roasted veggies \$12pp
steak, shrimp, pan seared fish \$16pp

Sides

COLE SLAW \$2pp

FRUIT COCKTAIL \$3pp

ROASTED STEAK WEDGE POTATOES \$2pp

MASHED POTATOES \$2.5pp

GARLIC AND HERB RICE \$2pp

LOBSTER RISOTTO \$6pp

SELECTION OF HOUSE VEGETABLES \$3pp

Desserts

THE PERFECT WAY TO END YOUR MEAL

COOKIES AND BROWNIES

Selection of cookies and brownies \$4pp

WHOLE CAKES AND PIES available with advance notice, call for pricing

SEASONAL FRUIT CRUMBLES \$45 per half pan

VANILLA BEAN CRÈME BRULÉE \$30 per half pan

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

PLANNING AN EVENT?

3 SPECIALIZES IN FULL-SERVICE CATERING

We cater one-of-a-kind affairs of any style from corporate lunches and cocktail parties, to sit down dinners and buffets. In addition to our professional bar and service staff, distinctive menus and outstanding presentation, we offer event planning to help streamline and simplify the process.

ADDITIONAL INFORMATION

Casual 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 \$1pp. Disposable chafing dishes & sternos are available for \$15 each. 3 can deliver your order within a 5 mile radius for \$25. Buffet can be set up for an additional \$25. 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*

04252017



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

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

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!

25 piece minimum

COLD

JUMBO SHRIMP COCKTAIL

Tender jumbo white gulf shrimp, traditional cocktail sauce \$3.25pp

GRILLED CITRUS SHRIMP

Citrus marinated and grilled, orange chili dipping sauce \$3.25pp

LOBSTER SLIDERS

Fresh main lobster, lettuce and tomato, potato bun \$4pp

AHI TUNA WONTONS

Sushi grade tuna mixed with a spicy mayo, heirloom carrots and topped with micro wasabi \$3.25pp

HOT

CARIBBEAN BBQ CHICKEN

Spicy caribbean bbq sauce, blue cheese, carrot sticks \$2.5

BLUE BUFFALO TENDERS

Boneless buffalo tenders, cucumbers, special recipe hot sauce, blue cheese crumbles \$2.5

BEEF TERIYAKI SKEWERS

Ginger teriyaki marinated beef, pineapple garnish \$3

COCKTAIL MEATBALLS

Tender house-made meatballs, marinara sauce \$2.5

MARYLAND LUMP CRABMEAT CAKE

Jumbo lump crab meat, seasonings, mustard remoulade \$3

COUNTRY BACON WRAPPED SCALLOPS

Pineapple and ginger chutney \$3

THAI CHICKEN SKEWERS

Crispy tenderloins with hot thai peanut dipping sauce \$2.5

MINI VEGETABLE QUESADILLAS

Individual wedges with spinach, sweet potato, caramelized onions, golden raisin chutney, smoked paprika sour cream \$3pp

BLACK ANGUS BURGER SLIDERS*

With bacon and cheddar cheese on a potato roll \$3

VEGETABLE SPRING ROLLS

Baby bok choy, carrots, and bean sprouts wrapped in pastry with drizzled sesame soy sauce \$2.75

CRAB STUFFED MUSHROOMS

Fresh crab meat filled mushroom caps \$3.25

Appetizer Platters

SHARE AN ASSORTMENT OF APPETIZERS

LOCAL CHEESES

Selection of local cheeses with crackers and fruit garnish

15-20p \$60 25-30p \$80 35-40p \$110

CRUDITÉ

Selection of seasonal vegetables with ranch and horseradish cream dipping sauces

15-20p \$50 25-30p \$70 35-40p \$90

CHARCUTERIE

Selection of cured meats, pates, spreads, accouterments and crisps

15-20p \$75 25-30p \$85 35-40p \$100

Soups and Salads

LIGHTER FARE AS A SIDE OR A MEAL

NEW ENGLAND CLAM CHOWDER \$5pp

TOMATO BISQUE \$4pp

CAESAR SALAD

Crisp romaine, sourdough croutons, shaved pecorino, lemon garlic dressing
\$3.5pp (side) \$6.5pp (entrée)

GARDEN SALAD

Mixed greens, cucumbers, plum tomatoes, carrots, sourdough croutons, choice of dressing
\$3.5pp (side) \$6.5pp (entrée)

BABY ARUGULA

Crispy baby arugula greens, romano cheese, fresh cracked black pepper, lemon vinaigrette
\$3.5pp (side) \$6.5pp (entrée)

SALAD NICOISE

Mixed greens, tomatoes, artichokes, green beans, fennel, kalamata olives and egg, balsamic vinaigrette
\$5pp

CAPRESE SALAD

Fresh buffalo mozzarella, baby arugula, beefsteak tomatoes, fresh basil, capers, pecorino romano cheese, extra virgin olive oil, balsamic vinegar \$6pp

ALL SALADS:

add grilled chicken \$4pp

add grilled salmon \$6pp

Sandwich Box Lunches

CLASSIC SANDWICH BOX LUNCH

Choice of sandwich served with potato chips

Traditional sandwiches \$10pp

Specialty sandwiches \$11pp

DELUXE SANDWICH BOX LUNCH

Choice of sandwich, served with potato chips, and cookies

Traditional sandwiches \$12pp

Specialty sandwiches \$13pp

GOURMET SANDWICH BOX LUNCH

Choice of sandwich, served with potato chips, cookies and a choice of soda or water

Traditional sandwiches \$14pp

Specialty sandwiches \$15pp

Executive Box Lunches

Each meal to be served with sliced focaccia bread, sliced apples and a chocolate fudge bar

PECAN CHICKEN SALAD

Mixed greens, goat cheese, caramelized vidalia onions, balsamic dressing \$22pp

SALMON NICOISE

Mixed greens, green beans, marinated olives, artichokes, boiled egg, tomatoes, fennel and a balsamic vinaigrette \$26pp

Traditional Sandwiches & Wraps

OLD-TIME FAVORITES WITH A MODERN TWIST

Served with lettuce, tomato and condiments

FRESH ROASTED TURKEY BREAST

HONEY MAPLE GLAZED HAM & SWISS

BLACK ANGUS RARE ROAST BEEF

ORGANIC CHICKEN SALAD

GRILLED PORTABELLO MUSHROOM AND ZUCCHINI

BLT

Specialty Sandwiches

GOURMET SANDWICHES CRAFTED WITH QUALITY INGREDIENTS

ARTISAN ITALIAN

Salami, soppressata, ham, lettuce, tomato, onions, pickles and hot peppers on ciabatta bread

PARIS BRIE AND CHICKEN

Grilled chicken breast with melted brie and sliced apples on sourdough bread

STOCK YARD ROAST BEEF

Sliced Black Angus roast beef with bourbon bbq sauce on ciabatta bread

CAPRESE

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

THE 3 CLUB

Turkey, ham and salami with lettuce, tomato and provolone cheese on sourdough bread

APPLE SMOKED BACON BLT, WITH AGED CHEDDAR AND AVOCADO

Apple smoked bacon topped with melted aged cheddar, bibb lettuce, beefsteak tomatoes and chunky avocado aioli on white bread

BUFFALO CHICKEN WRAP

Crispy fried chicken tenders tossed in our hot and blue sauce, with bacon, lettuce, tomatoes, cheddar jack cheese and blue cheese dressing in a flour tortilla

SMOKED SALMON BLT

Smoked salmon with bacon, lettuce, tomatoes and scallion cream cheese spread on an everything bagel

MARINATED GRILLED VEGGIE WRAP

Seasoned balsamic vinegar and evoo marinated vegetables, lettuce and smoked gouda cheese in a flour tortilla