



Three Pillars Catering

CATERING MENU



To Our Valued Clients,

We are currently accepting orders. Order capacity may be limited and our staff will notify you shortly after your inquiry if an order cannot be fulfilled. Our plans going forward will include guidance of the Erie County Health Department and University leadership.

Know that we have always operated and will continue to operate under the best health practices and follow the recommendations from ServSafe™, the Centers for Disease Control and the National Restaurant Association.

We thank you for your support during this time and cannot wait to see you and serve you. Stay healthy and stay safe.

Food & Beverage Policies

These policies may change based on the University's leadership. Delivery and pick up options are available. Bars are still offered however per NYS guidelines, substantial food must be ordered with any bar service.

All of us at Three Pillars Catering value your business and look forward to serving you in the future.

Please do not hesitate to get in touch with us regarding any questions that you may have.

We look forward to hearing from you.

Catering Guidelines

Booking

- We encourage you to book your event at least 15 business days prior to the day of your event.
- Placeholder events will need to submit date, timing, location, approximate headcount and brief description of event needs.
- Event details/menus must be submitted no later than 10 days prior to the event. For events of 75 people or more, details/menu must be submitted 2 weeks prior.
- Events requesting bar service must book and submit a full menu 20 days prior to the date of the event allowing for time to apply for a NYS Liquor License.
- Adjustments to details and guest count can be made up until 72 business hours prior to events of less than 75 people. Adjustments to details and guest count for events of 75 people or more can be made up until 1 week prior. After this time an increase to your final count will be based on availability. You may not decrease your guest count after this deadline. If the final count is not received, the number indicated on the original order will be considered the guarantee. If the signed contract is not returned prior to the delivery date, your order will not be fulfilled.
- For events with a choice menu, clients are to provide a place card, with meal choice indicated, for each guest and a spreadsheet of the guest list with meal selections.
- Events requested less than 72 hours will only be scheduled based on availability of product, staff and will incur a late booking fee of 20% of the food and beverage bill or \$25, whichever is greater.

Service

- As a standard, we provide tablecloths for food and beverage tables only. Additional cloths are available to rent for \$6 each.
- All drop off "Good" orders will be on high quality disposable platters and/or beverage containers. Eco-friendly paper products are included.
- If you'd like to upgrade your order to a "Better" set up, with melamine platters and drink towers and/or urns, there will be a pick-up fee added to your order. Pick up fee for North or South Campus locations is \$35. Pick up fee for Downtown or other locations is \$50.
- If service staff is required for your event, you will be charged \$25 an hour, with a four-hour minimum, per attendant. Events of 50 people or more will require service staff based on menu selections. Service staff is there to maintain your food and beverage stations as needed. Our sales team will work with you on how many service staff members will be required for your event based on menu and guest count.
- A 10% gratuity will be added to all staffed events.
- All drop off orders are required to meet a \$200 minimum or will be charged a delivery charge. Delivery fee for North or South Campus locations is \$35. Delivery fee for Downtown or other locations is \$50.

Payment

- If you are paying by check, 100% of the payment must be received no less than 7 business days prior to the day of your event.
- If you are paying by credit card, the card will be swiped no less than 2 business days prior to your event.
- If your event has food or beverage on consumption or you have requested food or beverage to be refilled during the duration, a card may be kept on file and swiped after the event has concluded.

Catering Guidelines Continued

Room Reservations

- When planning an event at the Center for Tomorrow please contact our sales team for booking availability and room set up needs. Room fee information is based on space and duration of your event and can be provided at the time of booking.
- To book University Club Conference Rooms you must reserve it using the UB Space Request System. Once confirmation of the room booking has been cleared then our sales team will reach out to confirm your food and beverage details. Conference room A or B carries a room fee of \$50 each. When utilizing both A&B as a whole space the room fee is \$100.
- When looking to plan an event in the University Club Dining Room please contact our sales team about availability. This space can only be booked with the existing setup, as is.
- Three Pillars Catering is not responsible for room or table set-up in all other venues. Our sales team will notify you of their table needs for the food and beverage you have ordered. Please arrange your table and chair needs with your facility coordinator.

Liability

- Please note, due to New York Health Code regulations concerning proper storage and temperatures of food, food and beverages may not be removed from the premises following a catering event.
- All stations and buffets are presented for a duration of 2 hours.
- All allergy and dietary restrictions are accommodated where possible. 3 Pillars Catering food, as well and products we purchase, are prepared in a kitchen where nuts, dairy, etc. are present.
- Any outside food from other vendors or suppliers cannot be served or maintained by our staff.

Bar

- Alcohol service must not exceed four hours in length.
- No guests under 21 will be served, all other guests must have proper identification. We reserve the right to refuse service to any person for any reason and is at the discretion of the manager on duty.
- Substantial food must be provided at all events where alcohol is being served.
- Non-alcoholic beverages must be available for all guests during the entirety of the event. Alcohol consumption is limited to the immediate premise of where it is being served.
- There is a \$65 liquor license fee required for each bar, at all events. In order to secure this license, New York State requires a 20-business day notice. Location/venue map and full menu is required for the application submission. 3 Pillars Catering will manage the process of applying and obtaining the liquor license for the day of your event.

Late Arrivals & Cancellations

- All cancellations of food service should be made no less than 72 hours prior to your event in writing to ub-catering@buffalo.edu.
- If a cancellation should occur, the client will be charged for any incurred costs.
- **Cancellations made within 24 hours will be charged in full.**

Breakfast Fare

Ellicott \$9.35 / per person

Includes: Seasonal Fruit Tray

CHOOSE 3:

Muffins

Danish

Assorted Scones

Breakfast Breads *with Butter*

Coffee Cake Squares

Croissants *with Jam and Butter*

Vegan Muffins

3 Pillars Breakfast Buffet \$10.50 / per person

Includes: Assorted Pastry, Seasonal Fruit Platter, Scrambled Eggs, Breakfast Potatoes and Choice of Bacon or Sausage

3 Pillars Brunch \$15.35 / per person

Includes: Assorted Pastry, Seasonal Fruit Tray and Breakfast Potatoes.

Egg CHOOSE 1:

Egg Strata

Scrambled Eggs

Quiche

Protein CHOOSE 1:

Bacon - *(or Turkey Bacon additional \$1.50 / per person)*

Sausage - *(or Chicken Sausage additional \$1.50 / per person)*

Ham

Chicken Piccata

Side CHOOSE 1:

Biscuits and Gravy

Waffles

French Toast

Whole Wheat Pancakes

Salad CHOOSE 1:

Caesar Salad

Strawberry Fields Salad

Breakfast Boxes

Can be provided boxed or served. Select a maximum of 4 Breakfast Box options to offer your guests.

Energy Infused Box *\$5.75 / per guest*

Includes: Grape Bundles & Strawberries, Granola Bar, Low Fat Assorted Yogurt, Bottled Water and Bottled Juice.

Breakfast Sandwich

Wake up Box *\$10 / per guest*

Includes: Egg & Cheese on a Kaiser Roll with choice of Bacon or Sausage, Seasonal Whole Fruit, Low Fat Assorted Yogurt, Small Bottled Water and Bottled Juice.

Hard Boiled Egg Protein Box *\$8.50 / per guest*

Includes: 2 Hard Boiled Eggs, Low Fat Assorted Yogurt Small Bottled Water and Bottled Juice.

Morning Wake up Bagel Box *\$7.75 / per guest*

Served with Cream Cheese, Seasonal Whole Fruit, Small Bottled Water and Bottled Juice.

CHOOSE 1:

- Plain
- Ancient Grain
- Everything

Morning Wake up Muffin Box *\$7.75 / per guest*

Served with Butter, Seasonal Whole Fruit, Small Bottled Water and Bottled Juice.

CHOOSE 1

- Blueberry
- Vegan Carrot Spice
- Chocolate Chip
- Double Chocolate

Breakfast à la carte

Assorted Donut Holes	\$10.40 / per dozen
Assorted Bagels	\$21.85 / per dozen
<i>Served with Assorted Jams, Butter and Cream Cheese</i>	
Breakfast Sandwiches	\$50.25 / per dozen
Hard Boiled Eggs80¢ / each
Breakfast Pizza (24 slices)	\$27.30 / each
Breakfast Pizza with Bacon (24 slices).....	\$30.50 / each
Assorted Breakfast Breads	\$19.60 / per dozen
Assorted Muffins	\$19.60 / per dozen
Assorted Mini Muffins	\$8.85 / per dozen
Assorted Danish	\$18.55 / per dozen
Scones	\$21.85 / per dozen
Croissants <i>Served with Butter and Assorted Jams</i>	\$21.85 / per dozen
Coffee Cake Squares	\$21.85 / per dozen
Seasonal Fruit Display	\$38.50 / serves 15
Hand Fruit <i>Apples, Oranges and Bananas</i>	\$1.00 / per piece
Low Fat Yogurt (individual)	\$2.20 / each
Greek Yogurt (individual)	\$2.45 / each
Yogurt Parfait (individual)	\$3.75 / each
Yogurt Parfait Bar	\$4.40 / per person
<i>Vanilla Yogurt, Granola and Fruit</i>	
Assorted Granola Bars	\$1.40 / each

Beverages

* Joe to Go beverages are served in 96oz insulated cardboard containers serving 10 guests

‡35 pick up fee may apply for carafe or gallon equipment.

	Gallon (14 Cups)	Carafe (7 Cups)	Joe to Go* (10 Cups)
Regular Coffee	\$21.85 / gallon	\$10.90 / carafe	\$15.60 / Joe to Go
Decaffeinated Coffee	\$21.85 / gallon	\$10.90 / carafe	\$15.60 / Joe to Go
Hot Tea	\$21.00 / gallon	\$10.50 / carafe	\$15.00 / Joe to Go
Hot Chocolate	\$25.80 / gallon		
Hot Apple Cider	\$25.80 / gallon		
Fresh Fruit Juices	\$21.85 / gallon		
Iced Tea	\$20.80 / gallon		
Lemonade	\$20.80 / gallon		
Seasonal Punch	\$21.85 / gallon		
Iced Water	\$7.65 / gallon		
Fruit Infused Water	\$9.90 / gallon		
Small Bottled Water	\$1.55 / each		
Bottled Water	\$2.10 / each		
Canned Soda	\$2.10 / each		
Bottled Juice	\$2.50 / each		
2 Liter Soda	\$3.00 / each		

Breaks & Snacks

Energy Infused Break

\$5.50 / per person

Includes: Fruit Salad, Granola Bars, Assorted Yogurts, Bottled Water and Bottled Juices

Snack Attack

\$12.50 per person

CHOOSE 2:

Cheese and Cracker
Crudités *with Ranch Dip*
Seasonal Fruit Tray
Bison Dip *with potato chips*
Tomato Basil Bruschetta *with Crostini*
Hummus *with Pita Chips*
Cheese Queso *with Tortilla Chips*

CHOOSE 1:

Mini Beef on Weck
Assorted Pinwheels
Assorted Mini Yeast Roll Sandwiches
Boneless Wings
Served with Carrots, Celery and Bleu Cheese

CHOOSE 1:

Bakery Donut Holes
Assorted Cookies
Brownie Bites

CHOOSE 2:

Fruit Infused Water
Iced Tea
Lemonade
Coffee and Tea

Bakery Platter Break

\$7.50 / per person

Includes: Assorted Cookies, Dessert Bars, Brownie Bites, Assorted Sodas and Bottled Water

South of the Border Break

\$7.65 / per person

Includes: Guacamole, Salsa, Cheese Queso, Tortilla Chips, Apple Empanada, Lemonade and Fruit Infused Water

Ice Cream Sundae Bar

\$8.00 / per person

Served in a bowl with the following toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, M&M's, Whipped Cream and Maraschino Cherries

*Staff may be required for additional cost depending on guest count

Flavor CHOOSE 1:

(over 100 guests receive both)

Vanilla
Chocolate

Sauce CHOOSE 2:

Chocolate
Strawberry
Butterscotch
Caramel

Dessert Platters

	SMALL (serves 10)	LARGE (serves 25)
Assorted Bites Platter	\$24.00	\$36.50
Cheesecake Bites, Samoa Bites and Brownie Bites		
Assorted Cannoli Platter	\$35.40	\$43.70
Brownie Platter	\$24.00	\$33.30
Cookie Platter	\$28.10	\$55.00
Cookie and Brownie Platter	\$27.30	\$54.50
 Dessert Bar Platter		\$22.85 / serves 15
Lemon Bars, Raspberry Coconut Bars and Strawberry Lemonade Bars		
 Deluxe Dessert Platter		\$35.40 / serves 10
Death by Magic Bars, Blondies, Brownies and S'mores		
 UB Cut Outs		\$23.00 / dozen
 Mini UB Cut Outs		\$19.00 / dozen

Celebration Cakes

Cake Flavors: Yellow, White, Chocolate, Marble or Carrot

Filling (*Double Layer Cakes Only*): White Buttercream, Chocolate Buttercream, Lemon, Cherry, Raspberry, Strawberry, Bavarian Cream or Key Lime

Frosting: White Buttercream, Chocolate Buttercream or Chocolate Fudge Icing

	HALF SHEET	WHOLE SHEET
Single Layer	\$41 / serves 30	\$79 / serves 60
Double Layer	\$76 / serves 60	\$141 / serves 120

Premium Signature

Sandwiches & Wraps

All selections can be done as a sandwich or wrap. Orders can be provided individually bagged or served buffet style.

Select a maximum of 4 options to offer your guests. All Premium Signature Lunch options include potato chips, bakery wrapped chocolate chip cookies and bottled water.

Rosemary Chicken ^{\$12.00}

Roasted chicken breast with red grapes, toasted walnuts, rosemary mayonnaise served with leaf lettuce and tomatoes.

Chicken Caprese ^{\$12.00}

Grilled chicken breast, with fresh mozzarella, tomatoes, leaf lettuce and garlic pesto mayo.

Chicken Caesar ^{\$12.00}

Grilled chicken, romaine lettuce, parmesan cheese and a side of Caesar dressing.

Turkey Cobb ^{\$12.00}

Smoked turkey with crisp bacon, fresh avocado, leaf lettuce, tomatoes and bleu cheese spread.

Turkey, Bacon, Cheddar and Ranch ^{\$10.90}

Turkey, bacon and cheddar cheese with a side of ranch dressing.

Honey Ham and Brie ^{\$12.55}

Honey ham and brie with honey mustard, leaf lettuce and tomatoes.

Southwestern Grilled Steak ^{\$12.00}

Grilled flank steak with lettuce, tomatoes, cheddar cheese and chipotle aioli.

Peppered Roast Beef ^{\$12.00}

Peppered roasted beef with parmesan cheese, mayonnaise, caramelized onions, leaf lettuce and tomatoes.

Tuna Salad ^{\$10.90}

Skipjack tuna salad with banana peppers, lettuce, tomatoes and balsamic vinaigrette.

Grilled Vegetable & Hummus ^{\$12.00}

Grilled zucchini, yellow squash, mushrooms, onions served with hummus, leaf lettuce and tomatoes.

Portobello Rustico ^{\$12.00}

Balsamic grilled portobello mushroom with fresh spinach, fresh mozzarella, basil chiffonade and tomatoes.

Caprese ^{\$12.00}

Fresh mozzarella, tomatoes, leaf lettuce and garlic pesto mayo.

Premium Signature Salads

Orders can be provided individually boxed or served buffet style. Select a maximum of 4 options to offer your guests. All Premium Signature Lunch options include potato chips, bakery wrapped chocolate chip cookies and bottled water.

Protein can be added to any salad for an additional charge.

Grilled Chicken Breast Strips \$2 | Blackened Shrimp \$3.50
Grilled Portobello Strips \$2 | Grilled Steak \$3.50

Caesar Salad \$10.90 / each

Fresh cut romaine lettuce, shredded parmesan cheese, croutons with Caesar dressing.

Poached Pear Salad \$13.40 / each

Mixed greens, red wine poached pears, walnuts, bleu cheese with vanilla bean vinaigrette.

Strawberry Field Salad \$13.00 / each

Glazed pecans, strawberries, gorgonzola crumbles arranged on a bed of baby greens with balsamic vinaigrette.

Steakhouse Style Salad \$12.35 / each

Crisp romaine lettuce topped with tomatoes, bleu cheese, crumbled bacon, red onions, house made croutons and red wine vinaigrette.

Mediterranean Roasted Vegetable Quinoa Salad \$12.60 / each

Roasted seasonal vegetables, quinoa, black olives, cucumber, diced tomatoes tossed in balsamic vinaigrette on top mixed greens.

Bruschetta Pasta Salad \$12.60 / each

Fresh tomatoes, red onion, basil, mozzarella and cavatappi pasta seasoned and tossed with olive oil and white balsamic.

Basic Lunch

Orders can be provided individually boxed or served buffet style.
Select a maximum of 4 options to offer your guests. Basic Lunches include potato chips,
bakery wrapped chocolate chip cookies and bottled water.

Sandwich Served on a kaiser roll with appropriate condiments.

Ham & Swiss Sandwich \$10.00 / per person

Turkey & Cheddar Sandwich \$10.00 / per person

Roast Beef & Provolone Sandwich ... \$10.00 / per person

Salad Served with appropriate dressing.

Add Grilled chicken breast strips to any salad for an additional \$2

Chef's Salad \$10.00 / per person

Caesar Salad \$10.00 / per person

Greek Salad \$10.00 / per person

3 Pillars Lunch Buffet

Buffets require a 20 guest minimum. Buffets with more than 30 guests will require a server at an additional charge.

Buffets include eco-friendly silverware, plates, cups and napkins. China upgrade with linen, china, glassware and flatware is available for an additional \$6.50 per guest, plus cost of service staff.

1 Entrée Choice \$18.05 / per person

2 Entrée Choices \$21.85 / per person

Includes: Rolls and butter, mixed seasonal vegetable, assorted bites platter, iced tea and fruit infused water.

Salad CHOOSE 1:

House Garden Salad
Classic Caesar Salad

Starch CHOOSE 1:

Whipped Potatoes
Baby Red Potatoes
Vegetable Primavera Pasta
Basmati Rice

Entrée :

Herb Marinated Grilled Chicken Breast
Chicken Marsala
Grilled Marinated Flank Steak
Smothered Meatloaf
Salmon Filet
Vegetable Pot Pie
Chana Masala

Bountiful Buffet

Buffets include eco-friendly silverware, plates, cups and napkins.
China upgrade is an additional \$6.50 per person, plus cost of service staff.

Buffalo Buffet

\$18.00 / per person

Crisp mixed green salad with Italian and ranch dressing, coleslaw, fried haddock filets, sliced roast beef with kimmelweck rolls, salt potatoes, green bean casserole, strawberry cheesecake, iced tea and water.

Backyard BBQ Buffet

\$18.50 / per person

Potato salad, hamburgers, hot dogs served with buns, condiments, relish tray of lettuce, tomatoes, onions, pickles and sliced cheese, potato chips, cookies and brownie platter, iced tea and water.

Butcher Block Deli Buffet

\$16.00 / per person

Pasta salad, assorted breads and rolls, sliced roast beef, ham, turkey, American, swiss, and provolone cheeses, grilled portobello strips, relish tray of lettuce, tomatoes, onions, pickles, condiments, potato chips, cookies and brownies platter and fruit infused water.

Salad Station

\$14.75 / per person

Cobb salad, Caesar salad, bruschetta pasta salad, blackened salmon, marinated chicken breast, fresh fruit salad, rolls with butter, assorted bites platter and fruit infused water.

Southwestern Fiesta Buffet

\$19.00 / per person

Spiced chicken, seasoned beef, Spanish rice, spicy black beans, flour tortillas, shredded lettuce, diced tomatoes, diced onions, sour cream, shredded cheddar cheese, tortilla chips with salsa, lemonade and water.

Garden's Bounty Buffet

\$18.50 / per guest

Composed baby spinach salad with sliced pear, goat cheese, raisins, toasted pecans and apple cider vinaigrette, grilled seasonal vegetable platter, herb and lemon grilled chicken breast, herb roasted potatoes, assortment of breads, apple berry cobbler and fruit infused water.

Plated Classics

A maximum of three entree selections can be offered to your guests. All entrees serviced with the same salad, vegetable, starch and dessert selection of your choice. China service, linen for seating tables, glassware and flatware are included in the price. Final entree count, place cards, with meal choice indicated, for each guest and a spreadsheet of the guest list with meal selections must be provided 72 hours prior to event.

Includes: Rolls with Butter, Salad, Entrée, Vegetable, Starch, Plated Dessert, Coffee and Tea Station.

Salad CHOOSE 1:

Classic Caesar Salad
House Garden Salad

Vegetable CHOOSE 1:

Mixed Seasonal Vegetable
Glazed Carrots
Roasted Broccoli & Cauliflower

Starch CHOOSE 1:

Whipped Potatoes
Baby Red Potatoes
Rice Pilaf
Basmati Rice

Desserts CHOOSE 1:

Traditional Cheesecake
German Chocolate Cake
Platter of Mini Desserts
Plated per Table to Pass

Entrée CHOOSE UP TO 3:

Petit Filet \$45.50
with Sautéed Mushroom Demi-Glace

Marinated Flank Steak \$42.65
with House-Made Bourbon Sauce

Pork Loin \$40.50
*Crusted with Dijon and Panko Breadcrumbs,
Sliced and Served with Cherry Chutney*

Chicken Piccata \$36.00
with a Lemon Caper Sauce

Chicken Bruschetta \$36.00
with Roma Tomatoes, Basil and Garlic

Provencal Chicken \$36.00
with a Cognac Cream Sauce

Mediterranean Catch Of The Day \$36.85
with Fresh Tomatoes, Capers and Kalamata Olive Relish

Chesapeake Jackfruit Cake \$36.00
with Red Remoulade Sauce

Lentil Cake with a Mint Salsa \$38.15

Duets

Petit Filet & Bruschetta Chicken \$55.00

Petit Filet & Grilled Shrimp \$62.00
with Lemon Beurre Blanc

Petit Filet & Salmon \$60.00
with Lemon Beurre Blanc

Dinner Buffet

Buffets include eco-friendly silverware, plates, cups and napkins.

Events with more than 30 guests will require a server at an additional cost. China upgrade with linen, china, glassware, and flatware for an additional \$6.50 per person plus cost of service staff.

Buffet 1 Entrée Choice \$24.50 / per person

Buffet 2 Entrée Choices \$28.90 / per person

Includes: Rolls and butter, assorted dessert bar platter, iced tea and fruit infused water.

Salad CHOOSE 1:

House Garden Salad
Classic Caesar Salad

Vegetable CHOOSE 1:

Mixed Seasonal Vegetable
Glazed Carrots
Roasted Medley of Broccoli and Cauliflower

Starch CHOOSE 1:

Whipped Potatoes
Baby Red Potatoes
Vegetable Primavera Pasta
Herb Rice Pilaf

Entrées :

Boursin Stuffed Roasted Chicken
Chicken *with Preserved Lemon*
Beef Bracirole
Grilled Marinated Sliced Flank Steak
Cider Braised Pork Chop *with Apple Compote*
Salmon Filet *with Vermouth Butter*
Sautéed Shrimp *with Cream Sauce*
Eggplant Moussaka
Spinach, Brie and Quinoa Wrapped in Puff Pastry
with Sweet Onion Marmalade

Reception

Hors d'oeuvres are set up stationary. We recommend offering your guests approximately 5 pieces per person for a light reception and 10 pieces per person for a heavy reception.

Hot Hors D'oeuvres

PER DOZEN

Smoked Chicken Cheddar Quesadilla	\$30.00
Boneless Chicken Wings (<i>Hot, Medium or Mild</i>).....	\$19.75
<i>Served with Carrots, Celery Sticks and Bleu Cheese</i>	
Buffalo Chicken Lollipop	\$27.00
<i>Served with Rusty Chain Bleu Cheese</i>	
Buffalo Veggie Lollipop	\$29.65
Sausage Stuffed Mushroom Caps	\$34.00
Meatballs (<i>Swedish, Italian, Sweet Thai Chili</i>).....	\$19.50
Mini Beef Wellington	\$37.30
Beef Franks in a Blanket	\$18.50
Crab Cakes with <i>Spicy Remoulade</i>	\$37.00
Jumbo Bacon Wrapped Scallops	\$37.00
Assorted Mini Quiche	\$26.00
Curry Vegetable Samosas with <i>Mint Chutney</i>	\$26.00
Spanakopita	\$26.00
Vegetarian Spring Rolls	\$22.85
Chesapeake Jackfruit Cakes	\$30.65
<i>Served with Roasted Red Pepper Aioli</i>	

Cold Hors D'oeuvres

PER DOZEN

Mini Yeast Roll Sandwiches	\$29.50
Mini Pinwheels Sandwiches	\$27.30
Seared Filet on Crostini with <i>Horseradish Cream</i> ...	\$32.75
Peppered Pork Crostini with <i>Cherry Chutney</i>	\$32.75
Salmon Mousse Puff	\$29.65
Caprese Skewers with <i>Balsamic</i>	\$29.50
Grilled Vegetable and Goat Cheese Puff	\$29.65
Shrimp Cocktail	Market Price

Hot Dips *Served with Tortilla Chips*

Spinach Artichoke Dip	\$2.20 / per person
Buffalo Chicken Wing Dip	\$2.70 / per person
Banana Pepper Dip	\$2.20 / per person

Cold Dips

Bison Dip	\$1.65 / per person
<i>Served with Potato Chips</i>	
Hummus <i>Served with Pita Chips</i>	\$2.20 / per person
Tomato and Basil Bruschetta ..	\$2.20 / per person
<i>Served with Crostini</i>	

Salads

Caesar Salad	\$36.50 / serves 15
Poached Pear Salad	\$37.50 / serves 15
Strawberry Fields Salad	\$33.70 / serves 15
Steakhouse Style Salad	\$31.00 / serves 15
Mediterranean Roasted Vegetable Quinoa Salad	\$32.50 / serves 15
Bruschetta Pasta Salad	\$32.50 / serves 15

Reception *Continued*

Hors d'oeuvres are set up stationary. We recommend offering your guests approximately 5 pieces per person for a light reception and 10 pieces per person for a heavy reception.

Cold Displays

	SMALL	LARGE
Crudité with ranch dip	\$16.40 / serves 10	\$40.40 / serves 35
Seasonal Fruit Display	\$38.50 / serves 15	\$71.75 / serves 30
Domestic Cheeseboard	\$43.70 / serves 15	\$60.30 / serves 30
<i>Pepper Jack, Cheddar and Swiss with Crackers</i>		
Premium Cheeseboard	\$91.50 / serves 15	\$137 / serves 30
<i>Gouda, Smoked Cheddar, Brie and Bleu with Crackers</i>		
Grilled Vegetables with Balsamic Drizzle	\$76.65 / serves 20	
Antipasto with Flatbreads and Crostini	\$174.45 / serves 40	

Pasta Station

Includes Rolls and butter

Vegetable Primavera	\$140 / serves 20
Baked Ziti (with or without Meat Sauce)	\$144 / serves 20
Bruschetta Chicken Pasta	\$160 / serves 20

Carving Station

Includes: Rolls and Condiments

Chef attendant fee for up to 75 people is \$50 for 1.5 hours.

Chef attendant fee for over 75 people is \$100 for 1.5 hours.

Herb Turkey Breast	\$190 / serves 30-35
Top Round of Beef	\$250 serves 40-50
Beef Tenderloin	\$350 / serves 15-20
Dijon and Honey Glazed Ham	\$180 / serves 40-50

Bar Packages

Open Bar Package

House Brand Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Beer, Wines, Mixers, Garnish and Nonalcoholic Beverages.

1 hour	\$12.50 / per person
2 hours	\$15.50 / per person
3 hours	\$19.00 / per person
4 hours	\$22.00 / per person

Beer and Wine Package

House Red and White Wines, Beer and Nonalcoholic Beverages.

1 hour	\$9.50 / per person
2 hours	\$12.50 / per person
3 hours	\$15.50 / per person
4 hours	\$19.00 / per person

Additional Offerings

Champagne Toast	\$2.50 / per person
Wine Pour with Dinner ...	\$6.00 / per person
Soft Drink Bar	\$5.00 / per person

Cash Bar or Consumption Bar

Client must reach a minimum of \$300 in sales or is responsible to pay the difference.

Mixed Drink	\$8.00
Glass of Wine	\$7.00
Bottled Domestic Beer	\$6.00
Bottled Premium Beer	\$7.00
NA Beverages	\$2.00