

Commencement Menu 2024



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EVENT BOOKING DATES

Ceremony Date	Menu Due	Final Count Due
April 24 th - 26 th	April 3 rd	April 17 th
May 3 rd	April 12 th	April 26 th
May 10 th	April 19 th	May 3 rd
May 16 th - 19 th	April 24 th	May 8 th

IMPORTANT INFORMATION

All functions requesting a bar will need to be reserved 30 days prior to the event date.

Food & non-alcoholic beverages must be provided at all events where alcohol is being served.

Adjustments to your menu can be made up until you submit your guaranteed count.

Menu items are subject to product availability.

PACKAGES

Cap and Gown \$8.40 per person

Includes: Seasonal Fruit Platter, Juice, Coffee and Tea

CHOOSE 3:

Assorted Danish

Breakfast Breads

Assorted Muffins

Assorted Scones

Mini Croissants with Jam and Butter

Coffee Cake Squares



Magna Cum Laude \$11 per person

Cheese Platter

Chips with Bison Dip

Assorted Yeast Roll Sandwiches

• Turkey and Cheddar • Ham and Swiss • Caprese (Vegetarian)

Assorted Cookies

True Blue Punch

Fruit Infused Water

Summa Cum Laude \$12.90 per person

Cheese Platter

Seasonal Fruit Platter

Spinach and Artichoke Dip with Tortilla Chips

Assorted Pinwheel Sandwiches

- Sundried Tomato, Spinach and Basil (Vegetarian)
- Beef on Weck Turkey Cheddar Bacon and Ranch

Assorted Desserts Bites

True Blue Punch

Fruit Infused Water

DIPS

Spinach and Artichoke Serves 20 \$51.50

Seved with Tortilla Chips. (Vegetarian)

Buffalo Chicken Wing Serves 20 \$58.80

Seved with Tortilla Chips. (Vegetarian)

Stuffed Banana Pepper Serves 20 \$44

Seved with Tortilla Chips. (Vegetarian)

Hummus Serves 20 \$39.75

Seved with Pita Chips. (Vegetarian)

Chips and Bison Dip Serves 10 \$29.50

COLD PLATTER

Antipasto Platter Serves 30 \$125

Marinated Vegetables, Assorted Meats and Cheeses Served with French Bread Slices

Domestic Cheese Platter Serves 30 \$56

(Vegetarian)

Seasonal Fruit Platter Serves 30 \$44

(Vegetarian)

Vegetable Crudite Serves 30 \$32.50

Served with Ranch. (Vegetarian)

HORS D'OEUVRES PACKAGES

Choose 3 Items \$13.50 per person

Choose 4 Items \$18 per person

COLD HORS D'OEUVRES

Caprese Skewers (Vegetarian)

Grilled Vegetable, Goat Cheese Puff (Vegetarian)

Assorted Pinwheel Sandwiches

- Sundried Tomato, Spinach and Basil (Vegetarian)
- Turkey Bacon Cheddar and Ranch
- Beef on Weck

Assorted Yeast Roll Sandwiches

• Turkey and Cheddar • Ham and Swiss • Caprese (Vegetarian)

HOT HORS D'OEUVRES

Boneless Chicken Wings

Served with Bleu Cheese.

Buffalo Chicken Lollipop

Served with Rusty Chain Bleu Cheese.

Vegetable Spring Rolls (Vegetarian)

Mini Sweet Thai Chili Meatballs

Curry Vegetable Samosa (Vegetarian)

Goat Cheese, Honey Phyllo Triangles (Vegetarian)

DESSERTS BY THE DOZEN

Mini Cupcakes \$14

Yellow and Chocolate Cupcakes, White Frosting and Blue Sprinkles

Assorted Small Cookies \$6

Assorted Bites \$10

Cheesecake Bites \$8

Mini Cannoli \$28

Mini Pecan Caramel Tartlets \$20

Mini Key Lime Tartlets \$18

UB Cut Out Cookies \$23

Mini UB Cut Out Cookies \$19

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

Single Layer Cake

Half Sheet \$42 (Serves 30)
Full Sheet \$80 (Serves 60)

Double Layer Cake

Half Sheet \$77 (Serves 60)

Full Sheet \$142 (Serves 120)

BEVERAGES

SERVED BY THE GALLON

Coffee \$21.85

Hot Tea \$21.85

Juice \$22

• Orange • Apple • Cran-Raspberry

True Blue Punch \$22

Unsweetened Iced Tea \$21

Lemonade \$21

Fruit Infused Water \$9.90

Iced Water \$7.65

ADDITIONAL BEVERAGES

Soda 2 Liter \$4

• Coke • Diet Coke • Sprite

Assorted Soda 12 oz Cans \$2.75

Assorted Juices Bottled \$3

Water Bottled 16 oz \$2.50