



3 Pillars Catering



Everyday Events



PLANNING FOR “EVERYDAY EVENTS”

The purpose of “Everyday Events” is to accommodate your catering needs at your place or ours. We will deliver, set-up, service, breakdown and clean-up your event.

We appreciate your order as soon as you know you are going to need catering services. You can order up to 48 hrs prior to your event. If your event is a last minute gathering please contact our office and we will do our very best to help!

We will provide appropriate staff and quality disposable plates and utensils for all events. China Service is available for an additional charge. Please call our office to arrange for china service.

We will provide chafing dishes for hot food items and dispensing equipment for all beverages.

Linen is included for all food and beverage tables. Linen for guest seating tables for continental breakfasts, receptions, boxed lunches, beverage services, registration, materials and speaker tables are available for the following charges:

85” x 85” Square Tablecloth	\$6.00 (White)	Banquet Tablecloth	\$6.00 (White)
	Skirting with Clips		\$12.00

Linen for guest seating tables for full-service meals and meal buffets is included in our “Premier Events” segment of our Catering Services.

Payment will be through your campus account or credit card. There is a 15% service charge for all orders with “Everyday Events” Catering Service.

Tables and Chairs for both food and beverage and guest seating is not included and must be supplied by you. If you need us to provide all or some of these requirements they are available for the following charges:

6’ Round table	\$15.00	6’ Banquet Table	\$12.00
Stand Up Cocktail Round	\$10.00	Folding Chair	\$3.00

Please contact our office at 716-645-3496 with any questions you may have. Enjoy our new On-Line Ordering system found @ www.threepillarscatering.com

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BREAKFAST



BREAKFAST PLATTERS

Assorted Bagels - (12) Served with Cream Cheese along with an Assortment of Jams & Butter.

\$ 18.00

Assorted Mini Scones - (12) Served with an Assortment of Jams & Butter.

\$ 15.00

Assorted Mini Muffins - (12)

\$ 8.00

Assorted Mini Danish - (12)

\$12.00

Assorted Mini Cinnamon Rolls - (12)

\$ 8.00

Small Fruit Platter - (10-12 ppl) Includes Fresh Sliced Cantaloupe, Honeydew, Pineapple, Strawberries and Grapes.

\$ 27.50

Large Fruit Platter - (25-30 ppl) Includes Fresh Sliced Cantaloupe, Honeydew, Pineapple, Strawberries and Grapes.

\$ 54.00

Whole Fruit Basket - (10-12 ppl) – Fresh Bananas, Oranges, Apples and Pears.

\$ 13.00

Breakfast Breads - (10-12 ppl) – Fresh Baked Banana Nut Bread, Pumpkin Bread, Carrot Cake Loaf and Raisin Bran Bread. Served with Butter.

\$ 13.00

Breakfast Sandwich Platter - (10-12 ppl) – An Assortment of Ham, Egg & Cheese on Croissant; Sausage, Egg & Cheese on a Kaiser; Bacon, Egg & Cheese on an English Muffin; and Egg & Cheese on an English Muffin.

\$ 45.00

Assorted Petite Quiche - (25 pieces)

\$ 31.25



BREAKFAST



BREAKFAST BUFFETS - MINIMUM OF 15 GUESTS

Campus Continental Buffet - A Delicious Variety of Freshly Baked Pastries. Served with Assorted Juices, Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Premium Hot Tea.
\$ 6.25

Mini Continental - An Abundance of Miniature Baked Goods including Muffins, Pastries, Bagels and Croissants served with Cream Cheese, Butter, an Assortment of Jams along with Seasonal Fruit. Served with Assorted Juices, Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Premium Hot Tea.
\$ 8.75

American Breakfast Buffet - An American Classic Breakfast with Farm Fresh Scrambled Eggs, Bacon, Sausage and Breakfast Potatoes. Accompanied with a Delicious Variety of Freshly Baked Pastries. Served with Assorted Juices, Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Premium Hot Tea.
\$ 12.50

Smart Sunrise Sandwich Buffet – Your Choice of Premium Breakfast Sandwiches. All Sandwiches Come Freshly Prepared on Whole Wheat English Muffins. Accompanied by an Assortment of Fruit and Granola Parfaits and Seasonal Fresh Fruit. Served with Assorted Juices, Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Premium Hot Tea.
\$ 10.75

Healthy Choice Breakfast Buffet – Includes an Variety of Cereal Cups with Milk Pints, a Whole Fruit Basket and Individual Yogurt Cups. Served with Assorted Juices, Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Premium Hot Tea.
\$ 7.75

Ultimate Breakfast Buffet - Your Choice of Farm Fresh Scrambled Eggs, Vegetable/Mozzarella Quiche, Quiche Lorraine or Southwestern Quiche. Includes Bacon, Sausage Links, Seasonal Fruit, Assorted Pastries, Breakfast Potatoes and Choice of Pancakes or French Toast Sticks. Served with Assorted Juices, Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Premium Hot Tea.
\$ 15.25

SANDWICH BUFFETS



SANDWICH BUFFET - MINIMUM OF 15 GUESTS

UB Sandwich Buffet - Choose up to Three Sandwich Varieties from the Following:
Ham and Swiss on Wheat, Turkey and Cheddar on Country White, Roast Beef and Provolone on a Kaiser, Tuna Salad on Baguette, Chicken Caesar Wrap and Turkey Club Wrap. Includes your Choice of Two Speciality Salads: Potato Salad, Cavatappi Pasta Salad, Fresh Fruit Salad, or Tossed Green Salad. Served with Sandwich Condiments, Chips, Assorted Cookies, Iced Tea and Water Service.
\$ 9.75

Executive Sandwich Buffet - Choose up to Three Sandwich Varieties from the Following:
Grilled Chicken, Tomato Compote, Mozzarella, and Basil Pesto on Herbed Focaccia;
Albacore Tuna, Sweet Pickles, and Mesclun Greens on Herbed Focaccia;
Smoked Turkey and Sage Cheddar with Cranberry Mayonnaise on Country White Bread;
Roast Beef with Brie, Granny Smith Apple, Greens and Horseradish Mayonnaise on Baguette;
Grilled Vegetables, Basil Pesto, and Fresh Goat Cheese on Ciabatta;
Grilled Portobello Mushrooms, Provolone, Tomato, with Garlic Mayonnaise on Country Wheat.
Includes your Choice of Two Speciality Salads: Potato Salad, Greek Penne Salad, Farfalle Pasta Salad, Cavatappi Pasta Salad, Walnut Pear Salad, Apple Salad, Caesar Salad or Fresh Fruit Salad. Served with Sandwich Condiments, Chips, Assorted Cookies, Iced Tea and Water Service.
\$ 12.75

Picnic Basket Buffet - An Assortment of Miniature Sandwiches Including:
Grilled Vegetables, Roast Beef with Brie, Ham & Swiss and Turkey with Cheddar. Includes your Choice of Two Speciality Salads: Potato Salad, Cavatappi Pasta Salad, Fresh Fruit Salad or Tossed Green Salad. Served with Pickles, Chips, Sandwich Condiments, Assorted Cookies, Iced Tea and Water Service.
\$9.25

Wrap Basket Buffet - An Assortment of Wraps Including:
Grilled Vegetables, Greek Salad with Feta, Grilled Chicken Caesar, Buffalo Chicken, Ham & Swiss, Beef & Cheddar and Turkey Club. Includes your Choice of Two Speciality Salads: Potato Salad, Cavatappi Pasta Salad, Fresh Fruit Salad or Tossed Green Salad. Served with Pickles, Chips, Sandwich Condiments, Assorted Cookies, Iced Tea and Water Service.
\$ 9.75

Deli Express Buffet - An Assortment of Deli Breads and Rolls, Cheeses, Deli Meats, Fresh Vegetables and Sandwich Condiments on a Make your Own Sandwich Buffet. Includes your Choice of Two Speciality Salads: Potato Salad, Cavatappi Pasta Salad, Fresh Fruit Salad or Tossed Green Salad. Served with Pickles, Chips, Sandwich Condiments, Assorted Cookies, Iced Tea and Water Service.
\$ 10.55



BOXED LUNCHEES



BOXED LUNCHES - MINIMUM OF 10 GUESTS, MAXIMUM OF 3 CHOICES

(All Boxed Lunches Served with Potato Chips for Sandwiches, Baguettes for Salads or Pita for Greek Salads, Cookie, Apple, Condiments and Bottled Water)

Sandwiches:

Ham and Swiss on Wheat \$ 8.50

Turkey and Cheddar on Country White \$ 8.50

Roast Beef and Provolone on Kaiser \$8.50

Tuna Salad on Baguette \$ 8.50

Chicken Caesar Wrap \$ 8.50

Turkey Club Wrap \$ 8.50

Grilled Chicken Tomato Compote, Mozzarella, and Basil Pesto on Herbed Focaccia \$ 9.75

Albacore Tuna Sweet Pickles and Mesclun Greens on Herbed Focaccia \$9.75

Smoked Turkey and Sage Cheddar with Cranberry Mayonnaise on Country White Bread \$ 9.75

Roast Beef with Brie Granny Smith Apple, Greens and Horseradish Mayonnaise on Baguette \$ 9.75

Grilled Vegetables Basil Pesto and Fresh Goat Cheese on Ciabatta \$ 9.75

Grilled Portobello Mushrooms Provolone, Tomato, with Garlic Mayonnaise on Country Wheat \$ 9.75

Salads:

The Roosevelt: Grilled Marinated Chicken Breast Atop a Bed of Mixed Greens with Sliced Apples, Candied Pecans, Sun-Dried Tomatoes, Red Onion and Fresh Goat Cheese - All Tossed with our Vanilla Bean Vinaigrette. \$ 11.75

Baird Point Salad: Juicy Grilled Chicken Breast Over a Bed of Fresh Mixed Greens Accented with Sliced Pears, Toasted Walnuts, Dried Cranberries, Red Onion and Gorgonzola Cheese - All Tossed with our Honey-Mustard Dressing. \$ 11.75

Caesar Salad: A Fresh Bed of Crisp Romaine Hearts tossed in our Caesar Dressing. Topped with Croutons and Parmesan Cheese. Choice of Grilled Chicken or Shrimp for an Additional Cost. \$ 7.00

Chef's Salad: Fresh Mixed Greens, Julienne Carrots, Grape Tomatoes, Red Onion, Croutons, Cucumber. Choice of Grilled Chicken or Shrimp for an Additional Cost. \$ 7.25

Greek Salad: Fresh Mixed Greens Accompanied by Tomato, Red Onion, Black Olives, Cucumber - All Tossed in our Greek Dressing. Served with Pita Bread. Choice of Grilled Chicken or Shrimp for an Additional Cost. \$ 7.50



BUFFETS



BUFFETS - MINIMUM OF 20 GUESTS

The Buffalonian – Famous Buffalo Chicken Wings, Roast Beef on Weck Sandwiches and Hand-Tossed Cheese Pizza Highlight this Home Town Buffet. Includes Buffalo Style House Salad with Bleu Cheese Dressing along with Carrots & Celery. Served with Iced Tea, Water Service and UB Cut-Out Cookies.
\$ 16.50

Asian Accents Buffet - Your Choice of Honey Chicken or Miso Glazed Salmon Along with Lo-Mein Noodle Salad, Crisp Egg Rolls, Stir-Fried Vegerables and Steamed White Rice. Served with Iced Tea, Water Service and Lemon Bars.
\$17.50

Southern BBQ Buffet – Your Choice of Our Irresistable Perfectly Seasoned Honey Fried Chicken or Slow Cooked Tangy BBQ Chicken Rounded-Up with Cheddar Bacon Mashed Potatoes, Homemade Coleslaw, BBQ Baked Beans and Biscuits with Honey Butter. Served with Iced Tea, Water Service and Fudge Brownies.
\$ 16.25

Tex Mex Fajitas Buffet – Your Choice of Grilled Steak, Juicy Chicken, or Veggies Along with Flour Tortillas, Pico de Gallo, Southwest Rice and Refried Beans. Tortilla Chips Served with Guacamole, Salsa and Sour Cream take this Buffet South of the Border. Served with Iced Tea, Water Service and Churros.
\$15.75

Italian Buffet – Mangia on Your Choice of Our Classic Chicken Parmesan or Fresh Salmon Seared with Basil and Olive Oil. Prepared with Penne Arrabiata (Sweet Peas, Penne Pasta, Tomato-Vodka Sauce), Broccoli with Lemon Zest and Garlic, Crisp Caesar Salad and Garlic Bread. Served with Iced Tea, Water Service and Cannoli.
\$ 17.50

Tuscan Buffet – Your Choice of Tuscan Braised Chicken or Tuscan-Style Roasted Pork Loin Accompanied with Herb-Roasted Red Potatoes, Italian Green Beans, Mixed Greens with Balsamic Vinaigrette and Country-Style Bread. Served with Iced Tea, Water Service and Lemon Bars.
\$ 17.50

Pasta Buffet – Choose Two Pastas (Farfalle, Penne, or Cavatappi) and Two Sauces (Roasted Vegetable Alfredo Sauce, Arrabiata Vodka Sauce or Marinara with Meatballs) to Go Along with Sautéed Zucchini, Yellow Squash & Onions and Bread Sticks. Served with Iced Tea, Water Service and Chocolate Cake.
\$ 17.50

Salad Bar Buffet - Crisp Fresh Mixed Greens with a Vast Assortment of Fresh Vegetables Make a Perfect Bed for Your Choice of Protein - Teriyaki Salmon, Marinated Chicken or Steak. Comes with Fresh Baked Rolls and Butter. Served with Iced Tea, Water Service and Assorted Gourmet Cookies.
\$ 8.25



BUILD YOUR OWN



BUILD YOUR OWN BUFFET - MINIMUM OF 15 GUESTS

Salad - Choose 1

House Salad

Caesar Salad

Entreés - Choose 1

Chicken Piccata Pan-Seared Chicken Breast Served in a Light Lemon-Caper Sauce.

London Broil with Burgundy Mushroom Sauce.

Chicken Marsala Boneless Breast of Chicken Lightly Sautéed and Served with a Classic Brown Sauce. Enhanced with Marsala Wine and Mushrooms.

Grilled Chicken Breast with Pepper Jack Cheese and Corn & Black Bean Salsa

Stuffed Beef Roulade with Savory Brown Gravy

Grilled Salmon with Dill Butter

Roasted Vegetable Lasagna

Accompaniments - Choose 2

Baked Potato Served with Butter, Sour Cream and Chives; Red Bliss Mashed Potatoes, Herb-Roasted Potatoes, Rice Pilaf, Long Grain and Wild Rice, Orzo with Broccoli, Garlic and Oil; Penne Arrabiata with Vodka Sauce, Farfalle with Vegetable Alfredo, Fresh Broccoli Florets, Fresh Zucchini and Yellow Squash Sautéed with Onions, Green Bean Almondine, Glazed Carrots, Corn with Red Peppers.

**Each Buffet Includes Freshly Baked Rolls with Butter,
Assorted Cookies, Brownies, and Iced Tea.**

\$ 16.50

SNACKS



GOURMET SPECIALTY DIPS - serves 25

Chips, Guacamole & Salsa \$ 50.00

Hummus & Pita Chips \$ 43.75

Rye Bread Bowl with Dill Dip \$ 43.75

Spinach Artichoke Dip served with Tortilla Chips \$ 48.50

Beef Taco Dip served with Tortilla Chips \$ 48.50

Buffalo Chicken Wing Dip served with Tortilla Chips \$ 48.50

SNACKS - serves 25

Chicken Wing Platter (25 Wings) – Choice of Sauce (Mild, Med., Hot, BBQ) and Served with Celery, Carrots and Bleu Cheese Dressing \$ 17.50

Chicken Finger Platter (25)– Choice of Sauce (Mild, Med., Hot, BBQ) and Served with Celery, Carrots and Bleu Cheese Dressing \$ 37.50

Potato Chips and French Onion Dip \$ 18.75

Mini Pretzels with Honey Mustard \$ 18.75

Snack Mix \$ 25.00

Granola Bars \$ 1.00 each

Mixed Nuts \$ 48.50

Sweet Snacks Includes Mini Candy Bars and Hard Candy \$ 2.00 per person



SWEETS & TREATS



SWEETS & TREATS

These Decadent Desserts are Made Fresh to Order Right in Our Very Own Bakery.
The Following are Available by the Dozen.

Chocolate Chip Cookies \$ 5.75

Oatmeal Raisin Cookies \$ 5.75

Sugar Cookies \$ 5.75

UB Cut-Out Cookies \$ 21.50

Rice Krispie Treats \$ 6.50

Decadent Brownies \$ 10.75

Heath Bar Brownies \$ 10.75

Checkerboard Brownie Platter \$ 12.00

Cheesecake Bites \$ 12.00

Lemon Bars \$ 9.00

Petit Fours \$ 9.00

Full & Half Sheet Cakes - Choice of Yellow or Chocolate Cake; Raspberry, Lemon, Butter Cream, Bavarian Cream or Chocolate Butter Cream Filling; White or Chocolate Butter Cream Frosting.
Call for pricing.

*Some Desserts May Contain Nuts Or May be Produced on Shared Equipment with Nuts.



RECEPTIONS



RECEPTIONS - 25 Pieces per Order

Mini Beef on Weck \$ 68.75

Mini Sandwich Platter (Same Sandwiches as the "Picnic Basket Buffet" see page 7) \$ 68.75

Assorted Pinwheels \$ 31.25

Tuscan Bruschetta with Crostini \$ 31.25

Tapenade with Crostini \$ 37.50

Jumbo Shrimp with Cocktail Sauce and Lemon Wedges \$ 50.00

Roasted Vegetable Tartlet \$ 37.50

Spanakopita \$ 50.00

Eggrolls with Sweet & Sour Sauce \$ 43.75

Vegetable Spring Rolls \$ 43.75

Bacon Wrapped Scallops \$ 50.00

Potstickers with Asian Sauce \$ 43.75

Parmesan Artichoke Hearts \$ 43.75

Quesadilla Coronet with Guacamole and Salsa \$ 37.50

Brie with Raspberry Tartlet \$ 43.75

Petite Quiche \$ 31.25

Meatballs with Swedish-Style, Marinara, or BBQ sauce \$ 18.75

Mushroom in Puff Pastry \$ 43.75



BEVERAGES



BEVERAGES

Coffee by the Gallon – 16 - 8 oz Cups of Freshly Brewed Regular or Decaffeinated Coffee with Cups, Stirrers, Cream, Honey, Sugar and Sugar Substitute. \$ 19.00

Hot Tea by the Gallon – Selection of Premium Black and Herbal Varieties. \$ 19.00

Hot Chocolate by the Gallon – 16 - 8 oz Cups of Hot Chocolate with Cups, Stirrers \$ 19.00

Lemonade by the Gallon \$ 19.00

Iced Tea by the Gallon \$ 19.00

Assorted Juices \$1.75

Bottled Water (16 oz Bottle) \$ 1.75

Pepsi (12 oz Can) \$ 1.75

Diet Pepsi (12 oz Can) \$ 1.75

Sierra Mist (12 oz Can) \$ 1.75

Diet Sierra Mist (12 oz Can) \$ 1.75

Iced Tea (12 oz Can) \$ 1.75

Ginger Ale (12 oz Can) \$ 1.75

Lipton Green Tea Peach (Bottle) \$ 2.00

Lipton Green Tea White Raspberry (Bottle) \$ 2.00

Lipton Green Tea Citrus (Bottle) \$ 2.00





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