

BREAKFAST FARE

Our breakfast fare menus are all presented buffet style with eco-friendly disposables. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. Breakfast fare menus include regular and decaffeinated coffee as well as an assortment of select teas served with hot water. For formal breakfast meetings, we suggest the addition of china and attendants. Pricing is based on a minimum of 15 guests.

ELLICOTT

\$8.99 per guest

fresh fruit tray

your choice of three from the following:

muffins

danish

bagels with jam, butter, and cream cheese

assorted scones with jam, butter, and lemon curd

breakfast breads with butter

cinnamon roll twist

coffee cake squares

BAIRD

\$9.49 per guest

your choice of bacon, sausage, or ham, served with cheese & egg on a biscuit, croissant, artesian roll, or wrap. Egg whites available upon request.

breakfast potatoes

fresh fruit salad

CAPEN

\$9.99 per guest

the breakfast reception includes:

assorted petite quiche

breakfast bread finger sandwiches with honey whipped cream cheese

house made granola bar bites

platter of fresh pineapple slices, grapes, and strawberries

HARVEY

\$9.49 per guest

our healthy breakfast includes:

hard-boiled egg halves

trio of cheeses

fresh grape bundles and strawberries

reduced fat muffins



www.ThreePillarsCatering.com
716-645-3496

TALBERT

\$8.99 per guest

assortment of petite scones
banana bread finger sandwiches with honey whipped cream cheese
layered yogurt & berry trifle with oat bran granola crumble

ALFIERO

\$12.99 per guest

scrambled eggs
your choice of meat: bacon, sausage, or ham
breakfast potatoes or biscuits & gravy
fresh fruit tray
assorted pastries basket

BONNER

\$13.99 per guest

Your choice of one: egg strata, vegetable quiche, or breakfast casserole
breakfast potatoes
waffles or french toast
bacon or sausage
fresh fruit salad

CLEMENS BRUNCH

\$13.99 per guest

micro greens with cherry tomatoes & lemon-pepper vinaigrette
freshly baked quiche lorraine & garden vegetable quiche
baskets of muffins
croissants & pain au chocolate with fruit preserves, marmalade & sweet butter
fresh fruit salad

KIMBALL BRUNCH

\$15.49 per guest

mixed green salad with strawberries, glazed nuts, goat cheese, and
orange segments served with champagne vinaigrette
canadian bacon strata or tomato & cheddar strata
smoked salmon tray, brown sugar maple ham, or chicken & sage sausage
potatoes o'brian
coffee cake squares & turtle brownie bites

BREAKFAST FRITTATA AND STRATA

PAN SERVES 25-30

ham & potato frittata \$65.00
cheddar & mushroom wheat strata \$65.00



www.ThreePillarsCatering.com
716-645-3496

BREAKFAST SELECTIONS

- assorted breakfast breads - \$17.99 per dozen
- muffins - \$15.99 per dozen
- danish - \$16.99 per dozen
- cinnamon twists - \$15.99 per dozen
- bagels with assorted jams, whipped butter and whipped cream cheese - \$19.99 per dozen
- assorted paula's gourmet donuts - \$29.00 per dozen
- scones served with jam and whipped butter - \$19.99 per dozen
- assorted petite croissants with whipped butter and assorted jams - \$19.99 per dozen
- coffee cake squares - \$19.99 per dozen
- biscuits with whipped butter and jam - \$12.99 per dozen
- sausage, turkey sausage, bacon or honey ham biscuits - \$45.99 per dozen
- chicken breast biscuits - \$45.99 per dozen
- ham & cheddar, sausage & cheddar, bacon & cheddar or egg & cheddar
- mini croissants - \$45.99 per dozen
- steel cut oatmeal with brown sugar, toasted walnuts, and raisins
- \$4.99 per guest (minimum of 10 guests)
- cereal with milk - \$4.99 per guest
- whole apples, navel oranges, and bananas - \$.99 per piece
- fresh melon salad - \$2.99 per guest
- individual low fat and fat free yogurt - \$1.99 each
- individual greek yogurt - \$2.29 each
- individual yogurt parfait - \$3.49 each
- build your own yogurt parfait bar - \$3.99 per guest
- nutrigrain or granola bars - \$1.29 each

BEVERAGES

regular coffee	gallon \$19.99
	carafe \$9.99
decaffeinated coffee	gallon \$19.99
	carafe \$9.99
hot tea	gallon \$19.99
	carafe \$9.99
hot chocolate	gallon \$22.99
	package \$1.29
hot apple cider	gallon \$22.99
fresh fruit juices	gallon \$19.99
iced tea	gallon \$18.99
lemonade	gallon \$18.99
fruit punch	gallon \$18.99
citrus blossom punch	gallon \$19.99
iced water	gallon \$7.00
fruit infused water	gallon \$8.99
10 oz. bottled water	\$1.35 each
16 oz. bottled water	\$1.75 each
canned sodas	\$1.75 each
bottled juice	\$1.75 each

