

ENTRÉES

CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes your salad selection, warm baked rolls with butter and dessert. Our chef will pair a vegetable selection to accompany your meal. Please select your accompanying salad and dessert from the list provided. All meals are served with iced tea, water, coffee and decaffeinated coffee. Prices are based on a 15 guest minimum. A minimum of 5 selections per entree type. ATTENDANTS AND CHINA SERVICE WITH HOUSE LINEN FOR SEATING TABLES, HOUSE CHINA, GLASSWARE, AND FLATWARE ARE INCLUDED IN PRICING.

BEEF

PETITE FILET OF BEEF

\$41.99

beef tenderloin filet with sautéed mushroom demi glace served with herb potato gratin

GORGONZOLA CRUSTED TENDERLOIN

\$42.99

filet of beef encrusted with gorgonzola, served with a port reduction and herb baked potato slices

BOURBON & BROWN SUGAR MARINATED FLANK STEAK

\$38.99

grilled flank steak topped with our house made bourbon sauce served with oven-roasted potatoes

GARLIC CRUSTED ROAST BEEF

\$36.99

slow roasted beef served with pan gravy and dirty mashed potatoes

STRIP STEAK WITH BLISTERED TOMATOES

\$42.99

center cut new york strip topped with blistered tomatoes, herb compound butter and red wine reduction served with gruyère mac and cheese

PORK

PORK LOIN

\$36.99

sliced pork loin topped with grilled peaches and a savory dijon sauce. served with scalloped potatoes

BOURBON PORK TENDERLOIN

\$38.99

pork tenderloin medallions wrapped in bacon, bourbon reduction and served with jeweled rice medley

POULTRY

CHICKEN PICCATA

\$32.99

boneless breast of chicken lightly sautéed and topped with a light lemon caper sauce served with basil risotto

PEACH CHICKEN

\$32.99

braised chicken breast topped with peaches and local honey pan jus lie served with aromatic rice

PROVENÇAL CHICKEN

\$32.99

pan seared chicken breast with fresh tomatoes, onions, and rosemary topped with cognac cream sauce served with olive couscous

CHICKEN BREAST BRUSCHETTA

\$32.99

pan seared chicken breast topped with brunoises of roma tomatoes, basil, and garlic served atop warm bread salad

PECAN CRUSTED CHICKEN BREAST

\$34.99

pecan coated chicken breast with blackberry sauce served with mashed butternut squash

SEAFOOD

MEDITERRANEAN CATCH OF THE DAY

\$32.99

fresh catch of the day, pan seared and topped with fresh tomatoes, caper, and kalamata olive relish served on herb orzo

CRAB CAKES

\$36.99

mouthwatering lump crab cakes served with lemon beurre blanc and herb garlic mashed potatoes

TROPICAL CATCH OF THE DAY

\$34.99

lemon-pepper baked catch of the day served with warm pineapple relish on jasmine rice

NEW ORLEANS STYLE BARBEQUE SHRIMP

\$36.99

bbq shrimp with tasso ham gravy and bacon cheddar grits



www.ThreePillarsCatering.com
716-645-3496

VEGETARIAN

CUSTOM CREATED VEGETARIAN CHOICES

MARKET PRICE

our chef will pair vegan or vegetarian entrées to accompany your special event

STUFFED PORTOBELLO MUSHROOM

\$32.99

roasted portobello mushroom stuffed with chevre, orzo, and fresh basil

MARINATED TOFU STACK

\$34.99

thinly sliced marinated tofu stacked and layered with a vegetable filling

COUSCOUS STUFFED TOMATO

\$32.99

seasonal flavored couscous stuffed in a tomato baked to perfection

ACCOMPANIMENTS

SALAD SELECTIONS

(CHOOSE ONE)

- caesar salad with homemade croutons and caesar dressing
- mesclun salad greens with crisp vegetable garnishes and roasted garlic vinaigrette
 - romaine salad with sliced apples, toasted pecans and honey cider vinaigrette
- spinach salad with dried cranberries, mandarin orange slices, toasted pumpkin seeds, and honey balsamic vinaigrette

DESSERTS

(CHOOSE ONE)

- carrot cake • chocolate fudge cake • pecan pie
- lemon layer cake with raspberry sauce • pear and sour cherry tart
 - bourbon pecan bread pudding with vanilla cream
 - pound cake batons with peach slices and cream
- strawberry shortcake with sweetened whipped cream

SPECIALTY DESSERTS

our specialty desserts are offered to accompany your meal at an additional charge:

- key lime pie • new york cheese cake with strawberries • chocolate and peanut butter pie
 - tiramisu with fresh raspberries • crème brûlée cheesecake with three-berry purée
 - turtle cheesecake with caramel drizzle

We pride ourselves in making your event one of a kind.

We can make a dessert to reflect any theme.
Please contact our sales office for information.



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