

THE BUTLER PACKAGE

\$54.95 per person

NYS tax and service charge additional

RECEPTION COCKTAILS

a fully stocked 4 hour bar will be open featuring our house-brand liquors, red & white wine, domestic bottled beer, soda, juices & mixers.

display of domestic cheeses, grapes, medley of crackers & crostinis, fresh fruit & berries

DINNER SALAD

Choice of 1 Served with Rolls & Butter

Field Greens Salad

dried cranberries, candied walnuts & crumbled feta with raspberry vinaigrette

Caesar Salad

sundried tomatoes, croutons, shaved parmesan with caesar dressing

House Salad

iceberg & romaine lettuce, black olives, grape tomatoes, cucumbers, croutons, asiago cheese. served with choice of dressing

ENTRÉES

Choice of 3

- | | | |
|----------------------------------|---------------------------------|--------------------------------|
| • balsamic grilled flank steak | • chicken fresco with tomato | • sweet potato & kale gratin |
| • mediterranean catch of the day | • relish and lemon buerre blanc | • mediterranean orzo |
| • pan seared salmon | • herb roasted pork loin | • jerusalem chickpea cake with |
| with lemon buerre blanc | with grilled peaches & a savory | tomatillo chutney(vegan) |
| • boursin stuffed chicken | dijon sauce | |
| breast with buerre blanc | | |

ACCOMPANIMENTS

Choice of 2

- | | |
|------------------------------|---------------------------------------|
| • wild rice pilaf | • spring carrot spikes |
| • gorgonzola mashed potatoes | • sautéed haricot verts |
| • fingerling potatoes | • asparagus grilled with lemon butter |
| roasted with garlic | • grilled seasonal vegetables |
| • duchess potatoes | |

DESSERT

couple's wedding cake

coffee service

 Vegetarian



www.ThreePillarsCatering.com
716-645-3496

THE METCALF PACKAGE

\$58.95 per person

NYS tax and service charge additional

RECEPTION COCKTAILS

a fully stocked 4 hour bar will be open featuring our house-brand liquors, red & white wine, domestic bottled beer, soda, juices & mixers.

display of domestic cheeses, grapes, medley of crackers & crostinis, fresh fruit & berries

DINNER SALAD

Choice of 1 Served with Rolls & Butter

Field Greens Salad

dried cranberries, candied walnuts & crumbled feta with raspberry vinaigrette

Caesar Salad

sundried tomatoes, croutons, shaved parmesan with caesar dressing

House Salad

iceberg & romaine lettuce, black olives, grape tomatoes, cucumbers, croutons, asiago cheese.

served with choice of dressing.

Caprese Salad (seasonal)

fresh mozzarella, sliced tomato, fresh basil, balsamic drizzle

ENTRÉES

Choice of 1 pairing

grilled filet mignon & boursin stuffed chicken breast

grilled filet mignon & grilled shrimp

grilled filet mignon & pan seared salmon with a lemon bierre blanc

chicken fresco & grilled shrimp

chef vegetarian entrée that compliments your pairing 

ACCOMPANIMENTS

Choice of 2

- | | |
|------------------------------|---------------------------------------|
| • wild rice pilaf | • spring carrot spikes |
| • gorgonzola mashed potatoes | • sautéed haricot verts |
| • fingerling potatoes | • asparagus grilled with lemon butter |
| roasted with garlic | • grilled seasonal vegetables |
| • duchess potatoes | |

DESSERT

couple's wedding cake

chocolate dipped strawberry

coffee service

 Vegetarian



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THE WILLIAMS PACKAGE

\$65.95 per person

NYS tax and service charge additional

RECEPTION COCKTAILS

a fully stocked 4 hour bar will be open featuring our house-brand liquors, red & white wine, domestic bottled beer, soda, juices & mixers.

display of domestic cheeses, grapes, medley of crackers & crostinis, fresh fruit & berries

seasonal display of crudités with hummus and creamy herb dip

DINNER SALAD

Choice of 1 Served with Rolls & Butter

Field Greens Salad

dried cranberries, candied walnuts & crumbled feta with raspberry vinaigrette

Caesar Salad

sundried tomatoes, croutons, shaved parmesan with caesar dressing

House Salad

iceberg & romaine lettuce, black olives, grape tomatoes, cucumbers, croutons, asiago cheese. served with choice of dressing

Caprese Salad (seasonal)

fresh mozzarella, sliced tomato, fresh basil, balsamic drizzle

ENTRÉES

Choice of 3

- | | | |
|--|--|---|
| • herb roasted sliced beef tenderloin with port demi glaze | • prosciutto wrapped chicken with chive buerre blanc | • pan seared sea bass with garlic herb butter (add \$3) |
| • herb rubbed filet mignon with a bordelaise sauce | • chicken breast stuffed with brie & cranberry with buerre blanc | • sweet potato & kale gratin
• mediterranean orzo |
| • herb encrusted salmon | • lump crab cake with remoulade | • jerusalem chickpea cake with tomatillo chutney(vegan) |

ACCOMPANIMENTS

Choice of 2

- | | |
|---|---------------------------------------|
| • wild rice pilaf | • spring carrot spikes |
| • gorgonzola mashed potatoes | • sautéed haricot verts |
| • fingerling potatoes roasted with garlic | • asparagus grilled with lemon butter |
| • duchess potatoes | • grilled seasonal vegetables |

DESSERT

couple's wedding cake served with a chocolate dipped strawberry

late night dessert table - assorted mini desserts & petit fours

coffee service



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THE BAIRD PACKAGE

\$62.95 per person

NYS tax and service charge additional

RECEPTION COCKTAILS

a fully stocked 4 hour bar will be open featuring our house-brand liquors, red & white wine, domestic bottled beer, soda, juices & mixers.

choice of one of the following cocktail stations:

fruit, vegetable, and cheeses

display of imported & domestic cheeses, fresh fruits & berries, assorted fresh crudités & dips

antipasto station

assorted italian meats and cheese, roasted peppers, marinated artichokes, tomatoes & olives, pita chips

DINNER ENTRÉE STATIONS

Choice of 3

ASIAN STATION

fried rice, sticky rice, Asian stir fried vegetables with choice of pork, chicken, beef or shrimp, Thai noodle salad

POTATO BAR

sweet potatoes & smashed potatoes, assorted toppings including sour cream, bacon, whipped butter, chives, grated cheeses, cinnamon, pecans

PASTA STATION

served with grassini

grilled chicken scaloppini bowtie pasta with a lemon cream sauce with mushrooms, artichokes, capers, and pancetta

rigatoni pasta tossed with a hearty meat bolognese

vegetarian tarragon basil pesto tossed gemelli pasta with spring vegetables 

CARVING STATION

accompanied with rolls & appropriate condiments

choice of one:

apple glazed pork loin

top round of beef

oven roasted turkey

honey baked ham

FAJITA STATION

beef and chicken fajitas, onions & peppers, tomatoes, shredded lettuce, chopped onion, salsa, sour cream, shredded cheese, black bean dip and tricolor tortilla chips



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MACARONI AND CHEESE BAR

our six cheese and macaroni with the following topping choices: crisp bacon, buffalo chicken bites, truffle oil, cheddar cheese, bleu cheese crumbles, green onion and pico de gallo.

SIZZLING CAESAR SALAD STATION

freshly tossed caesar salad with homemade croutons topped with the guest choice of warm marinated chicken breast or blackened shrimp.

MARTINI SALAD STATION

bellini salad

grilled peaches, pears, gorgonzola cheese, mixed greens with champagne vinaigrette

appletini salad

baby spinach, green apples, brie croutons, and candied walnuts with a cider vinaigrette

cosmopolitan salad

mixed greens with dried cranberries and mandarin oranges with a triple sec vinaigrette

MINI GOURMET SLIDER STATION

guest can choose from the following toppings:

bacon

bleu cheese crumbles

roma tomatoes

lettuce

grilled onions

cheddar cheese

grilled mushrooms

tator tots

wild turkey ketchup

PANINI STATION

cuban sandwich, rosemary grilled chicken sandwich, tomato basil mozzarella sandwich

terra chips and pasta salad

TRATTORIA

choose one

butternut squash ravioli tossed with tarragon, georgia wild shrimp,

brussel sprouts, brown butter, and crisp pancetta

golden beet risotto with pan seared scallops drizzled with basil oil

CARNICERIA

choose one

creole beef grillades with flatland creek triple threat pepper jack cheese grits

spoon tender beef simmered in creole-italian red gravy

truffled yam hash topped with a honey crisp apple pancetta brandy glazed pork loin

DESSERT STATION

couple's wedding cake

coffee station



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BAR PACKAGES

All bar packages include liquor, assorted sodas, juices, wine and beer. Champagne, cordials, cognacs and specialty vodkas are not included in the basic bar package but can be ordered for an additional charge.

champagne toast	\$2 per person
wine service with dinner	\$6 per person
upgrade to premium brand bar	\$3 per person

ADD SOMETHING EXTRA TO YOUR LATE NIGHT

SUNDAE STATION

chocolate & vanilla ice cream
assorted candies & toppings
strawberry sauce & hot fudge

CANDY STATION

assorted candies, gummies and chocolates with take home bags

LATE NIGHT DESSERT STATION

assorted cakes, pies, mini desserts & petit fours
fresh brewed columbian coffee & assorted teas

PIZZA & WING STATION

assorted mini pizzas & boneless wings tossed in your choice of 2 sauces
bleu cheese

NACHO BAR

hot nacho cheese and chips served in paper boats with the following toppings
- sour cream, olives, diced tomatoes, hot peppers, and pico de gallo

ESPRESSO STATION

espresso made to order with cinnamon, whipped cream, cane sugar and cream

ADDITIONAL PRICING

ceremony fee (must have on-site reception)	\$600
building facility fee	\$600

[catering guidelines](#)

three pillars catering at the butler mansion requires a non-refundable \$1,000 deposit to hold your event. a 19% service charge and 8.75% sales tax will be automatically added to all charges related to your event. a \$3,000.00 minimum is required when booking for a friday or saturday evening. prices quoted are subject to proportionate increases to meet costs of goods and services at the time of the event.



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