



3 Pillars Catering

CATERING MENU

Catering Guidelines

BOOKING

- We encourage you to reach out to our sales team at least 15 business days prior to the intended event date. On occasion, dates will book to capacity or our availability may be limited.
- When confirming a reservation please provide the date, timing, approximate headcount and brief description of event needs. Placeholders are only accommodated for The Center for Tomorrow and the University Club when reserving those spaces.
- Event details/menus must be submitted no later than 10 days prior to the event. For events of 75 people or more, details/menu must be submitted 2 weeks prior.
- Events requesting bar service must book and submit a full menu at least 20 days prior to the date of the event allowing us time to apply for a NYS Liquor License. NYS requires that the menu be submitted as part of the application.
- Adjustments to details and guest count can be made up until 72 business hours prior to events of less than 75 people. For events of 75 people or more adjustments can be made up until 1 week prior. Requests after the deadline will be accommodated based on our availability. You may not decrease your guest count after the deadline. If the final count is not received, the number indicated on the most up to date order will be considered the guarantee. If the signed contract is not returned prior to the delivery date, your order will not be fulfilled.
- For events with a choice menu, clients are to provide a place card indicating the meal selection for each guest. We also request a list of guest names and their corresponding meal selections for the manager overseeing your event.
- Events requested with less than 72 hours notice will only be accommodated based on availability of product, staff and will incur a late booking fee of 20% of the food and beverage bill or \$25, whichever is greater.

SERVICE

- As a standard, we provide tablecloths for food and beverage tables only. Additional linen is available to rent for \$7 each.
- All Drop Off orders will be on high quality disposables. Eco-friendly paper products are included.
- Drop Off- Pick Up orders are set up, with melamine platters and drink towers and/or urns. A \$50 pick-up fee will be applied to each order.
- Delivery fee for North or South Campus locations is \$35. Delivery fee for Downtown or other locations is \$50. Orders exceeding \$200 will have the delivery fee waived.
- The Service Staff rate is \$25 an hour per attendant, with a four-hour minimum. Events of 50 people or more may require service staff based on menu selections. Service staff is there to maintain your food and beverage stations. Our sales team will work with you on how many service staff members will be required for your event based on menu and guest count.
- A 10% gratuity will be added to all staffed events.

PAYMENT

- If you are paying by check, 100% of the payment must be received no less than 7 business days prior to the day of your event.
- If you are paying by credit card, the card will be processed no less than 2 business days prior to your event.
- If your event has food or beverage on consumption or you have requested food or beverage to be refilled during the duration, a card may be kept on file and processed after the event has concluded.

Catering Guidelines

ROOM RESERVATIONS

- When planning an event at the Center for Tomorrow please contact our sales team for booking availability and room set up requirements. Room fee information is based on space and duration of your event and can be provided at the time of booking.
- To book University Club Conference Rooms you must reserve it using the UB Space Request System. Once confirmation of the room booking has been cleared our sales team will reach out to confirm your food and beverage details. Conference room A or B carries a room fee of \$50 each. When utilizing both A&B the room fee is \$100.
- When looking to plan an event in the University Club Dining Room please contact our sales team about availability. This space can only be booked outside of regular business hours and the space layout cannot be customized.
- Three Pillars Catering is not responsible for room or table set-up in all other venues. Our sales team will notify you of their table requirements for your food and beverage. Please arrange your table and chair needs with your facility coordinator.

LIABILITY

- **Please note, due to New York Health Code regulations concerning proper storage and temperatures of food, food and beverages may not be removed from the premises following a catering event.**
- All stations and buffets may be presented for a maximum of 2 hours.
- All allergy and dietary restrictions are accommodated when possible. Three Pillars Catering food, as well as products we purchase, are prepared in a kitchen where nuts, dairy, etc. are present and cross contamination is possible.
- Any outside food from other vendors or suppliers cannot be served or maintained by our staff.

BAR

- Alcohol service may not exceed three hours in length. NYS Liquor Licenses are time specific and bar services can only operate during the time specified on your event order.
- It is against NYS liquor law to serve guests under the age of 21. All guests must have proper identification. We reserve the right to refuse service to any person for any reason and this is at the discretion of the manager on duty.
- Substantial food must be provided by Three Pillars Catering at all events where alcohol is being served.
- Non-alcoholic beverages must be available for all guests during the entirety of the event. Alcohol consumption is limited to the immediate premise of where it is being served.
- There is a \$65 liquor license fee per bar. In order to secure this license, NYS requires a 20-business day notice. Location/venue map and full menu is required for the application submission. Three Pillars Catering will manage the process of applying and obtaining the liquor license for your event.

LATE ARRIVALS & CANCELLATIONS

- All cancellations of food service should be made no less than 72 hours prior to your event in writing to: ub-catering@buffalo.edu.
- If a cancellation should occur, the client will be charged for any incurred expenses.
- Cancellations made within 24 hours will be charged in full.

Breakfast Fare

Ellicott Spread • \$9.50 / per person

Includes: Seasonal Fruit Salad

CHOOSE 3

Muffins
Danish
Assorted Scones
Breakfast Breads with Butter
Coffee Cake Muffin
Croissants with Jam and Butter
Vegan Muffins

3 Pillars Breakfast Buffet • \$10.50 / per person

Assorted Pastry, Seasonal Fruit Salad, Scrambled Eggs,
Breakfast Potatoes and Choice of Bacon or Sausage

3 Pillars Brunch • \$15.50 / per person

Assorted Pastry, Seasonal Fruit Salad and Breakfast Potatoes.

Egg • CHOOSE 1

Egg Strata
Scrambled Eggs
Quiche

Protein • CHOOSE 1

Bacon
Sausage
Ham
Chicken Piccata
Chicken Sausage +\$1.50 /per person
Vegan Sausage +\$1.50 /per person

Side • CHOOSE 1

Biscuits and Gravy
Waffles
French Toast

Salad • CHOOSE 1

Caesar Salad
Seasonal Fields Salad

Breakfast Bags

Select a maximum variety of 4 options to offer your guests.

Can be provided individually bagged or served on platters.

Breakfast Sandwich Wake up Box

\$11 / per person

Includes: Egg & Cheese on a Kaiser Roll with choice of Bacon or Sausage, Seasonal Whole Fruit, Yogurt, Small Bottled Water and Bottled Juice.

Morning Bagel Wake up Box

\$8.50 / per person

Includes Bagel, Butter, Cream Cheese, Yogurt, Small Bottled Water and Bottled Juice.

CHOOSE 1

Plain
Ancient Grain
Everything

Morning Muffin Wake up Box

\$8.50 / per person

Includes: Muffin, Butter, Yogurt, Small Bottled Water and Bottled Juice.

CHOOSE 1

Blueberry
Chocolate Chip
Seasonal Vegan Selection

Breakfast à la carte

Assorted Donut Holes \$10.50 / per dozen

Assorted Bagels \$23 / per dozen

Served with Assorted Jams, Butter and Cream Cheese

Breakfast Sandwiches \$50.25 / per dozen

Breakfast Pizza (24 slices) \$32.50 / each

Breakfast Pizza with Bacon (24 slices) \$35 / each

Assorted Breakfast Breads with Butter \$21 / per dozen

Assorted Muffins \$23.50 / per dozen

Assorted Mini Muffins \$9 / per dozen

Assorted Danishes \$19 / per dozen

Scones \$23.50 / per dozen

Croissants *Served with Butter and Assorted Jams* \$23.50 / per dozen

Coffee Cake Muffin \$23.50 / per dozen

Seasonal Fruit Salad \$40 / serves 15

Hand Fruit *Seasonal Offerings Available* \$1.25 / per piece

Greek Yogurt (individual) \$3 / each

Yogurt Parfait (individual - Maximum of 25) \$4.50 / each

Yogurt Parfait Bar \$5 / per person

Vanilla Yogurt, Granola and Fruit

Assorted Granola Bars \$1.50 / each

Beverages

\$50 pick up fee may apply for carafe or gallon equipment.

*Joe to Go beverages are served in 96oz insulated cardboard containers.

Self Serve	per Gallon (14 Cups)	per Joe-to-Go (10 Cups)	per Carafe (7 Cups)
Regular Coffee	\$22	\$17	\$11
Decaffeinated Coffee	\$22	\$17	\$11
Hot Tea	\$22	\$17	\$11
Hot Chocolate	\$26	\$23	
Hot Apple Cider	\$26	\$23	
Fresh Fruit Juices	\$23		
Iced Tea	\$21		
Lemonade	\$21		
Seasonal Punch	\$23		
Iced Water	\$8		
Fruit Infused Water	\$10		

Individual

Small Bottled Water	\$1.55 / each
Large Bottled Water	\$2.25 / each
Canned Soda	\$2.25 / each
Bottled Juice	\$3 / each
2 Liter Soda	\$4 / each

Snack Breaks

Ultimate Snack Attack

\$13.50 per person

SNACK • CHOOSE 2:

Cheese and Cracker
Crudités *with Ranch Dip*
Seasonal Fruit Salad
Bison Dip *with potato chips*
Tomato Basil Bruschetta *with Crostini*
Hummus Trio *with Pita Chips*
Queso *with Tortilla Chips*

MAIN PLATE • CHOOSE 1:

Mini Beef on Weck
Assorted Mini Deli Sliders
Buffalo Boneless Wings
w/ Carrots, Celery & Bleu Cheese

SWEETS • CHOOSE 1:

Bakery Donut Holes
Assorted Cookies
Brownie Bites

DRINK • CHOOSE 2:

Fruit Infused Water
Iced Tea
Lemonade
Coffee and Tea

Energy Infused Break

\$8.50 / per person

Includes: Fruit Salad, Granola Bars,
Assorted Yogurts, Bottled Water and
Bottled Juices

Bakery Platter Break

\$8.50 / per person

Includes: Assorted Cookies, Dessert Bars,
Brownie Bites, Assorted Soft Drinks and
Bottled Water

Cantina Break • \$9 / per person

Includes: Tortilla Chips, Guacamole, Salsa,
Queso, Raspberry Cheesecake Chimichanga,
Lemonade and Fruit Infused Water

Desserts

Dessert Platters

	SMALL (serves 10)	LARGE (serves 25)
Assorted Dessert Bites Platter	\$26	\$37
Blondie Bites, Samoa Bites and Brownie Bites		
Assorted Cannoli Platter	\$36	\$44
Cheesecake Bites	\$24	\$33
Brownie Platter	\$24	\$33
Basic Cookie Platter	\$29	\$55
Premium Cookie & Brownie Platter	\$35	\$63
 Fruit Bar Platter		\$24 / serves 15
Lemon Bars, Raspberry Coconut Bars and Strawberry Lemonade Bars		
 Chocolate Lovers Platter		\$37 / serves 10
Brookies, Blondies, Brownies and S'mores		
 UB Cut Outs		\$24 / dozen
 Mini UB Cut Outs		\$20 / dozen

Celebration Cakes

	HALF SHEET	WHOLE SHEET
Single Layer	\$41 / serves 30	\$79 / serves 60
Double Layer	\$76 / serves 60	\$141 / serves 120

Cake Flavors: Yellow, White, Chocolate, Marble or Carrot

Frosting: White Buttercream, Chocolate Buttercream or Chocolate Fudge Icing

Filling (*Double Layer Cakes Only*): White Buttercream, Chocolate Buttercream, Lemon, Cherry, Raspberry, Strawberry or Bavarian Cream

Premium Signature Sandwiches & Wraps

\$13 / per person

All selections are available as a sandwich or wrap. Orders may be individually bagged or served on platters. Select a maximum of 4 options to offer your guests.

All options include potato chips, wrapped cookie and bottled water.

Gluten free products available upon request.

Rosemary Chicken Salad

Roasted chicken breast with red grapes, toasted walnuts, rosemary mayonnaise served with leaf lettuce and tomatoes.

Chicken Caprese

Grilled chicken breast, with fresh mozzarella, tomatoes, leaf lettuce and garlic pesto mayo.

Chicken Caesar

Grilled chicken, romaine lettuce, parmesan cheese and a side of Caesar dressing.

Turkey, Bacon, Cheddar & Ranch

Turkey, bacon and cheddar cheese with a side of ranch dressing.

Southwestern Grilled Steak

Grilled steak with lettuce, tomatoes, cheddar cheese and chipotle aioli.

Roast Beef

Roasted beef with horseradish cream sauce, caramelized onions, leaf lettuce and tomatoes.

Tuna Salad

Tuna salad with lettuce, tomatoes, red onion and bread and butter pickles

Grilled Vegetable & Hummus

Grilled zucchini, yellow squash, mushrooms, onions served with hummus, leaf lettuce and tomatoes.

Portabella Rustic

Balsamic grilled portobella mushroom with fresh spinach, fresh mozzarella, basil and tomatoes.

Caprese

Fresh mozzarella, tomatoes, leaf lettuce and garlic pesto mayo.

Premium Signature Salads

\$13 / per person

Orders may be individually bagged or served on platters. Select a maximum of 4 options to offer your guests. All options include potato chips, wrapped cookie and bottled water.

Gluten Free products available upon request.

Protein can be added to any salad for an additional charge.

Grilled Chicken Breast Strips	\$2 / per person
Blackened Salmon	\$3.50 / per person
Blackened Shrimp	\$3.50 / per person
Grilled Steak	\$3.50 / per person
Grilled Portabella Strips	\$2 / per person
Vegan Chicken Strips	\$3.50 / per person

Caesar Salad

Fresh romaine lettuce, parmesan cheese, croutons with Caesar dressing.

Cobb Salad

Romaine Lettuce, Field Greens, Avocado, Tomato, Egg, Bacon and Cheddar with Balsamic Dressing

Seasonal Fields Salad

Glazed pecans, seasonal fruit, gorgonzola crumbles with baby greens and balsamic vinaigrette.

Chopped Wedge Salad

Iceberg lettuce topped with tomatoes, bleu cheese, crumbled bacon, pickled red onion, croutons and balsamic dressing.

Mediterranean Roasted Vegetable Quinoa Salad

Roasted seasonal vegetables, quinoa, black olives, cucumber, diced tomatoes tossed in balsamic vinaigrette on top mixed greens.

Bruschetta Pasta Salad

Fresh tomatoes, red onion, basil, mozzarella and pasta seasoned and tossed with olive oil and balsamic dressing.

Basic Lunch

\$10.50 / per person

Orders may be individually bagged or served on platters.

Select a maximum of 4 options to offer your guests.

All options include potato chips, wrapped cookie and bottled water.

Gluten Free products available upon request.

Sandwiches

Served on a kaiser roll with appropriate condiments.

Ham & Swiss Sandwich
Turkey & Cheddar Sandwich
Roast Beef & Provolone Sandwich

Salads

Served with appropriate dressing.

Add Grilled chicken breast strips to any salad for an additional \$2.

Chef's Salad
Greek Salad

3 Pillars Lunch Buffet

Buffet includes rolls, butter, salad, starch, mixed seasonal vegetable, entree(s), assorted dessert bites, iced tea and fruit infused water.

Buffets require a 20 guest minimum. Buffets with more than 30 guests may require a server at an additional charge.

Buffets are served with eco-friendly silverware, plates, cups and napkins. China upgrade with linen, china, glassware and flatware is available for an additional \$7 per guest, plus cost of service staff.

1 Entrée Choice • \$19 / per person

2 Entrée Choices • \$23 / per person

Entrée:

Brisket
Chicken Parm
Vegan Chicken Parm
Herb Marinated Grilled Chicken Breast
Salmon Filet with Cajun Cream Sauce
Chana Masala
Meatballs

Salad • CHOOSE 1:

House Garden Salad
Classic Caesar Salad

Starch • CHOOSE 1:

Whipped Potatoes
Roasted Baby Red Potatoes
Vegetable Primavera Pasta
Basmati Rice
Cavatappi with Red Sauce

Bountiful Buffet

Buffets include eco-friendly silverware, plates, cups and napkins.
China upgrade is an additional \$7 per person, plus cost of service staff.

Buffalo's Best • \$18.50 / per person

Crisp mixed green salad with bleu cheese and balsamic dressings, coleslaw, Chiavetta's chicken, sliced roast beef with kimmelweck rolls, salt potatoes, green bean casserole, loganberry cheesecake, and fruit infused water.

Backyard BBQ • \$18.50 / per person

Smoked Turkey Burnt End with loganberry BBQ sauce, hamburgers, hot dogs with buns, condiments, relish tray of lettuce, tomatoes, onions, pickles and sliced cheese. Served with potato salad, potato chips, cookies and brownie platter and fruit infused water.

Western Buffet • \$19 / per person

Shredded chicken, shredded beef, Spanish rice, spicy black beans, flour tortillas, shredded lettuce, diced tomatoes, diced onions, sour cream, cheddar cheese, tortilla chips with salsa. Served with mini churros and fruit infused water.

Salad Station • \$15.50 / per person

Cobb salad, Caesar salad, bruschetta pasta salad, blackened salmon, marinated chicken breast, fresh fruit salad, rolls with butter, assorted dessert bite platter and fruit infused water.

Garden's Bounty • \$19 / per person

Seasonal fields salad, with grilled seasonal vegetable platter, herb and lemon grilled chicken breast, herb roasted potatoes, rolls with butter, seasonal fruit tart and fruit infused water.

Plated Classics

China service, linen for seating tables, glassware and flatware are included in the price. All entrees serviced with the same salad, vegetable, starch and dessert selection of your choice. Includes: Rolls with Butter, Coffee and Tea Station.

Final entree count is due 1 week prior, along with a list of guests' names and their meal selections. A place card for each guest with their meal choice clearly labeled will need to be provided at the time of the event.

Entrées • CHOOSE UP TO 3:

- Petite Sirloin \$46 / per person
with Sautéed Mushroom Demi-Glace
- Chicken Bruschetta \$37 / per person
with Roma Tomatoes, Basil and Garlic
- Garlic Rosemary Pork Loin \$41 / per person
- Blackened Salmon \$42 / per person
- Portabella Bruschetta \$37 / per person

Salad • CHOOSE 1:

- Classic Caesar Salad
- House Garden Salad

Vegetable • CHOOSE 1:

- Mixed Seasonal Vegetable
- Glazed Carrots
- Roasted Broccoli & Cauliflower

Starch • CHOOSE 1:

- Rice Pilaf
- Creamy Polenta
- Whipped Potatoes
- Roasted Baby Red Potato

Desserts • CHOOSE 1:

- Traditional Cheesecake
- Mini Dessert Plattered for Table to Pass

3 Pillars Dinner Buffet

Buffet includes rolls, butter, salad, starch, vegetable, entree(s), assorted dessert bites, iced tea and fruit infused water.

Buffets require a 20 guest minimum. Buffets with more than 30 guests may require a server at an additional charge.

Buffets are served with eco-friendly silverware, plates, cups and napkins. China upgrade with linen, china, glassware and flatware is available for an additional \$7 per guest, plus cost of service staff.

1 Entrée Buffet • \$25 / per person

2 Entrée Buffet • \$29 / per person

Entrées

BBQ Brisket

Chicken Bruschetta

Portabella Bruschetta

Herb Marinated Grilled Chicken Breast

Salmon Filet *with Cajun Cream Sauce*

Sautéed Shrimp *with Cajun Cream Sauce*

Cajun or Herb Roasted Turkey Breast ^{+\$3} **Carved*

Roast Beef ^{+\$3} **Carved*

**Minimum of 30 people for carving options*

Salad • CHOOSE 1:

House Garden Salad

Classic Caesar Salad

Vegetable • CHOOSE 1:

Glazed Carrots

Mixed Seasonal Vegetable

Roasted Medley of Broccoli and Cauliflower

Roasted Baby Red Potatoes

Starch • CHOOSE 1:

Herb Rice Pilaf

Whipped Potatoes

Vegetable Primavera Pasta

White Cheddar Mac & Cheese

Reception

Hors D'oeuvres are set up stationary. We recommend offering your guests approximately 5 pieces per person for a light reception and 10 pieces per person for a heavy reception.

Hot Hors D'oeuvres

PER DOZEN

Buffalo Boneless Chicken Wings	\$22
<i>with Carrots, Celery Sticks and Bleu Cheese</i>	
Buffalo Chicken Lollipop <i>with Bleu Cheese</i>	\$27
Chicken and Lemongrass Potstickers	\$24
Andouille Cornbread Stuffed Mushrooms	\$34
Meatballs (<i>Swedish, Italian, Sweet Thai Chili</i>)	\$22
Hot Honey Chicken Meatball	\$22
Buffalo Tempura Cauliflower	\$27
Pretzel Cheese Bites <i>with Hot Honey Sauce</i>	\$24
Tempura Brussels Sprouts	\$27
Black Cherry Goat Cheese Phyllo	\$27
Three Cheese Jalapeno Spring Rolls	\$24
Crab Cakes <i>with Spicy Remoulade</i>	\$38
Jumbo Bacon Wrapped Scallops	\$40
Assorted Mini Quiche	\$27
Curry Vegetable Samosas <i>with Chutney</i>	\$27
Spanakopita	\$27
Vegetarian Spring Rolls	\$24

Cold Hors D'oeuvres

PER DOZEN

Deli Sliders	\$30
Seared Filet on Crostini <i>with Horseradish Cream</i>	\$33
Caprese Skewers <i>with Balsamic</i>	\$30
Bruschetta Stuffed Mushroom	\$30
Grilled Vegetable and Goat Cheese Tart	\$30
Honey Poached Pear & Prosciutto Tart	\$30
Thai Chicken Salad Tart	\$30
Shrimp Cocktail	Market Price

Flatbread Pizza • Serves 6

PER PERSON

Mediterranean Flatbread	\$18
Tuscan Chicken Flatbread	\$18
Steakhouse Flatbread	\$22

Hot Dips

PER PERSON

All hot dips are served with tortilla chips.

Spinach Artichoke Dip	\$2.50
Buffalo Chicken Wing Dip	\$3
Banana Pepper Dip	\$2.50

Cold Dips

PER PERSON

Bison Dip <i>with Potato Chips</i>	\$2
Hummus Trio <i>with Pita Chips</i>	\$2.50
Tomato and Basil Bruschetta <i>with Crostini</i> ...	\$2.50

Salads • Serves 15

Caesar Salad	\$37
Seasonal Fields Salad	\$35
Chopped Wedge Salad	\$32
Mediterranean Roasted Vegetable Quinoa	\$33
Bruschetta Pasta Salad	\$33

Reception Continued

Hors d'oeuvres are set up stationary. We recommend offering your guests approximately 5 pieces per person for a light reception and 10 pieces per person for a heavy reception.

Cold Displays

	SMALL	LARGE
Crudit� with hummus and ranch dip	\$17 / serves 10	\$42 / serves 35
Seasonal Fruit Display	\$40 / serves 15	\$72 / serves 30
Domestic Cheeseboard	\$44 / serves 15	\$65 / serves 30
<i>Pepper Jack, Cheddar and Swiss with Grapes and Crackers</i>		
Premium Cheeseboard	\$92 / serves 15	\$140 / serves 30
<i>Gouda, Smoked Cheddar, Brie and Seasonal Jam with Crackers</i>		
Grilled Vegetables with Balsamic Drizzle	\$78 / serves 20	
Mediterranean Platter	\$60 / serves 20	
<i>Roasted Garlic Hummus, Honey Whipped Feta, Pita Chips and Pickled Vegetables</i>		

Pasta Station • Includes Rolls and butter

Vegetable Primavera	\$140 / serves 20
Baked Ziti	\$145 / serves 20
Bruschetta Chicken Pasta	\$160 / serves 20

Carving Station • Includes: Rolls and Condiments

\$50 Chef Attendant Fee 1.5 Hours • Small Reception (up to 75 Guests)

\$100 Chef Attendant Fee 1.5 Hours • Large Reception (more than 75 Guests)

Cajun or Herb Roasted Turkey Breast	\$195 / serves 30-35
Slow Roasted Top Round of Beef	\$250 / serves 40-50
Beef Tenderloin	\$350 / serves 15-30

Bar Packages

Open Bar Package

House Brand Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Beer, Wines, Mixers, Garnish and Nonalcoholic Beverages.

1 hour	\$13 / per person
2 hours	\$16 / per person
3 hours	\$19.50 / per person

Beer and Wine Package

House Red and White Wines, Beer and Nonalcoholic Beverages.

1 hour	\$10 / per person
2 hours	\$13 / per person
3 hours	\$16 / per person

Additional Offerings

Champagne Toast	\$3 / per person
Wine Pour with Dinner ...	\$7 / per person
Soft Drink Bar	\$5 / per person

Cash Bar or Consumption Bar

Client must reach a minimum of \$300 in sales or is responsible to pay the difference.

Mixed Drink	\$8
Glass of Wine	\$8
Domestic Beer	\$6
Premium Beer	\$8
NA Beverages	\$2