



2017 COMMENCEMENT CELEBRATION MENU

Three Pillars Catering is pleased to offer our Commencement Celebrations Menu as a supplement to our 2017 Catering menu. These additional services are available for a limited time. All menu prices include high quality 100% compostable flatware, plates, cups, paper napkins, and platters and bowls necessary for buffet display and service. Décor includes linen and flower arrangements for buffet tables for no additional cost when your event is booked before April 1st. In order to ensure your event is perfect, please book your event at least (10) working days prior to the day of the event.

This allows us to make sure we are able to provide appropriate staffing, order linen, and provide the highest quality product. Events scheduled less than 72 hours will be subject to a 20% late booking fee or a \$50 fee, whichever is greater.

Please let us know your final number of guests no less than 72 hours prior to the event. Three Pillars Catering welcomes the opportunity to assist you with your event planning needs.

www.ThreePillarsCatering.com

ub-catering@buffalo.edu 716-645-3496



PACKAGES

PACKAGES PRICED WITH A 15 GUEST MINIMUM

DEAN'S LIST BREAKFAST 7.75 PER GUEST

your choice of three of the following:

- assorted danish
- breakfast breads
- assorted muffins

assorted bagels with cream cheese & butter

assorted scones with jam & butter

mini croissants with jam & butter

cinnamon roll twists

coffee cake squares

served with grape bundles & strawberries,

fruit juice, regular & decaffeinated coffee,

hot tea with lemon and honey, fruit infused water.

PHI BETA KAPPA BREAKFAST 9.25 PER GUEST

your choice of three of the following:

- assorted danish
- breakfast breads
- assorted muffins

assorted bagels with cream cheese & butter

assorted scones with jam & butter

mini croissants with jam & butter

cinnamon roll twists

coffee cake squares

served with assorted mini quiche, seasonal fruit

and cheese platter, fruit juice, regular &

decaffeinated coffee, hot tea with

lemon and honey, fruit infused water.

CUM LAUDE 9.25 PER GUEST

vegetable and cheese platter

ruffle chips with bison dip

assorted yeast roll sandwiches –

turkey and cheddar, ham and swiss, and caprese

assorted mini cookies

citrus punch

fruit infused water

PACKAGES

MAGNA CUM LAUDE 10.25 PER GUEST

seasonal fruit and cheese platter
tapenade hummus and pita points
assorted finger sandwiches to include egg salad,
chicken salad, cucumber/hummus, and tuna
assorted chocolate dessert bar bites
citrus punch
fruit infused water

SUMMA CUM LAUDE 11.25 PER GUEST

grilled vegetable and cheese platter
charred tomato and spinach dip with toast points
assorted finger sandwiches including
chicken pesto, italian meat and provolone,
and grilled vegetable & hummus
grape bundles and strawberries
assorted mini gourmet desserts
citrus punch
fruit infused water

SNACKS & DIPS

spinach & artichoke dip (serves 20)
served with tri colored tortilla chips
\$40

potato chips and bison chip dip (serves 10) \$15

house made pico de gallo (serves 35)
served with tri colored tortilla chips
\$40

buffalo chicken wing dip (serves 20)
served with tri colored tortilla chips
\$52.50

stuffed banana pepper dip (serves 20)
served with tri colored tortilla chips
\$42 (with sausage \$52.50)

tomato basil hummus
served with pita chips (serves 35)
\$62

COLD HORS D'OEUVRES

SERVED IN 50 COUNTS

assorted tea sandwiches
egg salad, chicken salad,
cucumber/hummus and tuna
\$70.50

shrimp cocktail
with lemons & cocktail sauce
\$138.50

pita wedge platter
roast beef, grilled vegetable & hummus,
and turkey with cheddar
\$65.50

assorted pinwheels
sundried tomato, spinach & basil,
beef on weck and
turkey, bacon cheddar ranch
\$ 69

assorted yeast roll sandwiches
turkey & cheddar, grilled vegetable, italian,
rosemary chicken salad
\$ 89.50

HOT HORS D'OEUVRES

SERVED IN 50 COUNTS

buffalo style chicken wings
served with celery, carrots and bleu cheese
\$75

assorted mini quiche \$ 86.50

mini beef on weck
with horseradish and ketchup
\$150.50

vegetable spring rolls
with sweet & sour sauce
\$62

mini meatballs
choose from swedish, bbq, sweet & spicy
\$42.50

curry vegetable samosa
with mint chutney
\$51.50

tequila chicken satay with guacamole cream
\$124.75

mini franks in a blanket
with ketchup and mustard
\$75.50

COLD PLATTERS

grilled vegetable platter (serves 20)
\$49.50

pretzel framed antipasti platter (serves 20)
with marinated vegetables, assorted meats, and cheese
served with french bread slices
\$125

domestic cheese tray (serves 25)
\$59.50

fresh fruit tray (serves 25)
\$62.50

vegetable crudité
with ranch dip (serves 25)
\$49.50

DESSERTS

SERVED BY THE DOZEN

mini cupcakes
yellow & chocolate with white frosting
& blue sprinkles
\$12.99

assorted small cookies \$6.99

brownie bites \$7.49

mini coconut macaroons \$12.99

blondie bites \$7.99

chocolate dipped strawberries \$19.99

cheesecake squares \$14.99

assorted mini cream puffs \$24.99

assorted candy bar cookies \$16.99

CELEBRATION CAKES

single layer cakes
full sheet (serves 60) \$53
half sheet (serves 30) \$39

double layer cakes
full sheet (serves 120) \$79
half sheet (serves 60) \$49

BEVERAGES

BY THE GALLON

regular coffee \$19.99
decaffeinated coffee \$19.99
assorted hot teas \$19.99
orange juice \$19.99
apple juice \$19.99
cranberry juice \$19.99
unsweetened iced tea
served with lemon and sweetener
\$18.99
sweetened iced tea \$18.99
lemonade \$18.99
citrus punch \$18.99
fruit infused water \$8.99
iced water \$7

ADDITIONAL BEVERAGE OPTIONS

2 liter soda
pepsi, diet pepsi, sierra mist
\$4.50
12oz cans of assorted soda \$1.75
10oz bottled assorted juices \$1.75
16oz bottled water \$1.75
10oz bottled water \$1.35



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