



# 2018 COMMENCEMENT CELEBRATION MENU

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Three Pillars Catering is pleased to offer our Commencement Celebrations Menu as a supplement to our 2018 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 13<sup>th</sup>. 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 later than Friday May 11<sup>th</sup>, 2018. Three Pillars Catering welcomes the opportunity to assist you with your event planning needs.

[www.ThreePillarsCatering.com](http://www.ThreePillarsCatering.com)  
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# PACKAGES

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**PACKAGES PRICED WITH A 15 GUEST MINIMUM**

## DEAN'S LIST BREAKFAST \$7.95 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 \$9.50 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 \$9.50 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

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## MAGNA CUM LAUDE

\$10.50 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

\$11.50 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

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spinach & artichoke dip (serves 20)  
served with tri colored tortilla chips \$45

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

southwest bruschetta (serves 35)  
black beans, corn, tomato, red onion, peppers,  
cilantro lime vinaigrette \$45

buffalo chicken wing dip (serves 20)  
served with tri colored tortilla chips \$55

stuffed banana pepper dip (serves 20)  
served with tri colored tortilla chips  
\$45 (with sausage \$55)

lemon white bean hummus  
served with pita chips (serves 35) \$65

rye bread bowl with dill pickle dip (serves 20) \$25

# COLD HORS D'OEUVRES

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## SERVED IN 50 COUNTS

assorted tea sandwiches

egg salad, chicken salad,

cucumber/hummus and tuna

\$73

shrimp cocktail

with lemons & cocktail sauce (Gluten Free)

\$145

assorted pinwheels

sundried tomato, spinach & basil,

beef on weck and

turkey, bacon cheddar ranch

\$72

assorted yeast roll sandwiches

turkey & cheddar, grilled vegetable, Italian,

rosemary chicken salad

\$92

# HOT HORS D'OEUVRES

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## SERVED IN 50 COUNTS

buffalo style chicken wings

served with celery, carrots and bleu cheese

\$77

assorted mini quiche

\$89

mini beef on weck

with horseradish and ketchup

\$155

vegetable spring rolls

with sweet & sour sauce

\$64

mini meatballs

choose from swedish, bbq, sweet & spicy

\$44

curry vegetable samosa

with mint chutney

\$53

chicken sausage stuffed mushrooms

with smoked gouda

\$44

sweet potato falafel bites with greek pesto

\$44

# COLD PLATTERS

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grilled vegetable platter (serves 20)

with balsamic drizzle

\$50

pretzel framed antipasti platter (serves 20)

with marinated vegetables, assorted meats, and cheese

served with french bread slices

\$129

domestic cheese tray (serves 25)

\$62

fresh fruit tray (serves 25)

\$64

vegetable crudité (serves 25)

with veggie dip

\$50

# DESSERTS

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## SERVED BY THE DOZEN

mini cupcakes (yellow and chocolate

with white frosting and blue sprinkles) \$13.55

assorted small cookies \$7.25

brownie bites \$7.75

mini coconut macaroons \$13.55

blondie bites \$8.25

cheesecake cupcakes \$15.45

assorted candy bar cookies \$17.45

mini cannoli \$25.75

lemon cheesecake with strawberry swirl on a vanilla

wafer crust \$15.45

mini pecan caramel tartlets \$13.55

death by chocolate bites \$7.75

UB piped sugar cookie \$7.50

# CELEBRATION CAKES

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single layer cakes  
full sheet (serves 60) \$55  
half sheet (serves 30) \$40

double layer cakes  
full sheet (serves 120) \$85  
half sheet (serves 60) \$55

# BEVERAGES

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## BY THE GALLON

regular coffee \$20.50  
decaffeinated coffee \$20.50  
assorted hot teas \$20.50  
orange juice \$20.50  
apple juice \$20.50  
cranberry juice \$20.50  
unsweetened iced tea  
served with lemon and sweetener  
\$19.50  
sweetened iced tea \$19.50  
lemonade \$19.50  
citrus punch \$19.50  
fruit infused water \$9.25  
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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