

HAPPY HOLIDAYS

JOY



LET IT
SNOW



3 Pillars Catering

Now through the end of the year we have simplified planning your holiday catering with several delicious options.

Staffing &
bar options
available
upon request.

Check out the following menu for details or contact us to customize your holiday events.

716.645.3496 | ub-catering@buffalo.edu

MERRY & BRIGHT



**3 Pillars
Catering**

HOLIDAY BRUNCH

(Choice of one) **Green Salad with
choice of two Dressings or
Grain Salad**

(Choice of one) **Chicken Sausage,
Bacon, Ham, or Pork Sausage**

(Choice of one) **Hash Brown
Casserole or Baked Banana
Cinnamon Oatmeal**

Winter Quiche

Coffee cake squares

Gingerbread Muffins

Coffee & Orange Juice

(Minimum of 20 guests)

\$16.49

HOLIDAY NOSH

**Seasonal Cheese Ball with
Assorted Crackers, Spiced
Nuts, Mini Seasonal Cutouts,
& Cranberry Orange
Shortbread Cookies**

**Cranberry Sparkling Punch &
Fruit Infused Water**

(Minimum of 15 guests)

\$9.99



Let
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Snow!



3 Pillars
Catering

HOLIDAY RECEPTION

\$16.99

Served with Cranberry Sparkling Punch & Fruit Infused Water

Choose Three Hot Hors D'oeuvres

Rum Glazed Shrimp

Pancetta Wrapped Figs

Raspberry & Brie Tartlet

Cranakopita Triangle

Turkey Biscuit Bites

Butternut Squash & Roasted Shallot

Bouchee

Beet & Goat Cheese Arancini with a

Citrus Marmalade Dipping Sauce

Bourbon Cider Glazed Chicken

Meatballs

French Onion Tarts

Panko Crusted Chicken Bites with a

Spiced Plum Sauce

Choose Two Cold Hors D'oeuvres

Baked Brie with Cranberries, Walnuts &
Caramel served with French Bread Crostini

Cranberry, Pear & Goat Cheese

Bruschetta served with Crostini

Butternut Squash, Cranberry & White

Cheddar Cheese Ball served with Crackers

Endive Spears filled with Stilton Cheese,

Toasted Pecan & Sautéed Pears

Crudite Tray with Green Goddess Dip

Sweet Potato Pancakes with

Apple & Pear Relish

Blue Cheese, Sriracha & Cashew

Cheese Ball served with Crackers

Mini Cheese Ball Bites

Mini Blue Cheese Ball Bites

Sweet Potato Disc with Gorgonzola,

Pecans, Honey & Thyme

(Minimum of 20 guests)





**3 Pillars
Catering**

HOLIDAY BUFFET

One Entrée

\$16.49

Two Entrées

\$18.49

Includes Rolls & Butter

Cranberry Sparkling Punch & Fruit Infused Water

(Minimum of 20 guests)

Entrées

Herb Roasted Turkey

Brown Sugar Glazed Ham

Garlic Studded Roast Beef

Eggplant Moussaka

Desserts

Assorted Seasonal Pies

Choose Three Sides

Tossed Salad with Two Dressings

Winter Vegetable Medley

Green Bean Casserole

Mashed Potatoes & Gravy

Macaroni & Cheese

Sweet Potato Au Gratin

Cornbread Dressing

Traditional Stuffing

oh what FUN!



3 Pillars Catering

GRAND BUFFET

One Entrée

\$17.49

Two Entrées

\$19.49

Includes Rolls & Butter

Cranberry Sparkling Punch & Fruit Infused Water

(Minimum of 20 guests)

Choose Three

Butter Pecan Mashed Sweet Potatoes

Red Bliss Mashed Potatoes

Spaghetti Squash

Spinach, Pear, Crumbled Bleu Cheese & Spiced Pecans with Champagne

Vinaigrette

Mixed Greens, Dried Cranberries, Mandarin Oranges & Candied Walnut with Poppyseed Dressing

Roasted Brussel Sprouts & Bacon

Roasted Winter Vegetables

Honey Roasted Squash

Herb & Garlic Roasted Potatoes

Six Cheese Macaroni

Honey Glazed Carrots

Cornbread Muffins

Entrées

Bourbon & Peach Glazed Ham

Herb Roasted Turkey with Brown Butter & Thyme Volute

Sea Salt Crusted Roasted Beef with Caramelized Shallots & Red Wine Demi-Glace

Mediterranean Lentil Wellington

Pan Seared Halibut with Citrus Beurre Blanc

Roasted Salmon with White Wine Sauce
Apple Glazed Pork Loin with Apple Dijon Cream Sauce

DESSERT

Apple, Pecan or Pumpkin Pie

Red Velvet Cake

Pumpkin Cheesecake

Cranberry Walnut Bread Pudding

Vanilla Cheesecake with Fruit Topping

Seasonal Cut Outs

