

# HAPPY HOLIDAYS

JOY



LET IT  
SNOW



## 3 Pillars Catering

**A collection of Holiday Menus from light luncheons to formal receptions, all designed to simplify your holiday catering planning!**

**Available from now until the end of the year.**

**716.645.3496 | [ub-catering@buffalo.edu](mailto:ub-catering@buffalo.edu)**

# MERRY & BRIGHT



**3 Pillars  
Catering**

## **HOLIDAY BRUNCH** (minimum of 20 guests)

**Includes Seasonal Quiche, Coffee Cake Squares, Coffee and Orange Juice**

(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**

**\$16.98**



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## HOLIDAY RECEPTION

**\$17.50**

Served with Cranberry Sparkling Punch & Fruit Infused Water

**\*Staffing & Bar Options Available Upon Request**

### Choose Three Hot Hors D'oeuvres

Rum Glazed Shrimp

Sun-dried Tomato Mozzarella Arancini  
with Balsamic Glaze

Raspberry & Brie Tartlet

Cranakopita Triangle

Goat Cheese & Pistachio Stuffed Dates  
with Honey

Shallot Bouchee

Bourbon Cider Glazed Chicken Meatballs

French Onion Tarts

Panko Crusted Chicken Bites with a  
Spiced Plum Sauce

Pancetta Wrapped Chestnuts with  
Bourbon Glaze

### 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

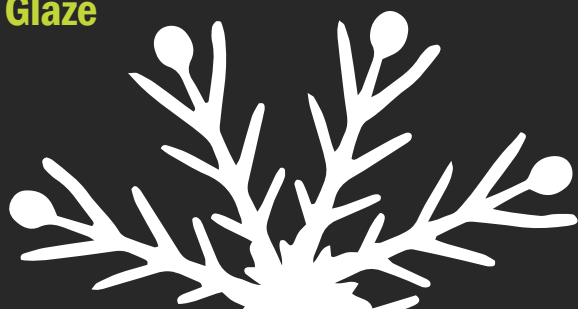
Apple & Pear Relish

Blue Cheese, Sriracha & Cashew  
Cheese Ball served with Crackers

Mini Cheese Ball Bites

Sweet Potato Disc with Gorgonzola,  
Pecans, Honey & Thyme

(minimum of 20 guests)





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# HOLIDAY LUNCHEON BUFFET

**\*Staffing & Bar Options Available Upon Request**

One Entrée

Two Entrées

**\$16.98**

**\$19.00**

Includes Rolls & Butter

Mixed Greens Salad with Ranch & Balsamic

Cranberry Sparkling Punch & Fruit Infused Water

(minimum of 20 guests)

## Entrées

Herb Roasted Turkey

**Brown Sugar Glazed Ham**

Garlic Studded Roast Beef

**Mediterranean Lentil Wellington**

## Desserts

Seasonal Cut Out Cookies

## Choose Three Sides

Winter Vegetable Medley

**Green Bean Casserole**

Mashed Potatoes & Gravy

**Macaroni & Cheese**

Sweet Potato Au Gratin

**Cornbread Dressing**

Traditional Stuffing

*oh What FUN!*



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# GRAND BUFFET

One Entree  
**\$18.00**

Two Entrees  
**\$20.00**

**\*Staffing & Bar Options Available Upon Request**

**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**

**White Cheddar 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 & a 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**





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## DESSERTS

Gingersnap Cookies.....	\$8 per dozen
Peppermint Brownies.....	\$13 per dozen
Holiday Cutout Cookies.....	\$21.95 per dozen
Eggnog Cheesecake.....	\$14 per cake
Gingerbread Whoopie Pies....	\$13 per dozen
Gingerbread Men Cookies.....	\$12 per dozen
Cranberry Swirl Cheesecake...	\$8 per dozen
Salted Caramel Brownies.....	\$13 per dozen
Peppermint Bark.....	\$15 per dozen
Mexican Wedding Cakes.....	\$12 per dozen
Mini Tarts (Pecan, Apple or Pumpkin)..	\$13 per dozen
Wintery Yule Log.....	\$30

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