



# 2020 Commencement Celebration Menu

Three Pillars Catering is pleased to offer our Commencement Celebrations Menu as a supplement to our 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 at no additional cost when your event is booked before April 10<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.

Any events requesting alcohol needs to be reserved at least 30 days before the day of the event for liquor license ordering purposes.

Events scheduled less than 72 hours will be subject to a 20% late booking fee or a \$50 fee, whichever is greater.

No leftover food is to be taken off premises.

**Please let us know your final number of guests no later than  
Friday May 8<sup>th</sup>, 2020.**

716.645.3496    [ThreePillarsCatering.com](http://ThreePillarsCatering.com)    [ub-catering@buffalo.edu](mailto:ub-catering@buffalo.edu)



# Packages

*Packages Priced with a 15 Guest Minimum*

## **Dean's List Breakfast** \$8.65 per Guest

*Your Choice of 3 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*

Donut Holes

Coffee Cake Squares

*Served with Fresh Fruit Platter, Fruit Juice,  
Fruit Infused Water, Hot Tea with Lemon and Honey,  
Regular and Decaffeinated Coffee*

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## **Magna Cum Laude** \$10.25 per Guest

Vegetable Platter

Domestic Cheese & Cracker Platter

Ruffle Chips *with Bison Dip*

Finger Sandwiches

*(Egg Salad, Grilled Veggies & Hummus,  
Chicken Pesto, Tuna & Banana Pepper)*

Assorted Cookies

Seasonal Punch

Fruit Infused Water

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## **Summa Cum Laude** \$12.85 Per Guest

Grilled Vegetable Platter

Domestic Cheese & Cracker Platter

Spinach Artichoke Dip

*Served with Tri-Colored Tortilla Chips*

Assorted Yeast Roll Sandwiches

*(Turkey & Cheddar, Ham & Swiss, Caprese)*

Death by Chocolate Bites

Seasonal Punch

Fruit Infused Water

# Snacks & Dips

Spinach Artichoke Dip (Serves 20) \$43

*Served with Tri-Colored Tortilla Chips*

Ruffle Chips & Bison Chip Dip (Serves 20) \$32

Buffalo Chicken Wing Dip (Serves 20) \$52

*Served with Tri-Colored Tortilla Chips*

Stuffed Banana Pepper Dip (Serves 20) \$43

*Served with Tri-Colored Tortilla Chips*

*(with Sausage \$52)*

Lime Cilantro Hummus (Serves 20) \$43

*Served with Crostini*

# Cold Platters

Grilled Vegetable Platter *with Balsamic Drizzle* (Serves 20) \$74

Antipasti Platter (Serves 20) \$167.75

*Marinated Vegetables, Assorted Meats,  
& Cheese Served with French Bread Slices*

Domestic Cheese & Cracker Platter (Serves 25-30) \$58

Fresh Fruit Platter (Serves 30) \$69

Vegetable Crudité Platter *with Ranch* (Serves 35-40) \$39



# Cold Hors D'oeuvres

*Served in 50 Counts*

**Assorted Finger Sandwiches \$78**

*Egg Salad, Grilled Vegetable & Hummus,  
Chicken Pesto, Tuna & Banana Pepper*

**Assorted Pinwheels \$110**

*Sundried Tomato, Spinach & Basil,  
Beef on Weck, Turkey Bacon Cheddar Ranch*

**Assorted Yeast Roll Sandwiches \$118**

*(Turkey & Cheddar, Ham & Swiss, Caprese)*

# Hot Hors D'oeuvres

*Served in 50 Counts*

*New Signature Item*

**Buffalo Chicken Lollipops \$108**

*Served with Rusty Chain Bleu Cheese*

**Buffalo Style Chicken Wings \$79**

*Served with Celery, Carrots, & Bleu Cheese*

**Vegetable Spring Rolls \$92**

*Served with Sweet & Sour Sauce*

**Mini Meatballs \$75**

*Choose from Swedish, Cranberry Poppyseed, Thai Chili*

**Curry Vegetable Samosa \$78**

*with Mint Chutney*

**Mini Pretzel Wrapped Franks \$75**

*with Honey Mustard*

**Mini Crab Cakes \$148**

*with Spicy Remoulade*

**Cruncholis \$108**

*(Fried Ravioli Filled with Banana Pepper Dip  
& Buffalo Chicken Wing Dip)*

*Served with Marinara Sauce & Bleu Cheese*

# Desserts

*Served by the Dozen*

**Mini Cupcakes \$15**

*Yellow & Chocolate with White Frosting & Blue Sprinkles*

**Vegan Samoa Bites \$10**

**Assorted Cookies \$12**

**Brownie Bites \$10**

**Blondie Bites \$10**

**Mini Cheesecake Cupcakes \$17**

**Assorted Candy Bar Cookies \$18**

**Mini Cannoli \$18**

**Mini Pecan Caramel Tartlets \$15**

**Death By Chocolate Bites \$10**

**Mini UB Cut Out Cookies \$19**

**UB Cut Out Cookies \$23**

# Celebration Cakes

## **Single Layer Cakes**

Full Sheet (Serves 60) \$57

Half Sheet (Serves 30) \$41

## **Double Layer Cakes**

Full Sheet (Serves 120) \$88

Half Sheet (Serves 60) \$57

# Beverages

*Served by the Gallon*

Regular Coffee \$21

Decaffeinated Coffee \$21

Assorted Hot Teas \$21

Orange Juice \$21

Apple Juice \$21

Cranberry Juice \$21

Unsweetened Iced Tea \$20

*Served with Lemon & Sweetener*

Sweetened Iced Tea \$20

Lemonade \$20

Seasonal Punch \$21

Fruit Infused Water \$9.50

Iced Water \$7.35

## Additional Beverage Options

Adult Beverage Pricing by Request

\*Additional \$65 Liquor License Required

2 Liter Soda \$2.65

*(Pepsi, Diet Pepsi, Sierra Mist)*

12oz Cans of Assorted Soda \$2

10oz Bottled Assorted Juices \$1.80

16oz Bottled Water \$2

10oz Bottled Water \$1.50

