

3 Pillars Catering

1 Kenefick Place Buffalo, New York | Threepillarscatering.com | 716.645.3496

FULL SERVICE

catering guide

We are pleased to present to you our catering guide. For your convenience we have put together a selection of frequently requested and popular menu items. Please realize that these menu items are just a sampling of what we offer. **We will be more than happy to custom develop an event menu specifically designed to meet your needs.**

Whether your plans call for a small reception or a gourmet dinner, our Sales staff, Catering Manager and Catering Chef will work with you every step of the way from menu selection to floral arrangements.

The following information should help answer most of your questions. However, if you have any additional questions or desire consultations please do not hesitate to call our office at **716.645.3496** or email us at **ub-catering@buffalo.edu**.

All of us at Three Pillars Catering value your business and look forward to serving you in the near future. Please do not hesitate to get in touch with us regarding any questions that you may have.

We look forward to hearing from you!

Booking

In order to ensure your event is perfect, we encourage you to book your event at least (10) working days prior to the day of your event. This will allow 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 incur a late booking fee of 20% of the food & beverage bill or \$25, whichever is greater. A final guest count and signed contract is required at least 72 hours prior to the event. If the final count is not received, the number indicated on the original order will be considered the guarantee. If a signed contract is not returned 72 hours prior to the delivery date, your order will not be fulfilled. Within 72 hours of your event you may only increase your final count, not decrease. In the event your order requires changes or additions, these must be submitted to the sales office by 2pm the day before the event. There will not be any new orders accepted with less than 24 hours' notice.

Service

If service staff is required for your event, you will be charged \$25 an hour with a four-hour minimum per attendant. Our Sales office will work with you on recommending how many service staff your event would require. As a standard, we provide tablecloths for food and beverage tables only.

Room Reservations

We work regularly with event spaces on campus and in the community. We are equipped to handle events of any size. Three Pillars Catering is not responsible for room or table set-up. Please verify your table and chair needs with your facility coordinator. This will ensure adequate space for the catering package selected. It is the responsibility of the host/hostess to have a rain plan for all outdoor events. When planning an event at the Center for Tomorrow or the Jacob Executive Development Center at the Butler Mansion contact our sales office about your set up needs.

Payment

If a client is paying by check, 100% of the payment must be collected no less than seven business days prior to the event. This gives us the opportunity to verify availability of funds. If a client is paying by credit card, the credit card will be swiped no less than two business days prior to the event. For example, if the catering event is on the weekend, the card will be swiped by 12pm on Thursday.

Late Arrivals or Cancellations

In the event your group will be arriving later than scheduled, please notify the catering office as soon as possible. An additional fee may be added to cover staffing needs. All cancellations of food service should be made no less than 72 hours prior to your event. Cancellations made less than 72 hours prior to the event will be charged for any incurred cost. Cancellations made within 24 hours will be charged in full.

Liability

Please note, due to New York health code regulations concerning proper storage temperatures of food, food and beverages may not be removed from the premises following a catering event.

BREAKFAST fare

Our breakfast fare menus are all presented buffet style with Eco-Friendly disposables. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. Breakfast fare menus include regular and decaffeinated coffee as well as an assortment of select teas served with hot water. For formal breakfast meetings, we suggest the addition of china and attendants.

**Pricing is based on a minimum of 15 guests.*

Ellicott **\$9.45 per guest**

Includes: Fresh Fruit Tray

Choose 3:

- Muffins
- Danish
- Bagels with jam, butter & cream cheese
- Assorted Scones with jam, butter & lemon curd
- Breakfast Breads with butter
- Cinnamon Roll Twists
- Coffee Cake Squares
- Croissants

3 Pillars Breakfast Buffet

\$10.50 per guest

Includes: Fresh Fruit Tray and Assorted Pastry Basket

Choose 1:

- Egg Strata
- Quiche
- Scrambled Eggs
- Omelette Station (add \$3 per person)

Choose 2:

- Breakfast Potatoes
- Bacon or Sausage
- Layered Yogurt & Berries Trifle

3 Pillars Brunch **\$15.75 per guest**

Includes: Fresh Fruit Tray, Breakfast Potatoes & Assorted Pastry Basket

Choose 1:

- Egg Strata
- Scrambled Eggs
- Quiche
- Omelette Station (add \$3 per person)

Choose 1:

- Bacon (or Turkey Bacon add \$1 per person)
- Sausage (or Chicken Sausage add \$1 per person)
- Ham
- Smoked Salmon Tray (add \$1 per person)

Choose 1:

- Biscuits & Gravy
- Waffles
- French Toast

Choose 1:

- Caesar Salad
- Mixed Green Salad with Strawberries, Glazed Nuts, Goat Cheese & Orange Segments with Champagne Vinaigrette

à la cart BREAKFAST menu

Assorted Donut Holes	\$9.99 per dozen
Assorted Bagels <i>with assorted jams, whipped butter & whipped cream cheese</i>	\$21.00 per dozen
Breakfast Sandwiches (<i>choice of wrap or roll</i>)	\$48.25 per dozen
Hard Boiled Eggs	75¢ each
Breakfast Pizza	\$26.25 each
Breakfast Pizza with Bacon	\$29.35 each
Assorted Breakfast Breads <i>banana, carrot, pumpkin & vegan apple sauce</i>	\$18.85 per dozen
Assorted Muffins	\$18.85 per dozen
Assorted Mini Muffins	\$8.50 per dozen
Assorted Danish	\$17.85 per dozen
Scones <i>served with jam & whipped butter</i>	\$21.00 per dozen
Croissants <i>with whipped butter & assorted jams</i>	\$21.00 per dozen
Coffee Cake Squares	\$21.00 per dozen
Steel Cut Oatmeal <i>with brown sugar, toasted walnuts, & raisins</i>	\$5.25 per guest (minimum of 10 guests)
Whole Apples, Navel Oranges & Bananas	99¢ per piece
Low Fat Yogurt (<i>individual</i>)	\$2.10 each
Greek Yogurt (<i>individual</i>)	\$2.35 each
Yogurt Parfait (<i>individual</i>)	\$3.60 each
Build Your Own Yogurt Parfait Bar <i>Vanilla Yogurt, Granola & Fruit</i>	\$4.25 per guest
Assorted Granola Bars	\$1.35 each

BEVERAGES

à la carte

Gallon: 16-18 Cups | Carafe: 6-8 Cups | Joe to Go: 12 Cups

Regular Coffee	\$21.00 per gallon	\$10.50 per carafe	\$15.00 per Joe to Go
Decaffeinated Coffee	\$21.00 per gallon	\$10.50 per carafe	\$15.00 per Joe to Go
Hot Tea	\$21.00 per gallon	\$10.50 per carafe	\$15.00 per Joe to Go
Hot Chocolate	\$24.80 per gallon	\$1.35 per package	
Hot Apple Cider	\$24.80 per gallon		
Fresh Fruit Juices	\$21.00 per gallon		
Iced Tea	\$20.00 per gallon		
Lemonade	\$20.00 per gallon		
Seasonal Punch	\$21.00 per gallon		
Iced Water	\$7.35 per gallon		
Fruit Infused Water	\$9.50 per gallon		
Small Bottled Water 10 oz	\$1.50 each		
Bottled Water 16.9 oz	\$2.00 each		
Canned Sodas	\$2.00 each		
Bottled Juice	\$1.80 each		
2 Liter Soda (Pepsi, Diet Pepsi, Sierra Mist)	\$2.65 each		

BREAKS & receptions

Energy Infused Break

\$5.25 per guest

- Grape Bundles & Strawberries
- Granola Bars
- Assorted Yogurts
- Bottled Water & Bottled Juices

Bakery Platter Break

\$4.75 per guest

- Assorted Cookies, Dessert Bars & Brownie Bites
- Assorted Sodas & Bottled Water

South of the Border Break

\$7.35 per guest

- 7 Layer Dip with Tortilla Chips
- Cheese Queso Dip with Tortilla Chips
- Cinnamon Crisps
- Lemonade
- Fruit Infused Water

Ice Cream Sundae Bar

\$7.35 per guest

Choice of Vanilla or Chocolate Ice Cream
(over 100 guests receive both)

Choose 2 Sauces: **Toppings:**

- | | |
|----------------|-----------------------|
| • Chocolate | • Sprinkles |
| • Strawberry | • Cookie Crumbs |
| • Butterscotch | • Crushed Peanuts |
| • Caramel | • M&M's |
| | • Maraschino Cherries |

Snack Attack *\$12.00 per guest*

Potato Chips with Bison Dip

Choose 2:

- Fresh Fruit, Cheese & Cracker Assortment
- Crudités with Green Goddess Dip & Grilled Vegetables
- Tapenade, Tomato Bruchetta, Red Pepper Hummus & Tzatziki served with Pita Chips, Crackle Bread & Crostini
- Seven Layer Dip with Tortilla Chips

Choose 1:

- Assorted Pinwheels
- Assorted Mini Yeast Roll Sandwiches
- Rye Bread Bowl & Dill Dip
- Cheese Queso Dip with Tortilla Chips

Choose 1:

- Chicken Wings with Carrots, Celery & Bleu Cheese
- Mini Beef on Weck with Appropriate Condiments

Choose 1:

- Bakery Donut Holes
- Assorted Cookies
- Brownie Bites

Choose 2:

- Fruit Infused Water
- Iced Tea
- Lemonade
- Regular, Decaf Coffee & Hot Tea

DESSERTS & snacks

Desserts

Dessert Bar Platter <i>serves 16-18</i>		\$22.00
<i>lemonade bars, raspberry coconut bars & strawberry lemonade bars</i>		
Deluxe Dessert Platter <i>serves 12-14</i>		\$33.60
<i>death by magic bars, blondies, brownies & chippy chewy</i>		
Assorted Cannoli Platter small <i>serves 12-14</i> large <i>serves 24-28</i>	Small	\$33.60
	Large	\$42.00
Brownie Platter small <i>serves 10-12</i> large <i>serves 24-28</i>	Small	\$23.00
	Large	\$31.50
Cookie Platter small <i>serves 15</i> large <i>serves 24 (2 cookies per guest)</i>	Small	\$26.25
	Large	\$52.50
UB Cut Outs	Dozen	\$23.00
Mini UB Cut Outs	Dozen	\$19.00

Celebration Cakes

Single Layer Cakes half sheet <i>serves 30</i> full sheet <i>serves 60</i>	Half	\$41.00
	Full	\$57.00
Double Layer Cakes half sheet <i>serves 60</i> full sheet <i>serves 120</i>	Half	\$57.00
	Full	\$88.00

Snacks

Seasonal Vegetables small <i>serves 10-12</i> large <i>serves 35-40</i>	Small	\$16.00
<i>choice of veggie dip or hummus</i>		
	Large	\$38.85
Fresh Fruit small <i>serves 15</i> large <i>serves 30</i>	Small	\$36.75
<i>fresh cut fruit in a colorful display</i>		
	Large	\$68.25
Nibbler Tray small <i>serves 13-17</i> large <i>serves 18-22</i>	Small	\$47.25
<i>cubed cheeses with veggies and dip</i>		
	Large	\$57.75
Fruit & Cheese Tray small <i>serves 13-17</i> large <i>serves 18-22</i>	Small	\$48.00
	Large	\$56.00
Domestic Cheese & Crackers small <i>serves 15-20</i> large <i>serves 20-30</i>	Small	\$42.00
	Large	\$57.75
Chilled Grilled Vegetable Platter <i>serves 20-24</i>	Small	\$57.75
	Large	\$73.50

PREMIUM

signature sandwiches

Our Lunch Time Boxed Sandwich pricing is based on a minimum of 5 selections per sandwich type. Sandwiches can be presented as a boxed meal, plattered buffet, or preset china cold plate. Preset china lunches require the addition of china and attendant charges. Pricing includes potato chips, chef's choice of seasonal side salad, and a fresh baker's dessert selection.

***Boxed lunch does not include beverage**

Rosemary Chicken Salad ^{§11.55}

Chunks of roasted chicken breast are combined with red seedless grapes and toasted walnuts in a rosemary mayonnaise served with leaf lettuce and tomatoes.

Chicken Caprese ^{§11.55}

Grilled chicken breast, sliced and served with fresh mozzarella, tomatoes, leaf lettuce and garlic pesto mayo.

Turkey Cobb ^{§11.55}

Smoked turkey with crisp bacon, fresh avocado, leaf lettuce, tomatoes and bleu cheese spread.

Tuna Salad ^{§11.55}

Fresh tuna salad with cucumber slices, lettuce, tomatoes and wasabi mayonnaise.

Brazilian Flank Steak ^{§12.10}

Grilled flank steak with smoked gouda, mesclun, roasted sweet red peppers, caramelized onions and chimichurri.

Peppered Roast Beef ^{§11.55}

Peppered roasted beef with parmesan mayonnaise, caramelized onions, leaf lettuce and tomatoes.

Honey Ham & Brie ^{§11.55}

Honey ham and brie with honey mustard, leaf lettuce and tomatoes.

Classic Italian ^{§12.10}

Ham, Genoa salami, and pepperoni served with provolone cheese, Italian herbs & spices, leaf lettuce and tomatoes.

Grilled Vegetable & Hummus ^{§11.55}

Grilled zucchini, yellow squash, mushrooms, and onions served with hummus, leaf lettuce and tomatoes.

Portobello Rustico ^{§11.55}

Balsamic grilled portobello mushroom with fresh spinach, fresh mozzarella, basil chiffonade and tomatoes.

PREMIUM

signature wraps

Our Premium Signature Wrap pricing is based on a minimum of 5 selections per wrap type. Wraps can be presented as a boxed meal, plattered buffet or preset china cold plate. Preset china lunches require the addition of china and attendant charges. Pricing includes potato chips, chef's choice of seasonal side salad, and a fresh baker's dessert selection.

***Boxed lunch does not include beverage**

Chicken Caesar Wrap ^{\$10.50}

A flour tortilla stuffed with grilled chicken, romaine lettuce, parmesan cheese, and a side of caesar dressing.

Turkey, Bacon, Cheddar & Ranch Wrap ^{\$10.50}

Turkey, bacon and cheddar cheese all wrapped in a flour tortilla with a side of ranch dressing.

Tuna Wrap ^{\$10.50}

With cucumber slices, lettuce and tomatoes in a flour tortilla.

Chicken Cobb Wrap ^{\$10.50}

Diced chicken, bacon crumbles, tomatoes, bleu cheese, cheddar cheese and a guacamole spread.

Southwestern Grilled Steak Wrap ^{\$11.55}

Grilled flank steak with lettuce, tomatoes, cheddar cheese, and corn & black bean salsa served with Mexican ranch in a flour tortilla.

Bacon, Lettuce & Tomato Wrap ^{\$10.50}

Crisp apple wood smoked bacon with lettuce, tomatoes, and shredded cheddar cheese and served with herbed mayonnaise.

Hummus Wrap ^{\$10.50}

A flour tortilla stuffed with red pepper hummus, tabouli salad and lettuce.

Black Eyed Pea Salad Wrap ^{\$10.50}

A spinach tortilla stuffed with black-eyed peas, corn, diced tomatoes, green chilies, red peppers, onions and fresh spinach.

Portobello Mushroom

& Red Pepper Wrap ^{\$10.50}

Grilled portobello mushroom, julienne red pepper, lettuce and a side of balsamic dressing.

PREMIUM

signature salads

Our Lunch Time Salad selections are based on a minimum of 5 selections per salad type. Salads can be presented as a buffet, boxed meal or preset china cold plate. Preset china lunches require the addition of china charges and attendants. Pricing includes a dinner roll with butter and dessert of the day.

***Boxed lunch does not include beverage**

Caesar Salad ^{\$10.50}

Fresh cut romaine lettuce topped with shredded parmesan cheese, house made croutons with caesar dressing.

Apple and Pear Salad ^{\$12.90}

Mixed greens with sliced apples & pears, dried cranberries, toasted walnuts, red onions, goat cheese with vanilla bean vinaigrette.

Strawberry Field Salad ^{\$12.60}

Glazed pecans, strawberries, gorgonzola crumbles arranged on a bed of baby greens served with champagne vinaigrette.

Club Salad ^{\$12.60}

Romaine and leaf lettuce is topped with tomatoes, apple-wood smoked bacon, chopped eggs, diced cucumbers, sharp cheddar cheese and green goddess dressing.

Asian Salad ^{\$12.60}

Baby spinach is topped with shredded carrots, cabbage, zucchini, orange slices, crispy wonton strips and toasted almonds. Served with sesame citrus vinaigrette.

Steakhouse Style Salad ^{\$11.85}

Crisp romaine lettuce topped with tomatoes, bleu cheese, crumbled bacon, red onions, house made croutons and red wine vinaigrette.

Mediterranean Roasted Vegetable

Quinoa Salad ^{\$12.10}

*Roasted seasonal vegetables, quinoa, black olives, cucumber and diced tomatoes tossed with a Pesto vinaigrette served on top mixed greens. *Made without gluten or dairy.*

Bruchetta Pasta Salad ^{\$12.10}

Fresh tomatoes, basil, mozzarella, and cavatappi pasta seasoned and tossed with olive oil and white balsamic.

Protein can be added to all salads for an additional charge

Grilled Chicken Breast Strips ^{\$2}, Blackened Shrimp ^{\$3}

Grilled Portobello Strips ^{\$2}, Grilled Steak ^{\$3}

create your own **LUNCH BUFFET**

Buffets require a 20 person minimum. Buffets with more than 30 guests will require a server. Two hours of service are provided for your buffet. China and service upgrade with house linen, house china, glassware, and flatware for \$7.50 per guest.

3 Pillars Lunch Buffet 1 Entrée Choice \$17.35 per person

Deluxe Lunch Buffet 2 Entrée Choices \$21.00 per person

*Served with Chef's choice of vegetable, dinner rolls & butter,
Bakery's choice of assorted desserts, iced tea & fruit infused water*

Choose 1:

- House Garden Salad
- Classic Caesar Salad

Choose 1:

- Whipped Potatoes
- Baby Red Potatoes
- Vegetable Primavera Pasta
- Basmati Rice

Choose 1 Entrée for 3 Pillars Lunch Buffet:

Choose 2 Entrées for the Deluxe Lunch Buffet:

- Herb Marinated Grilled Chicken Breast
- Chicken Breast with Chevre (Goat's Cheese) & Roasted Red Peppers
- Chicken Marsala
- Grilled Marinated Flat Iron Steak
- Mustard Crusted Pork Loin
- Salmon Filet
- Pan Seared Tilapia with Arugula Pesto

§3.50 per person for any additional item ordered

bountiful BUFFETS

The following buffets have been created with distinctive themes for your event planning convenience. *We suggest the addition of china and attendants for more formal occasions.*
Minimum guest count of 20 guests.

Southern Traditions Buffet \$17.30 per guest

Crisp mixed green salad with ranch & Italian dressings, traditional cole slaw, traditional fried chicken, country mashed potatoes with gravy, southern green beans, and corn bread with butter, apple pie, and iced tea & water

Backyard BBQ Buffet \$17.85 per guest

Choose 1: Potato salad or our house pasta salad

Choose 2: Hamburgers, chicken burgers, veggie burgers, turkey burgers, or hot dogs served with buns

Served with condiments, relish tray of lettuce, tomatoes, onions, pickles, sliced cheese, house made potato chips, assorted cookies, fudge brownies, lemonade & water

Butcher Block Deli Buffet \$12.00 per guest

Choose 1: Pasta salad or potato salad

Served with assorted breads and rolls, sliced roast beef, ham, turkey, American, Swiss, and Provolone cheeses, grilled Portobello strips, relish tray with lettuce, tomatoes, onions, pickles, condiments, potato chips, selection of cookies or brownies, and assorted sodas or bottled water

Salad Station \$14.20 per guest

Choose 2: Cobb, Caesar, Strawberry Fields, Asian, or Steakhouse

Choose 2: Blackened salmon, lemon garlic shrimp, marinated chicken breast, grilled marinated flat-iron steak, or grilled marinated tofu

Served with fresh fruit, bruschetta pasta salad, assorted dinner rolls with butter, dessert bars, lemonade, and fruit infused water

Southwestern Fiesta \$18.35 per guest

Spiced chicken, seasoned beef, Spanish rice, spicy black beans and flour tortilla with toppings of shredded lettuce, diced tomatoes, diced onions, sour cream, shredded cheddar cheese, tortilla chips & cinnamon tortilla chips with salsa, and lemonade & water

Garden's Bounty Buffet \$17.85 per guest

Baby spinach with sliced pear, sun-dried cherries & cranberries, toasted pecans, grilled seasonal vegetable platter, herb and lemon marinated grilled chicken breast, mashed potato & goat cheese gratin, assortment of breads including toasted flat bread, triple berry crisp tart with whipped cream, and iced tea & water

plated culinary **CLASSICS**

Prices are based on a 15 guest minimum. A minimum of 5 selections per entrée type. Attendants and china service with house linen for seating tables, house china, glassware, and flatware are included in pricing.

ENTRÉES

Choose up to 3:

Petit Filet of Beef \$44.00

Beef Tenderloin Filet with Sautéed Mushroom Demi Glace served with Herb Potato Gratin.

Marinated Flank Steak \$41.00

Grilled Flank Steak Topped with House-made Bourbon Sauce.

Pork Loin \$39.00

Sliced Pork Loin Topped with Grilled Peaches and a Savory Dijon Sauce served with Scalloped Potatoes.

Chicken Piccata \$34.65

Boneless Chicken Breast Lightly Sautéed and topped with a Light Lemon Caper Sauce served with Basil Risotto.

Stuffed Portobello Mushroom \$34.65

Roasted Portobello Mushroom Stuffed with Chevre, Orzo and Fresh Basil.

Southwestern Black Bean Cake \$36.75

Black Beans, Peppers, Southwest Spices served with Tomatillo Salsa.

Chicken Breast Bruschetta \$34.65

Pan Seared Chicken Breast Topped with Roma Tomatoes, Basil and Garlic served atop Warm Bread Salad.

Mediterranean Catch Of The Day \$34.65

Fresh Catch Of The Day, Pan Seared and topped with Fresh Tomatoes, Capers and Kalamata Olive Relish served on Herb Orzo.

Provençal Chicken \$34.65

Pan Seared Chicken Breast with Fresh Tomatoes, Onions and Rosemary Topped with Cognac Cream Sauce served with Olive Couscous.

Includes: Choice of Soup or Salad, Rolls with butter, Chefs Choice of starch & Vegetable, Seasonal Dessert, Iced Tea, Coffee (regular & decaf) & Hot Tea

create your own

DINNER BUFFET

Buffets require a 20 person minimum. Buffets with more than 30 guests will require a server. Two hours of service are provided for your buffet. China and service upgrade with house linen, house china, glassware, and flatware for \$7.50 per guest.

Premium Dinner Buffet 1 Entrée Choice \$23.60 per person

Executive Deluxe Dinner Buffet 2 Entrée Choices \$27.80 per person

*Served with Chef's choice of vegetable, dinner rolls & butter,
Bakery's choice of assorted desserts, iced tea & fruit infused water*

Choose 1:

- House Garden Salad
- Classic Caesar Salad

Choose 1:

- Whipped Potatoes
- Goat Cheese Mashed Potatoes
- Baby Red Potatoes
- Vegetable Primavera Pasta
- Basmati Rice

Choose 1 Entrée for Premium Dinner Buffet:

Choose 2 Entrées for the Deluxe Dinner Buffet:

- Boursin Stuffed Roasted Chicken
- Merlot Braised Short Ribs
- Grilled Marinated Sliced Flank Steak
- Cider Braised Pork Chop with Apple Compote
- Salmon Filet
- Eggplant Moussaka
- Spinach & Domestic Brie Wrapped in Puff Pastry with Sweet Onion Marmalade

\$4 per person for any additional item ordered

reception

HORS D'OEUVRES

Our hors d'oeuvres can be set up as a stationary buffet, or our catering coordinator can assist you with selections that are appropriate for a butlered reception. We recommend offering your guests 5-8 pieces of food per guest for a light reception, and 12-18 pieces of food per guest for a heavy reception. **Items are sold by the dozen. (Three dozen minimum of each type)**

Hot Hors D'oeuvres

Smoked Chicken Cheddar Quesadilla.....	\$28.35
Chicken Wings	\$18.95
<i>with carrots, celery sticks and bleu cheese</i>	
Honey Drizzled Chicken Drumettes.....	\$19.95
Thai Chicken Satay	\$31.50
Pecan Chicken Tenders	\$31.50
Sausage Stuffed Mushroom Caps	\$31.50
Swedish Meatballs	\$31.50
Italian Meatballs	\$31.50
Mini Beef Wellington	\$35.90
Beef Franks in a Blanket	\$17.85
Crab Cakes	\$35.60
<i>with spicy remoulade</i>	
Vegetarian Spring Rolls	\$22.00
Jumbo Bacon Wrapped Scallops	\$35.60
Curry Vegetable Samosas	\$25.00
Spanakopita	\$25.00
Assorted Mini Quiche	\$25.00

Cold Hors D'oeuvres

Mini Yeast Roll Sandwiches	\$28.35
Mini Pinwheels Sandwiches	\$26.25
Shrimp Cocktail	<i>price varies</i>
Crab Meat Salad in a Crisp Cup	\$31.50
Fruit Kabobs <i>with berry yogurt dip</i>	\$26.25
Caprese Skewers <i>with balsamic</i>	\$28.35

Hot Dips *minimum of 15 guests*

Spinach Artichoke Dip	\$2.15 per person
<i>with tortilla chips</i>	
Buffalo Chicken Wing Dip	\$2.60 per person
<i>with toast points</i>	
Banana Pepper Dip	\$2.15 per person

Cold Dips *minimum of 15 guests*

Seven Layer Dip <i>with tortilla chips</i>	\$2.15 per person
Bison Dip <i>with ruffles potato chips</i>	\$1.60 per person
Hummus <i>with pita chips</i>	\$2.15 per person
White Bean or Tomato & Basil Bruschetta ...	\$2.15 per person

reception

HORS D'OEUVRES

continued

Cold Displays

Fresh Vegetables with ranch dip	small (serves 10-12) \$15.75 large (serves 35-40) \$38.85
Grilled Vegetables with balsamic drizzle	(serves 20-24) \$73.70
Seasonal Fruit Display	small (serves 15) \$37.00 large (serves 30) \$68.00
Domestic Cheese with crackers	small (serves 15-20) \$42.00 large (serves 20-30) \$58.00
Imported Cheese with crackers	small (serves 15-20) \$88.00 large (serves 20-30) \$132.00
Pretzel Framed Antipasto with flatbreads & crostini...	(serves 20-24) \$167.75
Smoked Salmon Display with sea salt bagel chips	(serves 20-24) \$215.75

Carving Station

All meat selections are only sold by the whole piece and are accompanied by dollar rolls and condiments.

A uniformed chef is recommended for more formal occasions at an additional charge.

*Carving fee \$53

Herb Roasted Breast of Turkey	\$7.62 per person
Roast Beef Tenderloin	\$13.65 per person
Dijon & Honey Glazed Ham	\$8.40 per person
Roast Top Round of Beef	\$8.95 per person

OPEN BAR

packages

House Open Bar Package

House brand vodka, gin, rum, whiskey, scotch, bourbon, house beer, and house wines, various mixers, non-alcoholic beverages.

1 hour	\$12.00 per person
2 hours	\$15.00 per person
3 hours	\$18.00 per person
4 hours	\$21.00 per person

* Upgrade to a Premium Bar for \$3 per person

Beer, Wine & Soda Package

House red and whites wines, house beer selection and non-alcoholic beverages

1 hour	\$9.00 per person
2 hours	\$12.00 per person
3 hours	\$15.00 per person
4 hours	\$18.00 per person

Additional Offerings

Champagne Toast	\$2 per person
Soft Drink Bar	\$4 per person

cash **BAR**

Cash Bar

³300 minimum

Client must reach ³300 in sales or is responsible to pay the difference

Premium Mixed Drinks	<i>³7 per person</i>
House Mixed Drinks	<i>³6 per person</i>
House Wines by the Glass	<i>³5 per person</i>
Bottled Beer (<i>Labatt Blue & Blue Light</i>)	<i>³5 per person</i>
Bottled Beer (<i>Sam Adams & Flying Bison</i>)	<i>³6 per person</i>
Assorted Soft Drinks	<i>³2 per person</i>

Bartenders are scheduled based on the following standards:

- One bartender per 100 guests on a hosted bar.
- One bartender per 150 guests on a cash or consumption bar.
- If your group is in need of additional bartenders the charge will be ³100 per bartender for the event.
- Alcohol service must not exceed five hours in length.
- No guests under 21 will be served, all other guests must have proper identification.

We reserve the right to refuse service to any person for any reason and is at the discretion of the manager on duty.

- Food must be provided at all events where alcohol is being served (snacks do not count as food service).
- Non-alcoholic beverages must be available for all guests at all times during the event.
- Alcohol consumption is limited to the immediate premise of where it is being served.
- There is a ³65 liquor license fee required for all bars at all events that are not occurring at the center for tomorrow, in order to secure this license New York state requires a 20 business day notice and full menu.