

2019 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 for no additional cost when your event is booked before April 12th. 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 10th, 2019. Three Pillars Catering welcomes the opportunity to assist you with your event planning needs.

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PACKAGES

PACKAGES PRICED WITH A 15 GUEST MINIMUM

DEAN'S LIST BREAKFAST \$8.25 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
Granola Bites

served with grape bundles and strawberries, fruit juice, regular and decaffeinated coffee, hot tea with lemon and honey, fruit infused water

MAGNA CUM LAUDE \$9.75 PER GUEST

Vegetable and Cheese Platter
Ruffle Chips with Bison Dip
Assorted Yeast Roll Sandwiches
(Turkey & Cheddar, Ham & Swiss, Caprese)
Assorted Mini Cookies
Citrus Punch
Fruit Infused Water

SUMMA CUM LAUDE \$11.85 PER GUEST

Grilled Vegetable and Cheese Platter Charred Tomato and Spinach Dip with Tri-Colored Tortilla Chips

Assorted Finger Sandwiches (Chicken Pesto, Italian Meat & Provolone, and Grilled Vegetable & Hummus)

Grape Bundles and Strawberries Assorted Mini Gourmet Desserts Citrus Punch Fruit Infused Water

SNACKS & DIPS

Spinach and Artichoke Dip (Serves 20) Served with Tri-Colored Tortilla Chips \$46

Potato Chips And Bison Chip Dip (Serves 10) \$16

Buffalo Chicken Wing Dip (Serves 20) Served with Tri Colored Tortilla Chips \$56

Stuffed Banana Pepper Dip (Serves 20) Served with Tri Colored Tortilla Chips \$46 (with Sausage \$56)

Bruschetta Hummus (Serves 35) Served with Crostini \$67

Rye Bread Bowl with Dill Dip (Serves 20) \$26

Trio of Dips (Serves 20)
Salsa, Guacamole and Queso
Served with Tri-Colored Tortilla Chips \$65

COLD PLATTERS

Grilled Vegetable Platter (Serves 20) with Balsamic Drizzle \$52

Pretzel Framed Antipasti Platter (Serves 20) with Marinated Vegetables, Assorted Meats, and Cheese Served with French Bread Slices \$133

Domestic Cheese Tray (Serves 25) \$64

Fresh Fruit Tray (Serves 25) \$66

Vegetable Crudité (Serves 25) with Ranch \$52

COLD HORS D'OEUVRES

SERVED IN 50 COUNTS

Assorted Tea Sandwiches Egg Salad, Chicken Salad, Cucumber/Hummus and Tuna \$75

Shrimp Cocktail ^{\$149}
With Lemons & Cocktail Sauce (Gluten Free)

Assorted Pinwheels \$74
(Sundried Tomato, Spinach & Basil,
Beef On Weck and
Turkey, Bacon Cheddar Ranch)

Assorted Yeast Roll Sandwiches \$95 (Turkey & Cheddar, Ham & Swiss, Caprese)

HOT HORS D'OEUVRES

SERVED IN 50 COUNTS

Buffalo Style Chicken Wings ^{\$}79 Served with Celery, Carrots and Bleu Cheese

> Mini Beef On Weck ^{\$}160 with Horseradish and Ketchup

Vegetable Spring Rolls \$66 with Sweet & Sour Sauce

Mini Meatballs ^{\$}45 Choose From Swedish, Bbq, Sweet & Spicy

> Curry Vegetable Samosa \$55 with Mint Chutney

Mini Pretzel Wrapped Franks ^{\$}35 with Honey Mustard

> Mini Crab Cakes \$135 with Spicy Remoulade

Cruncholis ^{\$}50

Fried Ravioli Filled with Banana Pepper Dip

and Buffalo Chicken Wing Dip.

Served with Marinara Sauce and Blue Cheese.

DESSERTS

SERVED BY THE DOZEN

Mini Cupcakes \$13.95 Yellow and Chocolate with White Frosting and Blue Sprinkles

Assorted Small Cookies \$7.65

Brownie Bites \$7.98

Blondie Bites \$8.50

Cheesecake Cupcakes \$15.90

Assorted Candy Bar Cookies \$17.95

Mini Cannoli \$26

Lemon Cheesecake \$16 with Strawberry Swirl

Mini Pecan Caramel Tartlets \$14

Death By Chocolate Bites \$8

Mini UB Cut Out Cookies \$18.50

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

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 \$19.50 Served with Lemon and Sweetener

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 ^{\$}2.50 (Pepsi, Diet Pepsi, Sierra Mist)

120z Cans Of Assorted Soda \$1.75

100z Bottled Assorted Juices \$1.75

160z Bottled Water \$1.75

100z Bottled Water \$1.35

