



Catering *menu*

Catering *guide*

To Our Valued Clients,

We are currently accepting orders. Order capacity may be limited and our staff will notify you shortly after your inquiry if an order cannot be fulfilled. Our plans going forward will include guidance of the Erie County Health Department and University leadership.

Know that we have always operated and will continue to operate under the best health practices and follow the recommendations from ServSafe™, the Centers for Disease Control and the National Restaurant Association.

We thank you for your support during this time and cannot wait to see you and serve you. Stay healthy and stay safe.

COVID-19

Food & Beverage Policies

These policies may change based on the University's leadership.

Delivery and pick up options are available.

Bars are still offered however per NYS guidelines, substantial food must be ordered with any bar service.

Booking

We encourage you to book your event at least 15 working days prior to the day of your event.

Event details and menus must be submitted 7 days prior to the event. Adjustments to details and guest count can be made up until 72 hours prior to your event.

Events requested less than 24 hours will only be scheduled based on availability of product, staff and will incur a late booking fee of 20% of the food and beverage bill or \$25, whichever is greater.

A final guest count and signed contract is required at least 72 hours prior to the event. At this time an increase to your final count will be based on availability. You may not decrease your guest count after this time. If the final count is not received, the number indicated on the original order will be considered the guarantee. If the signed contract is not returned prior to the delivery date, your order will not be fulfilled.

Service

All drop off orders will be on high quality disposable platters and/or beverage containers. Eco-friendly paper products are included.

If service staff is required for your event, you will be charged \$25 an hour with a four-hour minimum per attendant.

A 10% gratuity will be included in the invoice of all staffed events.

All drop off orders are required to meet a \$150 minimum or will be charged a \$25 delivery charge.

Catering

continued



Room Reservations

Center for Tomorrow capacities and regulations are subject to University leadership.

Three Pillars Catering is not responsible for room or table set-up in venues that are not our own. Please verify your table and chair needs with your facility coordinator.

Payment

If you are paying by check, 100% of the payment must be received no less than 72 hours prior to your event.

If you are paying by credit card, the card will be swiped no less than 2 business days prior to your event.

If your event has food or beverage on consumption or you have requested food or beverage to be refilled during the duration, a card may be kept on file and swiped after the event has concluded.

Lat Arrivals

& Cancellations

All catering orders of food service should be made no less than 72 hours prior to your event.

If a cancellation should occur, the client will be charged for any incurred costs.

Cancellations made within 24 hours will be charged in full.

Liability

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

All of us at Three Pillars Catering value your business and look forward to serving you in the 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.

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Breakfast *boxes* Pillars

Breakfast + Boxes

Can be served hot or cold. Select maximum of Breakfast Box options to offer our

Energy Infused Box

\$5.25 / per guest

Grape Bundles & Strawberries
Granola Bar
Low Fat Assorted Yogurt
Bottled Water
Bottled Juice

Breakfast Sandwich

Wake up Box *\$8.99 / per guest*

Egg & Cheese on a Kaiser Roll
with choice of Bacon or Sausage

Seasonal Whole Fruit
Low Fat Assorted Yogurt
Small Bottled Water
Bottled Juice

Hard Boiled Egg

Protein Box *\$7.99 / per guest*

2 Hard Boiled Eggs
Low Fat Assorted Yogurt
Small Bottled Water
Bottled Juice

Morning Wake up

Bagel Box *\$6.99 / per guest*

Served with Cream Cheese, Seasonal Whole Fruit, Small Bottled Water and Bottled Juice.

Choice of Bagel:

Plain
Ancient Grain
Everything

Morning Wake up

Muffin Box *\$6.99 / per guest*

Served with Butter, Seasonal Whole Fruit, Small Bottled Water and Bottled Juice.

Choice of Gourmet Muffin:

Blueberry
Vegan Carrot Spice
Chocolate Chip
Double Chocolate Chip
Banana Nut

à la carte
Breakfast

Hard Boiled Egg75¢ / each
Steel Cut Oatmeal	\$5.25 / guest <i>with Brown Sugar, Toasted Walnuts & Raisins (minimum of 10 guests)</i>
Apples, Oranges, Bananas99¢ / each
Low Fat Yogurt	\$2.10 / each
Greek Yogurt	\$2.35 / each
Yogurt Parfait	\$3.60 / each
Assorted Granola Bar	\$1.35 / each

Beverages

à la carte

* On the Go beverages are served in 96oz insulated cardboard containers serving 10-12 guests

\$25 pick up fee may apply for carafe or gallon equipment.

	*On the Go	Carafe	Gallon
Regular Coffee	\$15 / each	\$10.50 / each	\$21 / gallon
Decaffeinated Coffee	\$15 / each	\$10.50 / each	\$21 / gallon
Hot Tea	\$15 / each	\$10.50 / each	\$21 / gallon
Hot Chocolate	\$18 / each	\$1.35 / each	\$24.80 / gallon
Hot Apple Cider			\$24.80 / gallon
Fresh Fruit Juices			\$21 / gallon
Iced Tea			\$20 / gallon
Lemonade			\$20 / gallon
Seasonal Punch			\$21 / gallon
Iced Water			\$7.35 / gallon
Fruit Infused Water			\$9.50 / gallon

Additional Beverages

Small Bottled Water	\$1.50 / each
Bottle Water 16.9 oz	\$2 / each
.....	\$2 / each
Canned Soda 12 oz	\$1.80 / each
.....	
Bottled Juice 10 oz	\$2.65 / each
.....	
2 Liter Soda	

Desserts

Cookies

UB Cut Out Cookie \$23 / per dozen

Mini UB Cut Out Cookie \$19 / per dozen
Wrapping fee \$1 / per dozen

Cakes

	Half Sheet	Whole Sheet
Single Layer Cake	\$41 / Serves 30	\$57 / Serves 60
Double Layer Cake	\$57 / Serves 60	\$88 / Serves 120

premium signature

Lunch Boxes

Premium Signature Sandwich Boxes

Can be provided boxed or served. Select a maximum of 4 Premium Signature box options to offer your guests. All Premium Signature Lunch Box options include a bag of potato chips, two bakery wrapped chocolate chip cookies and bottled water.

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.

Turkey Cobb \$11.55

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

Tuna Salad \$10.50

Skipjack tuna salad with banana peppers, lettuce, tomatoes and balsamic vinaigrette.

Turkey, Bacon,

Cheddar & Ranch \$10.50

Turkey, bacon and cheddar cheese with a side of ranch dressing.

Honey Ham & Brie \$11.55

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

Chicken Caprese \$11.55

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

Southwestern

Grilled Steak \$11.55

Grilled flank steak with lettuce, tomatoes, cheddar cheese, corn and black bean salsa served with Mexican ranch.

Portobello Rustico \$11.55

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

premium signature

Lunch Boxes

Premium Signature Wrap Boxes

Can be provided boxed or served. Select a maximum of 4 Premium Signature box options to offer your guests. All Premium Signature Lunch Box options include a bag of potato chips, two bakery wrapped chocolate chip cookies and bottled water.

Grilled Vegetable & Hummus \$11.55

A flour tortilla stuffed with zucchini, yellow squash, mushrooms and onions served with hummus, leaf lettuce and tomatoes.

Turkey, Bacon, Cheddar & Ranch \$10.50

A flour tortilla stuffed with turkey, bacon and cheddar cheese with a side of ranch dressing.

Chicken Caesar \$10.50

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

premium signature

Lunch Boxes

Premium Signature Salad Boxes

Can be provided boxed or served. Select a maximum of 4 Premium Signature box options to offer your guests.

Protein can be added to any salad for an additional charge.

Grilled Chicken Breast Strips \$2 | *Blackened Shrimp* \$3

Grilled Portobello Strips \$2 | *Grilled Steak* \$3

Caesar \$10.50

Fresh cut romaine lettuce topped with shredded Parmesan cheese, house made croutons with Caesar dressing.

Poached Pear \$12.90

Mixed greens with red wine poached pears, walnuts, bleu cheese and vanilla bean vinaigrette.

Strawberry Fields \$12.60

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

Steakhouse Style \$11.85

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

Mediterranean Roasted Vegetable Quinoa \$12.10

Roasted seasonal vegetables, quinoa, black olives, cucumber and diced tomatoes tossed with a pesto vinaigrette served on top mixed greens.

Bruschetta

Pasta Salad \$12.10

Cavatappi pasta with tomatoes, red onion, basil, mozzarella seasoned and tossed with olive oil and white balsamic.

basic boxed **Lunches**

Basic Boxed Lunches

Can be provided boxed or served.

Basic Sandwich Boxed Lunch \$9.50 / each

Your choice of sandwich served on a kaiser roll with appropriate condiments, cookie, bag of potato chips & small bottle of water.

Sandwich Choice:

- Ham & Swiss
- Turkey & Cheddar
- Roast Beef & Provolone

Basic Salad Boxed Lunch \$9.50 / each

Your choice of salad served with dressing, cookie, bag of potato chips and a small bottle of water. Add Chicken for \$2.25 / per Salad

Salad Choice:

- Chef's
- Caesar
- Greek

Dinner *boxes*

Dinner Boxes

Can be provided boxed or served only. Select a maximum of 4 Dinner Box options to offer your guests. Includes mixed greens salad, roll with butter, chef's choice starch & vegetable, and chef's choice of seasonal dessert.

All dinners have a choice of bottled water or can of soda.

Petit Filet of Beef ^{\$44}

Beef tenderloin filet with sautéed mushroom demi glaze served with herb potato gratin.

Pork Loin ^{\$39}

Pork loin crusted with dijon and panko bread crumb, sliced and served with a cherry chutney and served with cranberry rice pilaf.

Chicken Piccata ^{\$34.65}

Boneless chicken breast lightly sautéed and topped with a light lemon caper sauce served with basil risotto.

Chicken Breast

Bruschetta ^{\$34.65}

Pan seared chicken breast topped with roma tomatoes, basil and garlic served on a bed of garlic spaghetti.

Lentil Cake ^{\$36.75}

Cakes with lentils, garbanzos, onions, peppers and seasoning, served with a mint salsa and basmati rice.

Chesapeake

Jackfruit Cake ^{\$34.65}

Jackfruit flavored with lemon, dijon and maryland seasoning, served with a fresh vegetable succotash.

Carving *station*

Carving Station

All meat selections are only sold by the whole piece and are accompanied by assorted rolls and condiments. A uniformed chef is provided for a Carving Fee \$52

Herb Roasted Breast of Turkey	\$8 / per person
.....	\$14 / per person
Roast Beef Tenderloin	\$9 / per person
.....	\$9 / per person
Dijon & Honey Glazed Ham	
.....	

Open Bar

packages

Open Bar Packages

Guests must be left apart from bartender and other guests.

House Open Bar Package

House Brand Vodka, Gin, Rum, Whiskey, Scotch, Bourbon,
House Beer & Wines, Various Mixers and Non-Alcoholic Beverages.
Upgrade to a premium bar for \$3 / per person.

1 Hour	\$12 / per person
2 Hours	\$15 / per person
3 Hours	\$18 / per person
4 Hours	\$21 / per person

Beer, Wine & Soda Package

House Red and White Wines, House Beer Selection
and Non-Alcoholic Beverages.

1 Hour	\$9 / per person
2 Hours	\$12 / per person
3 Hours	\$15 / per person
4 Hours	\$18 / per person

Additional Offerings

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

Cash Bar

Cash Bar

Guests must be left apart from bartender and other guests. Client must reach a minimum of \$300 in sales or is responsible to pay the difference.

Premium Mixed Drinks	\$7 / per person
House Mixed Drinks	\$6 / per person
House Wines <i>by Glass</i>	\$6 / per person
Bottled Beer <i>Labatt Blue & Blue Light</i>	\$5 / per person
Bottled Beer <i>Sam Adams & Flying Bison</i>	\$6 / per person
Assorted Soft Drinks	\$2 / per person

Bartenders are Scheduled Based on the Following Standards

- One bartender per 50 Guests.
- 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.
- 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 \$65 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.
- If you cancel the bar after 20 business days before the event the \$65 fee will still apply.