



# Catering *menu*

# Catering *guide*

## **To Our Valued Clients,**

In accordance with both the current NYS Phase 4 guidelines and University at Buffalo campus-wide guidelines, Three Pillars Catering has modified its company policies. Please note that we understand the COVID-19 situation is constantly changing, and we may need to make additional adjustments in the future. Menu items may be subject to product availability.

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 e-mail us at **ub-catering@buffalo.edu**

## ***COVID-19***

### ***Food & Beverage Policies***

- For events and gatherings on campus, the university will adhere to New York State guideline. Social gatherings of up to 50 people will be allowed. Individuals must wear face coverings at all times, as well as maintain physical distancing (six feet of separation) from other individuals. The number of people allowed at a gathering may change with changes in the degree of community-based infection.
- Delivery and pick up options are available.
- All food must be served or boxed individually in disposable containers; buffets and hors d'oeuvre stations are not permitted.
- Bars are still offered, but guests must be 6 feet apart from the bartender and other guests at all times. Per NYS guidelines, substantial food must be ordered with any bar service.
- Even when physical distancing is possible, face coverings still must be worn at all times when in public spaces on UB's campuses – indoors and outdoors – because some risk of transmission still exists at distances greater than 6 feet.

## ***Booking***

- We encourage you to book your event at least 10 working days prior to the day of your event.
- Events requested less than 24 hours will only be scheduled based on availability of product and 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 you may only increase your final count, not decrease.
- If the signed contract is not returned prior to the delivery date, your order will not be fulfilled.
- If the final count is not received, the number indicated on the original order will be considered the guarantee.

## ***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. Please note, current events may require more staff than normal to comply with new COVID-19 regulations and social distancing guidelines.
- A final guest count and signed contract is required at least 72 hours prior to the event; at this time you may only increase your final count, not decrease.
- A 10% gratuity will be added to all staffed events.
- As we are currently dealing with unique situations and challenges, all drop off orders are only required to meet a \$100 minimum or will be charged a \$25 delivery charge.

# Catering *guide* *continued*

## ***Room Reservations***

- Social gatherings of up to 50 people will be allowed.
- Both the Center for Tomorrow and Butler Mansion are currently operating at 50% capacities. Please ask your sales manager for specific room capacity/set up details.
- 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.
- Even when physical distancing is possible, face coverings still must be worn at all times when in public spaces on UB's campuses – indoors and outdoors – because some risk of transmission still exists at distances greater than 6 feet.

## ***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.
- Even when physical distancing is possible, face coverings still must be worn at all times when in public spaces on UB's campuses – indoors and outdoors – because some risk of transmission still exists at distances greater than 6 feet.

## ***Late Arrivals***

### ***& Cancellations***

- All cancellations 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!*

# Breakfast *boxes*

## ***Breakfast Boxes***

Can be provided boxed or served. Select a maximum of 4 Breakfast Box options to offer your guests.

### ***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**

<b>Hard Boiled Egg .....</b>	<b>.75¢ / each</b>
<b>Steel Cut Oatmeal .....</b>	<b>\$5.25 / guest</b> <i>with Brown Sugar, Toasted Walnuts &amp; Raisins (minimum of 10 guests)</i>
<b>Apples, Oranges, Bananas .....</b>	<b>.99¢ / each</b>
<b>Low Fat Yogurt .....</b>	<b>\$2.10 / each</b>
<b>Greek Yogurt .....</b>	<b>\$2.35 / each</b>
<b>Yogurt Parfait .....</b>	<b>\$3.60 / each</b>
<b>Assorted Granola Bar .....</b>	<b>\$1.35 / each</b>

# 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
Canned Soda 12 oz.....	\$2 /each
Bottled Juice 10 oz.....	\$1.80 /each
2 Liter Soda .....	\$2.65 /each
<i>Pepsi, Diet Pepsi, Sierra Mist</i>	

# Desserts

## *Cookies*

UB Cut Out Cookie ..... \$23 / per dozen

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

## *Cakes*

	<b>Half Sheet</b>	<b>Whole Sheet</b>
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*** <sup>\$11.55</sup>

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*** <sup>\$11.55</sup>

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

### ***Tuna Salad*** <sup>\$10.50</sup>

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

### ***Turkey, Bacon, Cheddar & Ranch*** <sup>\$10.50</sup>

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

### ***Honey Ham & Brie*** <sup>\$11.55</sup>

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

### ***Chicken Caprese*** <sup>\$11.55</sup>

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

### ***Southwestern***

#### ***Grilled Steak*** <sup>\$11.55</sup>

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

### ***Portobello Rustico*** <sup>\$11.55</sup>

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*** <sup>\$44</sup>

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

### ***Pork Loin*** <sup>\$39</sup>

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

### ***Chicken Piccata*** <sup>\$34.65</sup>

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

### ***Chicken Breast***

#### ***Bruschetta*** <sup>\$34.65</sup>

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

#### ***Lentil Cake*** <sup>\$36.75</sup>

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

### ***Chesapeake***

#### ***Jackfruit Cake*** <sup>\$34.65</sup>

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

<b>Herb Roasted Breast of Turkey .....</b>	<b>\$8 /per person</b>
<b>Roast Beef Tenderloin .....</b>	<b>\$14 /per person</b>
<b>Dijon &amp; Honey Glazed Ham .....</b>	<b>\$9 /per person</b>
<b>Roast Top Round of Beef .....</b>	<b>\$9 /per person</b>

# 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 &amp; Blue Light</i>	\$5 / per person
Bottled Beer <i>Sam Adams &amp; 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.