



holiday

M E N U

716.645.3496

UB-CATERING@BUFFALO.EDU

THREEPILLARSCATERING.COM



brunch

\$ 1 7 / p e r g u e s t

I N C L U D E S

Coffee, Tea, Orange Juice, Fresh Fruit Tray,
Breakfast Potatoes & Assorted Danishes

C H O O S E 1

- Egg Strata
- Scrambled Eggs
- Quiche

C H O O S E 1

- Bacon
- Sausage
- Ham

C H O O S E 1

- Chicken Marsala
- Spinach, Brie & Quinoa *in Puff Pastry*
with Sweet Onion Marmalade

C H O O S E 1

- Caesar Salad - *Fresh cut Romaine topped with shredded Parmesan cheese, house made croutons with Caesar dressing.*
- Poached Pear - *Mixed Greens with red wine poached pears, walnuts, Bleu cheese and vanilla bean vinaigrette.*



lunch buffet

\$ 1 5 / p e r g u e s t

I N C L U D E S

- Water
- Sparkling Cranberry Punch
- Assorted Breads
- Toasted Flat Breads
- Baby Spinach *with sliced pear, sun-dried cherries, cranberries, toasted pecans & apple cider vinaigrette*
- Grilled Seasonal Vegetable Platter
- Lemon Herb Marinated Grilled Chicken Breast
- Herb Roasted Potatoes



reception

\$14 / per guest

INCLUDES

Domestic Cheese Display & Cranberry Sparkling Punch

CHOOSE 3

hot hors d'oeuvres

- Sausage Stuffed Mushroom Caps
- Stuffed Peppers with Marinara
- Smoked Chicken Cheddar Quesadilla
- Vegetarian Spring Rolls
- Curry Vegetable Samosas with Mint Chutney

cold hors d'oeuvres

- Crab Meat Salad in a Crisp Cup
 - Peppered Pork Crostini with Cherry Chutney
 - Deviled Eggs
 - Caprese Skewers with Balsamic
 - Grilled Vegetable & Goat Cheese Stuffed Puffs
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ADD A TWO HOUR OPEN BAR

Additional \$15 / per guest