



Holiday

M E N U • 2 0 2 2



Brunch

\$17.50 / per guest

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INCLUDES

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

CHOOSE 1

Egg Strata
Scrambled Eggs
Quiche

CHOOSE 1

Bacon
Sausage
Ham

CHOOSE 1

Chicken Marsala
Spinach, Brie & Quinoa
In a Puff Pastry with Sweet Onion Marmalade

CHOOSE 1

Caesar Salad
*Fresh cut Romaine topped with shredded Parmesan
cheese, house made croutons and Caesar dressing.*

POACHED PEAR SALAD

*Mixed Greens with red wine poached pears, walnuts,
Bleu cheese and vanilla bean vinaigrette.*

Lunch Buffet

\$15.50 / per guest

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INCLUDES

Sparkling Cranberry Punch
Water

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

\$14.50 / per guest

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INCLUDES

Domestic Cheeses
& Cranberry Sparkling Punch

CHOOSE 3

• *hot hors d'oeuvres* •

Sausage Stuffed Mushroom Caps

Swedish Meatballs

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

Assorted Pinwheel Sandwiches

Caprese Skewers with Balsamic

Grilled Vegetable & Goat Cheese Puffs

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ADD A TWO HOUR OPEN BAR

Additional \$15.50 / per guest



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