

PRESS RELEASE

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FOR IMMEDIATE RELEASE

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New Catering Team, New Catering Name at UB

With a brand new catering general manager, chef and assistant managers, Campus Dining and Shops at the University at Buffalo has officially changed the name of their catering department from Campus Catering to Three Pillars Catering

(Buffalo, NY) – As catering businesses usually put on celebrations for their clients, Campus Dining & Shops at the University at Buffalo is excited to celebrate a brand new catering team along with a new name, Three Pillars Catering. The name change, which is effectively immediately, is being orchestrated with new menus and the launch of a new Catering website which now features on-line ordering – www.threepillarscatering.com.

“We have assembled some of the best chefs and catering personnel from across the area that will add a brand new dimension to events here at UB,” said Jeff Brady, executive director of Campus Dining & Shops. “The new name, Three Pillars Catering, is our foundation of providing exceptional customer service, exquisite culinary creations and complete execution. The new name and logo are also iconic with the University, and we feel symbolic of the three campuses our catering department services – North, South and Downtown,” Brady added.



Cassie Costanzo, general manager and Chef Nicholas Cee will be leading a team of highly trained event professionals who approach each event with enthusiasm and creativity. Costanzo, who holds a master’s degree in hospitality management from the University of Las Vegas Nevada, brings over 12 years of experience to Three Pillars Catering. Her special event management experience includes meeting planning, convention coordination and wedding planning.

Chef Cee is an exquisite culinary artist – eclectic, well-trained, innovative and most importantly - passionate. With over 14 years experience in the kitchen, Chef Cee leads Three Pillars Catering at UB with a sensitive palette and a flair for creativity. Chef Cee was formally trained at the Culinary Institute of America, where he graduated with honors. He has developed a renowned reputation in the Western New York area, most recently as the Executive Chef of Le Metro, Solé Restaurant and Muse.

An unveiling of all new menus, which will also include a Chef’s Table tasting and online ordering demonstration, is being planned for February 9, 2010. Three Pillars Catering is recognized as the premier caterer for all events at the University at Buffalo; including the Center For Tomorrow, the downtown Jacobs Executive Development Center and the suites inside UB Stadium.

For more information on Three Pillars Catering, please contact them at (716) 645-6906

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Campus Dining & Shops’ primary purpose is to offer a variety of high quality, high value, and innovative dining options designed to fit the varied lifestyles and nutritional needs of the University community. Serving foods from local growers, striving to achieve sustainability, and expanding the availability of dining choices are ways that we enrich the dining experience. We challenge our experienced and knowledgeable employees daily to provide exemplary customer service. Campus Dining & Shops is a multi-unit company employing over 700 people. In addition to providing the University’s dining services, Campus Dining & Shops also serves the UB community through management of the UB Card Office, Three Pillars Catering, Retail and Convenience Stores, and Vending. In our day-to-day operations we rely on inherent core values: quality items, value prices, environmentally friendly settings, ethical treatment of all, and conducting all phases of our business with integrity.