



Wedding Venue Menu

TO US, FOOD IS AN EXPRESSION OF PASSION, INSPIRATION, LOVE & IT ALWAYS BRINGS PEOPLE TOGETHER. OUR INSPIRED TEAM IS COMMITTED TO SKILLFULLY CRAFTING CULINARY OPTIONS FOR YOUR BIG DAY.



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THE FOLLOWING MENU ITEMS ARE A SEASONAL SAMPLING
OF WHAT OUR CULINARY TEAM AT BUTLER'S PANTRY CAN CREATE FOR YOU.
PLEASE TAKE A LOOK AT OUR UNIQUELY DESIGNED PACKAGES
OR FEEL FREE TO CHOOSE ITEMS A LA CARTE.

WE CAN ALSO CREATE A CUSTOMIZED MENU!

CALL US TODAY **314.664.7680** TO BEGIN PLANNING YOUR SPECIAL EVENT.



PASSED HORS D'OEUVRES

COLD WARM

STRAWBERRY KISS

filled with honey cream cheese

FRESH VEGETABLE SPRING ROLL

plum dipping sauce

ROASTED TOMATO GOAT CHEESE

on three-seeded crostini

SMOKED SHRIMP CANAPÉ

tomato cream cheese

ROSEMARY & LEEK CHICKEN SALAD

on parmesan polenta tile

CALIFORNIA CLUB IN PHYLLO FLOWER

thin sliced chicken, diced tomato & crumbled bacon

SEARED TENDERLOIN & GUAVA TAMARIND

pickled radish on butter brioche

ENHANCEMENTS

please add 50 cents each per guest

WATERCRESS VICHYSOISE SHOOTER

crème fraîche

PETITE NANTUCKET LOBSTER ROLL

on miniature brioche with citrus crème fraîche

THAI CHICKEN SALAD

asian slaw in sesame cone

PARMESAN STUFFED ARTICHOKE HEART

ASPARAGUS & PARMESAN SPRING ROLL

black truffle mayo

WARM BRIE AND ROASTED GRAPE

on toasted brioche

FRONTENAC PECAN JERKY

strips of maple & pecan sweetened bacon

MINIATURE BLANCO FLATBREAD

chicken, bacon & mushroom

ST. LOUIS TOASTED RAVIOLI

roasted tomato marinara

HOUSE SMOKED BRISKET ON CIABATTA CRISP

balsamic fig glaze

ENHANCEMENTS

please add 50 cents each per guest

ROASTED TOMATO SOUP SIPPER

parmesan straw

SHORT RIB TACO

black bean relish & tomatillo salsa

PETITE OPEN FACED KOBE BURGER

cambazola & frizzled leeks



BUFFET HORS D'OEUVRES

COLD WARM

BAJA CAESAR SALAD WRAP
jalapeno caesar dip

ROASTED PEPPER TORTELLINI SKEWER
lemon parmesan di

LEMON BASIL CHICKEN SALAD
stuffed baby artichoke hearts

ASIAN CHICKEN & VEGETABLE SPRING ROLL
hoisin chili sauce

JAMAICAN JERK CHICKEN
on plantains, mango salsa

PORK TENDERLOIN BROCHETTE
bing cherry salsa

SICILIAN QUESADILLA
balsamic onion, portabella sundried tomatoes, pesto

NEW POTATO BASKETS
bacon & chive mousseline

CRIMINI MUSHROOM
sundried tomato risotto

GULF CRAB CAKE
creole shrimp sauce

TOASTED CANNELLONI
roasted tomato marinara & shredded parmesan

KOBE MEATBALLS
honey wasabi mustard

ENHANCEMENTS

please add \$1.00 each per guest

PETITE BLACKENED TILAPIA SOFT TACO
avocado & lime cilantro slaw

TEQUILA LIME SHRIMP SKEWER
chipotle aioli

MEDITERRANEAN TENDERLOIN OF BEEF SKEWER
tomato coulis

ENHANCEMENTS

please add \$1.00 per guest

FRIED PANKO CRUSTED SHRIMP
honey soy dipping sauce

COCONUT CHICKEN SATAY
on confetti slaw with habanero honey

MINIATURE BEEF SPEDINIS
roasted tomato coulis



HORS D'OEUVRE STATIONS

CLASSIC STARTERS STATION

MARKET SELECTION OF CRUDITÉS

*pole beans, carrots, sweet peppers, endive, asparagus & grape tomatoes
choice of dill dip or balsamic red onion dip*

AND

WISCONSIN CHEESE DISPLAY

*brie, smoked gouda, cheddar & baby swiss
grapes, strawberries & flatbreads*

TUSCAN DISPLAY STATION

DUO OF DIPS

**olive *citrus *edamame *truffled cauliflower
cucumbers, carrots, toasted pita, grilled ciabatta*

AND

ITALIAN ANTIPASTO

*marinated vegetables, italian meats & cheeses
flatbreads*

LATIN FIESTA STATION

CHUNKY SOUTHWEST GUACAMOLE & BLACK BEAN SALSA

corn & flour tortilla chips

AND

CHIPPED MANCHEGO CHEESE & SPANISH OLIVES

grape clusters & flatbreads



ACTION STATIONS

let your guests provide the 'action'...

MACARONI & CHEESE STATION

choice of:

SHARP CHEDDAR MACARONI & CHEESE

OR

WHITE CHEDDAR & GRUYERE MACARONI & CHEESE

choice of 3 assorted toppings:

- » chicken
- » bacon
- » fried onions
- » sautéed mushrooms
- » jalapenos
- » scallions
- » toasted breadcrumbs

PASTA SAUTÉ STATION

served with shredded parmesan cheese & italian breadsticks

choice of 1:

ROASTED PORTOBELLO TORTELLINI

*asparagus, scallions, artichokes, & chicken
sundried tomato red wine sauce*

FUSSILI PASTA

*caramelized onion, prosciutto, asparagus tips & ricotta cheese
basil garlic olive oil*

RADIATORE PASTA

tuscan tomato broth, sautéed mushrooms, spinach & vine ripened tomatoes

RISOTTO STATION

WHITE WINE & PARMESAN RISOTTO

assorted toppings:

sautéed mushrooms, fontina & parmesan cheese, sun-roasted tomatoes, bacon , & fresh basil



MAIN EVENT STATIONS

CASUAL MINIS STATION

choice of:

SPINACH ARTICHOKE RAVIOLI **OR** TRADITIONAL TOASTED RAVIOLI
marinara & grated parmesan cheese

AND

MINIATURE CHEESEBURGERS
ketchup & mustard

BUFFALO CHICKEN SATAY
bleu cheese dip

MARGHERITA FLATBREAD
tomato, mozzarella & basil chiffonade

SHREDDED PORK & BLACK BEAN EMPANADAS
salsa verde

ASIAN STATION

VEGETABLE & SOBA SPRING ROLLS
thai peanut sauce OR plum dipping sauce

PAN SEARED CHICKEN POSTICKERS
hoisin sauce

CRAB RANGOON
sweet chile glaze

THAI CURRY STIR FRY

choice of 1:

GARLIC HOISIN BEEF **OR** LEMON GRASS CHICKEN
crisp vegetables & fried rice

MEAT N' POTATOES STATION

choice of:

CLASSIC CAESAR SALAD **OR** TRADITIONAL GREEK SALAD

PARMESAN POTATO WEDGE

choice of 1:

includes hand crafted breads & rolls

HAND CARVED STRIP LOIN
creamed horseradish & sauce béarnaise

HAND CARVED SAGE BASTED
TURKEY BREAST
durkees & fruit chutney

HAND CARVED SMOKED
PORK LOIN
country mustard & apple chutney



DINNER BUFFET

SALADS

SICILIAN STYLE SALAD

*red leaf, romaine & radicchio
frizzled scallions, olives, shredded parmesan,
roma tomatoes & artichoke hearts
aged balsamic vinaigrette*

TOSSED RED LEAF, ROMAINE & FIELD GREENS

*poached pear, spiced walnuts,
crumbled feta cheese & dried cranberries
champagne vinaigrette*

FOREST PARK SALAD

*crisp spinach & red leaf
sliced mushrooms, crumbled bleu,
diced bacon & melted red onions
dijon vinaigrette*

CAESAR SALAD

*plum tomatoes, croutons & parmesan cheese
creamy caesar dressing*

TRADITIONAL GREEK SALAD

*feta, peppers, red onion, black olives & cucumbers
lemon herb vinaigrette*

ZIGGY'S WALDORF SALAD

*field greens & red leaf
chopped apples, frizzled sweet potatoes,
dried cherries & spiced walnuts
creamy cider dressing*

VEGETABLES

SUGAR SNAP PEAS & BABY CARROTS

ASPARAGUS WITH JULIENNED SWEET PEPPERS

LEMON ZEST GREEN BEANS & SUMMER SQUASH

basil butter

HARICOT VERTES

julienned sweet peppers

PASTAS

SUN ROASTED TOMATO & ARUGULA ORZO

*toasted pine nuts, parmesan cheese & chiffonade of basil
garlic olive oil*

FARFALLE PASTA

*broccoli, mushrooms & scallions
sundried tomato olive oil*

THREE CHEESE TORTELLINI

*mushrooms, vine-ripened tomatoes & spinach
pesto cream sauce*

POTATOES

TRIO OF ROASTED POTATOES

sweet, russet & yukon gold

PARMESAN POTATO WEDGE

GARLIC ROASTED FINGERLING POTATOES

GRAINS

LEMON RICE PILAF

confetti of sweet peppers

ISRAELI COUS COUS

jeweled fruit

HARVEST RICE

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CHICKEN

SAUTÉED CHICKEN PICCATA
lemon caper mushroom sauce

SAUTÉED MEDALLIONS OF CHICKEN
tarragon cream sauce

HERB GRILLED CHICKEN BREAST
red wine & shallot sauce

GRILLED CHICKEN TREMONT
chopped tomatoes, capers, scallions & artichokes

CHICKEN ENHANCEMENTS
please add \$2.00 per guest

BREAST OF CHICKEN SALTIMBOCCA
*prosciutto & parmesan cheese
sage marsala wine sauce*

PECAN ENCRUSTED CHICKEN BREAST
gorgonzola cream sauce

BREAST OF CHICKEN BALLONTINE
*spirals of chicken
stuffed with fresh spinach, roasted peppers & mushrooms
roasted tomato velouté*

CARVING STATIONS

STRIP LOIN
creamed horseradish & sauce béarnaise

SAGE BASTED TURKEY BREAST
durkees & fruit chutney

SMOKED PORK LOIN
country mustard & apple chutney

PEPPERCORN ENCRUSTED
FLANK STEAK
tomato chutney & chimichurri

CARVING ENHANCEMENTS
please add \$2.75 per guest

TENDERLOIN OF BEEF
cabernet demi & sauce béarnaise

PORK TENDERLOIN
country mustard & apple chutney



SEATED DINNER

SALADS

BABY SPINACH & ARUGULA

*wild mushrooms, frizzled carrot, diced egg,
tomatoes & pecan bacon
sherry vinaigrette*

BIBB ROSETTE SALAD

*crisp greens, pepper strips, hearts of palm & artichokes
champagne vinaigrette*

CAPE COD SALAD

*red leaf, romaine & bibb
dried cranberries, spiced walnuts, frizzled sweet potatoes,
poached pears & crumbled feta
cranberry vinaigrette*

NICOISE SALAD ON BIBB ROSETTE

*baby potatoes, haricot vertes, artichoke & diced egg
olive oil & vinegar*

BABY LETTUCE & VEGETABLE CHOPPED SALAD

*basil, carrots, radish, snow peas, mushroom & cucumbers
lemon herb vinaigrette*

POTATOES

DUCHESS WHIPPED POTATO

TRIO OF ROASTED POTATOES

sweet, russet & yukon gold

POTATO DAUPHINOIS

GRAINS

SUN ROASTED TOMATO & ARUGULA ORZO

WILD RICE & FRENCH LENTILS

HARVEST RICE

VEGETABLES

SUGAR SNAP PEAS

roasted baby carrots

ASPARAGUS

julienned sweet peppers

WHOLE GREEN BEANS & SUMMER SQUASH

basil butter

HARICOT VERTES

julienned sweet peppers

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CHICKEN

SAUTÉED CHICKEN PICCATA
lemon caper mushroom sauce

SAUTÉED MEDALLIONS OF CHICKEN
tarragon cream sauce

HERB GRILLED CHICKEN BREAST
red wine & shallot sauce

GRILLED CHICKEN TREMONT
chopped tomatoes, capers, scallions & artichokes

CHICKEN ENHANCEMENTS

please add \$2.00 per guest

WILD RICE STUFFED CHICKEN
blackberry demi glace

BREAST OF CHICKEN SALTIMBOCCA
*prosciutto ham & parmesan cheese
sage marsala wine sauce*

BISTRO ROASTED CHICKEN
thyme au jus

BEEF

PORCINI ENCRUSTED TENDERLOIN
heirloom tomato demi glace

GRILLED FILET OF BEEF TENDERLOIN
pink peppercorn cognac sauce

GRILLED FILET OF BEEF TENDERLOIN
red wine demi glace

SEARED FILET OF BEEF TENDERLOIN
chimichurri sauce

BEEF ENHANCEMENTS

please add \$2.50 per guest

SEARED FILET OF BEEF TENDERLOIN
wild mushroom duxelle

BEEF BRACIOLE
grilled tomato relish

SEAFOOD

PAN SEARED SALMON FILET
dill cream sauce on bed of spinach

MISO GLAZED SEA BASS
grilled baby bok choy

SAUTÉED SHRIMP SCAMPI
lemon caper white wine sauce & fresh spinach

SESAME ENCRUSTED SALMON
roasted shallot butter



**ADDITIONAL
ENHANCEMENTS**

DESSERT ENHANCEMENT STATIONS

please add \$6.00 per guest

DRIP – DRIP – DRIP

*white & dark chocolate fondue
pound cake, chocolate madeleines & fresh seasonal fruit*

TASTY CAKES

- » *whoopie pies*
- » *twinkies*
- » *oatmeal cream pies*
- » *cinnamon crumb cake*

COCKTAIL CUPCAKES

- » *vanilla champagne*
- » *strawberry daiquiri*
- » *citrus colada*
- » *chocolate cosmo*

TRIO OF ST. LOUIS GOOEY BUTTER

- » *traditional,*
- » *raspberry swirl*
- » *espresso*

LATE NIGHT SNACKS

please consult your sales manager for pricing

WARM CHOCOLATE CHIP COOKIES & CHILLED MILK SHOOTERS

MINIATURE CHEESEBURGERS & CHOCOLATE SHAKE SHOOTERS

GRILLED CHEESE & TOMATO SOUP SIPPERS

TED DREWES CONCRETES

GUS' GERMAN STYLE PRETZEL STICKS



SIGNATURE COCKTAILS

please add \$6.00 per drink

PLUM-TINI:

white cranberry juice & plum vodka

POMEGRANATE MARTINI

pomegranate vodka & pomegranate juice

ISLAND HONEYMOON

coconut vodka, pineapple juice & sprite

RASPBERRY RUBY

absolute raspberry, triple sec, grapefruit & lemon juice

GINGER LIME SPARKLER

ginger vodka, lime juice & club soda

WHITE COSMO

citron, white cranberry, lime juice & triple sec

UP TOWN

dark rum, triple sec, orange, pineapple & lime juices

POMEGRANATE SPARKLER

pomegranate vodka & champagne

APRICOT BELLINI

champagne & apricot nectar

CHAMPAGNE-RITA

tequila, limeade, triple sec & champagne

KIR ROYALE

crème de cassis & champagne

PIMM'S CUP

pimm's gin, ginger ale & lemon juice

» IF YOU WOULD LIKE TO CUSTOMIZE YOUR SIGNATURE COCKTAIL
PLEASE CONSULT YOUR SALES MANAGER FOR PRICING & AVAILABILITY.