



BUTLER'S PANTRY

CATERING · DINING · ENTERTAINING

2017 Winter Signature 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, from favorites to boundary-pushing creations and everything in between.

WWW.BUTLERSPANTRY.COM

314.664.7680 • 1414 PARK AVENUE • SAINT LOUIS, MISSOURI 63104

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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 FOR YOUR EVENT.

CALL US TODAY 314.664.7680 TO BEGIN PLANNING YOUR SPECIAL EVENT.



PASSED HORS D'OEUVRES

COLD

- BUTTERNUT SQUASH SOUFFLÉ
black forest ham & roasted apple chutney
- ROASTED GRAPE & RICOTTA CROSTINI
- BEEF TENDERLOIN GAUFRETTE*
baby arugula & caper cream
- SEARED TENDERLOIN & TAMARIND GLAZE*
pickled radish on sesame crostini
- BLEU CHEESE, FIG & HONEY FLATBREAD
- ROASTED BRUSSELS SPOUT
& HALLOUMI SKEWER*
caramelized onion and roasted tomato
- CHILI SPICED PORK SKEWER
roasted plum jam
- SMOKED SHRIMP CANAPE*

ENHANCEMENTS

- CORIANDER SEARED TUNA**
pickled fennel, tomato confit, micro greens & EVOO
- MINIATURE CHICKEN BANH MI
asian vegetables, cilantro & chipotle aioli
- POMEGRANATE BARBECUED SHRIMP***
citrus aioli
- PETITE NANTUCKET LOBSTER ROLL
citrus crème fraiche & radish sprout

WARM

- BACON WRAPPED SWEET POTATO***
maple glaze
- FRIED ARTICHOKE HEART
lemon sabayon
- SMOKED BEEF BRISKET**
fig glaze & frizzled sweet potato on ciabatta crisp
- ADULT GRILLED CHEESE
tomato vodka jam
- GOAT CHEESE STUFFED DATE
prosciutto & phyllo
- FRIED CHICKEN WAFFLE
maple walnut butter
- PISTACHIO GOAT CHEESE ARRANCINI
cranberry coulis

ENHANCEMENTS

- PETITE BLACK BEAN BURGER
frizzled sweet potato & chipotle cream
- SMOKED CHICKEN & PIMENTO CHEESE
GRIT CAKE*
- SMOKED TOMATO SOUP SIPPER
parmesan crisp
- GRILLED VEGETABLE TACO IN TARO ROOT
crumbled goat in corn tortilla
- MINI PO' BOY**
choice of: shrimp, oyster OR chicken



BUFFET HORS D'OEUVRES

COLD WARM

PETITE BLACKENED TILAPIA SOFT TACO
avocado & lime cilantro slaw

WINTER VEGGIE ROLL**
mushrooms, napa cabbage, sweet peppers
& rooster sauce

PORK TENDERLOIN BROCHETTE***
bing cherry salsa

TUNISIAN CHICKEN SKEWER***
dried currant, peppadew pepper
& olive tapenade

KALE & CRANBERRY WRAP
stone mustard dipping sauce

SPICED CHICKEN SALAD VOL-AU-VENT
dried cranberries, walnuts & arugula

ENHANCEMENTS

MICRO SALADS
roasted butternut, cranberry, pumpkin seed, maple vinaigrette
poached pear, bleu cheese, walnut, balsamic vinaigrette
sliced citrus, pistachio, melted red onion

ROASTED ROOT TART
cauliflower puree, roasted vegetables & sage sorghum syrup

CYPRUS ANTIPASTO SKEWER*
with crushed pistachios & balsamic syrup

RED CURRY & BASIL GRILLED SHRIMP*
coconut lime crème fraîche

SWEET POTATO RISOTTO CAKE
red onion chutney

YUKON GOLD POTATO BASKET*
leek & horseradish whipped potatoes

PORTOBELLO WEDGE
swiss chard & artichoke filling

CRAYFISH CAKE
citrus creole sauce

STUFFED MINI SWEET PEPPERS*
chicken, chorizo & saffron rice

DESIGNER PIZZAS:

*roasted butternut squash & cauliflower with brussels sprouts
and fresh ricotta

*short rib, caramelized onion, cambazola, & arugula
*salami, prosciutto, pepperoni, spicy red sauce

ENHANCEMENTS

TENDERLOIN SLIDER ON PRETZEL BREAD
caramelized onions & horseradish cream

GRILLED BABY LAMB CHOP***
mint bearnaise

FRIED PANKO CRUSTED SHRIMP*
thai chile sauce

CRAB LOUIS STUFFED MUSHROOM
mornay sauce

THREE LITTLE PIGS
sorghum glazed pork belly on jalapeno bacon waffle, topped
with pork cracklin



BUFFET DISPLAYS

HORS D'OEUVRES

SEASONED ROOT CHIPS***
plantain, russet gaufrette, sweet potato, & taro root

ROASTED VEGETABLE DISPLAY***
seasonal vegetables with apricot rosemary glaze

LAYERED CHEESE TORTAS
› your choice of 2:
candied pecan, cranberry & apricot,
port cherry, herb & caramelized onion

BAKED BRIE WITH WINTER FRUIT COMPOTE
french bread petals

DUO OF DIPS*
› your choice of 2 tapenades:
citrus hummus, edamame, truffled cauliflower or olive
cucumbers, carrots, pita chips & grilled ciabatta

TRADITIONAL SWISS CHEESE FONDUE
apple, pear, bread & vegetable dippers

HOUSE SMOKED SALMON DISPLAY
whole grain crisps & traditional garnishes

ENHANCEMENTS

LARGE GULF SHRIMP & SPLIT CRAB LEGS***
cocktail sauce & lemons

SUSHI COLLECTION
surf & turf roll, california roll, smoked salmon roll,
wasabi cream, pickled ginger & soy vinaigrette

BAVARIAN CHARCUTERIE BOARD
assorted cured meats, german cheeses,
spicy & sweet grain mustards

OYSTERS ROCKEFELLER

COCKTAIL SANDWICHES

CARVED SMOKED TURKEY & BRIE BAGUETTE
soft french & cranberry relish

TOASTED CUBANA SANDWICH
ham, pork, swiss cheese, pickles & mustard

PORK LOIN ON PRETZEL ROLL
apple fennel slaw & bacon jam

SICILIAN MUFFALETTA
olive tapenade, mortadella, genoa salami, coppa
& provol cheese

BEEF TENDERLOIN BAGUETTE
soft french, arugula, caramelized onion & horseradish cream

ENHANCEMENTS

TRIO OF TOASTIES
three cheese and fig on brioche
smoked chicken, cheddar, and cranberry
braised brisket with red onion jam

CARVED SAGE BASTED TURKEY BREAST*
durkees sauce & cranberry chutney

CARVED CITRUS GLAZED PORK TENDERLOIN*
spiced apple chutney & country mustard

CARVED PEPPERED TENDERLOIN OF BEEF*
creamed horseradish & béarnaise

CARVED RACK OF LAMB
mint béarnaise & balsamic reduction

*All hand carved meats include artisan crafted bread basket



SIGNATURE DESSERTS

BUFFET DESSERTS

HOLIDAY SWEET & FRUITY

pumpkin gooey butter, 7-layer pecan bars,
lemon bars & chocolate chunk brownies

HOLIDAY PASTRIES

coconut macaroons, pumpkin gooey butter,
petite fruit tarts, white chocolate madeleines
& chocolate cake truffles

HOLIDAY SWEET SHOTS

» your choice of 3:

eggnog crème brûlée | apple pie
red velvet | pumpkin pie
german chocolate | pecan pie
ricotta pound cake | cherry pie

ITALIAN COOKIES

lemon ricotta, crescent, spritz,
coconut macaroon, & tricolor cookies

DOUGHNUT HOLES

vanilla, chocolate, cinnamon

ENHANCEMENTS

COCKTAIL CUPCAKES

» your choice of 3:

grasshopper
bourbon & bacon
chocolate **bailey's**
vanilla champagne
pear & cranberry bellini
blood orange grand marnier

SPIKED EGGNOG & DARK CHOCOLATE FONDUE

citrus pound cake cubes, chocolate madeleines, marshmallows,
fresh bananas, pineapple & pretzel rods

MINI COBBLERS IN CAST IRON SKILLETS

EUROPEAN DESSERTS

» your choice of 3 cookies & 3 pastries:

COOKIES

raspberry spritz
lemon ricotta
tricolor cookie
coconut macaroon
chocolate lace
white chocolate madeleine

PASTRIES

classic cannoli
tiramisu sweet shot
chocolate cream puff
cream puff
cassatta cake

PASSED DESSERTS

CAKE TRUFFLES

MINIATURE CANNOLI

S'MORES OR POP-TART POPS

MINIATURE PIES

PETITE OPEN-FACED SHORTCAKE

CHOCOLATE SUCRE WITH POPPYSEED BRITTLE

*ASK ABOUT ADDING A COFFEE DISPLAY, COMPLETE WITH ALMOND BISCOTTI!



HOLIDAY COCKTAILS

WINTER SOLSTICE

vodka, triple sec, citrus
& fresh rosemary

PEAR & CRANBERRY BELLINI

prosecco, pear nectar & cranberry juice

CINNAMON & APPLE MOJITO

brandy, rum, apple cider, cinnamon & fresh mint

POMEGRANATE SPARKLER

sparkling wine & pomegranate syrup

SUGAR PLUM COCKTAIL

plum vodka, white cranberry juice
& a splash of champagne

APRICOT GINGER FIZZ

apricot nectar, vodka & ginger ale

WINTER SPLASH COCKTAIL

st. germaine, vodka, grapefruit juice
lime & fresh mint garnish

DESSERT COCKTAILS

SALTED CARAMEL MILKSHAKE

spiced rum, sea salt & whipped cream served in a bolero glass

BRANDY ALEXANDER

vanilla ice cream, chocolate syrup & brandy served with a chocolate straw

FROZEN GRASSHOPPER

crème de menthe & white crème de cacao with vanilla ice cream & chocolate swizzle
served in an irish coffee mug



HOLIDAY PACKAGE 1

HOLIDAY HAPPY HOUR PAIRINGS

PETITE BLACKENED
TILAPIA SOFT TACO
avocado & lime cilantro slaw

&

CRISPY
SHORT RIB TACO*
black bean relish,
shredded lettuce
& tomatillo salsa

» paired with
Patron Margaritas

SEARED TUNA
ON WONTON PETAL
soy glaze & wasabi cream

&

WINTER
VEGGIE ROLL*
forest mushrooms,
napa cabbage, sweet peppers
& rooster sauce

» paired with
Lemon Ginger Martini

PISTACHIO GOAT
CHEESE ARRANCINI
cranberry coulis

&

ANTIPASTO
SMALL PLATE
marinated vegetables,
italian meats & cheeses
with crostini

» paired with
Chianti

PETITE OPEN FACE
BURGER
pimento cheese
& bacon jam
&

ADULT
GRILLED CHEESE
tomato jam

» paired with
Bottled Bud

PASSED DESSERT PAIRING

MARSHMALLOW POPS

&

DARK CHOCOLATE CAKE TRUFFLES

» paired with
Peppermint Spiked Hot Chocolate

Package price per guest: \$40
plus service labor, tax & 15% catering fee
*Catering fee to include house lines of china, glassware, flatware,
serving pieces & kitchen equipment*
Price is based on a minimum of 50 guests
Price is based on a 2 hour event
Tables, chairs & linens are available for an additional fee



HOLIDAY PACKAGE 2

HORS D'OEUVRE BUFFET

TRADITIONAL SWISS CHEESE FONDUE
apple, pear, bread & vegetable dippers

OR

BAKED BRIE WITH WINTER FRUIT COMPOTE
french bread petals

SEASONED ROOT CHIPS***
plantain, russet gaufrette, sweet potato & taro root

OR

ROASTED VEGETABLE DISPLAY***
seasonal vegetables with apricot rosemary glaze

Duo of Dips*

» your choice of 2 tapenades:

citrus hummus, edamame, truffled cauliflower or olive
cucumbers, carrots, pita chips & grilled ciabatta

Choice of 2 Cold & 2 Hot **Buffet Hors D'oeuvres** (page 2)

Choice of 1 Cocktail Sandwich (page 3)

SWEETS

Choice of 1 Buffet Dessert (page 4)

BEVERAGES

3 HOUR PREMIUM BAR

Ketel, New Amsterdam, Johnny Walker, Canadian Mist, Jim Beam & Bacardi,
Bottled Bud/Bud Light & Schlafly,
House Chardonnay & Cabernet,
Club & Assorted Sodas

Package price per guest: \$45

plus service labor, tax & 15% catering fee

*Catering fee to include house lines of china, glassware, flatware,
serving pieces & kitchen equipment*

Price is based on a minimum of 50 guests

Price is based on a 3 hour event

Tables, chairs & linens are available for an additional fee



HOLIDAY PACKAGE 3

PASSED HORS D'OEUVRES

Choice of 3 Passed Hors D'oeuvres (page 1)

HORS D'OEUVRE BUFFET

TRADITIONAL SWISS CHEESE FONDUE
apple, pear, bread & vegetable dippers

OR

BAKED BRIE WITH WINTER FRUIT COMPOTE
french bread petals

SEASONED ROOT CHIPS***
plantain, russet gaufrette, sweet potato & taro root

OR

ROASTED VEGETABLE DISPLAY***
seasonal vegetables with apricot rosemary glaze

Duo of Dips*

› your choice of 2 tapenades:

citrus hummus, edamame, truffled cauliflower or olive
cucumbers, carrots, pita chips & grilled ciabatta

Choice of 2 Cold & 2 Hot **Buffet Hors D'oeuvres** (page 2)

Choice of 1 Cocktail Sandwich (page 3)

SWEETS

Choice of 1 Buffet Dessert (page 4)

BEVERAGES

3 HOUR PREMIUM BAR

Ketel, New Amsterdam, Johnny Walker, Canadian Mist, Jim Beam & Bacardi,
Bottled Bud/Bud Light & Schlafly,
House Chardonnay & Cabernet, Club & Assorted Sodas

Package price per guest: \$50
plus service labor, tax & 15% catering fee
*Catering fee to include house lines of china, glassware, flatware,
serving pieces & kitchen equipment*

Price is based on a minimum of 50 guests

Price is based on a 3 hour event

Tables, chairs & linens are available for an additional fee



HOLIDAY PACKAGE 4

PASSED HORS D'OEUVRES

Choice of **3 Passed Hors D'oeuvres** (page 1)

HORS D'OEUVRE BUFFET

POMEGRANATE
BARBECUED SHRIMP***
citrus aioli

OR

CHILLED
SHRIMP COCKTAIL***
cocktail sauce & lemons

TRADITIONAL SWISS
CHEESE FONDUE
apple, pear, bread
& vegetable dippers

OR

BAKED BRIE
WITH WINTER FRUIT COMPOTE
french bread petals

SEASONED ROOT CHIPS***

plantain, russet gaufrette, sweet potato &
taro root

OR

ROASTED VEGETABLE
DISPLAY***
seasonal vegetables
with apricot rosemary glaze

Choice of 2 Cold & 2 Hot **Buffet Hors D'oeuvres** (page 2)

Choice of 1 Cocktail Sandwich (page 3)

SWEETS

Choice of 1 Buffet Dessert & 1 Passed Dessert (page 4)

OR

Choice of 1 Buffet Dessert Enhancement (page 4)

BEVERAGES

3 HOUR PREMIUM BAR

Ketel, New Amsterdam, Johnny Walker, Canadian Mist, Jim Beam & Bacardi,
Bottled Bud/Bud Light & Schlafly,
House Chardonnay & Cabernet, Club & Assorted Sodas

Package price per guest: \$55
plus service labor, tax & 15% catering fee
*Catering fee to include house lines of china, glassware, flatware,
serving pieces & kitchen equipment*
Price is based on a minimum of 50 guests
Price is based on a 3 hour event
Tables, chairs & linens are available for an additional fee



HOLIDAY PACKAGE 5

PASSED HORS D'OEUVRES

Choice of 3 Passed Hors D'oeuvres (page 1)

DINNER BUFFET

FRISÉE
& WINTER GREENS*
poached apples, pears,
cranberries, frizzled red onion
& crumbled bleu cheese
with a warm sherry vinaigrette

OR

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

ROASTED
ROOT VEGETABLES***
acorn squash, carrots, baby
beets, yukon gold potatoes
& parsnips with a rosemary
& apricot glaze

OR

CHRISTMAS SALAD***
roasted red pepper, roma
tomatoes, grilled asparagus,
fresh basil, diced olives
& balsamic syrup

FRESH
CONCHIGLIE PASTA
roasted artichoke,
cauliflower & caper berries
tossed in olive oil

OR

FRESH
TAGLIATELLE PASTA
roasted acorn squash
& pancetta tossed with
sage brown butter

WILD RICE STUFFED
CHICKEN BREAST
blackberry demi glace

OR

BISTRO ROASTED
CHICKEN
thyme au jus

HAND CARVED HERB ENCRUSTED TENDERLOIN OF BEEF
béarnaise & creamed horseradish sauce, served with hand crafted breads

SWEETS

Choice of 1 Buffet Dessert (page 4)

BEVERAGES

3 HOUR PREMIUM BAR

Ketel, New Amsterdam, Johnny Walker, Canadian Mist, Jim Beam & Bacardi,
Bottled Bud/Bud Light & Schlafly,
House Chardonnay & Cabernet, Club & Assorted Sodas

Package price per guest: \$60
plus service labor, tax & 15% catering fee
*Catering fee to include house lines of china, glassware, flatware,
serving pieces & kitchen equipment*
Price is based on a minimum of 50 guests
Price is based on a 3 hour event
Tables, chairs & linens are available for an additional fee

