



BUTLER'S PANTRY

EST. 1966

FALL & WINTER CHEF'S MENU

FIRST COURSE

FRENCH COUNTRY CHARCUTERIE

*duck rilette-pork pate-chicken mousse
cornichon, caper, pickled vegetable garnish,
dijon & country mustard
toasted french bread petals*

WILD MUSHROOM RAVIOLI

*french press of woodland mushroom consommé
matchstick vegetables & grated pecorino cheese*

DEMITASSE OF BRIE BISQUE

puff pastry & dried cherry compote

DEMITASSE OF LOBSTER BISQUE

puff pastry

CORIANDER SEARED TUNA

pickled fennel, tomato confit, micro greens & EVOO

CHICKEN NOODLE SOUP

*noodles, poached chicken & vegetable
served in chicken consommé*

\$16.00 per guest

SECOND COURSE

BABY LETTUCE WITH HOUSE CURED SALMON

*diced egg, melted red onion & fried capers
everything bagel vinaigrette*

CHARRED BABY CAESAR

*roasted lemon & focaccia croutons
coddled egg dressing*

BLEU CHEESE SOUFFLÉ WITH BIBB & RED LEAF

*poached pear, pickled red grapes & walnut bacon
creamy cider dressing*

WARM GRAIN & WILTED GREENS WITH OZARK MUSHROOMS

*crisp black forest ham & cornbread madeleine
dried cranberry vinaigrette*

ROASTED ROOTS & HEARTY GREENS

*kale & radicchio, caramelized heirloom carrots,
beets, onions, turnips & potatoes
sculpted & drizzled with shallot vinaigrette*

WINTER HARVEST TRIO

*-julienne green apple & pear
with micro greens & candied walnuts
-red beet, goat cheese stack & beet puree
-charred radicchio, sherry poached fig
& pancetta crisps*

\$16.00 per guest

THIRD COURSE

ROASTED DUCK BREAST

3-grain wild rice, cherry cognac sauce,
roasted squash, sautéed pole beans
& wild mushrooms

LEMON ROSEMARY CHICKEN BALLONTINE

sauce marsala, roasted tomato polenta,
pancetta bundled haricot vertes
& balsamic onion fan

SAUTEED CHICKEN OR PORK SCHNITZEL

lemon tarragon béchamel, diced apple,
potatoes & braised red cabbage

BRAISED CRANBERRY SHORT RIB

potato puree, butternut squash,
brussels sprouts, carrots & cranberry demi

\$35.00 per guest

ENHANCEMENTS

SOUS VIDE AU POIVRE NEW YORK STRIP LOIN

homemade worcestershire, bleu cheese
fingerlings, wilted greens & broccolini

CORIANDER CRUSTED LAMB CHOPS

seared lamb sausage & harissa demi-glace
cous cous tabbouleh & charred zucchini caponata

SEARED SEA BASS

white beans, kale & root cellar succotash

PAN SAUTEED SCALLOPS VERONIQUE

mixed grain risotto, cauliflower,
baby arugula & frizzled green onion

ADD \$10.00 PER GUEST

DESSERT

STICKY TOFFEE PUDDING

bourbon & butter sauce

MOLTEN CHOCOLATE & CASSATA CAKE

chocolate mousse, coffee gelato
& warm chocolate ganache

CRANBERRY, APPLE & BLACK WALNUT CROSTATA

maple crème anglaise

GINGER BREAD SPICED CRÈME BRULEE

FLOURLESS CHOCOLATE TORTE

poached cranberries & pears

\$14.00 per guest

*Dietary restrictions/directions are required in advance
for the production of these specialty menus;
all alterations will be made at the Chef's discretion.*

*These are designed as a 3 or 4 course offering,
plus an amuse bouche, which is included in each meal.*

*Chef's Menu is based on a minimum of 8 guests
& a maximum of 30 guests.*

Prices are subject to local tax & catering fee.