



MENU I

HORS D'OEUVRE BUFFET

Artisan Cheese

Jarlsberg, Stilton, & St. Andres Triple Cream with fresh fruit, spiced nuts, and flatbreads

Market Selection of Fresh Crudite

served with dill dip

Trio of Bruschetta Spreads

olive tapenade, tomato feta and crushed white bean served with grilled ciabatta bread

Lemon Basil Chicken Brochette

accompanied by a pesto dipping sauce

Skirt Steak Quesadilla

drizzled with a ranch sour cream

Gulf Crab Cake

presented with a creole shrimp sauce

New Potato Baskets

with bacon & chive mousseline

Petite Bistro Sandwiches

smoked turkey with apple & havarti, maple ham with lorraine swiss, top round with cheddar and caramelized onions

Sweet & Fruity Desserts

gooey butter wedges, lemon squares, apple bars and double chocolate chunk brownies

Decaffeinated Coffee

PRICE PER PERSON: \$29.00
plus rentals, tax & service labor

» replace Petite Bistro Sandwiches with
Hand Carved Tenderloin of Beef
please add \$3.00 per person

MENU II

PASSED HORS D'OEUVRES

Asparagus & Parmesan Spring Roll

Smoked Shrimp Canapé

Bacon Wrapped New Potatoes

COCKTAIL BUFFET

Italian Antipasto Display

with a variety of italian meats, cheeses, marinated vegetables, olives & bread

Crimini Mushrooms

stuffed with arugula & sundried tomato risotto

Toasted Cannelloni

with roasted tomato marinara

Penne Pasta

tossed in a sage & prosciutto cream sauce with freshly grated parmesan cheese

Hand Carved Strip Loin of Beef

served with petite soft rolls, sauce béarnaise & creamed horseradish sauce

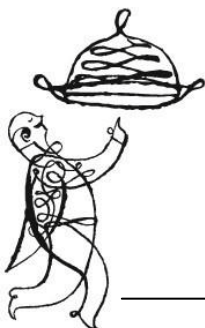
Assorted Passed Desserts

petite buttercream macaroons, raspberry tartlets, lemon zest madeleines and strawberries filled with chocolate mousse

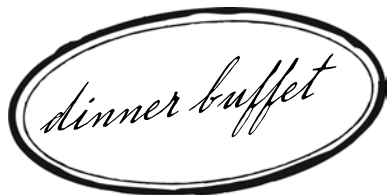
Decaffeinated Coffee

PRICE PER PERSON: \$32.70
plus rentals, tax & service labor

» replace Strip Loin of Beef
with Tenderloin of Beef
please add \$2.00 per person



We would be happy to customize your menu selections-please use these menus as a guide.
All menus are based on serving a minimum of 100 guests. Please see the pricing guide under general information.
Please consider the environment & recycle this menu.



MENU I

DINNER BUFFET

Domestic Cheese Display

garnished with grapes and flatbreads

Sicilian Style Salad

with black olives, artichokes, parmesan croutons, frizzled red onion & diced pimento tossed with a zesty italian dressing

Whole Green Beans

with julienne vegetables

Gemelli Pasta Primavera

fresh garden vegetables tossed in a virgin olive oil and seasoned chicken stock

Sautéed Chicken Piccata

crowned with a lemon caper mushroom sauce served on a bed of wild n' white rice

Artisan Breads

served with whipped butter

Parisian Desserts

assorted macaroons, chocolate truffles, driscoll strawberries with chocolate mousse & white chocolate madeleines

Decaffeinated Coffee

PRICE PER PERSON: \$29.75 plus rentals, tax & service labor

» include Hand Carved Tenderloin of Beef on your buffet please add \$3.00 per person

MENU II

DINNER BUFFET

Tossed Red Leaf, Romaine & Field Greens

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

Sugar Snap Peas

with sweet peppers

Sun Roasted Tomato & Arugula Orzo

with garlic olive oil

Grilled Chicken Tremont

with chopped tomatoes, capers, scallions & artichokes on a bed of harvest grains

Hand Carved Smoked Strip Loin of Beef

with creamed horseradish sauce

Artisan Breads

served with whipped butter

Apple Tart

with a warm boozy caramel sauce & calvados anglaise

Decaffeinated Coffee

PRICE PER PERSON: \$34.75 plus rentals, tax & service labor

» replace Strip Loin with Tenderloin of Beef please add \$2.00 per person

MENU III

SERVED SALAD

Tower Grove Park Salad

crisp spinach & red leaf served with sliced mushrooms, crumbled bleu cheese, diced bacon, and melted red onions served with a dijon vinaigrette

DINNER BUFFET

Asparagus Spears

served with shallot butter

Trio of Roasted Potatoes

Pan Seared Salmon Filet

served with a dill cream sauce on a bed of sautéed spinach

Hand Carved Strip Loin of Beef

with creamed horseradish sauce & sauce béarnaise

Artisan Breads

served with whipped butter

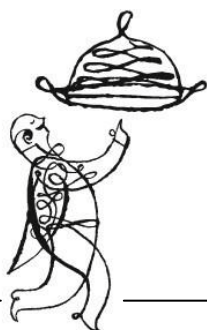
Sweet Shots

*black forest *pumpkin crème brule * chocolate turtle * citrus pound cake

Decaffeinated Coffee

PRICE PER PERSON: \$38.00 plus rentals, tax & service labor

» replace Strip Loin with Tenderloin of Beef please add \$2.00 per person



We would be happy to customize your menu selections-please use these menus as a guide. All menus are based on serving a minimum of 100 guests. Please see the pricing guide under general information. Please consider the environment & recycle this menu.



MENU I

FIRST COURSE

Baby Spinach & Arugula

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

SECOND COURSE

Breast of Chicken Napoleon

layers of puff pastry & spinach finished with a wild mushroom cream sauce

OR

Bistro Roasted Chicken

thyme au jus

Wild n' White Rice Timbale

Asparagus Spears

with tomato caper relish

Artisan Breads

served with whipped butter

Fresh Berry Stacks

layers of pound cake & fresh berries served with sweet cream garnished with mint & strawberry sauce

Decaffeinated Coffee

PRICE PER PERSON: \$29.75
plus rentals, tax & service labor

MENU II

FIRST COURSE

Bistro Salad

red leaf, field greens & frisée with garlic crouton roasted apple, melted red onion, candied almonds, baked brie with champagne vinaigrette

SECOND COURSE

Filet of Beef Tenderloin

crowned with wild mushroom duxelle, on a bed of spinach

Diamonds of Pommés Dauphinois

thin layers of yukon gold potatoes and imported cheese

Haricot Vertes

with sweet peppers

Artisan Breads

served with whipped butter

White Chocolate Martini

white chocolate mousse over pound cake cubes splashed with raspberry liquor served with fresh seasonal berries and topped with a crystal sugar twizzle

Decaffeinated Coffee

PRICE PER PERSON: \$34.75
plus rentals, tax & service labor

Combination entrée of beef and chicken

PRICE PER PERSON: \$38.75

MENU III

FIRST COURSE

Shrimp Cocktail

three jumbo shrimp served with cocktail sauce in a bolero glass

SECOND COURSE

Bibb Rosette Salad

with crisp greens, pepper strips, hearts of palm and artichokes served with champagne vinaigrette

THIRD COURSE

Stuffed Pork Loin

smoked gouda, fresh spinach and sweet peppers with a broken tomato ragout

Roasted Garlic Duchess Potatoes

Broccoli with Baby Carrots

Artisan Breads

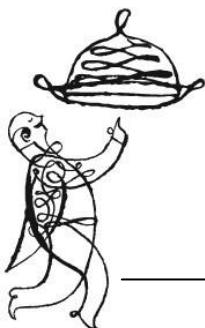
served with whipped butter


Warm Chocolate Phyllo Beggars Purse

served with raspberry coulis and seasonal berries

Decaffeinated Coffee

PRICE PER PERSON: \$43.75
plus rentals, tax & service labor



We would be happy to customize your menu selections-please use these menus as a guide.
All menus are based on serving a minimum of 100 guests. Please see the pricing guide under general information.
 Please consider the environment & recycle this menu.



STATION I

Italian Antipasto Display

variety of italian meats, cheeses, breads & marinated vegetables

Sautéed Tortellini with Sage & Prosciutto Cream Sauce

freshly grated parmesan cheese

STATION II

Hand Carved Smoked Strip Loin of Beef

creamed horseradish sauce & sauce béarnaise

New Potato Baskets

with bacon, chive & cheddar

Basket of Hand Crafted Breads & Rolls

STATION III

Sushi Collection

- » smoked salmon roll
- » sesame crab roll
- » california roll

with wasabi cream, pickled ginger & soy vinaigrette

Fresh Vegetable Spring Rolls

peanut dipping sauce

Pan Seared Chicken Potstickers

hoisin dipping sauce

DESSERT STATION

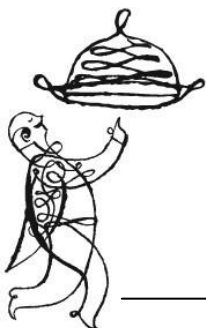
Petite Pastry Display

Freshly Brewed Decaffeinated Coffee

PRICE PER PERSON: \$45.00

plus rentals, tax & service labor

» replace *strip loin* with *tenderloin of beef* please add \$2.00 per person



*We would be happy to customize your menu selections-please use these menus as a guide.
All menus are based on serving a minimum of 100 guests. Please see the pricing guide under general information.
Please consider the environment & recycle this menu.*

Beverage options

Billed by the Drink:

Soft Drinks	\$2.00 per glass
Domestic Beer	\$3.50 each
House Wine	\$4.50 per glass
Premium Mixed Drink	\$5.50 per glass

Open Beer, Wine & Soda Bar:

(includes Bud/Bud Light, House Wines, & Soft Drinks)

3 hours	\$13.00 per guest
4 hours	\$14.00 per guest
5 hours	\$15.00 per guest
each additional 1/2 hour	75¢ per guest

Open Premium Bar:

(includes Premium Liquor, Bud/Bud Light, House Wines, & Soft Drinks)

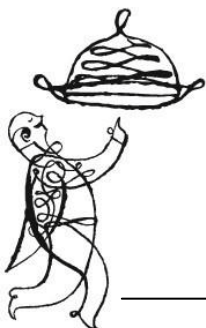
3 hours	\$14.75 per guest
4 hours	\$16.00 per guest
5 hours	\$17.50 per guest
each additional 1/2 hour	\$1.00 per guest

Other Options:

House Wine poured with dinner	\$5.50 per guest
House Champagne Toast (see wine menu for other options)	\$4.00 per guest

Non-Alcoholic Options:

Coffee & Tea Service based on 2 hours	\$4.00 per guest
Gourmet Coffee Bar based on 2 hours (includes flavored coffees, toppings & authentic french madeleines)	\$5.00 per guest
Soft Drink Bar based on 4 hours (includes assorted sodas, ice tea & lemonade)	\$8.00 per guest



We would be happy to customize your menu selections-please use these menus as a guide.
All menus are based on serving a minimum of 100 guests. Please see the pricing guide under general information.
Please consider the environment & recycle this menu.



ESTIMATED SUMMARY OF CHARGES

Sample menu prices are based upon a minimum of 100 guests. Please add the following percentages for less than 100 guests:

- » 99 – 75 guests please add 15%
- » 74 – 50 guests please add 20%
- » 49 guests or less please add 30%
- » 24 or less consult your catering manager

Food

See sample menu pricing

Beverage

See beverage option pricing

Rentals

DINNER \$17.00 per guest

Based a 4-5 hour event
Includes tables, chairs, linens, china, silverware, table & bar glassware, as well as serving pieces and equipment

LUNCH \$14.00 per guest

Based a 4-5 hour event
Includes tables, chairs, linens, china, silverware, table & bar glassware, as well as serving pieces and equipment

COCKTAIL RECEPTION \$14.00 per guest

Based a 4-5 hour event
Includes tables, chairs & linens for scattered seating, china, silverware, table & bar glassware, as well as serving pieces and equipment

Service

Approximately \$18.00 - \$24.00 per guest
Based on a 4-5 hour event, which includes catering manager, chef, service captain, waitstaff, bartender and kitchen assistants

Additional fees apply for events with ceremonies.

- » \$250 per 100 guests

Gratuity is not included. Please refer to your catering manager for assistance.

Tax

10.491% applicable sales tax applied to final bill.

GENERAL GUIDELINES FOR CATERING

1. **The person making arrangements shall notify Butler's Pantry of a final guest count at least 10 business days prior to your event date.**

Any additions to this count within 10 business days of your event will be subject to a 15% surcharge.

2. **Payment Schedule**

- » \$500 due upon booking the venue
- » 50% due 90 days prior to your event
- » Estimated balance due 10 days prior to event

All events require a credit card on file for any additional fees incurred after payment of estimated balance is made.

Failure to provide above payments will cause your catering contract to be void.

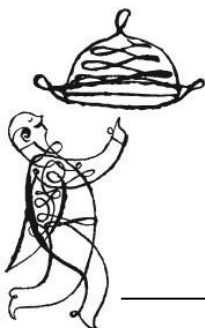
3. **All deposits are non-refundable.**

4. **The Butler's Pantry catering director should be made aware of all aspects of your event.**

Please allow our catering director to coordinate all deliveries and pick ups from outside vendors. (i.e. entertainment, floral, bakery, etc.)

5. **Outside food & beverage is prohibited, with the exception of wedding cakes provided by a licensed bakery.**

6. **We accept the following for payment: cash, money order, Visa, MasterCard and American Express. Personal checks are only accepted 14 days prior to event date.**



We would be happy to customize your menu selections-please use these menus as a guide.
All menus are based on serving a minimum of 100 guests. Please see the pricing guide under general information.
Please consider the environment & recycle this menu.