



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

Your Wedding Cake Served on a Painted Plate with Fresh Berries

Decaffeinated Coffee

PRICE PER PERSON: \$26.00
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

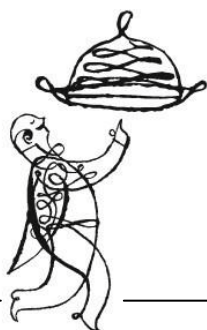
served with petite soft rolls, sauce béarnaise & creamed horseradish sauce

Your Wedding Cake Served on a Painted Plate with Fresh Berries

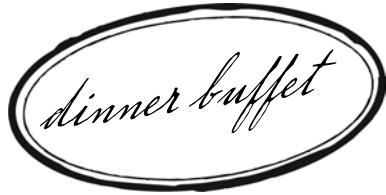
Decaffeinated Coffee

PRICE PER PERSON: \$28.75
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

Your Wedding Cake
Served on a Painted Plate
with Fresh Berries

Decaffeinated Coffee

*PRICE PER PERSON: \$25.50
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

Your Wedding Cake
Served on a Painted Plate
with Fresh Berries

Decaffeinated Coffee

*PRICE PER PERSON: \$29.75
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

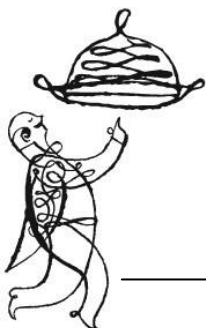
Artisan Breads
served with whipped butter

Your Wedding Cake
Served on a Painted Plate
with Fresh Berries

Decaffeinated Coffee

*PRICE PER PERSON: \$32.00
plus rentals, tax & service labor*

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



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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

Your Wedding Cake Served on a Painted Plate with Fresh Berries

Decaffeinated Coffee

PRICE PER PERSON: \$25.75
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 a champagne vinaigrette

SECOND COURSE

Filet of Beef Tenderloin

crowned with wild mushroom duxelle, on a bed of spinach

Diamonds of Pommes Dauphinois

thin layers of yukon gold potatoes and imported cheese

Haricot Vertes

with sweet peppers

Artisan Breads

served with whipped butter

Your Wedding Cake Served on a Painted Plate with Fresh Berries

Decaffeinated Coffee

PRICE PER PERSON: \$30.75
plus rentals, tax & service labor

Combination entrée of beef and chicken

PRICE PER PERSON: \$33.75

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

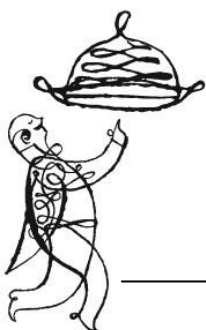
Artisan Breads


served with whipped butter

Your Wedding Cake Served on a Painted Plate with Fresh Berries

Decaffeinated Coffee

PRICE PER PERSON: \$38.75
plus rentals, tax & service labor



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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

Your Wedding Cake

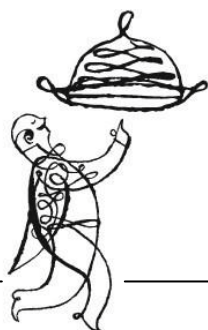
served on a painted plate with fresh berries


Decaffeinated Coffee

PRICE PER PERSON: \$42.50

plus rentals, tax & service labor

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



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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)

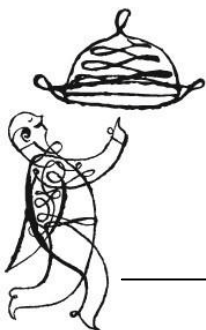
3 hours	\$14.75 per guest
4 hours	\$16.00 per guest
5 hours	\$17.50 per guest
each additional 1/2 hour	\$1.00 per guest

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



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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**

- » 20% due at signing of contract
- » 50% due 90 days prior to your event
- » Estimated balance due 10 days prior to event date if paying by credit card

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.

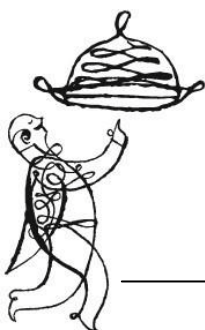
3. **All deposits are non-refundable.**


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.**



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