



COLD

Petite Lobster BLT in Phyllo Cup

Valentine Cucumber Cream Canapé

Beef Tenderloin Gaufrette

with baby arugula & caper cream

Rosemary & Leek Chicken Salad

on parmesan polenta tile

Strawberry Kiss

filled with honey cream cheese

Beef Carpaccio

with green olive tapenade

Tuna Nicoise

served on crisp potato wafer

Smoked Chicken, Leek & Asparagus Crêpe

Lemon Grass & Fennel Crab Salad

on a crisp wonton petal

Roasted Tomato Goat Cheese

served on herb crostini with frico

Pastrami Cured Salmon

on pumpernickel baguette with calvados cream

California Club

chicken, tomato and bacon in phyllo flower

Individual Spinach Salad

balsamic spinach & bacon in a hardboiled egg

Gazpacho & Lobster Shooter

with avocado swizzle

Smoked Shrimp Canapé

with tomato cream cheese

HOT

Roasted Tomato Soup Sipper

with parmesan straw

Fried Artichoke Heart

with lemon sabayon

Italian Arrancini

with roasted tomato coulis & parmesan cheese

Jalapeno Soufflé

with granny smith apple & cool chive sour cream

Shrimp Beignets

with spicy remoulade sauce

Warm Brie & Roasted Grape

on toasted brioche

Gorgonzola & Cranberry Beggars Purse

Miniature Zucchini Flan

with lemon tarragon sour cream

Miniature Tomato & Gorgonzola Pizette

Grilled Prosciutto Wrapped Mozzarella

with balsamic reduction

Wild Mushroom Soufflé

topped with mission fig chutney

Frontenac Pecan Jerky

Plum Roasted Duck & Leeks

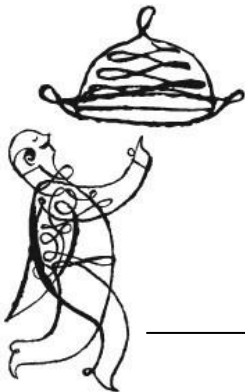
in wonton petal

Petite Open Faced Kobe Burger

with with cambazola & frizzled leeks

Asparagus & Parmesan Spring Roll

with black truffle mayo



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Please consider the environment & recycle this menu.



COLD

Lemon Basil Chicken Salad

stuffed baby artichoke hearts

Rosemary Beef Skewer

with horseradish dipping sauce

Tandori Chicken Brochette

with sweet chile dipping sauce

Cyprus Antipasto Skewer

fig, mint & baby mozzarella drizzled with balsamic vinegar & crushed pistachios

Asian Chicken & Vegetable Spring Roll

with hoisin chili sauce

Petite Nantucket Lobster Roll

miniature brioche with citrus crème fraiche

Spiced Seared Tuna Satay

with honey wasabi sauce

Desert Spiced Barbecued Shrimp

with ancho chile remoulade

Petite Moo Shu Pancake

with duck scallion & mango

Roasted Pepper Tortellini Skewer

with lemon parmesan dip

Duo of Caesar Salad Wraps

classic & chicken

Grilled Swordfish & Cherry Tomato Kebab

with basil pesto dipping sauce

Tequila Lime Shrimp Skewer

with chipotle aioli

HOT

Leek & Potato Gruyere Tart

Fried Panko Crusted Shrimp

with honey soy dip

Gulf Crab Cake with Creole Sauce

New Potato Basket

with bacon & chive mousseline

Crimini Mushroom

stuffed with acorn squash risotto

Miniature Beef Spedini

with a roasted tomato coulis

Pork Tenderloin Brochette

with bing cherry salsa

Seared Chicken 5-Spice

with cumin yogurt sauce

Grilled Baby Lamb Chop

with mint chimichurri

Prosciutto Wrapped Shrimp

brushed with a marmalade marinade

Mini Sweet Peppers & Smoked Chicken

with black beans, roasted corn & jack cheese

Wild Mushroom Spring Roll

with a soy vinaigrette

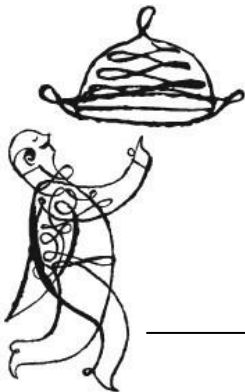
Yukon Gold Potato

stuffed with cognac mushrooms

Smoked Bacon Wrapped Scallops

with orange chive aioli

Three Cheese & Pancetta Panini



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Grilled Flatbreads & Zucchini Sticks

with tzatziki dip

Fresh Fruit Kebabs

with chiffonade of fresh mint

Fig, Olive & Baby Mozzarella Tapenade

with toasted pita chips

Large Gulf Shrimp & Split Crab Legs

with cocktail sauce & lemons

Chilled Oysters Mignonette

Forest Mushroom Pate

with sliced country baguette

Artisan Cheeses

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

Wisconsin Cheese Board

with fresh fruit & flatbreads

**Baked Brie En Croûte
with Dried Fruit Chutney**

with toasted crostini

Trio of Spring Rolls

fresh vegetable with peanut dipping sauce,
caesar salad with creamy caesar dip &
asian duck with hoisin sauce

Satay Sampler

mediterranean beef with roasted tomato coulis,
sesame thai chicken with sweet chile glaze &
grilled ginger prawns with garlic hoisin sauce

SANDWICHES

Mini Flank Steak BLT's

with bleu cheese dressing

Winter Chicken Salad in Brioche

with dried cranberries, spiced walnuts & arugula

Carved Turkey & Brie Wraps

with cranberry apple slaw

Shredded 5-Spice Pork

on potato roll

Herb Encrusted Tenderloin of Beef

with caramelized onions & arugula on bake
house roll with creamed horseradish sauce

TAPAS

Bavarian Charcuterie Boards

assorted cured meats & german cheeses
served with spicy & sweet grain mustards

Individual Lobster or Chicken Pot Pie

Pan Seared Scallops

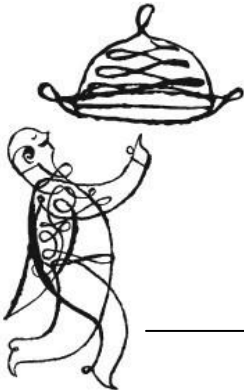
with roasted winter grapes

Shrimp Cocktail

served in a parsley rimmed martini glass,
topped with shaken yellow tomato gazpacho

Braised Shortribs

with red cabbage & spaetzle



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INDIVIDUAL STATIONS

Fresh Atlantic Raw Bar

large gulf shrimp
split crab legs
oysters on the half shell
accompanied by pink sauce, cocktail sauce
& fresh citrus

Seafood Trio

Molasses Bourbon Shrimp
pan seared with a caramelized glaze
Seared Diver Scallop
with roasted red pepper sauce
Maryland Crab Cake
with cornichon remoulade
*trio presented on a bed of sweet potato hay

Gourmet Flatbread Station

chicken, red onion & smoked cheddar
spinach, artichoke & asparagus
plum tomato, fresh basil & smoked gouda cheese

Smashed Potato Bar

with choice of:
buttered, garlic or horseradish potatoes
served with forest mushroom ragout,
roasted sweet peppers & crayfish creole
accompanied by extra virgin olive oil
& grated asiago cheese

Sushi Collection

smoked salmon roll, sesame crab roll &
california roll served with wasabi cream, pickled
ginger & soy vinaigrette

DUO STATIONS

Trio of Grilled Paninis

sliced chicken with cranberries & brie
beef tenderloin with onions & bleu cheese
ultimate grilled cheese
AND

Overflowing Baskets of Greens

with choice of condiments to include:
tomato wedges, olives, radishes, smoked
bacon, sunflower seeds & shredded cheese

Asian Stir Fry

choice of hoisin beef or lemon grass chicken
accompanied by crisp vegetables & fried rice
AND

Dim Sum

pan seared chicken potstickers with hoisin
duck spring rolls with soy vinaigrette

Duet of Kansas Beef

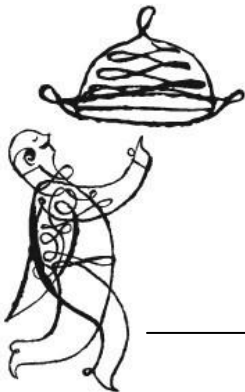
hand carved wood charred tenderloin of beef
atop grilled ciabatta
AND
braised brisket served with spicy black beans
tomato chutney & creamed horseradish sauce

Risotto Station

wild mushroom, lobster & risotto milanese
served with parmesan cheese and olive oil
AND

Sicilian Antipasto Display

served with marinated vegetables, italian
meats, cheese & hand crafted breads



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APPETIZERS

Crystal Shrimp Cocktail

three jumbo shrimp topped with lump crab meat & presented in an ice bowl

Lobster Martini

with shredded endive slaw & citrus lobster

Seared Diver Scallop

on a bed of basil orzo & grilled asparagus drizzled with garlic olive oil

Three Grilled Lemon Oregano Shrimp

atop cous cous, shredded romaine, crumbled feta, diced cucumber & black olive drizzled with citrus yogurt

Delta Crab Cake

served atop creole rice & sauce piquant

Vegetable Napoleon

balsamic vegetables surrounded by red wine dressed greens & baby mozzarella

Black Pepper Studded Beef Carpaccio

with shredded caesar salad & shaved parmesan

Italian Antipasto Plate

hearts of romaine, marinated vegetables, parmesan cheese, balsamic vinegar & olive oil

Wild Mushroom Beggars Purse

with sherry cream sauce

Pommes D'amour

tomato stuffed with tarragon chicken salad presented with olive oil & aged balsamic dressed micro greens

COLD SOUPS

Chilled Melon Soup

Chilled Cucumber Soup

Chilled Zesty Gazpacho

Classic Vichyssoise

HOT SOUPS

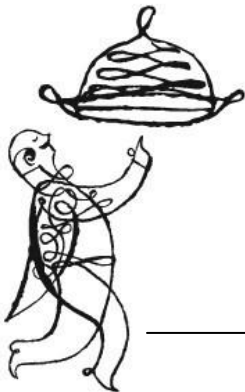
Lobster Bisque


Maple Acorn Squash Bisque

Basil Tomato Bisque

Smoked Gouda & Wild Mushroom Soup

Chicken Consommé with Tortellini



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SERVED SALADS

Bibb Rosette Salad with Grilled Shrimp

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

Asparagus Tower with Crisp Greens

grilled asparagus, plum tomatoes, feta, black olives & sweet peppers served with dijon vinaigrette

Baby Spinach & Arugula Salad

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

Bistro Salad

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

Grilled Portobello & Bosc Pear Salad

shaved prosciutto, pecorino cheese, caramelized red onion & dried cherries served with port wine dressing

Baby Arugula Salad

bleu cheese soufflé, toasted walnuts, pancetta, & roasted peppers with a balsamic vinaigrette

Lobster Quesadilla

served on a bed of baby greens and topped with tomato & jicama slaw

BUFFET SALADS

Fresh Vegetable Salad

baby lettuce with basil, asparagus, carrots, radish, snow peas, white mushrooms, cucumber & radish sprouts with lemon herb vinaigrette

Cape Cod Salad

a mix of crisp red leaf, romaine & bibb with dried cranberries, spiced walnuts, caramelized red onion, sliced pears & feta cheese tossed with cranberry vinaigrette

Big Sky Montana Ranch Salad

with peppered bacon, poached egg, sunflower seeds, shredded jack cheese & cherry tomatoes served with buttermilk ranch dressing

Sicilian Salad

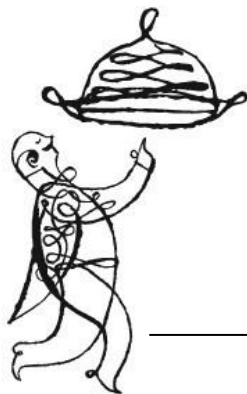
a blend of red leaf, romaine & radicchio with frizzled scallion, calamata olives, grated asiago, roma tomatoes & artichoke hearts tossed with an aged balsamic vinaigrette


Sliced Farm Raised Tomatoes

served with fresh mozzarella cheese, sliced cucumber & red onion drizzled with basil vinaigrette

Nicoise Salad

purple and gold potatoes, baby french green beans & artichokes dressed with balsamic vinaigrette and served on a bed of bibb lettuce



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CHICKEN

Sautéed Medallions of Chicken Piccata

served with capers & sliced mushrooms
on a bed of sautéed spinach
with a white wine lemon sauce

Breast of Chicken Napoleon

layers of puff pastry, medallions of chicken &
spinach finished with wild mushroom cream sauce

Breast of Chicken Ballontine

spirals of chicken stuffed with fresh spinach,
roasted peppers & mushrooms
served with a tomato velouté

Grilled Medallions of Chicken Tremont

chopped tomatoes, capers, scallions & artichokes

Breast of Hoisin Glazed Chicken

topped with a mandarin orange salsa
on a bed of sweet potato hay

Grilled Herb Breast of Chicken

shallot red wine sauce

Bistro Roasted Chicken

thyme au jus

Breast of Chicken Saltimbocca

sautéed medallions of chicken topped with
prosciutto ham & parmesan cheese
served with a sage marsala wine sauce

Pecan Encrusted Chicken Breast

gorgonzola cream sauce

BEEF

Twin Tournedos of Beef Tenderloin

roasted pepper & tomato ragout

Grilled Filet of Beef Tenderloin

pink peppercorn cognac sauce

Porcini Encrusted Beef Filet

heirloom tomato demi glace

Seared Filet of Beef Tenderloin

crowned with wild mushroom duxelle

Petite Filet of Beef & Shrimp Scampi

on a bed of spinach

Grilled New York Strip Steak

gorgonzola & dried cranberry port sauce

Grilled Kansas City Ribeye Steak

vidalia onions & jack daniels sauce

Roasted Prime Rib of Beef

creamed horseradish sauce

DUCK

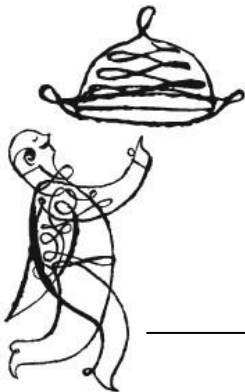
Grilled Long Island Duck


on a nest of melted leeks served
with a plum chutney & ruby port reduction

Roasted Duck Breast

sautéed pears & juniper jus lie

continued >



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PORK

Raspberry Teriyaki Pork Loin

on a bed of asian vegetables

Pan Seared Medallions of Pork Loin

blackberry zinfandel sauce

Roasted Pork Loin

stuffed with smoked gouda, spinach & sweet peppers served with a broken tomato ragout

Grilled Center Cut Pork Chop

french mustard & caper sauce
on a bed of spinach

VEAL

Grilled Veal Chop

juniper berry sauce

Sautéed Medallions of Veal Piccata

tender provimi veal finished with a white wine lemon caper sauce & fresh spinach

Veal Spedinis

pinwheels of provimi veal layered with italian cheeses & crowned with a tomato coulis

Veal Chop Milanese

white wine demi glace on a bed of arugula

Roasted Veal Loin

stuffed with spinach, feta, caramelized onions & sweet peppers with caper demi glace

SEAFOOD

Pan Seared Sea Bass

mediterranean tomato & caper relish

Miso Glazed Sea Bass

grilled baby bok choy

Grilled Salmon Filet

dill sauce

Sesame Encrusted Salmon

hoisin sauce

Pan Seared Tilapia

roasted shallot butter

Seared Tuna Steak

honey wasabi sauce

Grilled Swordfish Steak

roasted red pepper sauce

Cape Cod Seafood Newburg

puff pastry shells

LAMB

Rosemary Roasted Lamb Chops

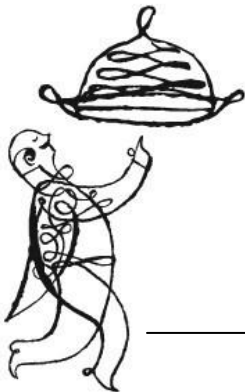
balsamic reduction


Herb Encrusted Lamb Chops

madeira sauce

Mediterranean Stuffed Loin of Lamb

olives, roasted peppers, feta & caper demi glace



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VEGETABLES

Balsamic Grilled Vegetable Stacks

Vegetable Printanier

baby carrots, zucchini, baby red onions, asparagus & haricot vertes

Asparagus Spears

topped with tear drop tomatoes

Whole Green Beans

with roasted acorn squash

Brunoise of Autumn Vegetables

Asparagus Spears

with julienne vegetables

Spinach & Plum Tomato Gratinée

Sauté of Sugar Snap Peas

with matchstick sweet peppers

Sauté of Wild Mushrooms

Sugar Snap Peas & Roasted Carrots

Haricot Vertes with Shallot Butter

GRAINS

Wild Rice & French Lentils

Wheatberry Pilaf

Jasmine Rice Timbale

Wild Mushroom Risotto

Parmesan & Pepper Polenta Tile

POTATOES

Diamonds of Pommes Dauphinois

Celeriac Whipped Potatoes

on broiled artichoke bottom

Lyonnais Potato Tower

layered potatoes with onions, seasoned stock & gruyere cheese

Chive & Cheddar Soufflé

Garlic Fingerling Potatoes

Trio of Roasted Potatoes

to include sweet, white & yukon gold potatoes

PASTA

Gemelli Pasta

with italian sausage, snipped basil & sautéed onions in a roasted red pepper sauce

Farfalle Pasta

served with a caper, tomato, basil sauce

Orecchiette Pasta

served with tuscan tomato broth

Sun Roasted Tomato & Arugula Orzo

tossed with garlic olive oil & toasted pine nuts


Mediterranean Pasta

a blend of wheat & spinach fettuccini tossed with cured olives, capers, red onions & feta cheese

Three Cheese Tortellini

with mushrooms, vine-ripened tomatoes & spinach tossed with pesto cream sauce



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PLATED DESSERTS

Fresh Berry Stacks

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

Dynamic Duo

citrus pound cake with meyer lemon curd
served atop raspberry coulis
AND
flourless chocolate wedge served atop
grand marnier crème anglaise garnished with
fresh raspberries & mint sprig

Poached Pear in Pastry

stuffed with rich chocolate ganache &
finished with caramel sauce

Chocolate Mousse Crepes

with white chocolate espresso sauce
& fresh berries

White Chocolate Martini

white chocolate mousse over pound cake cubes
with fresh seasonal berries topped with a splash
of raspberry liqueur & a crystal sugar swizzle

Warm Chocolate Phyllo Beggars Purse

served with a raspberry coulis &
fresh seasonal berries

Vanilla Panna Cotta

with blueberry coulis & fresh mint

Banana Empanadas

with semi-sweet chocolate & rum crème anglaise

BUFFET DESSERTS

Sweet & Fruity

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

Mountains of Macaroons

chocolate, almond & strawberry

Parisian

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

Drip - Drip - Drip

white & dark chocolate fondue with
pound cake, chocolate madeleines & fresh fruit

The Candy Bar

malted milk balls, chocolate covered pretzels,
chocolate covered raisins, M&M's, non-pareils &
chocolate peanut clusters

Caramel Apple Bread Pudding

with boozy caramel sauce

The Dessert "Bar"

- » tiramisu martini
- » fresh berry bolla with grand marnier zabaglione
- » black forest martini with kirsch soaked cherries
- » strawberry daiquiri shooter



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COCKTAIL RECEPTIONS

Passed Hors d'oeuvre Reception	\$16.00 - \$21.00 per person
Light Hors d'oeuvre Buffet	\$21.00 - \$31.00 per person

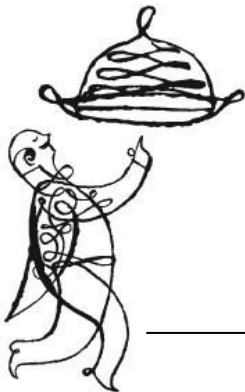
DINNER

Passed Hors d'oeuvres with Dinner	\$ 6.00 - \$12.00 per person
Hors d'oeuvre Buffet	\$26.00 - \$36.00 per person
Buffet Dinner	\$26.00 - \$35.00 per person
Seated Dinner	\$26.00 - \$40.00 per person

PLEASE NOTE

- » this cost analysis is based on a minimum of 100 guests
- » menus are tailored to meet individual tastes
- » linens, china, silverware, etc. are available at an additional charge
- » necessary service labor is priced separately
- » contact a catering coordinator for your special event arrangements

revised 8/09



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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

Other Options:

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

Open Beer, Wine & Soda Bar:

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

3 hours	\$15.00 per guest
4 hours	\$16.50 per guest
5 hours	\$18.00 per guest
each additional 1/2 hour	75¢ 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)	\$10.00 per guest

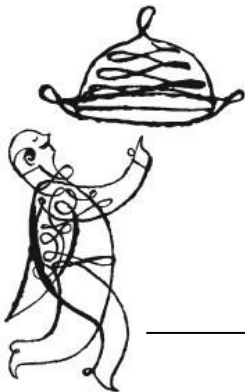
Open Premium Bar:

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

3 hours	\$16.00 per guest
4 hours	\$18.00 per guest
5 hours	\$20.00 per guest
each additional 1/2 hour	\$1.00 per guest

Specialty Cocktails:

White Cosmopolitan	\$6.00 per glass
Raspberry Ruby	\$6.00 per glass
Uptown Cockatil	\$6.00 per glass



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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%

Food

See sample menu pricing

Beverage

See beverage option pricing

Rentals

DINNER \$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

LUNCH \$12.00 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 \$10 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.

- » \$500 per 100 guests

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

Tax

Current applicable sales tax will be 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**

- » the non-refundable facility rental deposit, signed contract & credit card information on file is required to hold your event date.
- » a non-refundable payment of 50% of the estimated total is due 90 days prior to your event.
- » final & full payment is due 10 business days prior to your event date based on your guaranteed guest count.

In the event that your total cost exceeds the total estimate paid, the difference will be due & processed on the day of the event.

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

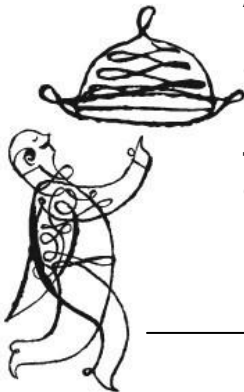
- 3. We accept the following for payment: cash, money order, Visa, MasterCard and American Express. Personal checks are only accepted 14 days prior to event date.**


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

- 5. 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.)

- 6. Outside food is prohibited, with the exception of wedding cakes provided by a licensed bakery.**



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