



BUTLER'S PANTRY

CATERING · DINING · ENTERTAINING

Full Service Corporate Menu



BREAKFAST

CONTINENTAL BREAKFAST BUFFET

FRESH FRUIT KEBABS WITH MINT
OR YOGURT PARFAITS

ASSORTED MUFFINS, SEASONAL
BREAKFAST BREADS, &
PETITE EUROPEAN DANISH

KALDI'S REGULAR
& DECAF COFFEE

ASSORTED FRUIT JUICES
\$10.75 per guest



LIGHT & FIT A-LA CARTE ITEMS

BASKET OF FRUIT
10 pieces - \$15.00

BRAN MUFFINS
1 dozen - \$27.00



SEASONAL BREAKFAST BREAD
1 dozen slices - \$21.00

YOGURT PARFAITS
\$3.00 per guest

FRENCH CROISSANTS
WITH BUTTER & JAM
1 dozen - \$23.50

BP SIGNATURE BREAKFAST BUFFET

SLICED SEASONAL
FRESH FRUIT TRAY
sprinkled with berries

ASSORTED MUFFINS
& DANISH

SKILLET BROWNED
RED POTATOES

Choice of 1:

egg strata with cheddar & monterey jack cheese
veggie egg strata
sausage & bacon egg strata
veggie quiche
ham & swiss quiche

Choice of 1:

strips of maple cured bacon
maple sausage links
turkey sausage

KALDI'S REGULAR
& DECAF COFFEE

ASSORTED FRUIT JUICES
\$22.00 per guest

BREAKFAST STATIONS

TOAST BAR

SOURDOUGH, GRAIN
& FRUIT BREADS

Toppings Include:

avocado mash, fresh ricotta,
specialty butters, nutella, honey,
jam, bacon, tear drop tomatoes,
bananas & berries
\$8.00 per guest

Optional Enhancements:

smoked salmon, capers
& dill cream cheese
additional \$4.00 per guest



OMELET STATION

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MADE TO ORDER OMELETS
WITH EGGS & EGG WHITES

Toppings Include:

assorted cheeses, sweet peppers, tomatoes,
mushrooms, scallions, ham & bacon
\$10.00 per guest

OATMEAL BAR

COOKED OATS

Toppings Include:

brown sugar, butter, chocolate chips,
mixed chopped nuts, raisins,
milk & maple syrup
\$6.00 per guest

WAFFLE STATION

MADE TO ORDER WAFFLES

Toppings Include:

butter, maple syrup, fresh berries,
chocolate chips & whipped cream
\$6.00 per guest

DONUT OR BAGEL WALL

ASSORTED DONUTS
OR
ASSORTED BAGELS

Spreads Include:

cream cheese
cinnamon maple cream cheese
\$4.00 per guest

*Add a Donut Wall for \$250.00
(subject to availability)*

COFFEE BAR

KALDI'S REGULAR
& DECAF COFFEE

Toppings Include:

chocolate shavings, whipped cream,
cinnamon stick, cinnamon shaker,
pumpkin spice shaker & flavored syrups
\$6.00 per guest

Optional Enhancements:

Baileys, Amaretto & Kahlua
additional per bottle price



BLOODY MARY BAR

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VODKA & BLOODY MARY MIX

Garnishes Include:

assorted olives, celery, limes,
pickled vegetables, horseradish,
variety of hot sauces, worcestershire sauce,
soy sauce & variety of pepper & spices
\$16.00 per guest
based on a two hour bar

BOXED LUNCHES

\$20.00 per box | Sandwich boxes include fresh fruit cup, deli style chips & chef's choice of dessert.

Salad boxes include fresh fruit cup, flatbread & chef's choice dessert.

**Gluten free boxes available for an additional fee*

BOXED LUNCHES

MAPLE CURED HAM

lorraine swiss cheese
& country mustard

BREAST OF SMOKED TURKEY

herbed boursin cheese,
apple slices & durkees sauce

BUTCHER BLOCK

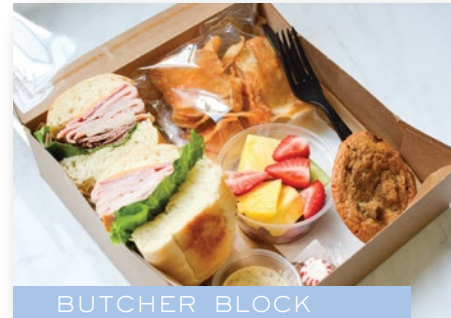
butcher block smoked turkey,
house roast top round, ham,
salami, cheddar jack & swiss
cheese with country mustard

GRILLED CHICKEN BREAST

apple slices & havarti cheese
served with tarragon mayonnaise

VEGGIE WRAP

diced tomato, cucumber, peppers,
shredded red leaf lettuce & avocado
spread on spinach tortilla



BUTCHER BLOCK



CAPE COD SALAD

BOXED SALADS

CHICKEN CAESAR SALAD

strips of grilled chicken, herbed
croutons & cherry tomatoes
served with Butler's Caesar dressing

BUTLER'S CHEF SALAD

strips of ham, turkey, salami,
two cheeses, tomato & egg
served with creamy ranch dressing

CAPE COD SALAD

strips of grilled chicken, crisp
romaine, dried cranberries, frizzled sweet
potatoes, spiced walnuts & feta cheese
served with cranberry vinaigrette

FRESH GARDEN SALAD

shredded carrots, cheese, chickpeas,
croutons, cucumbers, olives, red onions,
& cherry tomatoes
served with lemon dijon vinaigrette

LUNCH BUFFET

Cold & Hot Lunch Buffets includes choice of two side salads, deli style potato chips & dessert platter to include cookies, fruit bars & brownies.

COLD LUNCH BUFFET

PETITE BISTRO SANDWICHES

smoked turkey, havarti & apple
maple ham & lorraine swiss
oven roasted top round
\$17.25 per guest

SANDWICH OR WRAP TRIO BUFFET

Choice of 3:
maple cured ham
breast of smoked turkey
grilled chicken
veggie wrap on spinach tortilla
buffalo chicken wrap
\$19.25 per guest



BISTRO SANDWICHES

HOT LUNCH BUFFET

PENNE WITH VEGETABLES

tossed with fresh asparagus, leeks,
mushrooms, shredded parmesan cheese
finished with either garlic oil broth or
sun-dried tomato cream sauce
& served with grilled ciabatta
\$16.25 per guest

add strips of chicken - additional \$4.00 per guest

PANINI TRIO

oven roasted top round
sliced smoked turkey & brie
veggie
\$17.75 per guest

MEDALLIONS OF BEEF TENDERLOIN

served with wild mushroom madeira
sauce & medley of garlic roasted potatoes
served with grilled ciabatta
\$47.75 per guest

CHICKEN PICCATA

on a bed of lettuce with lemon caper
piccata sauce, accompanied by white
& wild rice, served with grilled ciabatta
\$28.25 per guest

SOUTHWEST FAJITAS

your choice of flank steak or chicken
with shredded cheese, grilled peppers
& onions, accompanied by sour cream,
salsa and spanish rice
chicken - \$27.75 per guest
flank steak - \$28.75 per guest

GRILLED SALMON

served with lemon caper sauce
and Butler's blend rice
\$31.75 per guest

CHICKEN TREMONT

chopped tomatoes, capers, scallions
& artichokes served with Butler's blend rice
\$28.25 per guest

ADD A SIDE SALAD

SICILIAN PASTA SALAD
DILL RED POTATO SALAD
THAI SESAME NOODLES
CLASSIC CAESAR SALAD
FRESH GARDEN SALAD
MEDITERRANEAN SALAD
SEASONAL FRUIT SALAD
\$2.50 each

ENHANCEMENTS

BREAKFAST

BAGELS

plain, blueberry & whole-wheat bagels
with plain & maple walnut cream cheese
(12 bagels) \$35.00

PETITE EUROPEAN DANISH

praline, salted caramel, chocolate chip,
raspberry & feuilletine
(25 danish) \$56.25

GOURMET SCONES

maple pecan, chocolate chip
& white chocolate cherry
(12 scones) \$27.00

BREAKFAST BREADS

cinnamon streusel, pumpkin
& zucchini walnut
(12 slices) \$30.00

YOGURT & GRANOLA BOX

(serves 10) \$31.75

HORS D'OEUVRES

BRIE EN CROUTE

topped with dried fruit compote
or caramelized pecans
(serves 10-12) \$45.00

FRONTENAC PECAN JERKY

strips of maple & brown sugar
sweetened bacon with pecans
(24 pieces) \$45.00



ANTIPASTO DISPLAY

assorted cured meats, cheese & vegetables
(serves 12-15) \$72.00

CORNBREAD STUFFED MUSHROOMS

(20 pieces) \$50.00

PETITE PREMIUM SANDWICHES

beef tenderloin on a pretzel roll
tarragon chicken on a vienna roll
(12 sandwiches) \$57.00

PETITE BISTRO SANDWICHES

smoked turkey, havarti & apple | maple ham
& lorraine swiss | top round, cheddar & onions
served with country mustard & horseradish sauce
(12 sandwiches) \$42.00

KALE & CRANBERRY WRAP

(24 pieces) \$46.00

SORGHUM GLAZED BACON WRAPPED WATER CHESTNUTS

(24 pieces) \$44.00

CITRUS ARANCINI

yellow pepper coulis & parmesan
(24 pieces) \$45.00

CRAB CAKES

spicy remoulade
(24 pieces) \$84.00

SESAME STICKY WINGS

chili glaze buffalo sauce
(24 pieces) \$42.00

CLASSIC CHILLED SHRIMP COCKTAIL

cocktail sauce
(36 pieces) \$105.00

BEVERAGES

ASSORTED SODAS, TEA & LEMONADE

\$2.00 per can

BOTTLED SPRING WATER

\$1.50 per bottle

INDIVIDUAL BOTTLES OF FRUIT JUICE

\$3.00 per bottle

REGULAR OR DECAF COFFEE

also available in hot tea or hot chocolate
\$3.00 per guest

PITCHERS OF ICE TEA OR LEMONADE

\$1.50 per guest

INFUSED WATER STATION

Choice of 2 Flavors:

citrus, strawberry lime, cucumber mint,
pear ginger or strawberry basil
\$3.00 per guest