



Fresh Green Salad

with chef's choice of ingredients
served with buttermilk ranch and vinaigrette dressings

Baked Potato Bar

toppings include shredded cheddar cheese, chopped chives, bacon bits,
steamed broccoli, whipped butter and sour cream

Winter Dessert Box

assorted cookies, fruit bars
and brownies

\$ 9.75 per guest
based on a minimum of 10 guests

Add Chili

\$2.50 per guest

Delivery fees are based on location. A 15% service charge will be added to your invoice.
Orders must be placed by 1:00pm on the business day prior to your event





Winter Continental Breakfast Buffet

- *fresh seasonal sliced fruit
- *assorted bagels
- with plain & maple walnut cream cheese
- *sweet english scones
- *petite european Danish
- *warm caramel pecan rolls

serves 12-15
\$125.00

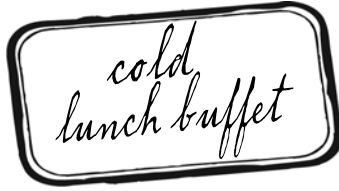
Winter Breakfast Buffet

- *sliced seasonal fresh fruit sprinkled with berries
- *assorted breakfast breads
- *warm caramel pecan rolls
- *egg strata topped with cheddar & monterey jack cheese
- *skillet browned red potatoes with sautéed onions
- *strips of maple cured bacon
- *maple sausage links

serves 12-15 guests
\$175.00

Delivery fees are based on location. A 15% service charge will be added to your invoice.
Orders must be placed by 1:00pm on the business day prior to your event





Fresh Seasonal Fruit Salad

Cape Cod Salad

crisp romaine, dried cranberries,
frizzled sweet potatoes & feta
with cranberry vinaigrette

OR

Baby Spinach Salad

wild mushrooms, frizzled parsnip,
diced egg, teardrop tomatoes, pecan bacon
with sherry vinaigrette

Deli Style Potato Chips

Winter Chicken Salad

on croissant

&

Beef Tenderloin

with caramelized onion and
bleu cheese spread
on semolina roll

Winter Dessert Box

assorted cookies, fruit bars
and brownies

\$15.75 per guest
based on a minimum of 10 guests

Delivery fees are based on location. A 15% service charge will be added to your invoice.
Orders must be placed by 1:00pm on the business day prior to your event.



hot lunch buffet

Cape Cod Salad

crisp romaine, dried cranberries,
frizzled sweet potatoes & feta
with cranberry vinaigrette

OR

Baby Spinach Salad

wild mushrooms, frizzled parsnip,
diced egg, teardrop tomatoes, pecan bacon
with sherry vinaigrette

Oven Roasted Turkey

with bread dressing

OR

Bistro Chicken Breast

with thyme au jus and white n' wild rice

Mashed Potatoes

with pan gravy

Green Beans

with shallot butter

Assorted Bread Box

with whipped butter

Winter Dessert Box

assorted cookies, fruit bars and brownies

\$15.75 per person

based on a minimum of 10 guests

Delivery fees are based on location. A 15% service charge will be added to your invoice.
Orders must be placed by 1:00pm on the business day prior to your event.





Wisconsin Cheese Display

garnished with fresh fruit, flatbreads and crostinis

Market Box of Vegetables

served with dill dip

Chilled and Spiced Barbecued Shrimp

with ancho chili remoulade

48 pieces

Chicken Quesadillas

with ranch sour cream

40 pieces

Toasted Cannelloni Bites

with marinara and parmesan cheese

40 pieces

Dessert Box

assorted cookies, fruit bars

and brownies

50 pieces

Serves 20 guests

Set Price \$300

Delivery fees are based on location. A 15% service charge will be added to your invoice.
Orders must be placed by 1:00pm on the business day prior to your event.





Cape Cod Salad

crisp romaine, dried cranberries frizzled sweet potatoes
& feta served with cranberry vinaigrette

OR

Baby Spinach Salad

wild mushrooms, frizzled parsnip,
diced egg, teardrop tomatoes, pecan bacon
with sherry vinaigrette

Soup Of The Day

Inquire about our homemade soups prepared with only the freshest local ingredients.
Soup selection changes on a weekly basis.

Paninis

*roast top round with smoked gouda & caramelized onion
*sliced smoked turkey & brie on ciabatta

Dessert Box

assorted cookies, fruit bars
and brownies

\$ 12.95 per guest
based on a minimum of 10 guests

Delivery fees are based on location. A 15% service charge will be added to your invoice.
Orders must be placed by 1:00pm on the business day prior to your event



terms of service

- 1. Timing for placing an event order:** We encourage you to call and reserve the date and time of your event as soon as possible and do suggest that all orders be made 24 hours in advance of the event. We recommend that you place your order as early as possible to ensure your choice of delivery time.
- 2. Methods for placing an event order:** All orders may be placed via phone, fax or email. All orders require a verbal or written confirmation to be considered valid. Our office hours are Mon-Fri 8:00 am - 5:00 pm. Any calls, faxes or emails received after 4:45 pm will be considered as if sent the next business morning.
- 3. Minimum Guarantees:** All guaranteed counts are due no later than 24 hours prior to the event. Guest counts lowered within 24 hours of your event may result in an additional charge.
- 4. Prices:** Missouri sales tax 8.241% applies. A 15% service charge is applied to buffets, snacks and hors d'oeuvres. Fifty cents is added to box lunches for individual name stickers.
- 5. Delivery:** Delivery is available from 7:30 am - 4:30 pm daily Monday - Saturday. An additional \$40 charge applies for orders prior to 7:30 am and after 4:30 pm.
- 6. Payment Terms:** Acceptable payment types include: Cash, Credit Card (Visa, Master Card and American Express), Butler's Boardroom accounts, as well as corporate checks.
- 7. Loyalty Program:** Earn boardroom bucks for all food orders of \$100 or more. When redeeming bucks, simply mention the amount of bucks you will be using and give them to the driver upon delivery. (Bucks are not applied to tax, delivery or service charge).
- 8. Cancellations:** Clients may cancel an event by 10 am - 24 hour prior to the event at NO CHARGE. All cancellations must be done by phone. Cancellations the day of an event may result in a charge.

