



**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**

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PRICE PER PERSON: \$30.00  
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**

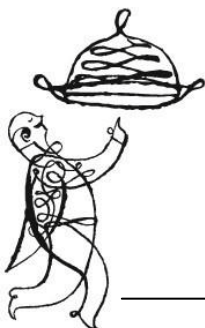
petite buttercream macaroons, raspberry tartlets, lemon zest madeleines and strawberries filled with chocolate mousse


**Decaffeinated Coffee**

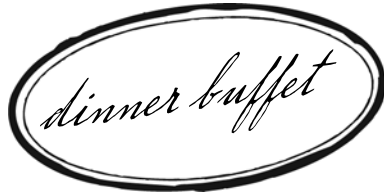
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PRICE PER PERSON: \$33.75  
plus rentals, tax & service labor

» 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

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

**Decaffeinated Coffee**

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PRICE PER PERSON: \$30.75  
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**

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PRICE PER PERSON: \$35.75  
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

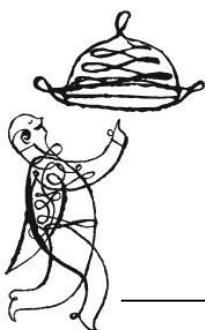
**Sweet Shots**  
\*black forest \*pumpkin crème  
brule \* chocolate turtle \* citrus  
pound cake

**Decaffeinated Coffee**

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PRICE PER PERSON: \$39.00  
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

**Fresh Berry Stacks**

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

**Decaffeinated Coffee**

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PRICE PER PERSON: \$30.75  
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**

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PRICE PER PERSON: \$35.75  
plus rentals, tax & service labor

**Combination entrée of beef and chicken**

PRICE PER PERSON: \$39.75

**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

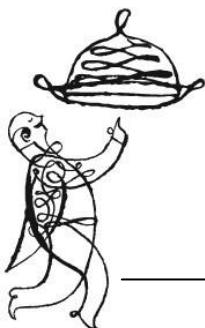
**Warm Chocolate Phyllo Beggars Purse**


served with raspberry coulis and seasonal berries

**Decaffeinated Coffee**

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PRICE PER PERSON: \$44.75  
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*

**Petite Pastry Display**

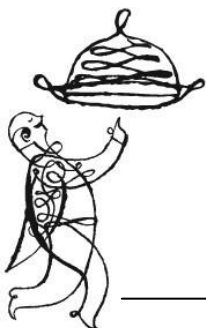
**Freshly Brewed Decaffeinated Coffee**

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*PRICE PER PERSON: \$46.00*

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

**Open Premium Bar:**

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

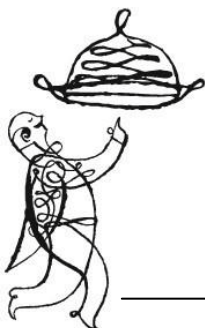
3 hours	\$16.00 per guest
4 hours	\$18.00 per guest
5 hours	\$20.00 per guest
each additional 1/2 hour	\$1.00 per guest

**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)	\$10.00 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 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 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 linens for scattered seating, china, silverware, table & bar glassware, as well as serving pieces and equipment

### Service

Approximately \$19.00 - \$25.00 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

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.**



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