

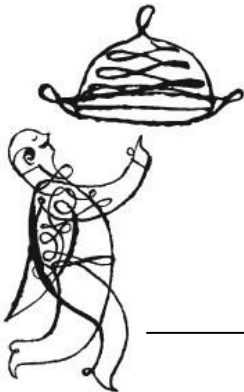



**COLD**

- 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
- Bistro Tenderloin Canapé**  
black bean cream & scallion on ciabatta
- Seared Tuna on Wonton Petal**  
with wasabi cream
- House Smoked Salmon, Leek & Asparagus Crêpe**
- Citrus & Fennel Crab Salad**  
in phyllo flower
- Roasted Tomato Goat Cheese**  
on herb crostini with frico
- California Club**  
chicken, tomato, avocado cream & bacon in phyllo
- Gazpacho & Lobster Shooter**  
with avocado swizzle
- Watercress Vichyssoise Shooter**
- Smoked Shrimp Canapé**  
with tomato cream cheese
- Endive Spear & Greek Tapenade**  
with sweet peppers, black olives & feta

**HOT**

- Roasted Tomato Soup Sipper**  
with parmesan straw
- Asparagus Soup Sipper**  
with crème fraiche
- Fried Artichoke Heart**  
with lemon sabayon
- Citrus Arrancini**  
with yellow tomato coulis & parmesan cheese
- Jalapeno Soufflé**  
with spiced shredded pork & cool sour cream
- Lobster Beignet**  
with lemon crème fraiche
- Warm Brie & Roasted Grape**  
on toasted brioche
- Gorgonzola & Cranberry Beggars Purse**
- Feta, Sweet Pepper & Spinach Pastry**
- Miniature Blanco Flatbread**  
with chicken, bacon & mushrooms
- Grilled Prosciutto Wrapped Mozzarella**  
with balsamic reduction
- Three Cheese Soufflé**  
with wild mushroom duxelle
- Frontenac Pecan Jerky**
- Peking Duck Spring Roll**  
with sweet chile glaze
- Petite Open Faced Kobe Burger**  
with with cambazola & frizzled leeks
- Asparagus & Parmesan Spring Roll**  
with black truffle mayo
- Petite Deviled Crab Cake**  
with caper remoulade



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.



**COLD**

**Lemon Basil Chicken Salad**

stuffed baby artichoke hearts

**Rosemary Beef Skewer**

with horseradish dipping sauce

**Tandori Chicken Brochette**

with sweet chile dipping sauce

**Tuscan Antipasto Skewer**

mozzarella, salami, olive, basil & balsamic vinegar

**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

**Petite Moo Shu Pancake**

with duck scallion & mango

**Roasted Pepper Tortellini Skewer**

with lemon parmesan dip

**Baja Caesar Salad Wrap**

jalapeno caesar dip

**Tequila Lime Shrimp Skewer**

with chipotle aioli

**HOT**

**Roasted Tomato & Arugula Tart**

**Fried Panko Crusted Shrimp**

with honey soy dip

**Classic Crab Cake with Lobster Sauce**

**New Potato Basket**

with bacon & chive mousseline

**Crimini Mushroom**

stuffed with caramelized onion risotto

**Pork Tenderloin Brochette**

with bing cherry salsa

**Seared Chicken 5-Spice**

with cumin yogurt sauce

**Grilled Baby Lamb Chop**

with mint chimichurri

**Mediterranean Grilled Shrimp**

on polenta tile

**Smoked Chicken & Black Bean Empanada**

with salsa verde

**Wild Mushroom Spring Roll**

with a soy vinaigrette


**Yukon Gold Potato**

stuffed with horseradish whipped potatoes

**Sicilian Quesadilla**

balsamic onion, portabella mushrooms, sundried tomatoes & pesto cream cheese



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**Mediterranean Spreads**

hummus & olive tapenade  
with cucumbers, carrots & flatbreads

**Fresh Fruit Kebabs**

with chiffonade of fresh mint

**Large Gulf Shrimp & Split Crab Legs**

with cocktail sauce & lemons

**Seared Tuna on Sesame Crostini**

asian slaw & wasabi cream

**House Smoked Salmon Display**

with classical garnishes & toast points

**Desert Spiced Barbecued Shrimp**

with ancho chile remoulade

**Thai Chicken Lettuce Wraps**

with hoisin vinaigrette

**Artisan Cheeses**

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

**Wisconsin Cheese Board**

brie, cheddar, swiss & smoked gouda with  
fresh fruit & flatbreads

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

with toasted crostini

**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

**Tarragon Chicken Salad in Brioche**

with diced apple

**Carved Turkey & Brie on Baguette**

with country mustard

**5-Spice Pork Tenderloin**

on potato roll with cherry salsa

**Herb Encrusted Tenderloin of Beef**

with caramelized onions & arugula on grilled  
brioche 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

### Polenta Bar

creamy polenta  
with roasted tomatoes, sautéed mushrooms,  
grilled seasonal vegetables, fontina & parmesan

### 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

### Duck & Goat Cheese Ravioli

julienne vegetables with sherry broth

### 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

### Tuscan Ratatouille Terrine

balsamic marinated vegetables, micro greens, bermuda onion flower & herb flatbread

## COLD SOUPS

### Chilled Melon Soup

### Chilled Cucumber Soup

### Chilled Zesty Gazpacho

### Classic Vichyssoise

### Trio of Chilled Soups in Crystal Ice Block

watermelon with jicama relish  
avocado & cucumber with tzatziki yogurt  
tarragon tomato with vegetable confetti

## HOT SOUPS

### Lobster Bisque

### Maple Acorn Squash Bisque

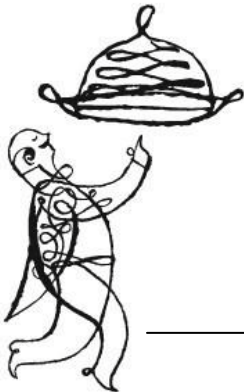
### Basil Tomato Bisque


### Smoked Gouda & Wild Mushroom Soup

### Chicken Consommé with Tortellini

### Seafood Bisque & Lump Crab

with table-side presentation



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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 proscuitto, 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

### **Lemon Oregano Shrimp**

micro greens with black olive, cucumber, feta, orzo & citrus yogurt

## 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


### **Ziggy Waldorf Salad**

field greens & red leaf lettuce with chopped apples, frizzled sweet potatoes, dried cherries & spiced walnuts with creamy cider dressing

### **Jalapeno Caesar Salad**

with tortilla strips, roasted peppers, crumbled cojita cheese & jalapeno caesar dressing



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## CHICKEN

### Chicken Spedini

stuffed with aged italian cheese, bread crumbs, vegetables & fresh herbs  
crowned with a lemon caper 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

### Sautéed Medallions of Chicken Piccata

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

### Chicken Pepperonata

topped with sweet peppers & onions

## BEEF

### Bacon Wrapped Filet of Beef Tenderloin

cabernet demi glace

### Grilled Filet of Beef Tenderloin

pink peppercorn cognac sauce

### Porcini Encrusted Beef Filet

heirloom tomato demi glace

### Seared Filet of Beef Tenderloin

with red wine shallot demi glace

### Contemporary Beef Wellington

crowned with wild mushroom duxelle  
with puff pastry & demi glace

### Petite Filet of Beef & Shrimp Scampi

on a bed of spinach

### Grilled Kansas City Strip Steak

maitre d'butter

### Grilled Cowboy Ribeye

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 Tenderloin

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

### Scallops Veronique

with sautéed grapes & white wine cream sauce

### Grilled Salmon Filet

dill sauce

### Sole Meuniere

parslied lemon & caper sauce

### Pan Seared Arctic Char

roasted shallot butter

### Seared Tuna Steak

honey wasabi sauce

### Salmon En Croute

with spinach, boursin cheese & red pepper coulis

### Lobster Thermidor

## LAMB

### Rosemary Roasted Lamb Chops

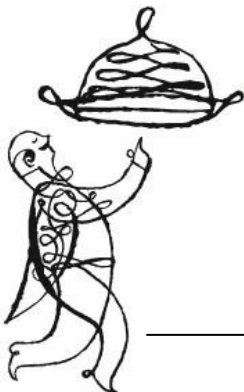
balsamic reduction


### Herb Encrusted Lamb Chops

madeira sauce

### Mediterranean Stuffed Loin of Lamb

olives, roasted peppers, feta & caper demi glace



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*accompagniments*

**VEGETABLES**

**Balsamic Grilled Vegetable Stacks**

**Vegetable Printanier**

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

**Broccoli, Asparagus & Green Beans**

with brown butter & sage

**Whole Green Beans**

with roasted acorn squash

**Fettuccine Vegetables**

**Asparagus Spears**

with julienne vegetables

**Spinach & Plum Tomato Gratinée**

**Sauté of Sugar Snap Peas**

with matchstick sweet peppers

**Sauté of Wild Mushrooms**

**Green Beans, Asparagus & Baby Carrots**

**Haricot Vertes with Tomato Caper Relish**

**GRAINS**

**Wild Rice**

**French Lentils**

**Wheatberry Pilaf**

**Jeweled Fruit Israeli Cous Cous**

**Wild Mushroom Risotto**

**Red Quinoa**

**POTATOES**

**Diamonds of Pommes Dauphinois**

**Root Vegetable Puree**

on broiled artichoke bottom

**Parmesan Potato Wedges**

**Shredded Potato Rosti**

**Broiled Duchess Potatoes**

**Trio of Roasted Potatoes**

to include sweet, white & yukon gold potatoes

**PASTA**

**Gemelli Arrabbiata**

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

**Farfalle Pasta**

served with a caper, tomato, basil sauce

**Orecchiette Pasta**

with roasted artichoke, cauliflower, spinach & caper berries tossed in olive oil

**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

**Tortellini Carbonara**

three cheese tortellini served with scallions & bacon tossed in a rich cream sauce



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## PLATED DESSERTS

### Fresh Berry Stacks

layers of lemon shortcake, fresh berries  
sweet cream, strawberry sauce & fresh mint

### Tempting Trio

»milk chocolate panna cotta  
»dark chocolate truffles  
»white chocolate torte

### Vanilla Peach Tart

in flaky pastry with crème anglaise

### Opera Torte

layers of chocolate cake, ganache, coffee french  
butter cream with white & dark chocolate sauce

### Blood Orange Panna Cotta

with citrus coulis & chocolate sauce

### Chocolate Mousse Crepes

with white chocolate espresso sauce  
& fresh berries

### Poached Pear in Pastry

stuffed with rich chocolate ganache &  
finished with caramel sauce

### Neapolitan Martini

chocolate mousse over vanilla cake cubes  
with fresh seasonal berries

### Warm Chocolate Phyllo Beggars Purse

served with a raspberry coulis  
& fresh seasonal berries

### Roasted Apple

stuffed with brown sugar, raisins, dried  
cranberries & walnuts with boozy caramel sauce

### House-Made Cheesecake

»please ask your sales consultant about this  
seasonal fresh pick

## BUFFET DESSERTS

### Sweet & Fruity

gooey butter wedges, lemon squares, blondies  
& double chocolate chunk brownies

### Mountains of Macaroons

»choose 3 flavors of cream filled macaroons  
chocolate, almond, mocha, pistachio, strawberry,  
mango or passion fruit

### Parisian

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

### Drip - Drip - Drip

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

### White Chocolate Banana Bread Pudding

with boozy caramel sauce

### Quartet of Goey Butter

raspberry, chocolate peanut butter, espresso  
& traditional


### The Candy Bar

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

### The Dessert "Bar"

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



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### Late Night Snacks

#### All Night Diner

##### **Miniature Cheeseburgers**

with ketchup, mustard & relish

##### **Truffle French Fries**

##### **Milk Shake Shooters**

#### Fiesta Favorites

##### **Smoked Chicken & Black Bean Empanada**

with salsa verde

##### **Southwest Guacamole**

with flour tortilla chips

#### Take-Out Classics

##### **Gourmet Flatbread Station**

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

##### **Hand-Rolled Sushi Collection**

smoked salmon roll, sesame crab roll &  
california roll

##### **Dim Sum**

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

#### Sweet Tooth

##### **Petite Warm Chocolate Chip Cookies**

with milk shooters

##### **The Candy Bar**

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

### St. Louis Favorites

#### The Hill

##### **Toasted Ravioli**

with marinara sauce

##### **Volpi Meats & Italian Cheese Display**

with olives, tapenades & crusty breads

#### Soulard

##### **Crawfish Cakes**

chipotle aioli

##### **Andouille & Blackened Chicken Gumbo**

##### **Red Beans & Rice**

#### World's "Fare"

##### **Jumbo Hot Dogs**

##### **Grilled Cheddar Burgers**

##### **Kettle Corn**

##### **Hand-Dipped Ice Cream Cones**

#### St. Louis All-Star Sweets

##### **St. Louis Goopy Butter Cake**

raspberry, chocolate peanut butter, espresso  
& traditional

##### **Ted Drewes Concretes**

##### **Variety of Hank's Cheesecakes**

##### **Bissinger's Chocolates**



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*COCKTAIL RECEPTIONS*

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

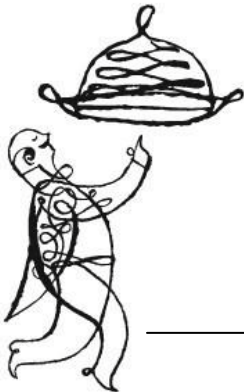
*DINNER*


<b>Passed Hors d'oeuvres with Dinner</b>	\$ 6.00 - \$12.00 per person
<b>Hors d'oeuvre Buffet</b>	\$26.00 - \$36.00 per person
<b>Buffet Dinner</b>	\$26.00 - \$35.00 per person
<b>Seated Dinner</b>	\$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
AB Beers	\$3.50 each
Schlafly Beers	\$4.50 each
House Wine	\$5.00 per glass
Premium Mixed Drink	\$6.00 per glass

**Open Beer, Wine & Soda Bar:**

(includes Bud/Bud Light, Schlafly, 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	\$1.00 per guest

**Open Premium Bar:**

(includes Premium Liquor, Bud/Bud Light, Schlafly, 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 3 hours (includes assorted sodas, ice tea & lemonade)	\$10.00 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 Cocktail	\$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 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 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 linens for scattered seating, china, silverware, table & bar glassware, as well as serving pieces and equipment

### Service

Approximately \$20.00 - \$26.00 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 flat fee

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**

- » \$500 due upon booking the venue
- » 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.**



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.