



**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**

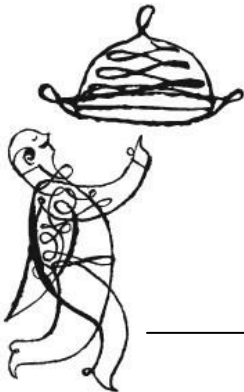
with with cambazola & frizzled leeks


**Asparagus & Parmesan Spring Roll**

with black truffle mayo

**Petite Deviled Crab Cake**

with caper remoulade



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**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**

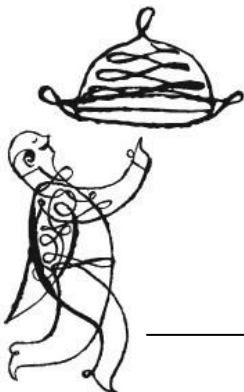
with roasted winter grapes

**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

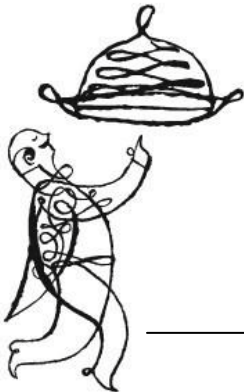
hand carved wood charred tenderloin of beef  
atop grilled ciabatta  
AND  
braised brisket served with spicy black beans  
tomato chutney & creamed horseradish sauce

### 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**

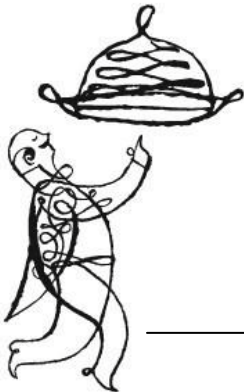
### **Basil Tomato Bisque**


### **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**

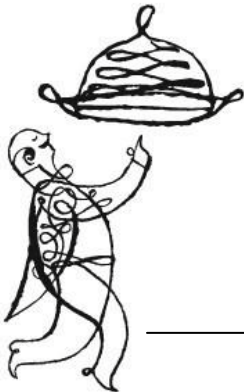
a blend of red leaf, romaine & radicchio with frizzled scallion, calamata olives, grated asiago, roma tomatoes & artichoke hearts tossed with an aged balsamic vinaigrette

### **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

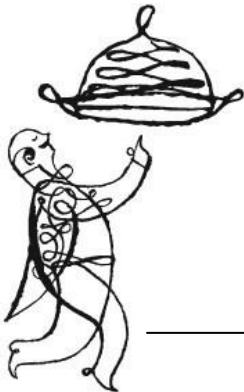
## DUCK

### **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**

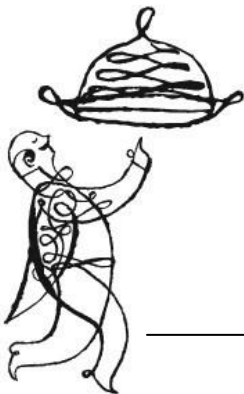
balsamic reduction


### **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**

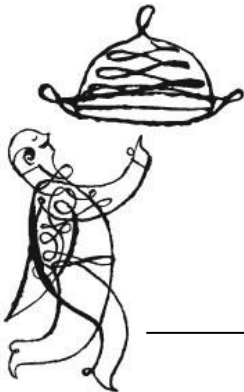
tossed with garlic olive oil & toasted pine nuts

**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**

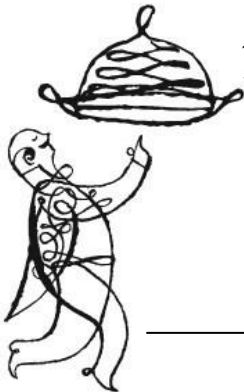
raspberry, chocolate peanut butter, espresso  
& traditional


### **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*

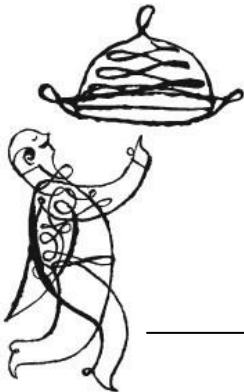
**St. Louis Goopy Butter Cake**


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

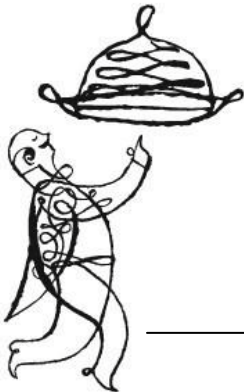
*DINNER*

<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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## 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

Kemp Auto Museum to provide all beverages

### Rentals

*DINNER* \$12.00 per guest

Based a 4-5 hour event  
Includes china, silverware, table glassware,  
as well as serving pieces and equipment.  
Buffet linens additional

*LUNCH* \$10.00 per guest

Based a 4-5 hour event  
Includes china, silverware, table glassware,  
as well as serving pieces and equipment.  
Buffet linens additional

*COCKTAIL RECEPTION* \$9.00 per guest

Based a 4-5 hour event  
Includes china, silverware, as well as serving pieces  
and equipment. Buffet linens additional

### Service

Approximately \$20.00 - \$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.

- » \$250 flat fee

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.

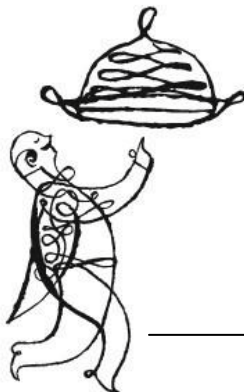
3. **All deposits are non-refundable.**


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.**



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.