

BUTLER'S PANTRY MAD ART SAMPLE WEDDING MENU 2008



MENU I

HORS D'OEUVRE BUFFET

Manchego Cheese

with grape clusters and strawberries

Market Selection of Fresh Crudite

served with curry dip

Trio of Bruschetta Spreads

olive tapenade, tomato feta and crushed white bean served with grilled ciabatta bread

Tandori Chicken Brochette

accompanied by a sweet chile glaze

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

Your Wedding Cake Served on a Painted Plate with Fresh Berries

Decaffeinated Coffee

*PRICE PER PERSON: \$24.75
plus rentals, tax & service labor*

*» to add Hand Carved Tenderloin of Beef
in place of the Petite Bistro Sandwiches
please add \$2.75 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, breads, & marinated olives

Grilled & Chilled Seasonal Vegetables

drizzled with balsamic syrup

Italian Arrancini

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

Your Wedding Cake Served on a Painted Plate with Fresh Berries

Decaffeinated Coffee

*PRICE PER PERSON: \$26.95
plus rentals, tax & service labor*

*» to upgrade to Tenderloin of Beef
in place of the Strip Loin of Beef
please add \$1.75 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 75 guests (add 20% to prices for less than 75 guests).*

BUTLERSPANTRY.COM

PHONE 314/664.7680 FAX 314/664.9866

BUTLER'S PANTRY MAD ART SAMPLE WEDDING MENU 2008



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

Your Wedding Cake
Served on a Painted Plate
with Fresh Berries

Decaffeinated Coffee

*PRICE PER PERSON: \$23.75
plus rentals, tax & service labor*

*» to include Hand Carved
Tenderloin of Beef to your buffet
please add \$2.75 per person*

MENU II

DINNER BUFFET

**Tossed Red Leaf, Romaine
& Field Greens**
with poached pear, spiced
walnuts, crumbled feta cheese
& dried cranberries served with
a 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

Your Wedding Cake
Served on a Painted Plate
with Fresh Berries

Decaffeinated Coffee

*PRICE PER PERSON: \$27.95
plus rentals, tax & service labor*

*» to upgrade to Tenderloin of
Beef in place of the Strip Loin
please add \$1.75 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

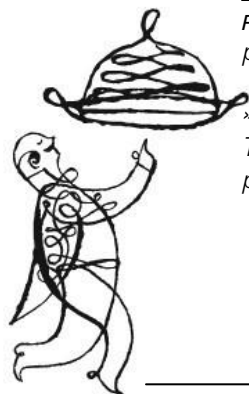
Artisan Breads
served with whipped butter

Your Wedding Cake
Served on a Painted Plate
with Fresh Berries

Decaffeinated Coffee

*PRICE PER PERSON: \$29.95
plus rentals, tax & service labor*

*» to upgrade to Tenderloin of
Beef in place of the Strip Loin
please add \$1.75 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

Your Wedding Cake
Served on a Painted Plate
with Fresh Berries

Decaffeinated Coffee

PRICE PER PERSON: \$24.25
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 a champagne vinaigrette

SECOND COURSE

Filet of Beef Tenderloin
crowned with wild mushroom
duxelle, on a bed of spinach

Diamonds of
Pommes Dauphinois
thin layers of yukon gold
potatoes and imported cheese

Haricot Vertes with
Baby Carrots

Artisan Breads
served with whipped butter

Your Wedding Cake
Served on a Painted Plate
with Fresh Berries

Decaffeinated Coffee

PRICE PER PERSON: \$28.95
plus rentals, tax & service labor

Combination entrée of
beef and chicken

PRICE PER PERSON: \$31.95

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

Rosemary Roasted
Lamb Chop
balsamic reduction

Celeriac Whipped Potatoes
on artichoke bottom

Broccolini with Roasted
Acorn Squash

Artisan Breads
served with whipped butter

Your Wedding Cake
Served on a Painted Plate
with Fresh Berries

Decaffeinated Coffee

PRICE PER PERSON: \$41.75
plus rentals, tax & service labor



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ESTIMATED SUMMARY OF CHARGES

based upon a minimum of 75 guests

Food

See sample menu pricing

Beverage

Mad Art Gallery supplies all beverages

Rentals

DINNER \$16.00 per guest

Based a 4-5 hour event

Includes table linens with overlays, china, silverware, table & bar glassware, as well as serving pieces and equipment

LUNCH \$14.00 per guest

Based a 4-5 hour event

Includes table linens with overlays, china, silverware, table & bar glassware, as well as serving pieces and equipment

COCKTAIL RECEPTION \$13.00 per guest

Based a 4-5 hour event

Includes table linens for scattered seating, china, silverware, table & bar glassware, as well as serving pieces and equipment

Service

Approximately \$17.00 - \$23.00 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 ceremony turn-overs, tents and more than 160 guests.

Gratuity is not included. Please refer to your catering manager for assistance.

Tax

7.741% applicable sales tax applied to final bill

GENERAL GUIDELINE FOR CATERING

- 1. The person making arrangements shall notify Butler's Pantry of a final guest count at least 7 business days prior to your event date.**

Any additions to this count within 7 business days of your event will be subject to a 15% surcharge.

- 2. Payment Schedule**

- » 20% due at signing of contract
- » Estimated balance due 7 days prior to event date if paying by credit card

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. We realize that from time to time plans must be changed. If this unfortunate situation arises, Butler's Pantry cancellation policy will refund 100% of your catering deposit for catering cancelled 6 months prior to your event date.**

- 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 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.**

