



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

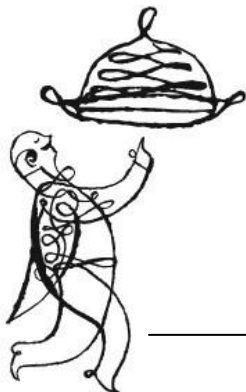
with with cambazola & frizzled leeks

Asparagus & Parmesan Spring Roll

with black truffle mayo

Petite Deviled Crab Cake

with caper remoulade



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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

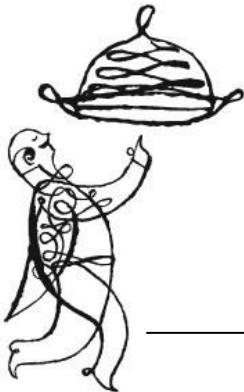
with roasted winter grapes

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

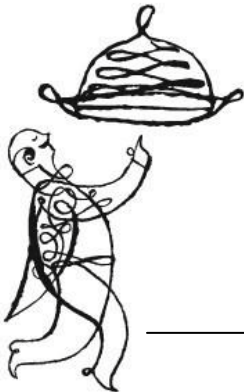
hand carved wood charred tenderloin of beef
atop grilled ciabatta
AND
braised brisket served with spicy black beans
tomato chutney & creamed horseradish sauce

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

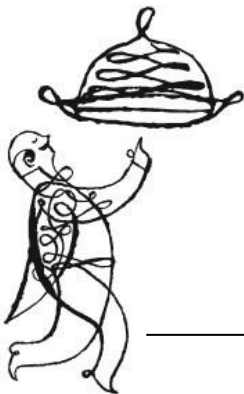
Basil Tomato Bisque


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

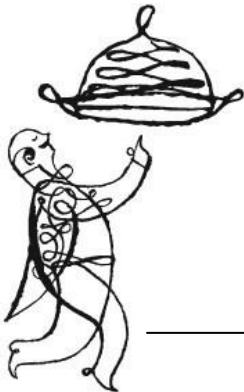
DUCK

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

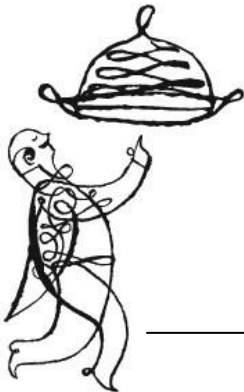
balsamic reduction


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

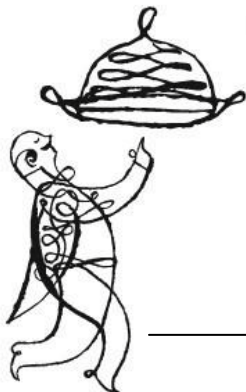
tossed with garlic olive oil & toasted pine nuts

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

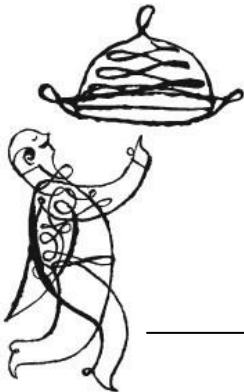
St. Louis Goopy Butter Cake

raspberry, chocolate peanut butter, espresso
& traditional

Ted Drewes Concretes

Variety of Hank's Cheesecakes

Bissinger's Chocolates



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COCKTAIL RECEPTIONS

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

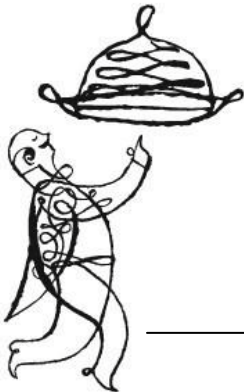
DINNER


Passed Hors d'oeuvres with Dinner	\$ 6.00 - \$12.00 per person
Hors d'oeuvre Buffet	\$26.00 - \$36.00 per person
Buffet Dinner	\$26.00 - \$35.00 per person
Seated Dinner	\$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:

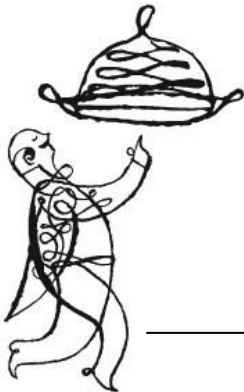
House Wine	\$5.50 per guest
poured with dinner	
House Champagne Toast	\$4.00 per guest
(see wine menu for other options)	

Non-Alcoholic Options:

Coffee & Tea Service	\$4.00 per guest
based on 2 hours	
Gourmet Coffee Bar	\$5.00 per guest
based on 2 hours (includes flavored coffees, toppings & authentic french madeleines)	
Soft Drink Bar	\$10.00 per guest
based on 3 hours (includes assorted sodas, ice tea & lemonade)	
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 \$10.00 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 \$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.

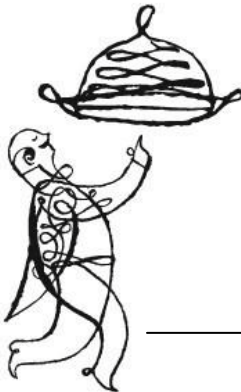
- 3. We accept the following for payment: cash, money order, Visa, MasterCard and American Express. Personal checks are only accepted 14 days prior to event date.**


- 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.