



BUTLER'S PANTRY

CATERING · DINING · ENTERTAINING

Winter Packages





PACKAGE 1

3 PASSED HORS D'OEUVRES

3 BUFFET HORS D'OEUVRES

BUFFET DISPLAY

\$30.00 per guest*

PACKAGE 2

3 PASSED HORS D'OEUVRES

3 BUFFET HORS D'OEUVRES

BUFFET DISPLAY

SPECIALTY STATION

DESSERT DISPLAY

\$45.00 per guest*

PACKAGE 3

3 PASSED HORS D'OEUVRES

BUFFET DISPLAY

SPECIALTY STATION

BUFFET DINNER

(SALAD, VEG, STARCH, PASTA, ENTREE)

DESSERT DISPLAY

\$75.00 per guest*

**Plus bar, service labor, rentals, tax & 18% catering fee.
Price is based on a minimum of 30 guests & 2 hour
food service event. Tables, chairs & linens are
available for an additional fee.*

THE FOLLOWING MENU ITEMS ARE A SEASONAL SAMPLING
OF WHAT OUR CULINARY TEAM AT BUTLER'S PANTRY CAN CREATE FOR YOU.
PLEASE TAKE A LOOK AT OUR UNIQUELY DESIGNED PACKAGES
OR FEEL FREE TO CHOOSE ITEMS A LA CARTE.
WE CAN ALSO CREATE A CUSTOMIZED MENU FOR YOUR EVENT.

PASSED HORS D'OEUVRES

COLD

**ROASTED GRAPE &
RICOTTA CROSTINI**
balsamic drizzle

**SEARED TENDERLOIN
& TAMARIND GLAZE** **DF**
pickled radish on sesame crostini

**BLEU CHEESE, FIG
& HONEY FLATBREAD**

SMOKED SHRIMP CANAPE

WARM

BUTTERNUT SQUASH SOUFFLÉ
black forest ham & roasted apple chutney

**BACON WRAPPED
SWEET POTATO** **GF, DF**
maple glaze

STUFFED ARTICHOKE HEART

SMOKED BEEF BRISKET **DF**
fig glaze & frizzled sweet potato on ciabatta crisp

FRIED CHICKEN WAFFLE
maple walnut butter

**PISTACHIO GOAT CHEESE
ARRANCINI**
cranberry coulis

GF *Gluten-Free* **DF** *Dairy-Free*

BUFFET HORS D'OEUVRES

COLD

WINTER VEGGIE ROLL **DF**
mushrooms, napa cabbage,
sweet peppers & rooster sauce

**PORK TENDERLOIN
BROCHETTE** **GF, DF**
bing cherry sauce

**TUNISIAN CHICKEN
SKEWER** **GF, DF**
dried currant, peppadew pepper
& olive tapenade

KALE & CRANBERRY WRAP
stone mustard dipping sauce

**SPICED CHICKEN
SALAD VOL-AU-VENT**
dried cranberries, walnuts & arugula

WARM

**SWEET POTATO
RISOTTO CAKE**
red onion chutney

**YUKON GOLD POTATO
BASKET** **GF**
leek & horseradish whipped potatoes

CRAWFISH CAKE
citrus creole sauce

**STUFFED MINI
SWEET PEPPERS** **GF**
chicken, chorizo & saffron rice

BUFFET DISPLAYS

HORS D'OEUVRES

SEASONED ROOT CHIPS **GF, DF**

plantain, russet gaufrette, sweet potato & taro root

ROASTED VEGETABLE DISPLAY **GF, DF**

seasonal vegetables with apricot rosemary glaze

LAYERED CHEESE TORTAS

CHOOSE 2

candied pecan, cranberry & apricot,
port cherry, herb & carmelized onion

BAKED BRIE WITH WINTER FRUIT COMPOTE

french bread petals

DUO OF DIPS **GF**

CHOOSE 2

citrus hummus, edamame, truffled cauliflower
or olive tapenade served with cucumbers, carrots,
pita chips & grilled ciabatta

COCKTAIL SANDWICHES

CARVED SMOKED TURKEY & BRIE BAGUETTE

soft french & cranberry relish

TOASTED CUBANA SANDWICH

ham, pork, swiss cheese, pickles & mustard

PORK LOIN ON PREZTEL ROLL

apple fennel slaw & bacon jam

BEEF TENDERLOIN BAGUETTE

soft french, arugula, caramelized onion
& horseradish cream

SPECIALTY STATIONS

MACARONI & CHEESE

CHOOSE 1

sharp cheddar macaroni & cheese
white cheddar & gruyere macaroni & cheese

CHOOSE 3

bacon, caramelized onions, chicken,
sautéed mushrooms, scallions
or toasted breadcrumbs

GOURMET FLATBREADS

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

OVERFLOWING BASKETS OF GREENS

tomato wedges, olives, radishes, smoked bacon,
sunflower seeds & shredded cheese

ASIAN STIR FRY

CHOOSE 1

hoisin beef or lemongrass chicken
accompanied by crisp vegetables & fried rice

DIM SUM

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

DINNER SALADS

CAPE COD **GF**

crisp red leaf, romaine & bibb, dried cranberries, spiced walnuts, caramelized red onion, sliced pears, feta cheese & cranberry vinaigrette

SICILIAN **GF**

red leaf, romaine & radicchio, frizzled scallion, kalamata olives, grated asiago, roma tomatoes, artichoke hearts & aged balsamic vinaigrette

ZIGGY WALDORF **GF**

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

DINNER ACCOMPANIMENTS

VEGETABLES

BROCCOLI, ASPARAGUS & GREEN BEANS **GF**

brown butter & sage

WHOLE GREEN BEANS **GF**

roasted acorn squash

ASPARAGUS SPEARS **GF**

julienne vegetables

SAUTÉ OF SUGAR SNAP PEAS **GF**

matchstick sweet peppers

GRAINS

WILD RICE **GF**

FRENCH LENTILS **GF**

WILD MUSHROOM RISOTTO

POTATOES

PARMESAN POTATO WEDGES

BROILED DUCHESS POTATOES

TRIO OF ROASTED POTATOES **GF**

sweet, white & yukon gold

PASTA

ORECCHIETTE PASTA

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

SUN ROASTED TOMATO & ARUGULA ORZO

garlic olive oil & toasted pine nuts

TORTELLINI CARBONARA

three-cheese tortellini, scallions & pancetta cream sauce

GF Gluten-Free **DF** Dairy-Free

Ask your sales manager about making certain items dairy-free.

ENTRÉES

CHICKEN

CHICKEN SPIEDINI

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

GRILLED HERB MARINATED CHICKEN BREAST

madeira mushroom sauce

SAUTÉED MEDALLIONS OF CHICKEN SALTIMBOCCA

prosciutto, parmesan & sage marsala wine sauce

BEEF

BACON WRAPPED FILET OF BEEF TENDERLOIN

cabernet demi glace

GRILLED FILET OF BEEF TENDERLOIN

pink peppercorn cognac sauce

CARVED STRIP LOIN

creamed horseradish & bearnaise

CARVED FLANK STEAK

tomato chutney & chimmichurri

PORK

SOY-GINGER GLAZED PORK LOIN

on a bed of asian vegetables

PAN SEARED MEDALLIONS OF PORK TENDERLOIN

zinfandel sauce

ROASTED PORK LOIN

stuffed with smoked gouda, spinach, sweet peppers, broken tomato ragout

SIGNATURE DESSERTS

HOLIDAY SWEET & FRUITY

pumpkin gooey butter, 7-layer pecan bars, lemon bars & chocolate chunk brownies

HOLIDAY PASTRIES

coconut macaroons, pumpkin gooey butter, petite fruit tarts, white chocolate madeleines & chocolate cake truffles

HOLIDAY SWEET SHOTS

CHOOSE 3

eggnog crème brûlée, apple pie, red velvet, pumpkin pie, german chocolate, pecan pie, ricotta pound cake or cherry pie

ITALIAN COOKIES

lemon ricotta, crescent, spritz, coconut macaroon & tri-color cookies

COCKTAIL CUPCAKES

CHOOSE 3

grasshopper, caramel apple, chocolate bailey's, vanilla champagne or blood orange gran marnier

EUROPEAN DESSERTS

CHOOSE 3 COOKIES & 3 PASTRIES

COOKIES:

raspberry spritz, lemon ricotta, tricolor cookie, coconut macaroon, almond florentine or white chocolate madeleine

PASTRIES:

classic cannoli, tiramisu sweet shot, mini torte or chocolate cream puff