



BUTLER'S PANTRY

CATERING · DINING · ENTERTAINING

Signature Menu

TO US, FOOD IS AN EXPRESSION OF
PASSION, INSPIRATION, LOVE & IT ALWAYS
BRINGS PEOPLE TOGETHER. OUR INSPIRED
TEAM IS COMMITTED TO SKILLFULLY
CRAFTING CULINARY OPTIONS, FROM
FAVORITES TO BOUNDARY-PUSHING
CREATIONS AND EVERYTHING IN BETWEEN.

WWW.BUTLERSPANTRY.COM

314.664.7680 • 1414 PARK AVENUE • SAINT LOUIS, MISSOURI 63104

PASSED HORS D'OEUVRES

COLD

VALENTINE CUCUMBER CREAM CANAPÉ

BEEF TENDERLOIN GAUFRETTE

baby arugula & caper cream

ROSEMARY & LEEK CHICKEN SALAD

on parmesan polenta tile

STRAWBERRY KISS

honey cream cheese

BISTRO TENDERLOIN CANAPÉ

black bean cream & scallion on ciabatta

THAI CHICKEN SALAD IN SESAME CONE

CITRUS & FENNEL CRAB SALAD

in phyllo flower

ROASTED TOMATO GOAT CHEESE

frico & herb crostini

CALIFORNIA CLUB

chicken, tomato, avocado cream & bacon in phyllo

GAZPACHO & LOBSTER SHOOTER

avocado swizzle

WATERCRESS VICHYSOISE SHOOTER

SMOKED SHRIMP CANAPÉ

tomato cream cheese

ENDIVE SPEAR & GREEK TAPENADE

sweet peppers, black olives & feta

MINI FALAFEL ON PITA

cucumber, feta & tzatziki sauce

SEARED TUNA ON WONTON PETAL

wasabi cream & soy glaze

PETITE LOBSTER BLT IN PHYLLO CUP

WARM

FRIED ARTICHOKE HEART

lemon sabayon

CITRUS ARRANCINI

yellow pepper coulis & parmesan cheese

JALAPENO SOUFFLÉ

spiced shredded pork & cool sour cream

WARM BRIE & ROASTED GRAPE

toasted brioche

FETA, SWEET PEPPER & SPINACH PASTRY

MINIATURE BLANCO FLATBREAD

chicken, bacon & mushrooms

GRILLED PROSCIUTTO WRAPPED MOZZARELLA

balsamic reduction

ULTIMATE GRILLED CHEESE

tomato jam

FRONTENAC PECAN JERKY

PEKING DUCK SPRING ROLL

sweet chile glaze

ASPARAGUS & PARMESAN SPRING ROLL

black truffle mayo

PETITE DEVILED CRAB CAKE

caper remoulade

PETITE OPEN FACED KOBE BURGER

cambazola & frizzled leeks

ROASTED TOMATO SOUP SIPPER

parmesan straw

SHORTRIB TACO IN TARO ROOT

black bean relish & tomatillo salsa



BUFFET HORS D'OEUVRES

COLD

LEMON BASIL CHICKEN SALAD
stuffed in baby artichoke hearts

ROSEMARY BEEF SKEWER
horseradish dipping sauce

TANDORI CHICKEN BROCHETTE
sweet chile dipping sauce

ASIAN CHICKEN & VEGETABLE SPRING ROLL
hoisin chili sauce

PETITE MOO SHU PANCAKE
duck, scallion & mango

BLACKENED TILAPIA SOFT TACO
avocado & lime cilantro slaw

ROASTED PEPPER TORTELLINI SKEWER
lemon parmesan dip

BAJA CAESAR SALAD WRAP
jalapeno caesar dip

INDIVIDUAL CRUDITÉS BASKET
in pumpernickel baguette with dill dip

TUSCAN ANTIPASTO SKEWER
mozzarella, salami, olive, basil & balsamic vinegar

PETITE NANTUCKET LOBSTER ROLL
miniature brioche with citrus crème fraîche

AHI TUNA DISPLAY
wonton petals, soy glaze & wasabi cream

TEQUILA LIME SHRIMP SKEWER
chipotle aioli

WARM

ROASTED TOMATO & ARUGULA TART

CLASSIC CRAB CAKE WITH LOBSTER SAUCE

NEW POTATO BASKET
bacon & chive mousseline

STUFFED CRIMINI MUSHROOM
caramelized onion risotto

PORK TENDERLOIN BROCHETTE
bing cherry salsa

JAMAICAN JERK CHICKEN
on a bed of plantains with mango salsa

MEDITERRANEAN GRILLED SHRIMP
on polenta tile

SMOKED CHICKEN & BLACK BEAN EMPANADA
salsa verde

WILD MUSHROOM SPRING ROLL
soy vinaigrette

SWEET POTATO RISOTTO CAKE
red onion jam

SICILIAN QUESADILLA
*balsamic onion, portabella mushrooms,
sundried tomatoes & pesto cream cheese*

GRILLED BABY LAMB CHOP
mint chimichurri

FRIED PANKO CRUSTED SHRIMP
thai chile sauce



BUFFET DISPLAYS

HORS D'OEUVRES

DUO OF DIPS

» *your choice of 2:*

*lemon hummus, edamame,
roasted eggplant OR olive tapenade
cucumbers, carrots, pita chips & grilled ciabatta*

MARKET SELECTION OF CRUDITÉS

green goddess dip

HOUSE SMOKED SALMON DISPLAY

classical garnishes & whole wheat toast points

THAI CHICKEN LETTUCE WRAPS

hoisin vinaigrette

LOCAL ARTISAN CHEESES

*marcoot alpine, vermillion river blue,
ludwig farms double cream,
heartland brimstone & flatbreads*

BAKED BRIE EN CROÛTE WITH DRIED FRUIT CHUTNEY

toasted crostini

SATAY SAMPLER

*mediterranean beef with roasted tomato coulis, sesame thai
chicken with sweet chile glaze & grilled ginger prawns with
garlic hoisin sauce*

DESERT SPICED BARBECUED SHRIMP

ancho chile remoulade

LARGE GULF SHRIMP & SPLIT CRAB LEGS

cocktail sauce & lemons

BAVARIAN CHARCUTERIE BOARD

*assorted cured meats & german cheeses
spicy & sweet grain mustards*

SANDWICHES

MINI FLANK STEAK BLT'S

bleu cheese dressing

TARRAGON CHICKEN SALAD IN BRIOCHE

diced apple

CARVED TURKEY & BRIE ON BAGUETTE

country mustard

PORK TENDERLOIN & APPLE FENNEL SLAW

pretzel roll

HERB ENCRUSTED TENDERLOIN OF BEEF

*caramelized onions & arugula on grilled brioche
creamed horseradish sauce*

TAPAS

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



PAIRINGS

SAVORY

PETITE BLACKENED TILAPIA SOFT TACO
avocado & lime cilantro slaw

&

INDIVIDUAL PATRON MARGARITA

SEARED TUNA ON WONTON PETAL
wasabi cream & soy glaze

&

PETITE LEMON GINGER MARTINI

MINI CUBANA SANDWICH
ham, pork, swiss cheese, pickles & mustard

&

RUM & COKE

ANTIPASTO SMALL PLATE

&

GLASS OF CHIANTI

BALSAMIC STRAWBERRY
& BASIL 'CAVIAR' CANAPE

&

CHANDON SPLIT CHAMPAGNE

GERMAN WURST ON PRETZEL CROSTINI

&

MINI BOTTLED BUD

SWEET

MAPLE BACON GLAZED OATMEAL CREAM PIE

&

SALTED CARAMEL MILKSHAKE

ORANGE SPICED DONUT HOLE

&

PETITE ROOT BEER FLOATS

ALMOND BISCOTTI

&

PATRON XO CAFÉ SHOOTERS

DARK CHOCOLATE CAKE TRUFFLE

&

WHIPPED CREAM MARTINI

MARSHMALLOW POPS

&

PEPPERMINT SPIKED HOT CHOCOLATE

CINNAMON GINGERSNAP

&

WARM APPLE CIDER



SPECIALTY STATIONS

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*

MACARONI & CHEESE STATION

your choice of 1:

- » *Sharp Cheddar Macaroni & Cheese*
- » *White Cheddar & Gruyere Macaroni & Cheese*

your choice of 3:

- » *bacon*
- » *caramelized onions*
- » *chicken*
- » *sautéed mushrooms*
- » *scallions*
- » *toasted breadcrumbs*

GOURMET FLATBREAD STATION

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

POLENTA BAR

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

SUSHI COLLECTION

*smoked salmon roll, sesame crab roll & california roll
wasabi cream, pickled ginger & soy vinaigrette*

DUO STATIONS

TRIO OF GRILLED PANINIS

*sliced chicken, cranberries & brie
beef tenderloin, onions & bleu cheese
ultimate grilled cheese*

&

OVERFLOWING BASKETS OF GREENS

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

ASIAN STIR FRY

your choice of 1:

- » *hoisin beef*
 - » *lemon grass chicken*
- accompanied by crisp vegetables & fried rice*

&

DIM SUM

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

DUET OF KC BEEF

*hand carved grilled tenderloin of beef
grilled ciabatta, tomato chutney & creamed horseradish*

&

BRAISED BRISKET

spicy black beans

RISOTTO STATION

*wild mushroom, lobster & risotto milanese
parmesan cheese and olive oil*

&

SICILIAN ANTIPASTO DISPLAY

*marinated vegetables, italian meats,
cheese & hand crafted breads*



STARTERS

APPETIZERS

CRYSTAL SHRIMP COCKTAIL

*three jumbo shrimp topped with lump crab meat
presented in an ice bowl*

LOBSTER MARTINI

shredded endive slaw & citrus lobster

SEARED DIVER SCALLOP

*bed of basil orzo & grilled asparagus
drizzled with garlic olive oil*

DUCK & GOAT CHEESE RAVIOLI

julienne vegetables & sherry broth

DELTA CRAB CAKE

creole rice & sauce piquant

ROASTED VEGETABLE TART

*sweet potato puree & roasted seasonal vegetables
in a tart shell with tarragon béchamel*

BLACK PEPPER STUDED BEEF CARPACCIO

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 VICHYSOISE

TRIO OF CHILLED SOUPS IN CRYSTAL ICE BLOCK

» watermelon & jicama relish

» avocado, cucumber & tzatziki yogurt

» tarragon tomato & 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



DINNER SALADS

SERVED SALADS

BIBB ROSETTE SALAD WITH GRILLED SHRIMP

*crisp greens, pepper strips, hearts of palm & artichokes
champagne vinaigrette*

ASPARAGUS TOWER WITH CRISP GREENS

*grilled asparagus, plum tomatoes, feta,
black olives & sweet peppers
dijon vinaigrette*

BABY SPINACH & ARUGULA SALAD

*wild mushrooms, frizzled carrot, diced egg,
teardrop tomatoes & pecan bacon
sherry vinaigrette*

BISTRO SALAD

*red leaf, field greens & frisée
garlic crouton, roasted apple, melted red onion,
candied almonds & baked brie wedge
champagne vinaigrette*

GRILLED PORTOBELLO & BOSCH PEAR SALAD

*shaved prosciutto, pecorino cheese,
caramelized red onion & dried cherries
port wine dressing*

BABY ARUGULA SALAD

*bleu cheese soufflé, toasted walnuts,
pancetta, & roasted peppers
balsamic vinaigrette*

LEMON OREGANO SHRIMP

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

BUFFET SALADS

FRESH VEGETABLE SALAD

*baby lettuce, basil, asparagus, carrots, radish, snow peas,
white mushrooms, cucumber & radish sprouts
lemon herb vinaigrette*

CAPE COD SALAD

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

BIG SKY MONTANA RANCH SALAD

*peppered bacon, poached egg, sunflower seeds,
shredded jack cheese & cherry tomatoes
buttermilk ranch dressing*

SICILIAN SALAD

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

ZIGGY WALDORF SALAD

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

JALAPENO CAESAR SALAD

*tortilla strips, roasted peppers & crumbled cotija cheese
jalapeno caesar dressing*



ENTRÉES

CHICKEN

CHICKEN SPIEDINI

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

BREAST OF CHICKEN NAPOLEON

*layers of puff pastry, medallions of chicken & spinach
wild mushroom cream sauce*

BREAST OF CHICKEN BALLOTINE

*spirals of chicken stuffed with fresh spinach,
roasted peppers & mushrooms
tomato velouté*

GRILLED MEDALLIONS OF CHICKEN TREMONT

chopped tomatoes, capers, scallions & artichokes

BREAST OF HOISIN GLAZED CHICKEN

*mandarin orange salsa
on a bed of sweet potato hay*

GRILLED BREAST OF HERB CHICKEN

shallot red wine sauce

BISTRO ROASTED CHICKEN

thyme au jus

SAUTÉED MEDALLIONS OF CHICKEN PICCATA

*capers & sliced mushrooms on a bed of sautéed spinach
white wine lemon 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

PORCINI ENCRUSTED BEEF FILET

heirloom tomato demi glace

SEARED FILET OF BEEF TENDERLOIN

chimichurri sauce

CONTEMPORARY BEEF WELLINGTON

wild mushroom duxelle, 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
plum chutney & ruby port reduction*

ROASTED DUCK BREAST

sautéed pears & juniper jus

continued on next page →



ENTRÉES CON'T

SEAFOOD

PAN SEARED SEA BASS

mediterranean tomato & caper relish

SCALLOPS VERONIQUE

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

spinach, boursin cheese & red pepper coulis

LOBSTER THERMIDOR

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
broken tomato ragout*

GRILLED CENTER CUT PORK CHOP

FRENCH MUSTARD & CAPER SAUCE ON A BED OF SPINACH

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

VEAL

GRILLED VEAL CHOP

juniper berry sauce

SAUTÉED MEDALLIONS OF VEAL PICCATA

tender provimi veal

white wine lemon caper sauce & fresh spinach

VEAL SPEDINIS

pinwheels of provimi veal layered with italian cheeses

tomato coulis

VEAL CHOP MILANESE

white wine demi glace on a bed of arugula

STUFFED ROASTED VEAL LOIN

spinach, feta, caramelized onions & sweet peppers

caper demi glace



ACCOMPANIMENTS

VEGETABLES

BALSAMIC GRILLED VEGETABLE STACKS

VEGETABLE PRINTANIER

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

BROCCOLI, ASPARAGUS & GREEN BEANS

brown butter & sage

WHOLE GREEN BEANS

roasted acorn squash

FETTUCCHINE VEGETABLES

ASPARAGUS SPEARS

julienne vegetables

SPINACH & PLUM TOMATO GRATINÉE

SAUTÉ OF SUGAR SNAP PEAS

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

sweet, white & yukon gold potatoes

PASTA

GEMELLI ARRABBIATA

*italian sausage, snipped basil & sautéed onions
roasted red pepper sauce*

FARFALLE PASTA

caper, tomato & basil sauce

ORECCHIETTE PASTA

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

SUN ROASTED TOMATO & ARUGULA ORZO

garlic olive oil & toasted pine nuts

MEDITERRANEAN PASTA

*wheat & spinach fettuccini, cured olives,
capers, red onions & feta cheese*

TORTELLINI CARBONARA

*three-cheese tortellini, scallions & bacon
rich cream sauce*



SIGNATURE DESSERTS

PLATED DESSERTS

FRESH BERRY STACKS

*layers of lemon pound cake, fresh berries
sweet cream, strawberry sauce & fresh mint*

CHOCOLATE MOUSSE JACONDE

chocolate garnish & fresh berries

SEASONAL STONE FRUIT TART

in flaky pastry with crème anglaise

TRIO OF OPERA TORTES

- » raspberry torte & chocolate sauce
- » chocolate torte & lemon sauce
- » lemon torte & raspberry sauce

CHOCOLATE PANNA COTTA

berry coulis & crème anglaise

CLASSIC FRUIT TART

pastry cream & apricot glaze

WARM CHOCOLATE PHYLLO BEGGARS PURSE

raspberry coulis & fresh seasonal berries

TROPICAL FRUIT MARTINI

tropical fruit & coconut mousse over citrus cake cubes

RICOTTA CHEESECAKE

- » please ask your sales consultant
about this seasonal fresh pick

BUFFET DESSERTS

SWEET & FRUITY

*ultimate lemon bar, strawberry cheesecake bar,
chocolate chunk brownie & 7-layer pecan bar*

TRIO OF GOOEY BUTTER

raspberry, espresso & traditional

THE COOKIE BAR

*lemon sugar, oatmeal raisin,
chocolate chip & peanut butter cookies*

MOUNTAINS OF MACAROONS

chocolate, almond, & strawberry

PARISIAN

*chocolate cake truffles, coconut macaroons,
white chocolate madeleines, seasonal fruit tart,
cream puff & napoleons*

ITALIAN DOLCE

*cannoli, ricotta cheesecake, chocolate éclairs,
raspberry spritz, lemon cream & tri-color cookies*

COCKTAIL CUPCAKES

- » vanilla champagne
- » strawberry daiquiri
- » citrus colada
- » chocolate cosmo

TRIO OF INDIVIDUAL PIES

(choice of 3)

- » key lime
- » cherry
- » apple
- » chocolate cream
- » coconut cream
- » lemon meringue

PASSED DESSERTS

S'MORES POPS

MINIATURE CANNOLI CONES

CAKE TRUFFLES

PETITE OPEN-FACED SHORTCAKE

RICOTTA CHEESECAKE BITES



SIGNATURE TOUCHES

LATE NIGHT SNACKS

ALL NIGHT DINER

MINIATURE CHEESEBURGERS

ketchup, mustard & relish

TRUFFLE FRENCH FRIES

MILK SHAKE SHOOTERS

FIESTA FAVORITES

SMOKED CHICKEN & BLACK BEAN EMPANADA

salsa verde

SOUTHWEST GUACAMOLE

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 & hoisin
duck spring rolls & soy vinaigrette*

SWEET TOOTH

PETITE WARM CHOCOLATE CHIP COOKIES

cold 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

marinara sauce

VOLPI MEATS & ITALIAN CHEESE DISPLAY

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 GOOEY BUTTER CAKE

*raspberry, chocolate peanut butter,
espresso & traditional*

TED DREWES CONCRETES

VARIETY OF HANK'S CHEESECAKES

BISSINGER'S CHOCOLATES

