



BUTLER'S PANTRY

CATERING · DINING · ENTERTAINING

Brunch Menu



INFORMATION & GUIDELINES

GUEST COUNT

It's your party, you can invite as many guests as you like! In order to serve all your guests with the same quality service, we just ask that you give us a guaranteed guest count 10 business days prior to your event date. Additions to the final guaranteed guest count, including special dietary needs, additional meals or equipment rentals, must be provided 5 days prior to your event date. Any additions made after this deadline will be subject to a 15% surcharge.

PAYMENTS

Once the contract is signed, a non-refundable deposit payment of 50% of the estimated total is due. Final and full payment will be 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 and processed on the day of the event. Failure to provide above payments will cause your contract to be void. We accept money orders, Visa, Mastercard, Discover, and American Express. Personal checks are only accepted 14 days prior to your event date. All deposits are non-refundable. The catering sales tax will be applied to your final bill. All cancellations must be done by phone. No emailed or faxed cancellations will be valid. Cancellations within 72 hours of event will be charged 100% of total event contract.

FOOD COST

Food and beverage pricing based on menu selections. Sample menu prices are based upon a minimum of 30 guests. Please add the following percentages for less than 30 guests: 29 - 15 guests add 30% | 15 guests or less - add 50%. Creating a memorable and successful event requires incredible attention to detail. The 18% catering fee focuses on providing you with an exceptional experience from our sales, culinary, service and operations team. All orders include serving pieces and high quality disposables. Service labor and sales tax are not included.

RENTALS

Tables, chairs & linens are available upon request and for an additional fee.

DELIVERY

Delivery is available from 7:00 am to 5:00 pm Monday through Saturday. Standard delivery rate applies.

MENU 1

FRESH SEASONAL FRUIT SALAD

YOGURT PARFAITS
granola & seasonal berries

EGG STRATA
peppers, scallions & cheddar jack cheese

CHICKEN & WAFFLES
maple syrup

SAUSAGE LINKS &
MAPLE CURED BACON

CARAFES OF ASSORTED JUICE

FRESHLY BREWED KALDI'S COFFEE

\$29.25* per guest

**plus 18% catering fee & tax*

*The catering fee includes all china, flatware, glassware, serving pieces & kitchen equipment.
Service labor, beverages, seating tables, linens & rental equipment is additional.
Menu based on a minimum of 30 guests.*





MENU 2

FRESH SEASONAL FRUIT SALAD

BAKED BRIE WITH SEASONAL
FRUIT CHUTNEY
french bread petals

ASSORTED BREAKFAST BREADS
whipped butter

EGG STRATA
spinach, tomato & provolone cheese

GRILLED PROSCIUTTO WRAPPED SHRIMP
orange marmalade

ROSEMARY GLAZED PORK LOIN
sliced with mollasses, apple, onion & walnut relish

SKILLET BROWNED RED POTATOES

CARAFES OF ASSORTED JUICES

FRESHLY BREWED KALDI'S COFFEE

\$34.75* per guest

**plus 18% catering fee & tax*

The catering fee includes all china, flatware, glassware, serving pieces & kitchen equipment.
Service labor, beverages, seating tables, linens & rental equipment is additional.
Menu based on a minimum of 30 guests.

MENU 3

FRESH SEASONAL FRUIT SALAD

ROMAINE & ARUGULA SALAD
*crumbled goat cheese, smoked bacon,
dried cherries & frizzled red onion
dijon vinaigrette*

ASSORTED BREAKFAST BREADS
whipped butter

EGG SOUFFLE
*quiche lorraine or
spinach & artichoke*

INDIVIDUAL EGG FRITTATA
vegetarian & meat options available

CHEESY POTATO CASSEROLE

HOUSE SMOKED SALMON DISPLAY
classical garnishes & whole wheat toast points

CARVED HERB ENCRUSTED
BEEF TENDERLOIN
creamed horseradish

CARAFES OF ASSORTED JUICES

FRESHLY BREWED KALDI'S COFFEE

\$46.25* per guest

**plus 18% catering fee & tax*

*The catering fee includes all china, flatware, glassware, serving pieces & kitchen equipment.
Service labor, beverages, seating tables, linens & rental equipment is additional.
Menu based on a minimum of 30 guests.*





ADDITIONAL SUGGESTIONS

GRUYERE QUICHE
sweet peppers, prosciutto & scallions
\$4.00 per guest

BUTTERMILK BUSCUITS
& SAUSAGE GRAVY
\$5.00 per guest

MADE TO ORDER
BELGIAN WAFFLES
*butter, maple syrup,
powdered sugar & fresh berries*
\$4.00 per guest

MADE TO ORDER
OMELET STATION
*assorted cheeses, sweet peppers,
tomatoes, bacon, ham,
scallions & mushrooms*
\$9.00 per guest

THREE CHEESE TORTELLINI
*sauteed mushrooms, vine-ripened
tomatoes, spinach & pesto cream sauce*
\$6.00 per guest

SEASONAL SALAD BAR
*fresh greens, variety of
toppings & dressings*
\$6.00 per guest

CHILLED SOUP SHOOTERS
\$6.00 per guest

CHILLED JUMBO SHRIMP
& CRAB LEGS
citrus cocktail sauce
market price

TED DREWES
CONCRETES
*individual custards in a
variety of flavors with toppings*
\$4.00 per guest

BLUE RIBBON
PIES & CAKES
\$6.00 per guest

BLOODY MARY OR
MIMOSA BAR
\$7.00 per guest

*Please add a 18% catering fee.
The catering fee includes all china, flatware, glassware, serving pieces & kitchen equipment.
Service labor, beverages, seating tables, linens & rental equipment is additional.
Menu based on a minimum of 30 guests. Prices are subject to sales tax.*

*Your sales representative will be happy to customize a menu
& offer suggestions for any size group or budget.*