



BUTLER'S PANTRY

SEASONAL CHEF'S MENU

FALL + WINTER

*DINNER INCLUDES SEASONAL BREADS, WHIPPED CITRUS BUTTER,
OLIVE OIL, BALSAMIC REDUCTION + PARMESAN CHEESE*

FIRST COURSE | small bites

EGG SALAD ON TOAST | CHIVES + BLACK CAVIAR

HUMMUS | MARINATED SPICED OLIVES, FETA CHEESE, TOASTED BAGUETTE + PITA BREAD

SHRIMP COCKTAIL | COCKTAIL SAUCE + LEMONS

CHEESY PHO CRAB DIP | CRUDITES + GRILLED CIABATTA

JAPANESE PANCAKE | PICKLED CABBAGE, POACHED SHRIMP, PORK BELLY,
KEWPIE MAYO + BONITA FLAKES

\$20 PER PERSON

SECOND COURSE | salads + soups

BEET SALAD, GEM LETTUCE, PUMPKIN SEEDS, GOAT CHEESE, CITRUS
+ ROASTED SHALLOT VINAIGRETTE

KNIFE & FORK CAESAR | GRILLED ROMAINE, PARMESAN TUILE, HERBED FOCACCIA
CROUTONS + CODDLED EGG VINAIGRETTE

WINTER GRAIN SALAD | CHARRED RADICCHIO, PUFFED QUINOA, ARUGULA, FENNEL,
CRUSHED HAZELNUT DRAGÉE, BLOOD ORANGE + YOGURT DRESSING

SMASH SALAD | PAPADAM PILLOW, GRILLED FALL VEGGIES, MESCLUN GREENS
+ WHITE BALSAMIC VINAIGRETTE

THAI COCONUT CURRY BISQUE | CRUSHED PUMPKIN SEEDS + PUMPKIN SEED OIL

SMOKED MUSHROOM SOUP | THYME CROUTONS, LARDONS + CHIVE CREAM

\$20 PER PERSON



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THIRD COURSE | entrees

WINTER VEGETABLE TART | ROOT VEGGIE PUREE + SORGHUM DRIZZLE

\$45 PER PERSON

SEARED DUCK BREAST | CRANBERRY MERLOT SAUCE, FARRO "RISOTTO", DRIED FRUITS,
+ BRAISED RAINBOW CHARD

\$50 PER PERSON

ROASTED CHICKEN BREAST | ROSEMARY VELOUTÉ, POTATO CROQUETTE,
ACORN SQUASH + HARICOTS VERTS

\$45 PER PERSON

SHORT RIB | CABERNET DEMI, POTATO PUREE, BRUSSELS + PARSNIPS

\$50 PER PERSON

SEARED HALIBUT | HAZELNUT GREMOLATA, GARLIC SPINACH WITH CAULIFLOWER PUREE

\$50 PER PERSON

LET'S KICK IT UP A NOTCH!

OFFERED ENHANCEMENTS

CORNISH GAME HEN
BONE-IN TENDERLOIN FILET
WHOLE ROASTED CHICKEN
(CARVED TABLE-SIDE)

WHOLE RED SNAPPER
(SERVED TABLE-SIDE)

CHEESE COURSE
SORBET INTERMEZZO
AFTER DINNER LIQUEURS
FINE CHOCOLATES
FRENCH PRESS COFFEE
CURATED WINES



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FOURTH COURSE | desserts

PUMPKIN SPICE LATTE CHEESECAKE | COFFEE GELÉE, CREAM CHEESE MOUSSE,
CARAMEL SAUCE, SPICED PEPITAS + CINNAMON TUILE

70% DARK CHOCOLATE MOUSSE | HAZELNUT CREME ANGLAISE, ORANGE COULIS,
SPECULOOS SABLE, ORANGE CONFIT + ORANGE CHIP

DECONSTRUCTED CANNOLI STACK | HOUSE CANDIED FRUIT, PISTACHIOS
+ WHIPPED RICOTTA

SEASONAL FRUIT CROSTATA | PASTRY CREAM + CANDIED FRUIT

GOAT CHEESE PANNA COTTA | PORT WINE POACHED PEAR + GINGERBREAD

\$20 PER PERSON

*DIETARY RESTRICTIONS/DIRECTIONS ARE REQUIRED IN ADVANCE FOR THE PRODUCTION OF THESE SPECIALITY MENUS;
ALL ALTERATIONS WILL BE MADE AT THE CHEF'S DISCRETION. THESE ARE DESIGNED AS A 3 OR 4 COURSE
OFFERING PLUS AN AMUSE BOUCHE, OR INTERMEZZO "COMPLIMENTS". CHEF'S MENU IS BASED ON A MINIMUM
OF 8 GUESTS & A MAXIMUM OF 30 GUESTS. PRICES ARE SUBJECT TO LOCAL TAXES & A CATERING FEE.*

WWW.BUTLERSPANTRY.COM

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