



BUTLER'S PANTRY

CATERING • DINING • ENTERTAINING

Wedding Menu



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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!

CALL US TODAY 314.664.7680 TO BEGIN
PLANNING YOUR SPECIAL EVENT.



PASSED HORS D'OEUVRES

COLD

SMOKED SHRIMP CANAPÉ
TOMATO CREAM CHEESE

CALIFORNIA CLUB IN PHYLLO FLOWER
CHICKEN, TOMATO & BACON

CAPRESE SKEWER **GF**
*TOMATO, MOZZARELLA, FRESH BASIL
& BALSAMIC DRIZZLE*

FRESH VEGETABLE SPRING ROLL **GFDF**
PEANUT DIPPING SAUCE

STRAWBERRY KISS **GF**
FILLED WITH HONEY CREAM CHEESE

WARM

FRIED ARTICHOKE HEART
LEMON SABAYON

ASPARAGUS & PARMESAN PUFF PASTRY
BLACK TRUFFLE MAYO

FRONTENAC PECAN JERKY **GFDF**
MAPLE & PECAN SWEETENED BACON

MINIATURE BLANCO FLATBREAD
CHICKEN, BACON & MUSHROOM

FETA, SWEET RED PEPPER
& SPINACH PASTRY

ENHANCEMENTS

PLEASE ADD \$2.00 EACH PER GUEST

PETITE NANTUCKET LOBSTER ROLL
BRIOCHE WITH CITRUS CRÈME FRAÎCHE

SEARED TENDERLOIN
& GUAVA TAMARIND
PICKLED RADISH, BUTTER BRIOCHE

ENHANCEMENTS

PLEASE ADD \$2.00 EACH PER GUEST

PETITE OPEN FACED KOBE BURGER
CAMBAZOLA & FRIZZLED LEEKS

HOUSE SMOKED BRISKET
ON CIABATTA CRISP
BALSAMIC FIG GLAZE



BUFFET HORS D'OEUVRES

COLD

LEMON BASIL CHICKEN SALAD **GF**
BABY ARTICHOKE HEARTS

PORK TENDERLOIN BROCHETTE **GFDF**
BING CHERRY SALSA

ASIAN CHICKEN &
VEGETABLE SPRING ROLL
HOISIN CHILI

TANDORI CHICKEN BROCHETTE **GFDF**
SWEET CHILI

BAJA CAESAR SALAD WRAP
JALAPENO CAESAR

ROASTED PEPPER
TORTELLINI SKEWER
LEMON PARMESAN

ENHANCEMENTS

PLEASE ADD \$3.00 EACH PER GUEST

MEDITERRANEAN TENDERLOIN OF
BEEF SKEWER **GFDF**
TOMATO COULIS

TEQUILA LIME SHRIMP SKEWER **GF**
CHIPOTLE AIOLI

WARM

NEW POTATO BASKETS
BACON & CHIVE MOUSSELINE

GRILLED CHICKEN & SMOKED
CHEDDAR QUESADILLA
RANCH SOUR CREAM

CRIMINI MUSHROOM
SUNDRIED TOMATO RISOTTO

COCONUT CHICKEN SATAY
HABANERO HONEY

TOASTED CANNELLONI
*ROASTED TOMATO MARINARA
& PARMESAN*

KOBE MEATBALLS
HONEY WASABI MUSTARD

ENHANCEMENTS

PLEASE ADD \$3.00 PER GUEST

FRIED PANKO CRUSTED SHRIMP **DF**
HONEY SOY

MINIATURE BEEF SPEDINIS
ROASTED TOMATO COULIS

GULF CRAB CAKE
CREOLE SHRIMP



DINNER STATIONS

HORS D'OEUVRES STATION

MARKET SELECTION OF CRUDITÉS **GF**
*POLE BEANS, CARROTS, SWEET PEPPERS, ENDIVE,
ASPARAGUS & GRAPE TOMATOES*
CHOICE OF CURRY DIP OR BALSAMIC RED ONION DIP

AND

WISCONSIN CHEESE DISPLAY
BRIE, SMOKED GOUDA, CHEDDAR & BABY SWISS
GRAPES, STRAWBERRIES & FLATBREADS

AND

CHOICE OF 3 BUFFET HORS D'OEUVRES

MACARONI & CHEESE STATION

CHOICE OF:
SHARP CHEDDAR MACARONI & CHEESE

OR

WHITE CHEDDAR & GRUYERE MACARONI & CHEESE

INCLUDES ASSORTED TOPPINGS:

- » CHICKEN
- » BACON
- » CARAMELIZED ONIONS
- » TOASTED BREADCRUMBS
- » SAUTÉED MUSHROOMS

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PASTA SAUTÉ STATION

SERVED WITH PARMESAN & ITALIAN BREADSTICKS

CHOICE OF 1:

3 CHEESE TORTELLINI

*SAUTEED MUSHROOMS, VINE-RIPENED TOMATOES & SPINACH TOSSED
IN A PESTO CREAM SAUCE, PARMESAN*

RADIATORE PASTA

TUSCAN TOMATO BROTH, SAUTÉED MUSHROOMS, SPINACH & VINE RIPENED TOMATOES

RISOTTO STATION

SERVED WITH SHREDDED PARMESAN & ITALIAN BREADSTICKS

WHITE WINE & PARMESAN RISOTTO

ASSORTED TOPPINGS:

*SAUTÉED MUSHROOMS, FONTINA & PARMESAN,
SUN-ROASTED TOMATOES & BASIL*

CASUAL MINIS STATION

CHOICE OF:

SPINACH ARTICHOKE RAVIOLI OR TRADITIONAL TOASTED RAVIOLI

MARINARA & PARMESAN

AND

MINIATURE CHEESEBURGERS

KETCHUP & MUSTARD

BUFFALO CHICKEN SATAY

BLEU CHEESE

MARGHERITA FLATBREAD

TOMATO, MOZZARELLA & BASIL

CHEF ATTENDED STATION - \$5 ENHANCEMENT

GLUTEN FREE PASTA AVAILABLE FOR AN ADDITIONAL COST

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ASIAN STATION

VEGETABLE & SOBA SPRING ROLLS GFDF

THAI PEANUT SAUCE OR PLUM SAUCE

PAN SEARED CHICKEN POSTICKERS

HOISIN CHILI

CRAB RANGOON

SWEET CHILI

THAI CURRY STIR FRY

CHOICE OF 1:

GARLIC HOISIN BEEF OR LEMON GRASS CHICKEN GF

VEGETABLES & FRIED RICE

MEAT N' POTATOES STATION

CHOICE OF:

SOUTHWEST CAESAR SALAD OR SICILIAN SALAD

NEW POTATO BASKETS

BACON & CHIVE MOUSSELINE

CHOICE OF 1:

INCLUDES HAND CRAFTED BREADS & ROLLS

HAND CARVED
TENDERLOIN GF

*CREAMED HORSERADISH
& SAUCE BÉARNAISE*

*PLEASE ADD \$10.00 EACH
PER GUEST*

HAND CARVED SAGE BASTED
TURKEY BREAST GF

DURKEES & FRUIT CHUTNEY

HAND CARVED
SMOKED PORK LOIN GF

*COUNTRY MUSTARD &
APPLE CHUTNEY*



DINNER BUFFET

SALADS

SICILIAN STYLE SALAD GF

RED LEAF, ROMAINE & RADICCHIO,
SCALLIONS, OLIVES, PARMESAN, ROMA
TOMATOES & ARTICHOKE HEARTS,
AGED BALSAMIC VINAIGRETTE

FOREST PARK SALAD GF

SPINACH & RED LEAF,
MUSHROOMS, CRUMBLED BLEU,
BACON & MELTED RED ONIONS,
DIJON VINAIGRETTE

SOUTHWEST CAESAR SALAD

PLUM TOMATOES, CROUTONS & PARMESAN
CREAMY CAESAR

ZIGGY'S WALDORF SALAD GF

FIELD GREENS & RED LEAF
APPLES, FRIZZLED SWEET
POTATOES, DRIED CHERRIES &
SPICED WALNUTS,
CREAMY CIDER DRESSING

VEGETABLES

SUGAR SNAP PEAS & BABY CARROTS GF

BROCCOLINI & ROASTED GARLIC ASPARAGUS WITH JULIENNED SWEET PEPPERS GF

LEMON ZEST GREEN BEANS & SUMMER SQUASH GF

BASIL BUTTER

HARICOT VERTES GF

JULIENNED SWEET PEPPERS

PASTAS

SUN ROASTED TOMATO & ARUGULA ORZO

TOASTED PINE NUTS, PARMESAN
& BASIL, GARLIC OLIVE OIL

FARFALLE PRIMIVARA

FRESH GARDEN VEGETABLES TOSSED IN
A VIRGIN OLIVE OIL & SEASONED
VEGETABLE STOCK, PARMESAN

THREE CHEESE TORTELLINI

MUSHROOMS, TOMATOES
& SPINACH PESTO CREAM SAUCE

PENNE PASTA

SUNDRIED TOMATO CREAM SAUCE

POTATOES

TRIO OF ROASTED POTATOES GFDF

SWEET, RUSSET & YUKON GOLD

POTATO LYONNAISE

GARLIC ROASTED FINGERLING POTATOES GFDF

GRAINS

LEMON RICE PILAF GFDF

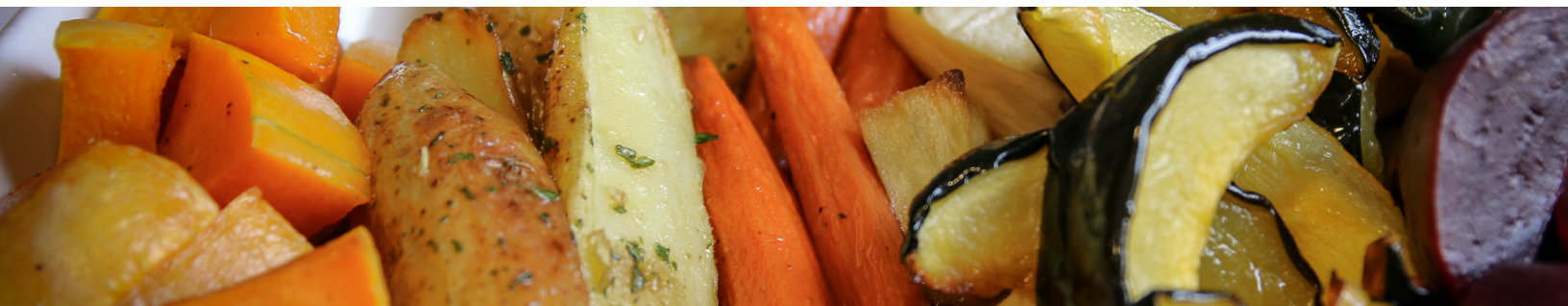
SWEET PEPPERS

ISRAELI COUS COUS

JEWELLED FRUIT

WHITE & WILD RICE GFDF

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DINNER BUFFET CON'T

CHICKEN

INCLUDES WHITE & WILD RICE

SAUTÉED CHICKEN PICCATA
LEMON CAPER MUSHROOM

SAUTÉED MEDALLIONS OF CHICKEN
TARRAGON CREAM

HERB GRILLED CHICKEN BREAST *GFDF*
RED WINE & SHALLOT

GRILLED CHICKEN TREMONT *GFDF*
*TOMATOES, CAPERS,
SCALLIONS & ARTICHOKES*

CHICKEN ENHANCEMENTS

PLEASE ADD \$2.00 PER GUEST

BREAST OF CHICKEN SALTIMBOCCA
*PROSCIUTTO & PARMESAN,
SAGE MARSALA WINE*

PECAN ENCRUSTED CHICKEN BREAST
GORGONZOLA CREAM

BREAST OF CHICKEN BALLONTINE
*CHICKEN STUFFED WITH SPINACH,
ROASTED PEPPERS & MUSHROOMS,
ROASTED TOMATO VELOUTÉ*

CARVING STATIONS

HAND CARVED SAGE BASTED
TURKEY BREAST *GF*
DURKEES & FRUIT CHUTNEY

HAND CARVED SMOKED PORK LOIN *GF*
COUNTRY MUSTARD & APPLE CHUTNEY

CARVING ENHANCEMENTS

PLEASE ADD \$10.00 PER GUEST

HAND CARVED TENDERLOIN OF BEEF *GF*
CREAMED HORSERADISH & SAUCE BÉARNAISE

HAND CARVED SALMON ENCROUTE
COUNTRY MUSTARD & APPLE CHUTNEY



SEATED DINNER

SALADS

FOREST PARK SALAD GF

*SPINACH & RED LEAF WITH MUSHROOMS,
CRUMBLÉ BLEU, BACON & MELTED RED ONION,
DIJON VINAIGRETTE*

BIBB ROSETTE SALAD GFDF

*GREENS, PEPPER STRIPS,
HEARTS OF PALM & ARTICHOKES,
CHAMPAGNE VINAIGRETTE*

CAPE COD SALAD GF

*RED LEAF, ROMAINE, DRIED CRANBERRIES, SPICED WALNUTS,
FRIZZLED SWEET POTATOES, POACHED PEARS & FETA,
CRANBERRY VINAIGRETTE*

CLASSIC CASER SALAD

*ROMAINE, FRICO CHIPS, PARMESAN, GARLIC CROUTONS,
CREAMY CAESAR DRESSING & PARMESAN FLATBREAD*

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SEATED DINNER CON'T

CHICKEN

BISTRO ROASTED CHICKEN GF
*THYME AU JUS, TRIO OF
ROASTED POTATOES, HERICOT VERTES
WITH SWEET PEPPERS*

GRILLED CHICKEN TREMONT GFDF
*CHOPPED TOMATOES, CAPERS,
SCALLIONS, ARTICHOKEES,
SUNDRIED TOMATO RISOTTO CAKE,
GREEN BEANS & SQUASH*

BREAST OF CHICKEN SALTIMBOCCA
*WHITE AND WILD RICE,
ASPARAGUS & BABY CARROTS*

CHICKEN BALLONTINE
*FRESH SPINACH, ROASTED PEPPERS
& MUSHROOMS, SUNDRIED TOMATO
ORZO & BROCCOLINI*

BEEF

ADD 2 SHRIMP FOR \$8.00

PORCINI ENCRUSTED TENDERLOIN GF
*CHARRED ONION SAUCE WITH DIAMONDS OF
POMME DAUPHINOIS, ASPARAGUS*

GRILLED FILET OF BEEF TENDERLOIN GF
*PINK PEPPERCORN COGNAC SAUCE WITH TRIO OF
ROASTED POTATOES, GREEN BEANS*

GRILLED FILET OF BEEF TENDERLOIN GF
*RED WINE DEMI GLACE WITH GARLIC ROASTED
FINGERLINGS, GRILLED VEGETABLES*

RED WINE BASED SHORT RIB
*BROILED DUCHESS POTATO, ROASTED
CARROTS & ONIONS*

SEAFOOD

3 MUSTARD & GINGER
GLAZED SALMON GFDF
FRIED RICE CAKE & CHARRED VEGETABLES

PACIFIC SEA BASS GF
*ROASTED SHALLOT BUTTER, PARMESAN POTATO
WEDGE, SEASONAL SUCCOTASH*

SEARED SALMON GF
*DILL CREAM SAUCE, GARLIC ROASTED
FINGERLING POTATOES & ASPARAGUS*



ADDITIONAL ENHANCEMENTS

DESSERT ENHANCEMENT STATIONS

PLEASE ADD \$6.00 PER GUEST

DRIP - DRIP - DRIP

WHITE & DARK CHOCOLATE FONDUE

POUND CAKE, CHOCOLATE MADELEINES & FRESH SEASONAL FRUIT

TASTY CAKES

» WHOOPIE PIES

» TWINKIES

» OATMEAL CREAM PIES

» CINNAMON CRUMB CAKE

COCKTAIL CUPCAKES

» VANILLA CHAMPAGNE

» STRAWBERRY DAIQUIRI

» CITRUS COLADA

» CHOCOLATE COSMO

TRIO OF ST. LOUIS GOOEY BUTTER

» TRADITIONAL

» RASPBERRY SWIRL

» ESPRESSO

LATE NIGHT SNACKS

PLEASE CONSULT YOUR SALES MANAGER FOR PRICING

WARM CHOCOLATE CHIP COOKIES & CHILLED MILK SHOOTERS

MINIATURE CHEESEBURGERS & CHOCOLATE SHAKE SHOOTERS

S'MORES POPS

TED DREWES CONCRETES

GUS' GERMAN STYLE PRETZEL STICKS



SIGNATURE COCKTAILS

PLEASE ADD \$6.00 PER DRINK

PLUM-TINI:

WHITE CRANBERRY JUICE & PLUM VODKA

POMEGRANATE MARTINI

POMEGRANATE VODKA & POMEGRANATE JUICE

ISLAND HONEYMOON

COCONUT VODKA, PINEAPPLE JUICE & SPRITE

RASPBERRY RUBY

ABSOLUTE RASPBERRY, TRIPLE SEC, GRAPEFRUIT & LEMON JUICE

GINGER LIME SPARKLER

GINGER VODKA, LIME JUICE & CLUB SODA

WHITE COSMO

CITRON, WHITE CRANBERRY, LIME JUICE & TRIPLE SEC

UP TOWN

DARK RUM, TRIPLE SEC, ORANGE, PINEAPPLE & LIME JUICES

POMEGRANATE SPARKLER

POMEGRANATE VODKA & CHAMPAGNE

APRICOT BELLINI

CHAMPAGNE & APRICOT NECTAR

CHAMPAGNE-RITA

TEQUILA, LIMEADE, TRIPLE SEC & CHAMPAGNE

KIR ROYALE

CRÈME DE CASSIS & CHAMPAGNE

PIMM'S CUP

PIMM'S GIN, GINGER ALE & LEMON JUICE

» IF YOU WOULD LIKE TO CUSTOMIZE YOUR SIGNATURE COCKTAIL
PLEASE CONSULT YOUR SALES MANAGER FOR PRICING & AVAILABILITY.

