



BUTLER'S PANTRY

CATERING • DINING • ENTERTAINING

Fall | Winter
Signature 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 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 25% 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.

FOOD COST

Food and beverage pricing is based on menu selections. Sample menu prices are based upon a minimum of 60 guests. Please add the following percentages for less than 60 guests: 59 - 40 guests add 10% | 39 - 30 guests add 20% | 29 - 20 guests add 30% | 19 - 1 guest add 40%

A 20% catering fee will also be added to your bill. Creating a memorable and successful event requires incredible attention to detail. . . our catering fee focuses on providing you with an exceptional experience from sales, culinary, service and operations teams.

RENTALS

Dinner - \$14.00 per guest | Lunch - \$5.00 per guest | Cocktail Reception - \$7.00 per guest

Includes china, silverware, bar glassware and equipment.

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

PASSED

COLD



ROASTED TOMATO & GOAT CHEESE

**ROASTED RED PEPPER
POLENTA TILE GF**
roasted olives & olive tapenade

**ROASTED TOMATO
& GOAT CHEESE V**
frico & herb crostini

**FRESH VEGETABLE
SPRING ROLL VG, GF**
peanut sauce

CALIFORNIA CLUB
chicken, tomato, avocado cream & bacon in phyllo

BOURBON SHRIMP CANAPE
creole crème & grilled ciabatta

BEEF TENDERLOIN GAUFRETTE GF
baby arugula & caper cream

CORIANDER SEARED TUNA
pickled fennel, tomato confit, micro greens &
EVOO on flatbread

HORS D'OEUVRES

SMOKED SALMON ON BAGEL CHIP

CYRUS ANTIPASTO SKEWER GF, V
with crushed pistachios & balsamic syrup

WARM

FRIED ARTICHOKE HEART V
lemon sabayon

MUSHROOM ARANCINI V
sherry thyme remoulade

WARM BRIE & ROASTED GRAPE V
toasted brioche

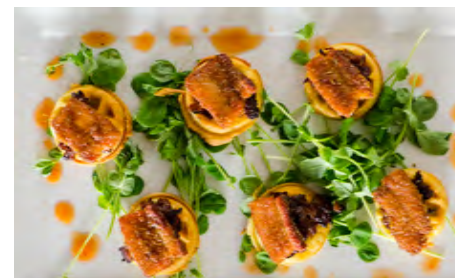
MINIATURE BLANCO FLATBREAD
chicken, bacon & mushrooms

**EDAMAME RICE CAKE
WITH PICKLED JAPANESE
VEGETABLES GF, VG**
topped with candied ginger

THREE LITTLE PIGS
sorghum glazed pork belly on jalapeno bacon
waffle topped with pork cracklin



PETITE KOBE BURGER



THREE LITTLE PIGS

PETITE ADULT GRILLED CHEESE V
tomato vodka jam

FRONTENAC PECAN JERKY GF, DF

**ASPARAGUS & PARMESAN PUFF
PASTRY V**
black truffle mayo

PETITE DEVEILED CRAB CAKE
caper remoulade

FRIED CHICKEN WAFFLE
maple walnut cream

PETITE OPEN FACED KOBE BURGER
cambazola & frizzled leeks

SHORTRIB TACO IN TARO ROOT GF
black bean relish, cojita & tomatillo salsa

CRISPY PEKING DUCK SPRING ROLL
sweet chili glaze

BUFFET HORS D'OEUVRES

COLD

ROSEMARY BEEF SKEWER GF
horseradish dipping sauce

TANDOORI CHICKEN BROCHETTE GF
sweet chile dipping sauce

MICRO SALAD V, DF
mixed greens, roasted butternut squash,
cranberry, pumpkin seed & maple vinaigrette

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

**ROASTED BRUSSELS SPROUTS
& HALLOUMI SKEWER GF**
balsamic, caramelized onion & roasted tomato

**POMEGRANATE BARBECUED
SHRIMP GF, DF**
citrus aioli

KALE & CRANBERRY WRAP V
stone mustard dipping sauce

PORK TENDERLOIN BROCHETTE GF, DF
bing cherry salsa



TUNISIAN CHICKEN SKEWER



TANDOORI CHICKEN BROCHETTE

WARM

**SWEET POTATO
VEGETABLE TART V**
roasted vegetables & sorghum syrup

**SMOKED CHICKEN & BLACK
BEAN EMPANADA**
salsa verde

CAULIFLOWER FLATBREAD V
wild mushroom, fontina cheese, capers,
blistered cherry tomato & basil

CLASSIC CRAB CAKE
lobster aioli

**SMOKED BACON
WRAPPED SCALLOPS GF**
orange chive aioli

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

KOBE MEATBALLS DF
shiitake mushroom broth & honey wasabi
mustard dip

CRIMINI MUSHROOM GF
stuffed with acorn squash risotto

NEW POTATO BASKET GF
bacon & chive mousseline

MUSHROOM RISOTTO CAKE

PARMESAN POTATO WEDGE GF
with cucumber ranch dip



SICILIAN QUESADILLA

BUFFET DISPLAYS

HORS D'OEUVRES

MEDITERRANEAN SPREADS **DF, V**

olive tapenade & smoked paprika hummus
cucumbers, carrots, pita chips & grilled ciabatta

MARKET SELECTION OF CRUDITES **GF, V** curry dip

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

SICILIAN ANTIPASTO DISPLAY
marinated vegetables, italian meats
& cheeses, hand crafted breads

BAVARIAN CHARCUTERIE BOARD
assorted meats & german cheeses served
with spicy & sweet mustards & pretzel crostini



SICILIAN ANTIPASTO DISPLAY



TENDERLOIN SLIDER ON PRETZEL ROLL

SANDWICHES

**TARRAGON CHICKEN
SALAD ON BRIOCHE**
diced apple

**CARVED TURKEY & BRIE
ON BAGUETTE**
country mustard

**PORK LOIN
& APPLE FENNEL SLAW**
pretzel roll

**TENDERLOIN SLIDER
ON PRETZEL ROLL**
caramelized onions, arugula
& creamed horseradish

CHEESE

LOCAL ARTISAN CHEESES **V**
marcoot creamery alpine, vermillion river blue,
ludwig farms sangamon double cream, & milton
creamery chili pepper cheddar served with fresh
fruits, nuts & flatbreads

**BAKED BRIE EN CROUTE WITH
DRIED FRUIT CHUTNEY
OR PECAN PRALINE **V****
french bread petals

SEAFOOD

**LARGE GULF SHRIMP, OYSTERS
& CRAB LEGS **GF, DF****
cocktail sauce & lemons

AHI TUNA DISPLAY
wonton petals, soy glaze
& wasabi cream

HOUSE SMOKED SALMON DISPLAY
classical garnishes & whole wheat toast points



AHI TUNA DISPLAY

DINNER STATIONS

BUILD YOUR OWN

GRAIN BOWL

proteins: choose 2

chicken, beef or tofu

grains: choose 1

farro or quinoa

toppings:

charred broccoli, grated raw carrots, grape tomatoes,
black beans, edamame, shaved raw cabbage

dressings: choose 2

herb-citrus EVOO, white balsamic vinaigrette,
honey lime vinaigrette or chipotle aioli

MACARONI & CHEESE BAR

sharp cheddar or white cheddar & gruyere
chicken, scallions, caramelized onions,
bacon, sautéed mushrooms & toasted breadcrumbs

RAMEN BAR **DF**

choose 2 proteins:

chicken, beef or pork

includes noodles, eggs, mushrooms, bean sprouts,
julienne carrots, spinach, roasted squash,
toasted seaweed, green onions & baby bok choy

RISOTTO BAR **GF, V**

white wine & parmesan risotto served with
shaved parmesan cheese, olive oil, mushrooms
sundried tomato, asparagus, & vegetable stock

MINI MEATBALL STATION

choose 2:

beef, chicken, vegan, or salsiccia

served with

marinara, pesto, mushroom gravy &
freshly chipped parmesan cheese

SPECIALTY

SWEET & SAVORY PRETZELS **V**

cinnamon & sugar pretzel served with
cream cheese dip & chocolate dip
salted pretzel served with beer cheese & mustard

INDIAN

tandoori chicken, samosa, saag paneer &
dal makhani served with green chutney
& tamarind sauce

SUSHI COLLECTION **GF, DF**

choose 3:

shrimp roll, california roll, surf & turf roll,
veggie roll, spicy tuna roll
served with pickled ginger, wasabi,
& soy dipping sauce



SUSHI COLLECTION



RAW BAR

TAPAS

choose 4:

duo of dips, caprese empanada, spanish style
chicken satay, spanish meatballs, carved flank
steak, patatas bravas, stuffed piquante peppers,
chipped manchego cheese & olives

RAW BAR **GF**

large gulf shrimp, split crab legs,
oysters on the half shell pink sauce,
cocktail sauce, mignonette & fresh citrus

BREAKFAST FOR DINNER

mini waffles, mini bagel egg sandwich,
mini biscuits & gravy

SALADS & SOUPS

SALADS



BISTRO & BRIE SALAD

BISTRO & BRIE **V**

red leaf, field greens & frisee with garlic croutons, roasted apple, candied almonds, balsamic red onion fan & baked brie wedge with champagne vinaigrette

CAPE COD **V, GF**

a mix of crisp red leaf, romaine & bibb with dried cranberries, spiced walnuts, caramelized red onion, sliced pears, frizzled sweet potatoes & feta cheese with a cranberry vinaigrette

LEMON PEPPER CAESAR

parmesan, halved cherry tomatoes, shaved brussels sprouts, bacon, garlic croutons, lemon pepper caesar dressing & a parmesan crisp

ZIGGY WALDORF **GF, VG**

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

SICILIAN **GF, V**

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

SOUPS



MAPLE ACORN SQUASH BISQUE

LOBSTER BISQUE

MAPLE ACORN SQUASH BISQUE **V**

BASIL TOMATO BISQUE **V**

SMOKED GOUDA & WILD MUSHROOM SOUP **V**

Add a protein to your salad for an additional fee
- shrimp, chicken, or salmon.

ENTREES

CHICKEN

**HERB GRILLED CHICKEN
BREAST GF, DF**
red wine & shallot sauce

BISTRO ROASTED CHICKEN GF, DF
thyme au jus

**SAUTEED MEDALLIONS
OF CHICKEN PICCATA**
capers & sliced mushrooms on a bed of
sauteed spinach with white wine lemon sauce

CORNBREAD STUFFED CHICKEN
wilted kale with cider jus

PORK

ROASTED PORK LOIN GF
stuffed with smoked gouda, spinach &
sweet peppers with broken tomato ragout

**GRILLED CENTER CUT PORK
CHOP GF, DF**
bourbon apple cider demi



BEEF

**GRILLED FILET OF
BEEF TENDERLOIN GF**
pink peppercorn cognac sauce

**PORCINI ENCRUSTED
BEEF FILET GF, DF**
heirloom tomato demi glace

**SEARED FILET OF
BEEF TENDERLOIN GF, DF**
cabernet demi

**BUTLER'S PANTRY BEEF
WELLINGTON**
wild mushroom duxelle, puff pastry
& demi glace

LAMB

**ROSEMARY ROASTED
LAMB CHOPS GF, DF**
balsamic reduction

**HERB ENCRUSTED
LAMB CHOPS GF, DF**
madeira sauce

SEAFOOD

PAN SEARED SEA BASS GF, DF
mediterranean tomato & caper relish

PACIFIC STEELHEAD SALMON GF, DF
mustard vegetable demi glace

SHRIMP SCAMPI
lemon caper white wine sauce & fresh spinach

SALMON EN CROUTE
spinach, boursin cheese & red pepper coulis



VEGETARIAN

Seated & Served Only

CAULIFLOWER STEAK GF, VG
bed of spinach, roasted tomato sauce & quinoa

RICOTTA GNOCCHI V
kale, roasted cauliflower & thyme au jus

EGGPLANT ROULADE V
panko breaded, pan fried eggplant stuffed
with goat cheese, arugula & roasted red peppers
broken tomato ragout

ACCOMPANIMENTS

VEGETABLES

VEGETABLE PRINTANIER GF, V
baby carrots, zucchini, baby red onions,
asparagus & haricot vertes

WHOLE GREEN BEANS GF, V
roasted acorn squash

ASPARAGUS SPEARS GF, V
julienne vegetables

SPINACH & PLUM TOMATO GRATINEE V

**GREEN BEANS, ASPARAGUS
& BABY CARROT BUNDLE GF, V**



ASPARAGUS SPEARS



JEWELLED FRUIT ISRAELI COUS COUS

GRAINS

WHEATBERRY PILAF GF

**JEWELLED FRUIT ISRAELI
COUS COUS DF**

POTATOES

DIAMONDS OF POMMES DAUPHINOIS V

BROILED DUCHESS POTATOES V

TRIO OF ROASTED POTATOES GF, DF, V

**GARLIC ROASTED FINGERLING
POTATOES GF, DF, V**

PASTA

**PENNE WITH SUN-DRIED
TOMATO CREAM SAUCE V**
broccoli, scallions, mushrooms
& freshly chipped parmesan cheese

FARFALLE PASTA
roasted squash, pancetta, arugula & sweet
peppers tossed in a sage brown butter

BROWN BUTTER TORTELLINI V
wild mushrooms & crispy sage



PENNE WITH SUN-DRIED TOMATO

SIGNATURE

PLATED DESSERTS

ENGLISH TRIFLE

layers of pastry cream & fresh berries with
grand marnier soaked lady fingers & mint

FLOURLESS CHOCOLATE TORTE **GF**

rich, chocolate

SEASONAL COBBLER

fruit cobbler with crumb topping & pastry cream

CLASSIC FRUIT TART

pastry cream & apricot glaze

RICOTTA CHEESECAKE

brown butter cookie crust, pumpkin
cheesecake topped with caramel sauce

ORANGE APRICOT CAKE **GF, DF**

raspberry coulis & fresh berries



DESSERTS



STATION DESSERTS

BABY BOOMERS

home-made oreo, snack cake, twinkie cupcake,
& oatmeal cream pie

TRIO OF GOOEY BUTTER CAKE

traditional, chocolate & espresso

PARISIAN

white chocolate madeleines, pots de creme,
white chocolate madelines, eclairs, french
macaroons pistachio financier, petite fours

ITALIAN DOLCE

cannoli, lemon cream, tri-color cookies, biscotti,
lemon ricotta cookies & tiramisu torte

TRIO OF INDIVIDUAL PIES

choose 3:

key lime, cherry, apple, chocolate cream,
coconut cream or lemon meringue

THE COOKIE BAR

sugar, oatmeal raisin, chocolate chip,
chubby hubby & peanut butter cookies

CARAMEL APPLES ON STICKS

CHOCOLATE CHIP COOKIE DOUGH POPS



STREETS OF ST. LOUIS STATIONS

CAN BE CHOSEN AS INDIVIDUAL STATIONS OR AS AN ENTIRE EVENT CONCEPT



WAFFLE FRIES

DELMAR BOULEVARD

WAFFLE FRIES VG, GF
house made ketchup

MINIATURE CHEESEBURGERS
american cheese, ketchup
& gherkin skewer

**PULLED PORK SLIDER
ON PRETZEL BUN DF**
Fitz's marinated pulled pork

SOUTH GRAND BOULEVARD

**SESAME-PEANUT SOBA
NOODLE SALAD VG**
shredded carrots & snap peas
served in chinese take out boxes with chopsticks

VEGGIE & CHICKEN BAHN MI GF, DF
pickled vegetables, spicy mayo and cilantro

LEMONGRASS CHICKEN SATAY GF, DF
ponzu dipping sauce



LEMONGRASS CHICKEN SATAY

CHEROKEE STREET

CANTINA TACO STATION
tomato, seared onion, fajita vegetables,
peppers, shredded jack cheese, sour
cream, black bean relish & tomato salsa

STEAK CANTINA TACO
with black bean & chimichurri salsa

**ADOBO CHICKEN CANTINA
TACO**

STREET CORN V

MARCONI STREET

TUSCAN CHARCUTERIE DISPLAY
selection of cured meats & artisan cheeses
marinated seasonal vegetables
fresh fruits & spiced nuts
smoked paprika hummus
olive tapenade
spinach & herb hummus with greek yogurt
seasonal crudite & flatbreads

CLASSIC TOASTED RAVIOLI

MARGARITA FLATBREAD



MARCONI STREET STATION

BAR OFFERINGS

SIGNATURE SPIRITS

Tito's Handmade Vodka
Broker's Gin
Bacardi Superior White Rum
Captain Morgan Spiced Rum
Evan Williams Bourbon
Canadian Club Whiskey
The Famous Grouse Scotch
Di Amore Amaretto
Sweet & Sour
Bloody Mary
Sweet & Dry Vermouth
Angostura Bitters
Club Soda & Tonic
Cranberry & Orange Juice
Coke, Diet Coke & Sprite

PREMIUM SPIRITS

Ketel One Vodka
Tanqueray Gin
Plantation 3 Stars White Rum
Plantation Dark Double Aged Rum
Four Roses Bourbon
Canadian Club Classic 12 Year Whiskey
Dewar's Scotch
Espolon Blanco Tequila
Sweet & Sour
Margarita Mix
Bloody Mary
Sweet & Dry Vermouth
Angostura Bitters
Club Soda & Tonic
Cranberry & Orange Juice
Coke, Diet Coke & Sprite

DELUXE SPIRITS

Grey Goose Vodka
Bombay Sapphire Gin
Plantation 3 Stars White Rum
Plantation Barbados 5 Year Dark Rum
Maker's Mark Bourbon
Crown Royal Whiskey
Monkey Shoulder Scotch
1800 Silver Touch
Sweet & Sour
Triple Sec
Rose's Lime Juice
Campari
Bloody Mary
Sweet & Dry Vermouth
Angostura Bitters
Cranberry & Orange Juice
Coke, Diet Coke & Sprite

SIGNATURE WINE

Grayson Cellars Chardonnay
Grayson Cellars Cabernet Sauvignon
Seasonal White
Seasonal Red

PREMIUM WINE

Hess Shirtail Chardonnay
Hess Shirtail Cabernet Sauvignon
The Pinot Project Pinot Grigio
The Pinot Project Pinot Noir

DELUXE WINE

Mâcon-Villages Chardonnay
Aerena Cabernet Sauvignon
Honig Sauvignon Blanc
Ron Rubin Pinot Noir
Gérard Bertrand Crémant De Limoux Brut

SIGNATURE BEER

Budweiser
Bud Light
Schlafly Pale Ale
Michelob Ultra

CRAFT BEER

UCBC Zwickel
Six Mile Bridge Bavarian Hefeweizen
4 Hands City Wide APA
Bud Light

IMPORTED BEER

Pilsner Urquell
Hoegaarden Witbier
Guinness Draught Stout
Bud Light