



**BUTLER'S PANTRY**

# SEASONAL CHEF'S MENU

## SPRING & SUMMER

### FIRST COURSE | small bites

RICOTTA & EARLY PEA GNOCCHI

WITH ARUGULA, BASIL, FRESH PARMESAN & VEGETABLE DEMI GLAZE

DILL TOMATO BROTH

SEASONAL VEGETABLES & MINI 3-CHEESE PANINI

DEMITASSE OF ASPARAGUS BISQUE

CITRUS CRAB SALAD

CORIANDER SEARED TUNA

PICKLED FENNEL, TOMATO CONFIT, MICRO GREENS & EVOO

CARPACCIO OF BEEF TENDERLOIN

SHAVED PARMESAN, EVOO, CAPERS & HERB CROSTINI

**\$16 PER PERSON**

### SECOND COURSE | salads

EVOLUTION OF THE TOMATO

CHEF'S UNIQUE INTERPRETATION

FARMER'S MARKET

SHAVED SQUASH, CARROTS, ASPARAGUS, BEAN SUCCOTASH, MELTED ONION & GREEN HERB DRESSING

CRISP SPINACH, STRAWBERRY & ALMOND SALAD

WITH PICKLED RHUBARB, GOAT CHEESE & POPPYSEED DRESSING

FRISÉE, RADICCHIO & BIBB

WOOD GRILLED MUSHROOMS, GOAT CHEESE, ARTICHOKE, PANCETTA, TOASTED HAZELNUTS,  
SWEET PEPPERS & TARRAGON VINAIGRETTE

**\$16 PER PERSON**



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## THIRD COURSE | entrees

FIRE ROASTED POLENTA

FRICASSEE OF CANNELLINI BEANS, RAPINI, FOREST MUSHROOMS, & ASPARAGUS ON A BED OF SPINACH

**\$30 PER PERSON**

ROASTED CHICKEN ROULADE STUFFED WITH SPINACH, ARTICHOKE & LEMON  
SUN-DRIED TOMATO ORZO & ASPARAGUS

**\$40 PER PERSON**

SEARED SEA SCALLOPS

SUNCHOKE PUREE, SEVEN HERB SALAD & WILD MUSHROOMS

**\$45 PER PERSON**

VEAL SCALLOPINI WITH LEMON & CAPER BUTTER

ANGEL HAIR PRIMAVERA

**\$45 PER PERSON**

SEARED FILET OF BEEF TENDERLOIN WITH CHIMICHURRI SAUCE

GRILLED ROASTED TOMATO POLENTA & TENDER RAPINI

**\$45 PER PERSON**



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## FOURTH COURSE | desserts

### PINK LEMONADE CHEESECAKE

LEMON CREAM, CANDIED LEMON WHEEL & RASPBERRY SAUCE

### MACADAMIA NUT TART

CITRUS MERINGUE, HONEY BRITTLE, CANDIED LIME ZEST & CHOCOLATE SAUCE

### COCONUT STICKY RICE

WITH PINEAPPLE & MANGO

### LEMON CHEESE PIE

ROSEMARY CREAM, CANDIED LEMON WHEEL & BERRY COMPOTE

### FLOURLESS CHOCOLATE TORTE

MASCARPONE CREAM & MACERATED MIXED BERRIES

### STRAWBERRY RHUBARB CROSTATA

CREME ANGLAISE & TOASTED ALMONDS

**\$16 PER PERSON**

*DIETARY RESTRICTIONS/DIRECTIONS ARE REQUIRED IN ADVANCE FOR THE PRODUCTION OF THESE SPECIALTY 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 50 GUESTS.*

*PRICES ARE SUBJECT TO LOCAL TAX & CATERING FEE.*

[WWW.BUTLERSPANTRY.COM](http://WWW.BUTLERSPANTRY.COM)

314.664.7680 ◦ 1414 PARK AVENUE ◦ SAINT LOUIS, MISSOURI 63104