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 HORS D'OEUVRES

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

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 DEVILED 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

GF *Gluten-Free* DF *Dairy-Free* V *Vegetarian* VG *Vegan*

BUFFET

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

GF *Gluten-Free* **DF** *Dairy-Free* **V** *Vegetarian* **VG** *Vegan*

HORS D'OEUVRES

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

GF *Gluten-Free* **DF** *Dairy-Free* **V** *Vegetarian* **VG** *Vegan*

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

GF *Gluten-Free* DF *Dairy-Free* V *Vegetarian* VG *Vegan*

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.

GF *Gluten-Free* **DF** *Dairy-Free* **V** *Vegetarian* **VG** *Vegan*

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

ROSEMARY LAMB CHOPS

GF *Gluten-Free* **DF** *Dairy-Free* **V** *Vegetarian* **VG** *Vegan*

GRILLED FILET OF BEEF

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

PAN SEARED SEA BASS

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

JEWELED FRUIT ISRAELI COUS COUS

GRAINS

WHEATBERRY PILAF GF

JEWELED 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

GF *Gluten-Free* DF *Dairy-Free* V *Vegetarian* VG *Vegan*

SIGNATURE DESSERTS

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

ORANGE APRICOT CAKE

BABY BOOMERS

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

THE COOKIE BAR

GF *Gluten-Free* **DF** *Dairy-Free*

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

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

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**

GF *Gluten-Free* **DF** *Dairy-Free* **V** *Vegetarian* **VG** *Vegan*