



BUTLER'S PANTRY

SEASONAL CHEF'S MENU

FALL + WINTER

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

AMUSE BOUCHE | CHEF'S CREATION

FIRST COURSE | small bites

PAN ROASTED SWEET BREADS | CARROT PUREE, LEEKS, CABERNET VEAL REDUCTION
FRIED LEEKS, THYME LEAVES

KHACHAPURI | LEMON WHIPPED FETA STUFFED SOURDOUGH, QUAIL EGG, FRESH HERB SALAD

BUTTERNUT SQUASH AND RICOTTA RAVIOLO | LEMON SAGE BROWN BUTTER HOLLANDAISE
SPIROOLI BUTTERNUT

BRAISED PORK BELLY POUTINE | HAND CUT FRIES, MARCOOT CREAMERY
CHEESE CURDS, GRAVY

CAJUN BARBECUE SHRIMP | WHITE CHEDDAR GRITS, NEW ORLEANS STYLE BARBECUE SAUCE

\$20 PER PERSON

SECOND COURSE | salads + soups

POACHED PEAR SALAD | POINT REYES BLUE CHEESE, CANDIED WALNUTS,
ARUGULA, RED WINE REDUCTION

LOBSTER BISQUE | MINI LOBSTER ROLL

ROASTED BEET SALAD | PISTACHIO, CHEVRE, LARDONS, PICKLED ONION, WATERCRESS

OX TAIL BARLEY SOUP | GRILLED SOURDOUGH CIABATTA, TRUFFLE BUTTER

ROASTED SQUASH AND BITTER GREEN SALAD | POMEGRANATE VINAIGRETTE,
FOCACCIA, RICOTTA

\$20 PER PERSON



BUTLER'S PANTRY

SEASONAL CHEF'S MENU

FALL + WINTER

THIRD COURSE | entrees

PARMESAN GNOCCHI | BUTTERNUT SQUASH PUREE AND DICED, CRISPY KALE, CHILE OIL FLAKE, OREGANO, CHANTERELLE MUSHROOMS

\$45 PER PERSON

PAN ROASTED CHICKEN BREAST | PARMESAN POLENTA, CAPONATA, SAUCE VIN JAUNE, PARSLEY LEAVES

\$45 PER PERSON

GRILLED COULOTTE STEAK | SOFRITO BRAISED POTATO, GRILLED SQUASH, CHIMICHURRI, SALSA NEGRA, CILANTRO LEAVES

\$50 PER PERSON

PAN ROASTED STRIPED BASS | SWISS CHARD, LEEKS, SMASHED FINGERLINGS, LEMON BUTTER FRIED LEEKS

\$50 PER PERSON

BRAISED LAMB SHANK | PARS POTATOES, PICKLED MANGO CRUNCH, CILANTRO LEAVES

\$50 PER PERSON

LET'S KICK IT UP A NOTCH!

OFFERED ENHANCEMENTS

CHEESE COURSE

INTERMEZZO

BEEF TENDERLOIN

CHILEAN SEA BASS

SOURDOUGH BREAD SERVICE

WINE PAIRINGS

FINE CHOCOLATES

POUR OVER COFFEE

AFTER DINNER LIQUEURS



BUTLER'S PANTRY

SEASONAL CHEF'S MENU

FALL + WINTER

FOURTH COURSE | desserts

BLACK FOREST | CRUNCH PRALINE, CHOCOLATE CREMEUX, KIRSCH PANNA COTTA, AND FRESH CHERRY COMPOTE

TIRAMISU TART | DARK COCOA TART SHELL, LADY FINGERS SOAKED IN ESPRESSO, WITH KAHULA CURD, COFFEE MOUSSE, HOUSE MASCARPONE GELATO, CANDIED HAZELNUTS AND WHIPPED COFFEE

S'MORES CREAM PUFF | CHOCOLATE CHOUX PASTRY FILLED WITH TOASTED MARSHMALLOW CREAM, CHOCOLATE GANACHE, AND CRISPY GRAHAM CRACKER WITH TOASTED MERINGUE

RED BERRY CRUNCH | MILK CHOCOLATE MOUSSE WITH RED BERRY COMPOTE, ALMOND DACQUOISE, CHOCOLATE CRUNCH, AND RASPBERRY SORBET

\$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

314.664.7680 • 1414 PARK AVENUE • SAINT LOUIS, MISSOURI 63104