



BUTLER'S PANTRY

CATERING · DINING · ENTERTAINING

Full Service Corporate 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 prior 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 50% 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. All cancellations must be done by phone. No emailed or faxed cancellations will be valid. Cancellations within 72 hours of event will be charged 100% of total event contract.

FOOD COST

Food and beverage pricing based on menu selections. Sample menu prices are based upon a minimum of 30 guests. Please add the following percentages for less than 30 guests: 29 - 15 guests add 30% | 15 guests or less - add 50%. Creating a memorable and successful event requires incredible attention to detail. The 18% catering fee focuses on providing you with an exceptional experience from our sales, culinary, service and operations team. All orders include serving pieces and high quality disposables. Service labor and sales tax are not included.

RENTALS

China, silverware and glassware are available for an additional \$5.00 per guest.
Tables, chairs & linens are available upon request and for an additional fee.

DELIVERY

The delivery charge is \$125.00 per order.

BREAKFAST

CONTINENTAL BREAKFAST BUFFET

FRESH FRUIT KEBABS WITH MINT
OR YOGURT PARFAITS

ASSORTED MUFFINS, SEASONAL
BREAKFAST BREADS, &
PETITE EUROPEAN DANISH

KALDI'S REGULAR
& DECAF COFFEE

ASSORTED FRUIT JUICES
\$10.75 per guest



LIGHT & FIT A-LA CARTE ITEMS

BASKET OF FRUIT
10 pieces - \$15.00

BRAN MUFFINS
1 dozen - \$27.00



SEASONAL BREAKFAST BREAD
1 dozen slices - \$21.00

YOGURT PARFAITS
\$3.00 per guest

FRENCH CROISSANTS
WITH BUTTER & JAM
1 dozen - \$23.50

BP SIGNATURE BREAKFAST BUFFET

SLICED SEASONAL
FRESH FRUIT TRAY
sprinkled with berries

ASSORTED MUFFINS
& DANISH

SKILLET BROWNED
RED POTATOES

Choice of 1:

egg strata with cheddar & monterey jack cheese
veggie egg strata
sausage & bacon egg strata
veggie quiche
ham & swiss quiche

Choice of 1:

strips of maple cured bacon
maple sausage links
turkey sausage

KALDI'S REGULAR
& DECAF COFFEE

ASSORTED FRUIT JUICES
\$22.00 per guest

BREAKFAST STATIONS

TOAST BAR

SOURDOUGH, GRAIN
& FRUIT BREADS

Toppings Include:

avocado mash, fresh ricotta,
specialty butters, nutella, honey,
jam, bacon, tear drop tomatoes,
bananas & berries
\$8.00 per guest

Optional Enhancements:

smoked salmon, capers
& dill cream cheese
additional \$4.00 per guest



OMELET STATION

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MADE TO ORDER OMELETS
WITH EGGS & EGG WHITES

Toppings Include:

assorted cheeses, sweet peppers, tomatoes,
mushrooms, scallions, ham & bacon
\$10.00 per guest

OATMEAL BAR

COOKED OATS

Toppings Include:

brown sugar, butter, chocolate chips,
mixed chopped nuts, raisins,
milk & maple syrup
\$6.00 per guest

WAFFLE STATION

MADE TO ORDER WAFFLES

Toppings Include:

butter, maple syrup, fresh berries,
chocolate chips & whipped cream
\$6.00 per guest

DONUT OR BAGEL WALL

ASSORTED DONUTS
OR
ASSORTED BAGELS

Spreads Include:

cream cheese
cinnamon maple cream cheese
\$4.00 per guest

*Add a Donut Wall for \$250.00
(subject to availability)*

COFFEE BAR

KALDI'S REGULAR
& DECAF COFFEE

Toppings Include:

chocolate shavings, whipped cream,
cinnamon stick, cinnamon shaker,
pumpkin spice shaker & flavored syrups
\$6.00 per guest

Optional Enhancements:

Baileys, Amaretto & Kahlua
additional per bottle price



BLOODY MARY BAR

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VODKA & BLOODY MARY MIX

Garnishes Include:

assorted olives, celery, limes,
pickled vegetables, horseradish,
variety of hot sauces, worcestershire sauce,
soy sauce & variety of pepper & spices
\$16.00 per guest
based on a two hour bar

BOXED LUNCHES

\$20.00 per box | Sandwich boxes include fresh fruit cup, deli style chips & chef's choice of dessert.

Salad boxes include fresh fruit cup, flatbread & chef's choice dessert.

**Gluten free boxes available for an additional fee*

BOXED LUNCHES

MAPLE CURED HAM

lorraine swiss cheese
& country mustard

BREAST OF SMOKED TURKEY

herbed boursin cheese,
apple slices & durkees sauce

BUTCHER BLOCK

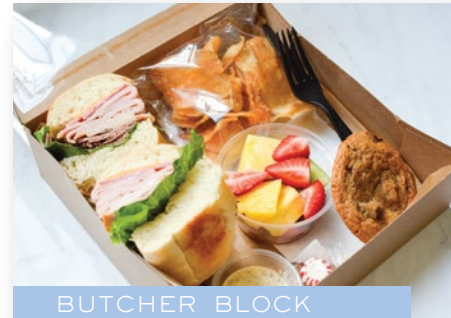
butcher block smoked turkey,
house roast top round, ham,
salami, cheddar jack & swiss
cheese with country mustard

GRILLED CHICKEN BREAST

apple slices & havarti cheese
served with tarragon mayonnaise

VEGGIE WRAP

diced tomato, cucumber, peppers,
shredded red leaf lettuce & avocado
spread on spinach tortilla



BUTCHER BLOCK



CAPE COD SALAD

BOXED SALADS

CHICKEN CAESAR SALAD

strips of grilled chicken, herbed
croutons & cherry tomatoes
served with Butler's Caesar dressing

BUTLER'S CHEF SALAD

strips of ham, turkey, salami,
two cheeses, tomato & egg
served with creamy ranch dressing

CAPE COD SALAD

strips of grilled chicken, crisp
romaine, dried cranberries, frizzled sweet
potatoes, spiced walnuts & feta cheese
served with cranberry vinaigrette

FRESH GARDEN SALAD

shredded carrots, cheese, chickpeas,
croutons, cucumbers, olives, red onions,
& cherry tomatoes
served with lemon dijon vinaigrette

LUNCH BUFFET

Cold & Hot Lunch Buffets includes choice of two side salads, deli style potato chips & dessert platter to include cookies, fruit bars & brownies.

COLD LUNCH BUFFET

PETITE BISTRO SANDWICHES

smoked turkey, havarti & apple
maple ham & lorraine swiss
oven roasted top round
\$17.25 per guest

SANDWICH OR WRAP TRIO BUFFET

Choice of 3:
maple cured ham
breast of smoked turkey
grilled chicken
veggie wrap on spinach tortilla
buffalo chicken wrap
\$19.25 per guest



BISTRO SANDWICHES

HOT LUNCH BUFFET

PENNE WITH VEGETABLES

tossed with fresh asparagus, leeks,
mushrooms, shredded parmesan cheese
finished with either garlic oil broth or
sun-dried tomato cream sauce
& served with grilled ciabatta
\$16.25 per guest

add strips of chicken - additional \$4.00 per guest

PANINI TRIO

oven roasted top round
sliced smoked turkey & brie
veggie
\$17.75 per guest

MEDALLIONS OF BEEF TENDERLOIN

served with wild mushroom madeira
sauce & medley of garlic roasted potatoes
served with grilled ciabatta
\$47.75 per guest

CHICKEN PICCATA

on a bed of lettuce with lemon caper
piccata sauce, accompanied by white
& wild rice, served with grilled ciabatta
\$28.25 per guest

SOUTHWEST FAJITAS

your choice of flank steak or chicken
with shredded cheese, grilled peppers
& onions, accompanied by sour cream,
salsa and spanish rice
chicken - \$27.75 per guest
flank steak - \$28.75 per guest

GRILLED SALMON

served with lemon caper sauce
and Butler's blend rice
\$31.75 per guest

CHICKEN TREMONT

chopped tomatoes, capers, scallions
& artichokes served with Butler's blend rice
\$28.25 per guest

ADD A SIDE SALAD

SICILIAN PASTA SALAD
DILL RED POTATO SALAD
THAI SESAME NOODLES
CLASSIC CAESAR SALAD
FRESH GARDEN SALAD
MEDITERRANEAN SALAD
SEASONAL FRUIT SALAD
\$2.50 each

ENHANCEMENTS

BREAKFAST

BAGELS

plain, blueberry & whole-wheat bagels
with plain & maple walnut cream cheese
(12 bagels) \$35.00

PETITE EUROPEAN DANISH

praline, salted caramel, chocolate chip,
raspberry & feuilletine
(25 danish) \$56.25

GOURMET SCONES

maple pecan, chocolate chip
& white chocolate cherry
(12 scones) \$27.00

BREAKFAST BREADS

cinnamon streusel, pumpkin
& zucchini walnut
(12 slices) \$30.00

YOGURT & GRANOLA BOX

(serves 10) \$31.75

HORS D'OEUVRES

BRIE EN CROUTE

topped with dried fruit compote
or caramelized pecans
(serves 10-12) \$45.00

FRONTENAC PECAN JERKY

strips of maple & brown sugar
sweetened bacon with pecans
(24 pieces) \$45.00



STUFFED MUSHROOMS

ANTIPASTO DISPLAY

assorted cured meats, cheese & vegetables
(serves 12-15) \$72.00

CORNBREAD STUFFED MUSHROOMS

(20 pieces) \$50.00

PETITE PREMIUM SANDWICHES

beef tenderloin on a pretzel roll
tarragon chicken on a vienna roll
(12 sandwiches) \$57.00

PETITE BISTRO SANDWICHES

smoked turkey, havarti & apple | maple ham
& lorraine swiss | top round, cheddar & onions
served with country mustard & horseradish sauce
(12 sandwiches) \$42.00

KALE & CRANBERRY WRAP

(24 pieces) \$46.00

SORGHUM GLAZED BACON WRAPPED WATER CHESTNUTS

(24 pieces) \$44.00

CITRUS ARANCINI

yellow pepper coulis & parmesan
(24 pieces) \$45.00

CRAB CAKES

spicy remoulade
(24 pieces) \$84.00

SESAME STICKY WINGS

chili glaze buffalo sauce
(24 pieces) \$42.00

CLASSIC CHILLED SHRIMP COCKTAIL

cocktail sauce
(36 pieces) \$105.00

BEVERAGES

ASSORTED SODAS, TEA & LEMONADE

\$2.00 per can

BOTTLED SPRING WATER

\$1.50 per bottle

INDIVIDUAL BOTTLES OF FRUIT JUICE

\$3.00 per bottle

REGULAR OR DECAF COFFEE

also available in hot tea or hot chocolate
\$1.50 per guest

PITCHERS OF ICE TEA OR LEMONADE

\$1.50 per guest

INFUSED WATER STATION

Choice of 2 Flavors:

citrus, strawberry lime, cucumber mint,
pear ginger or strawberry basil
\$3.00 per guest