



BUTLER'S PANTRY

SEASONAL CHEF'S MENU

SPRING & SUMMER

*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 FOR
A MINIMUM OF 8 GUESTS & A MAXIMUM OF 50 GUESTS.*

FIRST COURSE | small bites

CORIANDER SEARED TUNA

TOMATO CAPER RELISH, EXTRA VIRGIN OLIVE OIL, BITTER GREENS, GRILLED ORANGE VINAIGRETTE

SMOKED SALMON

ROASTED BABY BEETS, LEBNAH, DILL, PITA, HONEY ROASTED PISTACHIOS

ADOBO BRAISED HARVEST SHREDS

AREPA, LEMON WHIPPED RICOTTA, PICKLED ONION, CILANTRO

CORN AND SHRIMP BISQUE

CHILI OIL, AVOCADO RELISH

\$ 20 PER PERSON

SECOND COURSE | salads

WATERMELON SALAD

BAETJE FARM'S FETA, EXTRA VIRGIN OLIVE OIL, PRESERVED LEMON, MINT

HEIRLOOM TOMATO SALAD

QUINOA, KALAMATA OLIVES, RED ONION, CHICKPEAS, BIBB, CUCUMBER, LEMON BASIL VINAIGRETTE

\$ 20 PER PERSON



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THIRD COURSE | entrees

TAGLIATELLE

PANCETTA, PEAS, BLACK PEPPER, GARLIC, PARMIGIANO REGGIANO, QUAIL EGG

\$45 PER PERSON

SALMON

FINGERLING POTATOES, PANCETTA, FENNEL, BEURRE BLANC, FERMENTED FENNEL HERB SALAD

\$45 PER PERSON

MISO GLAZED BLACK COD

GINGERED RICE, BABY BOK CHOY, RADISHES

\$45 PER PERSON

SMOKED AIRLINE CHICKEN BREAST

GERMAN STYLE POTATO SALAD, MUSTARD GREENS, CIDER GASTRIQUE

\$45 PER PERSON

PAN ROASTED BEEF TENDERLOIN

PARMESAN POLENTA, ZUCCHINI, TOMATO COMPOTE, GARLIC LEMON AND ROSEMARY BROWN BUTTER

\$50 PER PERSON

FOURTH COURSE | desserts

BLACK FOREST

CRUNCH PRALINE, CHOCOLATE CREMEUX, KIRSCH PANNA COTTA, CHOCOLATE CHIP ICE CREAM AND FRESH CHERRY COMPOTE

TIRAMISU TART

DARK COCOA TART SHELL, LADY FINGERS SOAKED IN ESPRESSO, WITH KAHLUA 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, CRISPY GRAHAM CRACKER, WITH TOASTED MERINGUE



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desserts (continued)

RED BERRY CRUNCH

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

LEMON RASPBERRY CAKE

YUZU CAKE, RASPBERRY, LEMON CURD, BLUEBERRY COMPOTE WITH GREEN TEA SORBET

\$20 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

PRICES ARE SUBJECT TO A LOCAL TAX & CATERING FEE.

WWW.BUTLERSPANTRY.COM

314.664.7680 ◦ 1414 PARK AVENUE ◦ SAINT LOUIS, MISSOURI 63104