BUTLER'S PANTRY
CATERING · DINING · ENTERTAINING
Spring | Summer
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.

SERVICE

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

TARO ROOT TACO GF, V
grilled vegetables & crumbled goat cheese

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

MINI FALAFEL V
tomato, onion, and cucumber relish, feta & tzatziki sauce

SESAME THAI CHICKEN CONE DF

SEARED TUNA ON WONTON PETAL
wasabi cream & soy glaze

WATERMELON STACK GF, V
goat cheese, pistachios & fresh mint

BEEF TENDERLOIN GAUFRETTE GF
baby arugula & caper cream

CITRUS & FENNEL CRAB SALAD DF

CAPRESE SKEWER GF, V
balsamic drizzle

ENDIVE SPEAR & MEDITERRANEAN TAPENADE GF, V
with sweet peppers, black olives & feta

NANTUCKET LOBSTER ROLL
citrus creme fraiche & radish sprout

WARM

FRIED ARTICHOKE HEART V
lemon sabayon

CITRUS ARANCINI V
yellow pepper coulis dipping sauce

MINIATURE BLANCO FLATBREAD
chicken, bacon & mushrooms

SESAME THAI CHICKEN CONE

WATERMELON STACK

EDAMAME RICE CAKE WITH PICKLED JAPANESE VEGETABLES GF, VG
topped with candied ginger

PETITE PIMENTO GRILLED CHEESE V

FRONTENAC PECAN JERKY GF, DF

ASPARAGUS & PARMESAN PUFF V
black truffle mayo

PETITE DEVILED CRAB CAKE
caper remoulade

CHIPOTLE CHICKEN ON JALAPENO WAFFLE
cilantro crème fraîche

MINI SHRIMP PO' BOY
peppers, pickles, lettuce & mayo

PETITE OPEN FACED KOBE BURGER
cambazola & frizzled leeks

SHORTRIB TACO IN TARO ROOT GF
black bean relish, cojita & tomatillo salsa

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

BUFFET HORS D'OEUVRES

COLD

LEMON BASIL CHICKEN SALAD
in vol-au-vent

ROSEMARY BEEF SKEWER GF
horseradish dipping sauce

TANDOORI CHICKEN BROCHETTE GF, DF
sweet chile dipping sauce

SEASONAL MICRO SALAD
arugula, sliced citrus, pistachios & melted red onion served in votive cup

BAJA CAESAR SALAD WRAP V
jalapeno caesar dip

TUSCAN ANTIPASTO SKEWER GF
mozzarella, salami, olive, basil & balsamic

DESERT SPICED BARBECUED SHRIMP GF, DF
ancho chile remoulade

JAMAICAN JERK CHICKEN GF, DF
on a bed of plantains with mango salsa

PORK TENDERLOIN BROCHETTE GF, DF
bing cherry salsa

TEQUILA LIME SHRIMP

WARM

CAULIFLOWER VEGETABLE TART DF, V
with cauliflower puree, roasted vegetables & sorghum syrup

CLASSIC CRAB CAKE
with lobster sauce

SMOKED CHICKEN & BLACK BEAN EMPANADA
salsa verde

TANDOORI CHICKEN BROCHETTE

CARNE ASADA & SMOKED CORN QUESADILLA

CRIMINI MUSHROOM V
stuffed with creamed spinach & artichoke

PIMENTO CHEESE NEW POTATO BASKET

COCONUT CHICKEN SATAY DF
confetti slaw with habanero honey sauce

CITRUS RISOTTO CAKE

PARMESAN POTATO WEDGE
cucumber ranch dip

CLASSIC CRAB CAKE

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

BUFFET DISPLAYS

HORS D'OEUVRES

MEDITERRANEAN SPREADS V
smoked paprika hummus and olive tapenade,
cucumbers, carrots, pita chips & grilled ciabatta

MARKET SELECTION OF CRUDITES GF, V
balsamic onion 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

GOURMET FLATBREADS
chicken, sweet red onion & smoked cheddar cheese
spinach, artichoke & asparagus
plum tomato, fresh basil & smoked gouda cheese

SICILIAN ANTIPASTO DISPLAY
marinated vegetables, italian meats
& cheeses, hand crafted breads

SICILIAN ANTIPASTO DISPLAY

MARKET SELECTION OF CRUDITES

SANDWICHES

MINI FLANK STEAK BLT'S
bleu cheese dressing

5-SPICE ASIAN PORK
asian slaw, italian demi roll & spicy aioli

BEEF TENDERLION BAGUETTE
caramelized onions, arugula
& horseradish cream

CHICKEAN PARMESAN PANINI
sundried tomato cream cheese, arugula,
marinara & mozzarella

CHEESE

LOCAL ARTISAN CHEESES V
marcoot alpine, vermillion river blue,
ludwig farms double cream, heartland brimstone
& flatbreads

SEAFOOD

LARGE GULF SHRIMP, OYSTERS
& CRAB LEGS GF, DF
cocktail sauce & lemons

CORIANDER SEARED TUNA
pickled fennel, tomato confit, microgreen
& EVOO

HOUSE SMOKED SALMON DISPLAY
classical garnishes & whole wheat toast points

HOUSE SMOKED SALMON DISPLAY

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

DINNER STATIONS

BUILD YOUR OWN

GRAIN BOWL
proteins: choose 2
chicken, shrimp, 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
choose 2:
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 V
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*

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 DG
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*

SALADS & SOUPS

SALADS

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

BIBB ROSETTE VG, GF
crisp greens, pepper strips, hearts of palm & artichokes with champagne vinaigrette

FIELD GREENS V
spring mixed greens, seasonal berries, citrus, balsamic onion, crispy sweet potato hay, goat cheese, honey lime vinaigrette & cracked pepper flatbread

CLASSIC CAESAR V
parmesan, halved cherry tomatoes, garlic croutons, classic caesar dressing and a parmesan crisp

VEGETABLE CHOP GF, VG
baby lettuce, basil, asparagus, carrots, radish, snow peas, white mushrooms, cucumber & radish sprouts with lemon herb vinaigrette

Add a protein to your salad for an additional fee - shrimp, chicken,or salmon.

FIELD GREEN SALAD

SOUPS

HEIRLOOM TOMATO GAZPACHO VG, GF

ASPARAGUS VICHYSSOISE V

SEAFOOD BISQUE & LUMP CRAB

ZUCCHINI PARMESAN

SEAFOOD BISQUE

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

ENTREES

CHICKEN

BREAST OF CHICKEN BALLOTINE
spirals of chicken stuffed with fresh spinach, roasted peppers & mushrooms, tomato veloute

GRILLED MEDALLIONS OF CHICKEN TREMONT GF, DF
chopped tomatoes, capers, scallions & artichokes

BISTRO ROASTED CHICKEN GF, DF
thyme au jus

PARMESAN & LEMON ENCRUSTED BREAST OF CHICKEN
chardonnay cream sauce

BEEF

BACON WRAPPED FILET OF BEEF TENDERLOIN GF, DF
cabernet demi glace

GRILLED FILET OF BEEF TENDERLOIN GF
pink peppercorn cognac sauce

PORCINI ENCRUSTED BEEF FILET GF, DF
heirloom tomato demi glace

GRILLED FILET OF BEEF

PORK

PAN SEARED MEDALLIONS OF PORK TENDERLOIN GF, DF
blackberry zinfandel sauce

ROASTED PORK LOIN GF
stuffed with smoked gouda, spinach & sweet peppers with broken tomato ragout

LAMB

ROSEMARY ROASTED LAMB CHOPS GF, DF
balsamic reduction

MEDITERRANEAN STUFFED LOIN OF LAMB
olives, roasted peppers, feta & caper demi

SEAFOOD

PACIFIC STEELHEAD SALMON GF, DF
mustard demi glace

PAN SEARED SEA BASS
with roasted red pepper sauce

SEARED SALMON
with herb beurre blanc

PACIFIC STEELHEAD SALMON

VEGETARIAN

Seated & Served Only

EGGPLANT ROULADE V
with arugula, goat cheese, and roasted tomato sauce

RISOTTO STUFFED PEPPER GF, V
mushrooms & marinara sauce

MUSHROOM RAVIOLI GF, V
roasted vegetables, brown butter sage sauce & Swiss chard

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ACCOMPANIMENTS

VEGETABLES

BALSAMIC GRILLED VEGETABLE STACKS GF, VG

LEMON ZEST GREEN BEANS & SUMMER SQUASH GF, V

ASPARAGUS SPEARS GF, V
julienne vegetables

SUGAR SNAP PEAS & BABY CARROTS GF, V

GREEN BEANS, ASPARAGUS & BABY CARROT BUNDLE GF, V

ASPARAGUS SPEARS

WILD RICE AND FRENCH LENTILS

GRAINS

WILD RICE & FRENCH LENTILS GF, DF

FORBIDDEN RICE GF, 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

PASTA PRIMAVERA V
fresh garden vegetables tossed in virgin olive oil & freshly chipped parmesan cheese

FUSSILI PASTA V
broccoli, spinach & plum tomatoes tossed in a garlic alfredo

THREE CHEESE TORTELLINI V
sauteed mushrooms, vine-ripened tomatoes & spinach tossed in a pesto cream sauce served with freshly shaved paremesan cheese

PASTA PRIMAVERA

ALL ITEMS CAN BE MADE VEGAN BY REQUEST

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

FRESH BERRY STACK
layers of lemon pound cake, fresh berries,
sweet cream, with berry sauce & mint

SEASONAL COBBLER
fruit cobbler with crumb topping & pastry cream

CLASSIC FRUIT TART
pastry cream & apricot glaze

CHOCOLATE RICOTTA CHEESECAKE
chocolate brown butter cookie crust, dark chocolate
cheesecake topped with chocolate 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

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

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

BAR OFFERINGS

SIGNATURE SPIRITS

Tito's Handmade Vodka
Broker's Gin
Bacardi Superior White Rum
Captain Morgan Spiced Rum
Evan Williams Bourbon
Canadian Club Whiskey
The Famous Grouse Scotch
Di Amore Amaretto
Sweet & Sour
Bloody Mary
Sweet & Dry Vermouth
Angostura Bitters
Club Soda & Tonic
Cranberry & Orange Juice
Coke, Diet Coke & Sprite

PREMIUM SPIRITS

Ketel One Vodka
Tanqueray Gin
Plantation 3 Stars White Rum
Plantation Dark Double Aged Rum
Four Roses Bourbon
Canadian Club Classic 12 Year Whiskey
Dewar's Scotch
Espolon Blanco Tequila
Sweet & Sour
Margarita Mix
Bloody Mary
Sweet & Dry Vermouth
Angostura Bitters
Club Soda & Tonic
Cranberry & Orange Juice
Coke, Diet Coke & Sprite

DELUXE SPIRITS

Grey Goose Vodka
Bombay Sapphire Gin
Plantation 3 Stars White Rum
Plantation Barbados 5 Year Dark Rum
Maker's Mark Bourbon
Crown Royal Whiskey
Monkey Shoulder Scotch
1800 Silver Touch
Sweet & Sour
Triple Sec
Rose's Lime Juice
Campari
Bloody Mary
Sweet & Dry Vermouth
Angostura Bitters
Cranberry & Orange Juice
Coke, Diet Coke & Sprite

SIGNATURE WINE

Grayson Cellars Chardonnay
Grayson Cellars Cabernet Sauvignon
Seasonal White
Seasonal Red

PREMIUM WINE

Hess Shirtail Chardonnay
Hess Shirtail Cabernet Sauvignon
The Pinot Project Pinot Grigio
The Pinot Project Pinot Noir

DELUXE WINE

Mâcon-Villages Chardonnay
Aerena Cabernet Sauvignon
Honig Sauvignon Blanc
Ron Rubin Pinot Noir
Gérard Bertrand Crémant De Limoux Brut

SIGNATURE BEER

Budweiser
Bud Light
Schlafly Pale Ale
Michelob Ultra

CRAFT BEER

UCBC Zwickel
Six Mile Bridge Bavarian Hefeweizen
4 Hands City Wide APA
Bud Light

IMPORTED BEER

Pilsner Urquell
Hoegaarden Witbier
Guinness Draught Stout
Bud Light