

Butler

**CATERING
MENU
2022**



BREAKFAST

EACH PACKAGE INCLUDES BEVERAGE SERVICE

CLASSIC CONTINENTAL

mini bagels, breakfast pastries, sliced fruit,
yogurt parfaits, cream cheese, butter, jam
\$15 per person – *min. 10 guests*

HANDHELD BREAKFAST *Select Two*

bacon, egg and cheese sandwich
impossible sausage egg and cheese sandwich
avocado toast, roasted tomato, pickled shallot, multigrain toast
the empire, short rib, mushroom, fried egg, muenster
\$15 per person – *min. 10 guests*

AMERICAN BREAKFAST

scrambled eggs, bacon or sausage,
pancakes, breakfast potatoes,
mini bagels, breakfast pastries, sliced fruit,
cream cheese, butter, jam, ketchup,
hot sauce, salt and pepper
\$25 per person – *min. 10 guests*

HEALTHY BREAKFAST

egg white frittata, turkey bacon, yogurt parfait
smoked salmon platter, sliced fruit
\$35 per person – *min. 10 guests*

A LA CARTE

individual yogurts – assorted flavors
\$6 each – *no min.*

yogurt parfaits – fresh fruit, granola, yogurt
\$8 each – *min 10. guests*

bagels, pastries and muffins
\$36 per dozen – *min. one dzn each*

sliced fruit
\$7 per person – *min. 10 guests*

hard boiled egg
\$24 per dozen

hot oatmeal
\$8 per person – *min. 10 guests*

overnight oats
\$8 per person – *min. 10 guests*

bacon, sausage, potatoes, or hashbrowns
\$6 per person – *min. 10 guests*

french toast or pancakes
\$14 per person – *min. 10 guests*

FRESH BREWED COFFEE AND TEA

whole milk | oat milk | half and half
sugar in the raw | regular sugar
splenda

STILL WATER

INDIVIDUAL 100% JUICE

orange | grapefruit

BEVERAGE



SANDWICH PACKAGES

EACH PACKAGE INCLUDES BEVERAGE SERVICE
***SELECTIONS ON FOLLOWING PAGE**

BASIC

select two sandwiches
select one side
cookies and brownies

Cold or Hot- \$27 per person – *min. 10 guests*

CLASSIC

select two sandwiches
select two sides
cookies and brownies

Cold or Hot- \$35 per person – *min. 10 guests*

DELUXE

select two sandwiches
select three sides
cookies and brownies

Cold or Hot- \$39 per person – *min. 10 guests*

can be used for lunch or dinner, groups 12 or more may select 3 sandwich options for any package. hot and cold sandwiches should not be combined.



FRESH BREWED COFFEE AND TEA

whole milk | oat milk | half and half
sugar in the raw | regular sugar
splenda

STILL WATER

ASSORTED SOFT DRINKS

coke products

BEVERAGE

SANDWICH SELECTION

COLD

lemon preserved grilled chicken sandwich | crushed avocado, marinated tomato, baby watercress
chicken pita | grilled chicken, sweet & sour pepper relish, cheddar, griddled pita
traditional grilled chicken sandwich | cheddar, spinach, sriracha aioli
roasted turkey sandwich | muenster, tomato pesto, kale, ciabatta
salami sandwich | mozzarella, tomato pesto, spinach, ciabatta
meaty sandwich | capocollo, serrano ham, aged provolone, pepperoncini spread, mortadella
tuna salad sandwich | dill cucumbers, remoulade, celery
shrimp salad | broccoli-carrot slaw, bacon, pickled chili, garlic aioli
caprese sandwich | marinated mozzarella, tomato, olive tapenade, broccolini pesto
black eye pea falafel sandwich | edamame hummus, cocconut yogurt tzatziki
portobello mushroom sandwich | hummus, kale, roasted tomato, multigrain bread
supernova | herbed mushrooms, lentils, apple, roasted tomatoes, fava bean hummus, collard leaf wrap

HOT

butler burger | two beef patties, muenster, caramelized onion, pickles, garlic aioli
impossible burger | muenster cheese, wild mushroom, caramelized onion
buttermilk fried chicken sandwich | pickles, chili ranch
pan con bistec sandwich | matchstick potatoes, short rib, mojo-rojo aioli
grilled cheese | cheddar, muenster, garlic butter, sourdough

gluten free bread available upon request for an additional charge

SALAD

caesar | croutons, romaine, parmesan, caesar dressing
greek | cucumbers, olives, feta, pickled shallots, tomato, vinaigrette
kale | roasted corn, wild mushrooms, parmesan, crouton, vinaigrette
cobb | egg, romaine, cucumber, bacon, croutons, chili ranch dressing
grain salad | beets, carrots, asparagus, chickpeas, corn, mint pea dressing
golden hour | broccoli-carrot slaw, cashews, chili, romaine, chili lime dressing
sunrise ruby | strawberries, pomegranate, beets, tomato, dried cherries, goat cheese
romaine, baby kale, creamy basil balsamic

SIDE – COLD

corn succotash | shishou peppers, pickled shallots
asparagus | crispy garlic, lemon zest
roasted carrots | harissa, pistachio, hot honey
brussel sprouts | bacon marmalade

SIDE – WARM

spicy vodka rigatoni | tomato, parmesan, chili
butler potato salad | pickled shallots, grain mustard, parsley
mac and cheese | parmesan crumble, black pepper, cheddar
french fries | ketchup

SIDES



BUFFET PACKAGES

EACH PACKAGE INCLUDES BEVERAGE SERVICE
*** SELECTIONS ON FOLLOWING PAGE**

BASIC

select one entrée
select one side, select one salad
chef's choice dessert
\$30 per person – *min. 15 guests*

CLASSIC

select one entrée
select two sides, select one salad
chef's choice dessert
\$40 per person – *min. 15 guests*

DELUXE

select two entrées
select two sides, select one salad
chef's choice dessert
\$50 per person – *min. 15 guests*

PREMIUM

select three entrées
select two sides, select one salad
chef's choice dessert
\$60 per person – *min. 15 guests*

A LA CARTE

seasonal soup – chef's selection
\$9 per person – *min. 15 guests*

additional side dish
\$8 per person – *min. 15 guests*

sliced fruit
\$7 per person – *min. 10 guests*

FRESH BREWED COFFEE AND TEA

whole milk | oat milk | half and half
sugar in the raw | regular sugar
splenda

STILL WATER

ASSORTED SOFT DRINKS

coke products

BEVERAGE

can be used for lunch or dinner



BUFFET SELECTION

ENTRÉE

buttermilk fried chicken | chipotle ranch
roasted chicken | rosemary jus
chicken francese | white wine, lemon juice
chicken marsala | marsala wine sauce
chicken parmesan | tomato sauce, mozzarella
bbq ribs | homemade bbq sauce
salmon | wild mushroom, pea tendrils, pesto
salmon | shishito pepper, tomato
branzino | mushroom fricassee, polenta cakes, green pea emulsion
baked sweet potatoes | caramelized celery & apple, shaved fennel, garlic tofu aioli
crab & asparagus pasta | gemelli, blistered tomato, peas
spicy rigatoni | tomato, parmesan, chili
eggplant lasagna | tomato, basil, breadcrumbs
roasted cauliflower | carrots, chickpeas, preserved lemon

can be used for lunch or dinner

SALAD

caesar | croutons, romaine, parmesan, caesar dressing
greek | cucumbers, olives, feta, pickled shallots, tomato, vinaigrette
kale | roasted corn, wild mushrooms, parmesan, crouton, vinaigrette
cobb | egg, romaine, cucumber, bacon, croutons, chili ranch dressing
grain salad | beets, carrots, asparagus, chickpeas, corn, mint pea dressing
golden hour | broccoli-carrot slaw, cashews, chili, romaine, chili-lime dressing
sunrise ruby | strawberries, pomegranate, beets, tomato, dried cherries, goat cheese
romaine, baby kale, creamy basil-balsamic

VEGETABLE

corn succotash | shishou peppers, pickled shallots
asparagus | crispy garlic, lemon zest
roasted carrots | harissa, pistachio, hot honey
brussel sprouts | bacon marmalade
collard greens | house seasoning

STARCH

butler potato salad | pickled shallots, grain mustard, parsley
mac and cheese | parmesan crumble, black pepper, cheddar
savory bread pudding | mushrooms, parmesan cheese
mushroom fricassee | polenta cakes, green pea emulsion

SIDES



POWER BREAK

**BASED ON TWO HOURS OF SERVICE
WITH BEVERAGE - \$15 PER PERSON
WITHOUT BEVERAGE - \$10 PER PERSON**

FRESH BREWED COFFEE AND TEA

whole milk | oat milk | half and half
sugar in the raw | regular sugar
splenda
\$45 per gallon

STILL WATER

\$4 per bottle

ASSORTED SOFT DRINKS

\$4 per bottle

BEVERAGE ONLY – HALF DAY (4 HOURS)

\$25 per person
min. 10 guests

BEVERAGE ONLY – FULL DAY (8 HOURS)

\$45 per person
min. 10 guests

BEVERAGE

DIY TRAIL MIX

dried fruit & berries
assorted nuts | granola | chocolate chips
min. 10 guests

SAVORY SNACK

kettle chips
cookies | power bars
min. 10 guests

HEALTHY BITES

yogurt parfaits
seasonal sliced fruit
min. 10 guests



RECEPTION PACKAGES

EACH PACKAGE IS SHOWN IN PER PERSON PRICING
*SELECTIONS ON FOLLOWING PAGE

SELECTION OF FOUR - TWO HOT, TWO COLD

one hour | \$15
two hours | \$25
three hours | \$30

SELECTION OF SIX - THREE HOT, THREE COLD

one hour | \$25
two hours | \$35
three hours | \$40

SELECTION OF EIGHT - THREE HOT, FIVE COLD

two hours | \$45
three hours | \$55

minimum of 15 guests

ARTISINAL CHEESE SELECTION

chef's choice | breads | spreads
\$15 per person

CHARCUTERIE SELECTION

chef's choice | breads | spread
\$15 per person

BUTTERMILK CHICKEN TENDERS

pickles | ranch
\$12 per person

CRISPY FISH TACOS

fennel - orange | chipotle crème
\$12 per person

GRILLED VEGETABLE SELECTION

chef's choice | spread
\$8 per person

CRUDITE

chef's choice | hummus | green goddess
\$8 per person

BLACK BEAN DIP

tortilla chips
\$8 per person

HUMMUS

smoked paprika | EVOO | naan chips
\$8 per person

A LA CARTE



RECEPTION SELECTION

HOT

BEEF SLIDERS

muenster cheese, caramelized onions, garlic aioli

CRAB CAKE

pickled shallot, tartar sauce

DUCK CROQUE MONSIEUR

duck pastrami, grain mustard, gruyere

ROCK SHRIMP LETTUCE WRAPS

spicy aioli, candied walnuts

FRIED CHICKEN SLIDER

pickles, hot honey

BRAISED SHORT RIB SKEWER

garlic soy, chilies, panko

IMPOSSIBLE BURGER SLIDER

caramelized onion, mushroom, sriracha aioli

CHICKPEA CAKES

beets, edamame hummus, tofu aioli

COLD

MINI LOBSTER ROLLS

yuzu, labne

SMOKED SALMON LATKE

creme fraiche, caviar

TUNA TARTAR CONES

sesame, finger limes

AVOCADO TOAST

quail eggs, pickled fresno

DEVILED EGG

smoked paprika

WILD MUSHROOM TOAST

mushroom cream, multigrain

GRILLED CHILI LIME SHRIMP

sweet chili sauce

TOMATO AND EGGPLANT TART

capers, basil, quinoa



PLATED PACKAGES

EACH PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGE SERVICE

***SELECTIONS ON FOLLOWING PAGE**

BASIC – 3 COURSES

select one starter

select one main entrée

select one dessert

\$45 per person – *min. 10 guests*

CLASSIC – 3 COURSES

select one starter

select two main entrées (tableside choice of)

select one dessert

\$60 per person – *min. 10 guests*

DELUXE – 4 COURSES

select two starters

select one main entrée

select one dessert

\$55 per person – *min. 10 guests*

PREMIUM – 4 COURSES

select two starters

select two main entrées (tableside choice of)

select one dessert

\$70 per person – *min. 10 guests*

FRESH BREWED COFFEE AND TEA

whole milk | oat milk | half and half
sugar in the raw | regular sugar
Splenda

SPARKLING WATER

ASSORTED SOFT DRINKS

coke products

BEVERAGE



PLATED OPTIONS

STARTERS

roasted vegetable salad | green goddess
squash and frisee | pumpkin seeds, truffle honey, caramelized shallot vinaigrette
baby kale | dried cranberry, goat cheese, beets, vinaigrette
caesar salad | parmesan, croutons, dressing
heirloom tomato | ricotta salata, hazelnuts, radish
butternut squash soup
tomato bisque

MAIN ENTRÉE

king salmon | glazed carrots, dilly-yogurt sauce
seared duck | white beans, rosemary, duck sausage, port reduction*
braised short ribs | broccolini, warm potato salad
beef tenderloin | confit potatoes, shallot marmalade, bordelaise*
roasted cornish hen | confit stuffing, shaved brussels, truffle jus
roasted chicken | couscous, chermoula, black cumin, carrot puree
branzino | mushroom fricassée, polenta cakes, green pea emulsion
braised lamb | brussel sprouts, lamb lardons, delicate squash, jus

DESSERT

chocolate cake | chocolate fudge, ganache filling
fruit tart | short pastry, chantilly cream, blackberries, blueberries, raspberries, strawberries
apple strudel | raisins, spices, puff pastry
cheesecake | ny style, graham cracker base

FRESH BREWED COFFEE AND TEA

whole milk | oat milk | half and half
sugar in the raw | regular sugar
splenda

STILL WATER

ASSORTED SOFT DRINKS

coke products

BEVERAGE



MEETING PACKAGES

INCLUDES BEVERAGE SERVICE

BASIC

breakfast package - \$15 value
sandwich lunch (one side selection)
two breaks
\$72 per person – min. 10 guests

CLASSIC

breakfast package - \$15 value
hot lunch
two breaks
\$80 per person – min. 10 guests

DELUXE

american breakfast - \$25 value
hot lunch
two breaks
\$95 per person – min. 10 guests



BAR PACKAGES

PREMIUM

first hour | \$28
second hour | \$14
additional hour | \$14

DELUXE

first hour | \$26
second hour | \$13
additional hour | \$13

BEER & WINE

first hour | \$20
second hour | \$10
additional hour | \$10

CASH BAR

liquor | \$14
house red and white wine | \$10
imported & domestic beers | \$8
mineral water | \$4
juices | \$4
soft drinks | 4

one bartender is required for every 50 guests at \$250
for a 2 hour minimum, each additional hour is \$50 per hour



BUBBLES BAR

*based on 2 hours
prosecco, 3 juices, 3 garnishes | \$20.00 per person
liquor add-on | st. germaine elderflower or
giffard raspberry | \$4.00 per person

BLOODY MARY BAR

*based on 2 hours
mixers, lemons, limes, maraschino cherries,
pimento-stuffed green olives, and fresh mint
tito's vodka | \$35.00 per person
bloody caesar add-on | patron tequila | \$4.00 per person

SPECIALTY

THANK YOU!

Catering@butlerhospitality.com

