

Butler

FULL SERVICE CATERING MENU 2021



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EMAIL FOR MORE INFORMATION
catering@butlerhospitality.com



BREAKFAST PACKAGES

INCLUDES ASSORTED JUICES , COFFEE, AND TEA SERVICE

Continental Breakfast

Assorted Breakfast Breads & Pastries, Seasonal Fruit, Yogurt Parfait, Assorted Spreads

American Breakfast

Eggs, Breakfast Meat, Toast, French Toast (Dulce de Leche, Cinnamon Crust) or Pancakes, Maple Syrup, Breakfast Pastries, Fruit

BREAKFAST ADD-ONS

Sausage Egg & Cheese

Impossible Sausage, Muenster, Sriracha Aioli

Avocado Toast

Crushed Avocado, Tomato, Pickled Shallot

Bacon Egg & Cheese

Muenster, Bagel

Smoked Salmon Bagel

Cream Cheese, Pickled Onion

Egg White Frittata

Wild Mushroom, Broccoli, Pickled Fresno

Smoked Salmon Platter

Whipped Cream Cheese, Capers, Shaved Onion, Bagels

Oatmeal

Apple Compote

Granola Parfait

Chobani Greek Yogurt Served With Fresh Fruit And Granola

The Empire

Short Rib, Wild Mushroom, Egg, Cheese

BREAKFAST BOXES

Continental Breakfast Box

Yogurt, Fruit Cup, Muffin

Deluxe Breakfast Box

Fruit Cup, Croissant, Yogurt, Hardboiled Egg



LUNCH PACKAGES

INCLUDES DESSERT, ASSORTED SOFT DRINKS, AND COFFEE SERVICE

SANDWICHES Select Three

Lemon Preserved Grilled Chicken

Crushed Avocado, Marinated Tomato, Baby Watercress, Ciabatta

Meaty

Capocollo, Serrano Ham, Aged Provolone, Pepperoncini Spread, Mortadella, Baguette

Pan Con Bistec

Braised Short Rib, Marinated Tomato, Matchstick Potatoes, Orange Mojo Aioli

Tuna Salad

Dill Cucumbers, Remoulade, Celery, Multigrain Bread

Caprese Sandwich

Marinated Mozzarella, Tomato, Olive Tapenade, Broccolini Pesto

Black Eye Pea Falafel

Edamame Hummus, Coconut Yogurt Tzatziki, Whole Wheat Bun

SIDES Select Two

Potato Salad

Pickled Shallots

Broccolini

Crispy Garlic, Lemon Zest

Carrots

Harissa, Pistachio, Honey

Asparagus

Parsley Pesto, Shaved Parmesan

Edamame Succotash

Corn, Shitake, Peppadew Peppers, Basil

Mushroom Fricassee

Polenta Cakes, Green Pea Emulsion

Brussel Sprouts

Bacon Marmalade, Fish Sauce, Peanuts

Mac and Cheese

Parmesan, Breadcrumbs

BREAKS

SELECT TWO SNACKS, INCLUDES BEVERAGES

Sliced Fruit Platter

Yogurt Parfaits

Mini Pastries

Granola Bars

Crudite With Hummus

Aged Cheddar Popcorn

Pretzels

Terra Chips

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PASSED HORS D'OEUVRES

BASED ON 2 HOURS OF SERVICE

SELECTION OF 4

SELECTION OF 6

COLD

Smoked Salmon Latkes Crème Fraiche, Caviar

Mini Lobster Rolls Yuzu, Labne

Smoked Fish Bagel Pickled Shallots, Dill

Mini Tomato Sandwich Avocado, Pickled Onion, Goat Cheese Mousse

Tuna Tartar Cones Sesame, Finger Limes

Tomato and Eggplant Tart Capers, Basil, Quinoa

Avocado Toast Quail Eggs, Pickled Fresno

Crab Toast Coriander, Cucumber

Deviled Egg Smoked Paprika

Wild Mushroom Toast Mushroom Cream, Multigrain

Yellow Tomato Gazpacho Black Olive Croutons

Duck Pastrami Kraut, Cornichons, Rye Toast

HOT

Wild Mushroom Tart Puffed Rice, Labne

Beef Sliders Muenster, Caramelized Onion, Garlic Aioli

Rarebit Short Rib, Mushroom, Sourdough

Crab Cake Brioche, Pickled Shallot, Tartar Sauce

Chickpea Cakes Beets, Edamame Hummus, Tofu Aioli

Smoked Salmon Croque Monsieur Crème Fraiche, Caviar

Duck Croque Monsieur Duck Pastrami, Grain Mustard, Gruyere

Bratwurst Caramelized Onion, Grain Mustard

Rock Shrimp Lettuce Wraps Spicy Aioli, Candied Walnuts

Meatballs Yakitori Glaze, Crispy Garlic

Fried Chicken Slider Pickles, Hot honey

Pork Katsu Cabbage, Japanese Mustard Aioli

Braised Short Rib Garlic Soy, Chilies, Panko

Impossible Burger Slider Caramelized Onion, Mushroom, Sriracha Aioli



PLATED DINNER

PACKAGE A - 1 SALAD, 1 ENTREE, 1 DESSERT

PACKAGE B - 1 SALAD, 2 ENTREE, 1 DESSERT

SALADS

Greek Salad

Cucumber, Tomato, Feta, Olive, Oregano Vinaigrette

Roasted Vegetable

Green Goddess, Radish, Wild Mushroom

Squash & Fricsee

Pumpkin Seeds, Herbs, Truffle Honey, Caramelized Shallot Vinaigrette

Kale Salad

Mushroom, Tomato, Pomegranate, Parmesan

Caesar

Parmesan, Crouton, Caesar Dressing

Soba Noodle Salad

Pulled Chicken, Snow Peas, Carrots, Sesame Dressing

Baby Kale

Dried Cranberry, Goat Cheese, Beets, Oregano

Watermelon

Bocconcini, Baby Watercress, Saba, Sherry Vinaigrette

Salad Niçoise

Egg, Haricot Vert, Tuna, Potato, Olives

Heirloom Tomato

Ricotta Salata, Hazelnuts, Radish



ENTREES

SELECT ONE

King Salmon

Glazed Carrots, Dill-Yogurt Sauce

Seared Duck *Additional Cost

White Beans, Rosemary, Duck Sausage, Port Reduction

Braised Short Ribs

Broccolini, Warm Potato Salad

Braised Lamb

Brussel Sprouts, Lamb Lardons, Delicate Squash, Jus

Beef Tenderloin *Additional Cost

Confit Potatoes, Shallot Marmalade, Bordelaise

NY Strip

Tokyo Turnips, Oxtail Marmalade, Polenta Cakes

Cauliflower Steak

Harissa, Glazed Carrots, Chickpeas, Preserved Lemon

Baked Sweet Potato

Wild Mushroom, Quinoa, Tofu Aioli

Roasted Cornish Hen

Confit Stuffing, Shaved Brussels, Truffle Jus

Tuna Tataki

Sweet Potato, Kimchee, Crispy Maitake Mushrooms

Roasted Chicken

Couscous, Chermoula, Black Cumin, Carrot Puree

Branzino

Mushroom Fricassee, Polenta Cakes, Green Pea Emulsion

Garganelli

Mushroom Bolognese, Herb Ricotta

Spicy Vodka Rigatoni

Parmesan, Bread Crumb

DESSERTS

SELECT ONE

Chocolate Cake

Chocolate Fudge and Ganache Filling

Cheesecake

NY Style, Graham Cracker Base

Mini Tiramisu

Coffee and Zabaione Cream, Espresso Sponge Cake, Cocoa Powder

Fruit Tart

Short Pastry, Chantilly Cream, Sponge Cake, Blackberries, Blueberries, Raspberries, Red Currants, And Strawberries

Apple Strudel

Raisins, Spices, and Puff Pastry

Chocolate Truffles

Assorted Milk, Dark, And White Chocolates

Red Velvet Cake



BUFFET DINNER

INCLUDES DESSERT, SOFT DRINKS, AND COFFEE SERVICE

SALADS

SELECT ONE

Greek Salad

Cucumber, Tomato, Feta, Olive, Oregano Vinaigrette

Roasted Vegetable

Green Goddess, Radish, Wild Mushroom

Squash & Frisse

Pumpkin Seeds, Herbs, Truffle Honey, Caramelized Shallot Vinaigrette

Kale Salad

Mushroom, Tomato, Pomegranate, Parmesan

Caesar

Parmesan, Crouton, Caesar Dressing



ENTREES

SELECT TWO

Beef Tenderloin *Additional Cost

Confit Potatoes, Shallot Marmalade, Bordelaise

Roasted Chicken

Glazed Carrots, Confit Potatoes, Black Garlic, Rosemary Jus

Buttermilk Fried Chicken

Roasted Corn, Savory Bread Pudding, Chipotle Ranch

BBQ Ribs

Corn Bread Stuffing, Collard Greens, Baked Beans

King Salmon

Edamame Succotash, Peppadew Peppers, Chili-Lime Crema

Branzino

Wild Mushroom, Pea Tendrils, Pesto

Spicy Vodka Rigatoni

Tomato, Chili, Parmesan

Crab & Asparagus Pasta

Gemelli, Blistered Tomato, Peas

Baked Sweet Potatoes

Caramelized Celery & Apple, Shaved Fennel, Garlic Tofu Aioli

SIDES

SELECT TWO

Warm Potato Salad

Pickled Shallots, Grain Mustard

Broccolini

Crispy Garlic, Lemon Zest

Carrots

Harissa, Pistachio, Honey

Asparagus

Parsley Pesto, Shaved Parmesan

Edamame Succotash

Corn, Shitake, Peppadew Peppers, Basil

Savory Bread Pudding

Wild Mushrooms, Cheddar

Mushroom Fricassee

Polenta Cakes, Green Pea Emulsion

Brussel Sprouts

Bacon Marmalade, Fish Sauce, Peanuts

Mac and Cheese

Parmesan, Bread Crumbs



DESSERTS

Chocolate Cake

Chocolate Fudge and Ganache Filling

Cheesecake

NY Style, Graham Cracker Base

Mini Tiramisu

Coffee and Zabaione Cream, Espresso Sponge Cake, Cocoa Powder

Fruit Tart

Short Pastry, Chantilly Cream, Sponge Cake, Blackberries, Blueberries, Raspberries, Red Currants, And Strawberries

Apple Strudel

Raisins, Spices, and Puff Pastry

Chocolate Truffles

Assorted Milk, Dark, And White Chocolates

Red Velvet Cake



PLATTERS

SMALL SERVES 12-18 PEOPLE

LARGE SERVES 18-24 PEOPLE

Grilled Vegetable Platter

Seasonal Produce, Hummus, Tzatziki

Charcuterie Meats

Prosciutto, Genoa Salami, Sopress, Provolone, Mozzarella
Served with Toasts, Focaccia & Italian Breads

Vegetable Crudit 

Green Goddess Dressing, Dill Yogurt, Hummus

Artisanal Cheese

Dried Fruits, Rustic Bread, Seasonal Fruit, Truffle Honey, Bocconcini & Tomato, Pesto, Shaved Bread

Assorted Cookie Platter

Chef's Selection of Freshly Baked Cookies

Assortment Mini Desserts

Pecan Bars, Brownie Bars, Chocolate Truffles

DIPS

Hummus

Smoked Paprika, Olive Oil, Naan Chips

Chipotle Black Bean

Coriander, Black Cumin, Tortilla Chips

Spinach & Artichoke

Warm, Cheesy Dip Made With Artichoke Hearts And Spinach,
Topped With Parmesan And Panko Breadcrumbs



CATERING INFORMATION

Catering orders may be placed daily, between 9am and 6pm

Catering must be confirmed 48 hours prior to the event.

48 hour cancellation policy.

Charges for lost or unreturned catering equipment will apply.

Policies and prices are subject to change.

There is no gratuity or service charge included, please add a tip if you would like.



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