

THE BUTLER'S PANTRY

CATERING & FOOD CO.

FAMILY STYLE OR BUFFET
SPRING/SUMMER WEDDING RECEPTION - \$22

SALAD - CHOOSE 1

FIELD GREENS WITH CIABATTA CROUTONS, MARINATED CUCUMBERS,
CANDIED PECANS, STRAWBERRIES, FETA CHEESE, HONEY POPPYSEED VINAIGRETTE
SPINACH SALAD WITH GOAT CHEESE, BLUEBERRIES, ALMONDS, BACON AND MANGO
DRESSING

FIELD GREENS, PARMESAN CRISP, SHAVED FENNEL, RASPBERRIES, BLUE CHEESE,
WHITE BALSAMIC DRESSING

ENTREE - CHOOSE 2 - 60% OF EACH SERVED BASE ON GUEST COUNT

BRAISED CHICKEN BREAST GRILLED WITH SUN-DRIED TOMATO CREAM
CHICKEN QUARTER WITH BLUEBERRY BBQ SAUCE
HONEY GLAZED PORK TENDERLOIN (UNBREADED) WITH BACON PEACH COMPOTE
SLOW SMOKED BEEF BRISKET WITH HOUSE-MADE HERB BBQ SAUCE
FARM-STYLE BAKED CHEDDAR MAC N' CHEESE WITH SMOKED CHICKEN
SALMON FILET WITH LEMON HERB BUTTER GLAZE
GRATIN OF SUMMER SQUASH, WILD RICE, HERBS AND PARMESAN (VEGETARIAN)
HOUSE-MADE PASTA WITH TOMATOES HERBS AND TOMATOES (VEGETARIAN)

ACCOMPANIMENTS - CHOOSE 2

GARLIC CREAM CHEESE MASHED POTATOES
VIBRANT HERB AND LEMON ROASTED RED BLISS POTATOES
ROASTED SUMMER VEGETABLES WITH ROSEMARY AND GARLIC GLAZE
BRAISED CREAMY SWEET CORN WITH PARM AND HERBS
GREEN BEANS WITH ALMONDS AND LEMON TOASTED BREAD CRUMBS
HARVEST SLAW

SERVED WITH WARM MAPLE CORNBREAD MUFFINS OR YEAST ROLLS

18% GRATUITY AND TAX NOT INCLUDED

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CHEF KRIS KRAUT, CEC