

THE BUTLER'S PANTRY

CATERING & FOOD CO.

FALL/WINTER APPETIZERS 2016/17 - \$/PERSON

FONTINA, SPINACH, ARTICHOKE & CHORIZO STUFFED MUSHROOMS \$4.00

CURRIED SWEET POTATO HASH IN ENDIVE BOATS - \$3.00

APPLE BUTTERNUT SQUASH BRUSCHETTA \$3.75

HOUSE-SMOKED SALMON DEVILED EGGS \$3.00

HARVEST TABLE (CURED MEATS, CHEESES, FRUITS, OLIVES, DIPS, BREADS) -4.50

GOAT CHEESE WRAPPED GRAPES WITH PISTACHIO CRUST - \$ 2.75

BACON WRAPPED BRUSSELS WITH LOCAL MAPLE SYRUP DRIZZLE \$ 3.00

BEEF SHORT RIB AND POTATO KABOBS WITH DIJON SAUCE \$4.00

LAMB MERLOT MEATBALLS WITH CRANBERRY RED WINE SAUCE \$4.00

MINI BEER CHEESE SOUP AND PRETZEL SHOOTERS \$3.00

CAJUN SHRIMP AND GUACAMOLE FLATBREADS - \$3.50

ROASTED SWEET CORN AND BACON DIP WITH CHIPS AND CRUSTY BREAD - \$ 3.50

BEEF TENDERLOIN AND TOMATO CANAPÉS \$4.25

BRIE WITH WINE-SOAKED STONE FRUIT ON CROSTINI \$3.00

CRAB CAKE CREAM PUFFS \$3.75

BLACK BEAN PUMPKIN SALSA WITH TORTILLA CHIPS \$3.00

SMOKED CHICKEN, CRANBERRY AND APPLE SLIDERS \$3.00

MINI FIG AND MASCARPONE TARTS - \$2.75

THE BEST FALL DRIED FRUIT AND DARK CHOCOLATE BRITTLE - \$2.75

MINI WHIPPED PUMPKIN PIES - \$2.75

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