

THE BUTLER'S PANTRY

CATERING & FOOD CO.

BUFFET STYLE

BARN BBQ WEDDING RECEPTION

SALADS COURSE - CHOICE OF 3 FOR THE GROUP

HARVEST PATCHWORK SLAW - CABBAGE, CORN, PEPPERS AND SWEET DRESSING
SMOKED BACON MAC N' CHEESE
FARMHOUSE HERB POTATO SALAD
BRAISED SWEET CORN
BEER BRAISED TRI-COLOR BAKED BEANS
BLT PASTA SALAD WITH SPINACH
BBQ CAESAR SALAD
FIELD GREENS WITH CUCUMBER, TOMATO, CARROTS AND BUTTERMILK RANCH

ENTREE COURSE - CHOOSE 2

SMOKED PULLED PORK WITH HOUSE-MADE BBQ SAUCE
SMOKED PULLED CHICKEN BBQ WITH CARONLINA BBQ SAUCE
SMOKED BRISKET WITH BBQ SAUCE ON THE SIDE +\$1.50
FARM HOUSE FRIED CHICKEN
FARM HOUSE SANDWICH ROLLS, HOUSE-MADE CONDIMENTS
FRESH FRUIT DISPLAY
FRESH VEGETABLE DISPLAY

COFFEE AND ICE TEA INCLUDED

\$19 / GUEST, NOT INCLUDING TAX AND %18 GRATUITY

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CHEF KRIS KRAUT, CEC