

THE BUTLER'S PANTRY

CATERING & FOOD CO.

FALL/WINTER DINNER GATHERING - \$20

SALAD - CHOOSE 1

FIELD GREENS WITH CIABATTA CROUTONS, CUCUMBERS,
CANDIED PECANS, BERRIES, FETA, HONEY POPPY VINAIGRETTE
FIELD GREENS, CRISPY CARROTS, CUCUMBERS, CHERRY TOMATOES,
MARINATED RED ONIONS, FARMHOUSE RANCH DRESSING

ENTREE - CHOOSE 2

LOCAL CHICKEN GRILLED W/ BRUSCHETTA TOPPING AND
MOZZARELLA
LOCAL CHICKEN QUARTER WITH WILD MUSHROOM MARSALA SAUCE
LOCAL HONEY GLAZED PORK LOIN WITH CARAMELIZED ONIONS &
LOCAL APPLE COMPOTE
HERB ENCRUSTED, THINLY SLICED BEEF SIRLOIN W/ HORSERADISH
BRAISED PORK CHOP PICCATA WITH LEMON AND CAPERS
FARM-STYLE CHEDDAR MAC N' CHEESE WITH ROASTED CHICKEN
GRATIN OF SQUASH, WILD RICE, HERBS AND PARMESAN (VEGETARIAN)
MASCARPONE RAVIOLI WITH BASIL PESTO AND MICRO GREENS (VEGETARIAN)

ACCOMPANIMENTS - CHOOSE 2

GARLIC CREAM CHEESE MASHED POTATOES
VIBRANT HERB AND LEMON ROASTED RED BLISS POTATOES
ROASTED VEGETABLES WITH ROSEMARY AND GARLIC GLAZE
HARVEST SLAW

DESSERTS - CHOOSE 1

DARK CHOCOLATE RASPBERRY TORTE
FRESH APPLE DUMPLINGS WITH WHIPPED CREAM

18% GRATUITY AND TAX NOT INCLUDED

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CHEF KRIS KRAUT, CEC

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