

THE BUTLER'S PANTRY

CATERING & FOOD CO.

SPRING/SUMMER DINNER GATHERING - \$20

SALAD - CHOOSE 1

FIELD GREENS WITH CIABATTA CROUTONS, MARINATED CUCUMBERS,
CANDIED PECANS, STRAWBERRIES, FETA CHEESE, HONEY

POPPYSEED VINAIGRETTE

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

ENTREE - CHOOSE 2

LOCAL CHICKEN BREAST GRILLED WITH SUN-DRIED TOMATO CREAM

LOCAL CHICKEN QUARTER WITH BLUEBERRY BBQ SAUCE

LOCAL HONEY GLAZED PORK LOIN WITH BACON PEACH COMPOTE

HERB ENCRUSTED, THINLY SLICED BEEF FLANK WITH PESTO CREAM

BRAISED PORK CHOP PICCATA WITH LEMON AND CAPERS

FARM-STYLE CHEDDAR MAC N' CHEESE WITH SMOKED CHICKEN

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 VEGETABLES WITH ROSEMARY AND GARLIC GLAZE

HARVEST SLAW

DESSERTS - CHOOSE 1

CHERRY BERRY PIE

STRAWBERRY AND CHOCOLATE CANNOLIS

18% GRATUITY AND TAX NOT INCLUDED

THE BUTLER'S PANTRY FOOD CO.

CHEF KRIS KRAUT, CEC

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THEBUTLERSPANTRYCATERING@GMAIL.COM