

THE BUTLER'S PANTRY

CATERING & FOOD CO.

LUNCHEON MENU - \$/PERSON

LUNCHEON MENU

**SPRING GREENS WITH CHEESE TORTELLINI, TOASTED PECANS, MI DRIED CHERRIES,
FETA CHEESE, BALSAMIC VINAIGRETTE \$9.00**

SPRING GREENS W/ CARAMELIZED LEEK, HAM AND FONTINA TART \$9.00

**STACKED COBB SALAD - BLUE CHEESE, BACON, ROASTED TOMATOES, EGG,
AVOCADO \$6.00**

ASIAN CHICKEN AND PASTA SALAD \$9.00

**SPINACH SALAD W/ ARTICHOKE, BACON AND PESTO PINWHEELS, TOMATO DRESSING
\$9.00**

**ROASTED TURKEY, PESTO AND PROVOLONE ON CROISSANT WITH HOUSE-MADE HERB
POTATO CRISPS \$10.00**

**APRICOT GLAZED PORK TENDERLOIN OVER WILD RICE AND SPINACH PILAF WITH
SEASONAL VEGETABLES \$12.00**

**GRILLED FLAT IRON STEAK OVER WARM LEMON HERB POTATO SALAD WITH
BLISTERED SWEET PEPPER SAUCE \$13.00**

**BLUEBERRY CHICKEN SALAD WRAPS CUCUMBER, BLUEBERRY MAYO, ROASTED
CHICKEN \$10.00**

**GRILLED IN CHICKEN BREAST OVER GREEK ORZO PASTA SALAD, TZATZIKI SAUCE
\$11.00**

ROASTED CHICKEN, BARLEY AND KALE SOUP \$5.00

FIRE ROASTED TOMATO, ARTICHOKE SOUP \$5.00

FARMHOUSE FRENCH ONION SOUP \$5.00

HOUSE-MADE LEMON CURD, FRESH BERRY & LAVENDER CREAM

PARFAITS

\$5.00

**COLORFUL FRENCH MACARONS PISTACHIO, CHOCOLATE, RASPBERRY, FRENCH
VANILLA \$4.00**

DARK CHOCOLATE, PEANUT BUTTER, PRETZEL BROWNIES \$4.00

18% GRATUITY AND TAX NOT INCLUDED

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CHEF KRIS KRAUT, CEC

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THEBUTLERSPANTRYCATERING@GMAIL.COM