

# Brunch Menu

Available All Day

Price Per Person

## Standard Hot Brunch \$14

Eggs, Sausage, Home Fries, & Toast  
Coffee, Tea & Orange Juice

## Premium Hot Brunch \$21

Scrambled Eggs, Cheese Grits, Sausage, Fresh Fruit,  
Home Fries, Danish & Croissants  
Coffee, Tea & Orange Juice

## Executive Continental Brunch \$27

Assorted Mini Danish & Croissants

Individual Coconut Mango Yogurt Parfaits, Assorted  
Fruit Platter

Assorted Bagels - Cream Cheese Spread & Whipped  
Butter

Coffee, Tea & Orange Juice

## Executive Hot Brunch \$30

Scrambled Eggs, Sausage, Bacon, Fresh Fruit, Home  
Fries, Grits, Brown Butter Belgium Waffles, Danish &  
Croissants

Coffee, Tea & Orange Juice

## Enhancements

Chicken & Waffle Slider \$10

Crème Brule French Toast \$5

Vegetable Frittata- Spinach, Mushroom and Cheese

Mini Quiche Lorraine-Caramelized Onions, Bacon,  
and Gruyere \$5

Deviled Eggs With Bacon \$3

Jersey's Best-Taylor Ham Egg & Cheese on  
Everything Bites \$5

Hash Brown Stack-Sausage, Egg, and Cheese \$5

Silver Dollar Pancakes Stacks with Strawberry  
Whipped Topping \$3

Breakfast Skewers-Potato, Egg, & Sausage \$4

Crepe with Boston Crème Filling and Caramel  
Sauce \$6

# Grazing Boards

Small (Feeds up to 15) Medium (Feeds up to 30) Large (Feeds up to 60)

## Charcuterie Board

Mixed Cured Meats, Hard & Soft Cheeses, Sliced Fruit,  
Kalamata Herb Olive Oil, Crackers, Bread  
Small \$180, Medium, \$360, Large-\$720

## Fruit Platter

Strawberries, Orange, Pineapple, Kiwi, Blueberries, Grapes  
Small-\$45, Medium-\$90, Large-\$180

## Chips and Dips

Baby Bell Peppers, Carrots, Celery, Creamy Lemon Feta Dip, Pita  
Chips, Guacamole, Plantain Chips, Crispy Wonton Chips, Japanese  
Yum Yum Sauce  
Small-\$90, Medium-\$180, Large-\$360

## Snack Pack

Popcorn, Kale Chips, Trail Mix, Chocolate Covered  
Pretzels  
Small \$90, Medium \$180, Large \$360

## Sweet Treats

Cookies, Cake Pops, Chocolate Covered Strawberries,  
Cookies & Cream Brownies  
Small \$180, Medium, \$360, Large-\$720  
Smoked Salmon

Smoked Salmon, Capers, Red Onions, Bagels, Cream  
Cheese, Cucumbers, Toast  
Small \$180, Medium, \$360, Large-\$720

# Chef Stations

\$12 per person + \$295 for Chef  
20 person Min

## Omelette

Bacon, Tomatoes, Onion, Peppers, Mushrooms, Cheese, Ham,  
Eggs, Egg Whites

## Waffle

Whipped Cream, Berries, Chocolate Sauce, Caramel Syrup

## Fry Bar

Cheese Sauce, Bacon, Chives, Sour Cream, Brown Gravy

## Nacho Bar

Tortilla Chips, Pulled Pork, Guacamole, Pico de Gallo, Queso  
Sauce, Black Beans, Shredded Lettuce, Crema Sauce, Limes

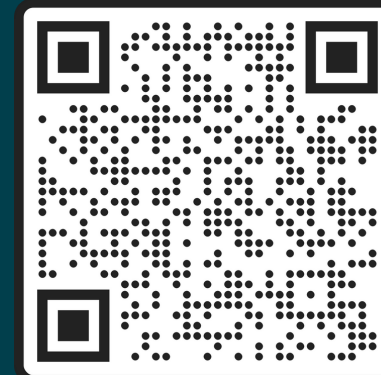
## Mac and Cheese Bar

Pulled BBQ Pork, Crispy Onions, Garlic Breadcrumbs, Fried  
Chicken Bites, Chives +\$15 per person for lobster upgrade

# Butler Catering

COMFORT OF HOME WHEREVER YOU GO

# Catering Menu



BUTLER CATERING: (973) 692-7330  
info@butlercateringcompany.com  
www.butlercateringcompany.com



## Hot D'oeuvres Pick 5

### Buffalo Chicken Rounds

Spicy Pulled Chicken, Shredded Cheese, & Panko Crust, Creamy Blue Cheese Sauce

### Mac & Cheese Bites w/ Pulled BBQ Pork

Mac & Cheese Cups, Pulled BBQ Pork, Crispy Onions

### Beef Empanada

Pulled Beef, Latin Spices, Chipotle Crema Dipping Sauce

### Garlic Shrimp Skewers

Salsa Verde

### Truffle Mushroom Risotto Round

Panko Crusted Creamy Risotto Balls

### Thai Chicken Skewers

Thai Curry, Peanut Sauce (optional)

### Bang-Bang Shrimp

Crispy Shrimp, Creamy Sweet & Spicy Sauce, Wonton Chip, Scallions

### Apple & Brie Tarts

Puff Pastry Shell, Apple Cinnamon Compote, Melted Brie Cheese, Toasted Pecans

### Roast Beef Crostini

Seared Sirloin, Horseradish Creme, Crispy Onions

### Mini Tuna Poke Bowls

Ahi Tuna, Sweet Soy Marinade, Avocado, Pineapple, Scallions, Sesame Seeds, Crispy Wonton Cups

Contact us for a full list  
info@butlercateringcompany.com  
(973) 819-8918

## Lunch

### Sandwiches & Platters \$10 per person

Italian Sub-Salami, Ham, Provolone, Shredded lettuce, Hard Roll  
Roast Beef -Thinly Sliced Beef, Onion Jam, Gruyere Cheese  
Vegan "Tuna" Sandwich-Multigrain Roll, Chickpea Salad  
Turkey Club-Turkey, Bacon, Lettuce, Mayo

### Salad Bar \$18 per person

Choose 2 Types of Lettuce, 6 Salad Toppings, 2 Cheese, 2 Salad Toppers, 2 Proteins, & 2 Dressings

Lettuce: Romaine Lettuce, Mixed Green, Kale, Iceberg, Arugula

Toppings: Cucumbers, Grape Tomatoes, Sliced Onions, Shredded Carrots, Grapes, Berries, Poached Pear, Roasted Peppers, Garlic Mushrooms

Cheese: Blue Cheese, Feta Cheese, Cheddar Cheese, Goat Cheese, Parmesan Cheese

Salad Toppers: Croutons, Crispy Onions, Toasted Pumpkin Seeds, Sunflower Seeds, Almonds

Protein: Grilled Shrimp, Chimichurri Flank, Smokey Chicken, Hard Boiled Eggs

Dressing: Apple Cider Vinaigrette, Ranch, Green Goddess, Red Wine Vinaigrette, Creamy Balsamic Vinaigrette, Smoked Tomato Vinaigrette, Caesar, Creamy Hemp Seed Dressing

**Add Canned Soft Drinks and Bottled Water for \$3**



20 Person Minimum  
Food and Beverage Subject to 18% Service Charge  
Full service with staff can be added with an additional staff fee

## Menu Packages \$35 per person

### Southern Soul

Cajun Shrimp  
BBQ Pork Ribs  
5 Cheese Creamy Mac & Cheese  
Buttermilk Chive Biscuits  
Aged Cheddar Grits,  
Smokey Collard Greens  
Bourbon Peach Cobbler Bars



### Little Italy

Lemon Chicken Piccata  
Creamy Tuscan Shrimp  
Toasted Garlic Bread  
Tomato Caprese Salad  
Italian Green Beans  
Rose Farfalle  
Lemoncello Cookies



### Sabor Latino

Stewed Chicken  
Crispy Pork Carnitas  
Arepas Con Queso  
Habichuelas Guisadas  
Cilantro Lime Rice  
Arepas Toppings  
Coquito Cupcakes



### Mediterranean Flavors

Lamb Leg w/ a Mint, Rosemary Pesto  
Lemon Chicken with Tomato Olive Tapenade  
Greek Salad with Kalamata Olives, Feta, Red Onions, Dill  
Tzatziki w/ Pita Chips  
Lemon Roasted Potatoes  
Orzo Salad w/ Fresh Grilled Vegetables, Lemon & Mint  
Baklava



### Fusion

Customizable Menu With Selections  
From These Menus Plus More!



Interested in something else? We also create custom menus-

Just ask!

info@butlercateringcompany.com  
(973) 692-733