



BUTLER WELLNESS

BALANCED • NOURISHING • ORGANIC

GLOBALLY INSPIRED

Butler delivers unforgettable culinary experiences rooted
in wellness, luxury, and seamless hospitality from
nourishing cuisine to curated rentals and professional staff.

www.butlercateringcompany.com
(973) 692-7330
@butlercatering



BUTLER

WELLNESS

MENU

JUICE SHOTS

Glow Green

Cucumber, Green Apple, Spinach, Pineapple, Ginger, Lemon, Ashwagandha

Radiance Root

Beet, Maca, Berries, Orange

Golden Hour

Turmeric, Mango, Coconut Water, Lion's Mane

Charcoal Detox

Activated Charcoal, Lemon, Cayenne, Maple

CAFFEINATED BEVERAGE STATION

Matcha Lattes, Mushroom Coffee Blends, Organic Coffee, Herbal Teas

Sweeteners: Coconut Sugar, Raw Sugar, Honey, Housemade Infused Syrups (e.g. Lavender, Vanilla, Maple Cinnamon)

Creamers: Oat Milk, Almond Milk, Half & Half

B

COLD BEVERAGE PACKAGE

Club Soda, Assorted Kombucha, & Matcha Lemonade





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GRAZING TABLE – WELLNESS ACCENTED

Seasonal fruit, Raw Honeycomb, Olives, Nuts

Seeded Crackers, Fermented Vegetables, Cheeses, Crudit , Hummus

House made Chip Trio: Plantain chips, Sweet Potato Chips, Wonton Crisps (fried in avocado oil)

- Guacamole • Whipped Feta • Smoked Pepper Hummus

Add-Ons: Nitrate-free Charcuterie, Stationary or Passed Small Bites

SMALL BITES

Sesame Ginger Tuna Tartare

Cocktail Crab Claws with Garlic Dip

Mediterranean Cucumber Cups

Avocado Cr me Toast

Thai Basil Rice Paper Rolls

Apple & Brie Tarts

SIGNATURE “LESS GUILTY” BITES

Mac & Cheese Cups with Pulled
BBQ Chicken

Bang Bang Shrimp

Chicken & Waffles with Dijon
Cream

Thai Chicken Skewers, Seed
Butter Sauce

Plant-Based Sliders

Pulled Beef Empanadas

Truffle Arancini





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BRUNCH PACKAGES

All packages include infused water station and herbal tea service

Tier 1: Room Temperature Wellness Brunch

- Seasonal Fresh Fruit (Mint, Basil, Citrus Zest)
- Mini Coconut Parfaits (Mango Purée & Granola)
- Whipped Cottage Cheese with Honey & Roasted Pistachios
- Avocado Toast Platter – Capers, Cucumbers, Tahini, Tomato Salsa
- Wellness Nut Mix (Maple Almonds, Turmeric Pepitas, Cacao Nibs)

Tier 2: Custom Hot & Cold Brunch

Includes all Tier 1 items

+ Choose Any 2 Hot Add-Ons

Tier 3: Premium or Chef-Attended Brunch

Includes all Tier 1 & Tier 2

+ Choose Any 4 Hot Add-Ons

Brunch Add-Ons (Tier 2: Pick 2 – Tier 3: Pick 4)

- Chicken Sausage
- Vegetable Frittatas
- Home Fries
- Protein Waffles with Whipped Coconut Cream, Maple Syrup, Berries & Walnuts
- Savory Quinoa “Grits” with Blistered Tomatoes
- Baked Peach Cobbler with Oats
- Deviled Eggs

Premium Chef-Attended Station Add-On

Shrimp & Quinoa “Grits” with Cajun Olive Oil

Attendant Service Stations (Add-On)

These interactive experiences elevate your event with chef-prepared dishes live on site. Additional cost applies for staff and setup.

Omelet Station

Made-to-order with Organic Eggs and Seasonal Fillings

Waffle Station

Customizable Protein Waffles with Toppings & Whipped Coconut Cream

Smoothie Station

Fresh Fruit, Nut Butters, Plant Milks, Adaptogens

B





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MENU

Dinner Experience Menu

Each includes: 1 Lean Protein · 1 Seafood Option · 1 Vegan/Gluten-Free Main · 2 Sides

Italian Inspired

- **Lean Protein:** Lemon Herb Grilled Chicken
- **Seafood:** Tuscan Wild Shrimp with Sun-Dried Tomatoes & Spinach
- **Vegan/GF:** Zucchini Lasagna with Cashew Ricotta
- **Sides:** Truffle Cauliflower Mash · Farro & Roasted Tomato Salad

Asian Inspired

- **Lean Protein:** Miso Glazed Chicken
- **Seafood:** Wild Caught Shrimp in Coconut Lemongrass Broth
- **Vegan/GF:** Turmeric Quinoa with Baby Bok Choy
- **Sides:** Carrot-Ginger Mixed Greens · Habachi Style Fried Brown Rice

French Inspired

- **Lean Protein:** Herb-Roasted Chicken Breast with Olive Oil Beurre Blanc
- **Seafood:** Herb-Crusted Wild Black Cod
- **Vegan/GF:** Ratatouille-Stuffed Eggplant
- **Sides:** Roasted Root Vegetable Medley · Gnocchi with Olive Oil & Herbs

Southern x Caribbean Inspired

- **Lean Protein:** Jerk-Spiced Chicken Thighs
- **Seafood:** Cajun Salmon
- **Vegan/GF:** Stuffed Acorn Squash
- **Sides:** Braised Collard Greens · Callaloo Coconut Rice

Mediterranean Inspired

- **Lean Protein:** Chicken & Veggie Kabobs (Lemon-Oregano Marinade)
- **Seafood:** Grilled Black Cod with Olive Tapenade
- **Vegan/GF:** Warm Quinoa Tabbouleh Stuffed Peppers
- **Sides:** Tzatziki & Roasted Garlic Hummus · Warm Flatbread

Latin Inspired

- **Lean Protein:** Stewed Chicken
- **Seafood:** Skirt Steak with Chimichurri
- **Vegan/GF:** Air-Fried Arepas with Sweet Potato & Black Bean Mash
- **Sides:** Rice & Gandules Beans · Sweet Plantain Crispers

FUSION

PICK AND CHOOSE YOUR FAVORITES FROM ANY MENU
AND CREATE YOUR OWN PACKAGE





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MENU

Snack Packages – All Day Conference Nourishment

Perfect for Meetings, Wellness Retreats, or Corporate Summits

- Energy Bites (Nut-Free Options Available)
- Roasted Spiced Chickpeas
- Turmeric-Spiced Nuts
- Housemade Chip Trio with Hummus & Guacamole
- Fresh Seasonal Fruit Platter
- Assorted Packaged Bars & Snacks
- Trail Mix Station
- Mini Wellness Shots (Detox or Glow Green)

Desserts

- Coconut Matcha Panna Cotta
- Raw Cacao & Avocado Mousse with Pink Salt
- Cashew Cheesecake Bites
- Lavender Lemon Olive Oil Cake
- Mini Raw Fruit Tarts with Almond Crust
- Mango Lime Chia Pudding Jars

Add-On Experiences

- Live Sushi Chef Experience
- Live Action Grill Station
- Cold Press Juice & Adaptogens Bar
- Herbal Tea & Mushroom Coffee Lounge
- Wellness Shot Bar – Immunity or Energy Focus
- Herbal Cocktail Bartender – Botanical Spritzes & Adaptogen Elixirs
- Personalized Wellness Gifts – Infused Oils, Herbal Teas, Affirmation Cards
- Nitrate-Free Charcuterie Display

