

FOOD MENU

Welcome and enjoy the variety of dishes we serve



Butler Catering
COMFORT OF HOME WHEREVER YOU GO

Available All Day

BRUNCH MENU

STANDARD HOT BRUNCH **\$14**

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

PREMIUM HOT BRUNCH **\$21**

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

EXECUTIVE HOT BRUNCH **\$30**

Scrambled Eggs, Sausage, Bacon, Fresh Fruit, Home Fries, Grits, Brown Butter Belgium Waffles, Danish & Croissants Coffee, Tea or 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 **MEDIUM** **LARGE**

(Feeds up to 15) (Feeds up to 30) (Feeds up to 60)

CHARCUTERIE BOARD

Mixed Cured, 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

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

Chef STATIONS

\$12 PER PERSON + \$295 FOR CHEF

OMELET

20 person min

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

973-692-7330

info@butlercateringcompany.com

www.butlercateringcompany.com

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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 Dip

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

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 Arepa 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!