



Butler Wellness & Catering

“One nourishing meal, one transformative experience, one meaningful connection at a time.”



SPRING MENU

*Wellness Standard / Prepared exclusively with olive, coconut & avocado oils / No refined sweeteners.
/ Always nourishing. / Always delicious.*

Breakfast

All-inclusive

Spring Vegetable Egg Scramble

Organic eggs, leeks, spring onions, peas, leafy, spring mix, fresh herbs

Whole Grain French Toast

Fresh orange segments, citrus zest, warm spices

Berry Parfait

Coconut Yogurt, berry vanilla compote, granola

Roasted Sweet Potatoes

Rosemary & olive oil

Chicken Breakfast Sausage

Sautéed Spring Greens

Lunch

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

Spring Vegetable Salad

Leafy spring mix, shaved fennel, orange segments, citrus vinaigrette

Lemon Herb Grilled Chicken

Finished with fresh herbs and citrus

Halibut with Pea & Herb Purée

Lemon olive oil, spring vegetables

Artichoke & Fava Bean Stuffed Eggplant

Tomato, herbs, olive oil (Vegan, GF)

Spring Vegetable Brown Rice Pilaf

Peas, spring onions, leafy greens, lemon olive oil

Dinner

Leek & Potato Soup

Olive oil, fresh thyme, spring onions

Braised Short Rib

Slow-cooked with leeks, garlic, fresh thyme, and natural juice

Halibut with Pea & Herb Purée

Spring vegetables, lemon olive oil

Artichoke & Fava Bean Stuffed Eggplant

Tomato, herbs, olive oil (Vegan, GF)

Sautéed Spring Fungi

Garlic & Thyme

Roasted Artichokes with Caramelized Leeks

Crispy garbanzo Beans citrus finish

Strawberry Shortbread Cake Bites

Almond Flour, Coconut Creme, Strawberry Jam



Take Butler Wellness Home

Ask about taking home our signature sauces and seasonings, including:

• Miso Marinade • Coconut Lemongrass Broth • Hemp Dressing • Lentil Ragout • Jerk Marinade • House Spice & Seasoning Blends

Available as curated gifts or post-event retail.