



## Gourmet Buffet Catering Menu

\$48pp\* Monday ~ Thurs

\$50pp\* Fri ~ Sun

Children 10 and under \$20pp

Package is for 3 hours & includes complimentary coffee, tea, soda, bread & butter, complimentary house linens & a \$50 credit towards an occasion cake from Alpine Bakery

## Upgrades

Table & Napkin Linens (one time fee of \$50 ~ \$150 depending on headcount)

Add Passed Hors d'oeuvres (30 minutes) +\$6pp

Add unlimited Cappuccino/Espresso +\$8pp

Add Dessert Platter (cheesecakes, cake sampler, gelato, etc.) +\$8pp

Add a Buffet Carving Station +\$10pp

Add beer & wine package +\$25pp

Add unlimited Mimosas, Bellinis, Bloody Marys Package +\$15pp

**BOOKING NOW**

ELEGANT DECOR    CREATIVE CUISINE    FULL SERVICE

**BUTTERFIELDS**  
CATERING

Gourmet Buffet Menu Selection  
FOR BOOKING  
Choose 1 from Salad Selection

VISIT OUR WEBSITE: BUTTERFIELDSRESTAURANT.BIZ    CALL US: 631-851-1507

Choose 2 from *Starch/Vegetable Selection*  
Choose 4 *Entrees* from sections on the *Catering Menu*

### *Salad Selection*

*House Salad* ~ Mixed greens, tomato, onions, fresh mozzarella, lemon vinaigrette

*Caesar Salad* ~ Romaine with seasoned croutons & creamy Caesar dressing

### *Upgrades*

*Organic Baby Greens* ~ shallot rings, Montrachet goat cheese, toasted pecans, fire roasted peppers and tarragon rosemary vinaigrette + \$2pp

*Greek Salad* ~ tomato, bell pepper, kalamata olives, red onion, cucumber, feta cheese & Greek dressing + \$3pp

### *Starch/Vegetable Selection*

*Steamed or Grilled Vegetables*

*Classic or Garlic Mashed Potatoes*

*Roasted Potatoes*

*Mixed Vegetable Rice*

*Broccoli*

*Roasted Brussel Sprouts*

*Linguini in Oil & Garlic Sauce or Tomato Sauce*



## Entree Menu Selections

### Catering Menu

Choose 4 from below

### Pasta Selection

- Lasagna – with or without meatballs and crumbled sausage
- Stuffed Shells – with herbed ricotta cheese and topped with marinara and melted mozzarella
- Penne & Chicken Gorgonzola - Cherry tomatoes, mushrooms, gorgonzola garlic cream sauce
- Fresh fettuccini with Chicken- fire roasted veggies, fresh tomatoes, aged goat cheese in pesto sauce
- Penne ala vodka (with or without prosciutto)
- Rigatoni Bolognese with fresh mozzarella
- Herb Rigatoni vegetable primavera in a pesto cream sauce

### Upgrades

- Short Rib Bolognese - Gemelli pasta, house made short rib Bolognese sauce, ricotta +\$3pp
- Angry Lobster - Maine lobster chunks, Fra Diavolo sauce, rigatoni & crumbled sausage +8pp
- Lobster Ravioli -in Chef's special sauce +\$8pp

### Chicken Selection

- Sauteed Chicken – with artichoke hearts & sun-dried tomatoes in a lemon dill Chardonnay sauce
- Chicken Cordon Blue – stuffed with Swiss cheese & Ardennes ham
- Chicken Sorrentino – with eggplant and melted mozzarella
- Chicken Marsala – in a savory Marsala wine sauce
- Chicken Piccata – sautéed with lemon and capers
- Sesame Chicken – wonton crisps over rice
- Chicken Parmigiana – topped with a crushed plum tomato sauce and melted mozzarella
- Chicken Scarpariello – on the bone or scaloppini, peppers, onions, sausage, garlic, white wine demi
- Chicken Franchaise – in a lemon butter sauce

## Seafood Selection

**Salmon** – choose tomato roasted salmon, oreganata, creamy Chardonnay or BBQ Bourbon glaze

**Sole Franchise** – In a lemon butter sauce

**Shrimp Scampi** – in a white wine lemon scampi cream tossed with linguine

**Shrimp Francese** – sauteed in a lemon & white wine sauce tossed with linguine

**Creamy Chardonnay Shrimp** – tossed with linguine

**Shrimp Scampi** – over rice in a white wine lemon scampi cream

## Pork/Beef/Eggplant

**Bourbon BBQ Sliced Roast Pork**

**Beef Burgundy** with mushroom sauce

**Eggplant Rollatini**

**Eggplant Parmigiana**

**Sausage and Peppers**

## Carving Station Selections

(add \$10 per person)

(Choice of 1)

**Virginia Ham** – maple and brown sugar glaze

**Slow Roasted Pepper Crusted Loin of Pork**

**Slow Roasted Turkey Breast** with pan gravy

**\*\*Char grilled Filet Mignon** with a truffle béarnaise sauce

**\*\*Sliced Sirloin Au Jus**

**\*\*Beef Wellington** with a wild mushroom demi glace

(\*\*add market price per person per above items)

## Passed Hors d'oeuvres

(add \$6.00 per person)

(Choice of 4)

Includes a 30-minute passed hors d'oeuvres to help get the party started

**Stuffed Mushrooms** – with Oreganatta crumbs, parmesan cheese, parsley, lemon

**Sesame Crusted Teriyaki Chicken Fingers**

**Mini Spinach Pies** – spinach and feta cheese wrapped in crispy phyllo dough

**Assorted Mini Quiches**

Mamas' Mini Rice Balls ~ served with marinara sauce for dipping  
Cold Antipasto Skewers ~ fresh mozzarella, tomatoes, roasted peppers and marinated olives with balsamic vinegar

Mini Beef Empanadas ~ with cilantro lime sour cream

Asian Vegetable Spring Rolls ~ with citrus soy dipping sauce

Pigs in the Blankets ~ served with spicy dijon mustard

Thai Chicken Spring Rolls ~ served with peanut dipping sauce

Parmesan Artichokes ~ wrapped with prosciutto, mozzarella, breaded and served with

### Passed Hors d'oeuvres Upgrades

Maryland lump Crab Cakes ~ with a garlic cilantro aioli +\$8pp

Coconut Shrimp Skewers served with a Margarita Marmalade +\$4pp

Sweet & Sour Baby Shrimp ~ sweet and sour dipping sauce +\$4pp

Grilled chilled Shrimp with a Caribbean salsa +\$4pp

Black Pepper Seared Yellowfin Tuna ~ with a citrus soy glaze and wasabi aioli +\$10pp

Baby Lamb Chops marinated with garlic and rosemary grilled medium and served with a red wine demi-glace +\$mp

### Dessert Upgrades

(Select additional desserts from the list below for \$8.00 per person per item)

Crème Brulé Cheesecake

Carrot Cake

Toasted Almond Cake

Flourless Chocolate Cake with chocolate ganache (GF) gluten free

Dark Chocolate Gelato ~ scoops of decadent Italian gelato

Peach Tart with almond base filling

Fresh Fruit & Berries

Sorbet

Brownies and Cookies

### Dietary Restrictions

Executive Chef can accommodate special dietary requests (i.e.. gluten free) for an additional charge

*\*Cake allowance is \$50 max; customer pays difference in pricing for cake. A deposit of 300.00 dollars due at contract signing. Deposits are **non-refundable**. Early cancellation fees apply. Credit card processing fees apply. Sales tax & 22% gratuity not included in pricing. Prices subject to change without notice. Menu items subject to change at the Executive Chef's sole discretion.*

## Experience The Butterfields Difference

At Butterfields we provide our guests with world-class cuisine and unparalleled attention to detail. Our servers are expertly trained to help make your special event that much more memorable. Here's what some of our customers are saying about on-premise catering at Butterfields.

### Verified Google Reviews



**Erin McNulty**

★★★★★ a day ago

What an amazing event we had for my daughters bridal shower. Ray and his staff went above and beyond to grant all our needs and wishes. The food was outstanding and the service was even better. I haven't been able to put my phone down after since guest keep raving how great it was. I can't wait to return!



**Barbara Adams**

1 review

★★★★★ 5 months ago

I had my Mom's 95th birthday celebration at Butterfields yesterday. It was AMAZING!! The food was delicious, and my family had a great time. Joyce made sure everything was the way I wanted it to be. Our servers, Michael and Maurna, were the best!! They were very professional, attentive, and made sure everyone was comfortable. Mom had the best time celebrating with her whole family. Thank you to Ray, Joyce, Michael and Maurna for making this day extra special!!



**Lorena Bloom**

1 review

★★★★★ 6 months ago

Had my daughters baby shower here today. Can't thank Ray enough for a beautiful party with great food and great ambiance. The team that helped today was so caring and stayed on top of everything. Joyce the catering manager was wonderful from the beginning. If you need a place to have an event I highly recommend or even just a night out. Thank you Ray and team for a day that we will never forget!!



**Lisa Giglio**

1 review

★★★★★ 7 months ago

Had my Dad's surprise 80th Birthday there. Getting a late start for a party in early December, oh yeah and planning over the phone because I live in Florida! Called around to many places and some where booked but all in all most were very un-accommodating. Found Butterfields while searching, called and spoke to Joyce, she was amazing, very helpful, very accommodating. When I walked in the restaurant it is very nice, very classic, but the thing that stands out is the experience, AMAZING. The staff could not do enough for you, the food was great and did I say the staff was awesome. The party was 40+ with some small children, and it was PERFECT. My father said "it was like a wedding reception", he felt very special. I highly recommend Butterfields for an event, and can only imagine that having dinner there would be even better, I will for sure plan an evening there on my next trip up. From the owners to the servers, from the food to the drinks, it was perfect!