



Shower Buffet Catering Menu

\$40 pp*

(children 10 and under \$15)

Available Saturday or Sunday from 12:00 – 4:00

*Includes Champagne punch / add Beer & Wine package for just \$10 pp

Add a Beverage Package (unlimited coffee, tea & soda) for just \$3 pp

Choose 1 from Salad Selection

2 from Starch / Vegetables and 3 from the Catering Menu below.

Bread & butter & occasion cake for dessert included (up to \$50)

Salad Selection

Caesar Salad – Hearts of Romaine with garlic crustades & Caesar dressing

Organic Baby Greens – shallot rings, Montrachet goat cheese, toasted pecans, fire roasted peppers and tarragon rosemary vinaigrette

Starch / Vegetable Selection

Steamed or Grilled Vegetables

Classic or Garlic Mashed Potatoes

Mixed Vegetable Rice

Broccoli

Sauteed Spinach

Continued on next page

Catering Menu Selections

Choose 3 total from below

Pasta Selection

- Penne - in a creamy alla vodka or pesto cream sauce
- Linguine - in a lemon & garlic or parmesan garlic sauce
- Lasagna - Rich layers of pasta in our homemade marinara, ricotta & melted mozzarella
- Stuffed Shells - with herbed ricotta cheese and topped with marinara and melted mozzarella
- Bolognese - linguine or penne tossed with seasoned ground beef in a creamy Bolognese sauce

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 style, peppers, onions, sausage, garlic in white wine demi
- Chicken Franchise - in a lemon butter sauce

Seafood Selection

- Seafood Paella - a combination of any shrimp, mussels, clams with Spanish yellow rice
- Salmon - choose oreganata, creamy Chardonnay sauce or BBQ Bourbon glaze
- 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

Pork/Beef/Eggplant

- Bourbon BBQ Sliced Roast Pork
- Beef Burgundy with mushrooms
- Eggplant Rollatini

Eggplant Parmigiana Sausage and Peppers

Upgrades

Let the team at Butterfields help plan your perfect event to next level greatness by choosing our various upgrades that are sure to win the hearts of your guests. Below are the many options to choose from

Linen Upgrades

Color coordinate your table & napkin linens with a variety of colors to choose from for a onetime fee of \$50 (up to 50 guests/additional charge may apply for parties over 50 guests)

Passed Hors d'oeuvres

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

(add \$6.00 per person)

(Choice of 4)

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

Sweet & Sour Baby Shrimp – sweet and sour dipping sauce

Parmesan Artichokes – wrapped with prosciutto, mozzarella, breaded and served with tomato sauce

Carving Station

(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)

Dessert

(Half-Sheet Shower Cake Included**)

Upgrades

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

New York Style Cheesecake

Lemon Blueberry Cheesecake

Flourless Chocolate Cake with chocolate ganache (GF) gluten free

Peach Tart with almond base filling

Fresh Fruit & Berries

Gelato & Sorbet

Brownies and Cookies

**Up to threshold allowance. Customer will pay 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 & 20% gratuity not included in pricing. Prices subject to change without notice.



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!