



Funeral Luncheon Buffet Menu

\$40* pp Mon - Thurs

\$45* pp Fri - Sun

(children 10 and under \$20)

Choose 1 from *Salad Selection*

2 from *Starch/Vegetable Selection*

Choose 3 *Entrees* from sections on the *Catering Menu* below

Package includes bread & butter, coffee, tea, and soda

Upgrades

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 +\$20pp

Salad Selection

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

Caesar Salad ~ Romaine with seasoned croutons & creamy Caesar dressing

Salad 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

Choose 3 total 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

Pasta Upgrades

Short Rib Bolognese - Gemelli pasta, house made short rib Bolognese sauce, ricotta +\$3pp
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 Franchise ~ in a lemon butter sauce

Seafood Selection

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

Sole Francaise – 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 or cookie platter

Dietary Restrictions

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

Cake allowance is \$50 max credit; 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.*



BUFFET STYLE CATERING



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!