

EXPERIENCE A
BUTTERFIELDS

Sweet
16

HONORING

Special Guest

BUTTERFIELDS

661 OLD WILLETS PATH HAUPPAUGE





Party Pricing

This is a 4-hour package available Saturday from 12 – 4pm or Sunday anytime for a private experience. For Friday & Saturday nights verify availability and minimum pricing will apply.

Adults \$60*

Children 10 & under \$30*

Package includes:

Complimentary kids buffet & adult buffet & coffee, tea, soda, and house linens (colors vary per season). The package includes complimentary salad, bread & butter and includes a \$50 credit towards an occasion cake from Alpine Bakery in Smithtown. Scroll to page four for all available upgrades.

Food

Choose one salad, two items from the starch/vegetable section, three items from the kids section and three items from the adult hot buffet section

Kids Buffet Included

(Choice of 3)

Chicken Fingers

Pigs in a blanket

Mini Beef Empanadas

French Fries or Loaded Cheese Fries

Pasta – Butter sauce, Tomato sauce, Pink Sauce or Mac & Cheese

Grilled Chicken Quesadillas

Chicken Wings

Mozzarella Stix or Zucchini Stix

Mini Eggrolls

Adult Buffet

Salad Selection

(Choice of 1)

House salad or Caesar salad

Starch/Vegetable Selection Entrees

(Choice of 2)

Organic Baby Vegetables (seasonal)

Garlic Mashed Potatoes

Butterfields Rice Pilaf

Stir-fried vegetables

Oven Roasted Potatoes

Baby String Beans

Red Bliss Mashed Potatoes

Entrée Menu Selection

(Choice of 3)

Pasta Selection

Lasagna – with broken meatballs and crumbled sausage

Stuffed Shells – stuffed with an herbed ricotta cheese and topped with tomato sauce
and melted mozzarella

Penne ala vodka – (with or without prosciutto)

Gnocchi ~ Pan toasted gnocchi, mozzarella, basil, Pomodoro sauce

Rigatoni Bolognese with fresh mozzarella

Herb Rigatoni, vegetable primavera in a pesto cream sauce

Chicken Selection

Sauteed Chicken – with artichoke hearts & sun-dried tomatoes in a lemon dill
chardonnay sauce

Penne & Chicken Gorgonzola ~ Cherry tomatoes, mushrooms, gorgonzola, garlic cream 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

Chicken Parmigiana – topped with a crushed plum tomato sauce and melted mozzarella

Chicken Franchise – in a lemon butter sauce

Seafood Selection

Salmon – Choose Bourbon Maple glazed, BBQ, Lemon Champagne Dill

Shrimp ~ Choose Scampi served over rice in a white wine lemon scampi cream or Orange

Glazed Shrimp served over linguini or rice or stir fried vegetables

Mussels (any style below)

Provencale – Roma tomato, toasted garlic, fresh herbs and white wine.

Oreganatta – lemon zest, white wine, garlic, seasoned breadcrumbs and natural broth.

Fra diavolo – garden fresh spicy marinara

Seafood Upgrades

Frutti de Mare Fra Diavolo – littleneck clams, mussels, baby shrimp, bay scallops, crushed plum tomato, red pepper +\$5pp

Seafood Paella – littleneck clams, mussels, baby shrimp, bay scallops, chorizo sausage, saffron rice +\$5pp

Pork/Beef/Eggplant

Bourbon BBQ Sliced Roast Pork

Beef Burgundy with mushrooms

Eggplant ~ Choose Sicilian, Rollatini or Parmigiana

Roast Loin of Pork with shallot pan gravy

Mini Meatballs (marinara, teriyaki or Swedish)

Sausage and Peppers

Pork/Beef/Eggplant Upgrades

Roast Beef Au Jus +\$5pp

Sliced Flank Steak in a sweet soy glaze +\$5pp

Upgrades Available

Add passed Hors d'oeuvres \$6 per person

Add a Carving Station \$10 per person

Add Virgin bottomless tropical drinks package \$4 per person

Add homemade desserts \$5.00 per person

Swap table linen and napkins colors \$50 ~ \$150 (one time fee)

Sweet 16 personalized invitation design service starting at \$50

Disc Jockey (DJ)

Centerpieces & Balloons

Passed Hors d'oeuvres

(add \$6.00 per person)

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

(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

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

Upgrades

Ahi Tuna ~ served on a wonton chip with seaweed sala & wasabi aioli + \$8pp

Maryland lump Crab Cakes – with a garlic cilantro aioli +\$8pp
Coconut Shrimp Skewers served with a Margarita Marmalade +\$6pp
Sweet & Sour Baby Shrimp – sweet and sour dipping sauce +\$6pp
Grilled chilled Shrimp with a Caribbean salsa +\$6pp
Black Pepper Seared Yellowfin Tuna – with a citrus soy glaze and wasabi aioli +\$6pp
Baby Lamb Chops marinated with garlic and rosemary grilled medium and served with a red
wine demi-glace +\$mp

Carving Station

(add \$10.00 per person)

(Choice of 1)

Sliced Sirloin Au Jus

Virginia Ham – maple and brown sugar glaze

Slow Roasted Pepper Crusted Loin of Pork

Slow Roasted Turkey Breast with pan gravy

Slow Roasted Leg of Lamb with juniper rosemary lamb jus

*Char grilled Filet Mignon with a truffle béarnaise sauce

(*add market price per person per above items)

Dessert Upgrades

Fruit Platter, Chocolate Lava Cake, Crème Brule, Cheesecake or Berry Pudding
(+ \$5.00/pp)

Chocolate Fountain +10pp

served with apple, pineapple, banana, strawberries, & marshmallows

Loaded Ice Cream Bar! +\$10 pp

**Plus tax & gratuity. This restaurant offers a cash discount for those who choose to pay with cash. A \$300 non-refundable security deposit required at time of booking.*

Dietary Restrictions

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

+ Items are cooked to order. Consuming raw or undercooked meats, fish or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.



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!