



### **Three & Four Course Sit-Down Menu**

Requires 14 person minimum | Package is for 3 hours  
Friday & Saturday Nights – subject to availability & premium pricing  
Package includes complimentary coffee, tea, soda, dinner rolls & butter

### **Three Course Sit Down Menu**

Choose a salad, entrée, and dessert from below.

Monday ~ Thursday \$46/pp  
Friday ~ Sunday \$48/pp  
(children 10 & under \$20 ~ kids menu)

### **Four Course Sit Down Menu**

Choose pasta, salad, entrée, and dessert from below.

Monday ~ Thursday \$48/pp  
Friday ~ Sunday \$50/pp  
(children 10 & under \$20 ~ kids menu)



Please note three course menu starts with a salad & four course menu starts with pasta than salad. You can also add family style appetizer platters to the 3 or 4 course menu as an upgrade (flatbread pizzas, fried calamari, chicken wings, roasted garlic & chipotle hummus or spinach & gorgonzola dip, stuffed clams, seared ahi tuna, etc. ~ customized pricing depending on final choice selection.)

### Three Course Menu

#### First Course

#### Family Style Salad

Choose 1

#### House Salad

Mixed greens, tomato, onions, fresh mozzarella, lemon vinaigrette

#### Caesar Salad

Romaine, croutons, Caesar dressing

#### Salad Upgrades

#### Roasted Beet Salad + \$2pp

Goat cheese, toasted pecans, mixed greens, champagne honey vinaigrette

#### Greek Salad + \$2pp

tomato, bell pepper, kalamata olives, red onion, cucumber, feta cheese & Greek dressing

#### Harvest Salad + \$2pp

Mixed greens, roasted sweet potato, goat cheese, cucumbers, dried cranberries, toasted pecans, lemon vinaigrette

#### Wedge Salad (individually plated) + \$2pp

Blue cheese, bacon, fried onions, red wine vinaigrette, house made blue cheese dressing



## Second Course

Choose 3

### Entrées

individually plated & choose two sides from list below (unless otherwise stated)

### Chicken

#### Gorgonzola

Diced chicken, cherry tomatoes, mushrooms, gorgonzola & penne tossed in a garlic cream sauce

#### Sautéed

with artichoke hearts, sun-dried tomatoes in a creamy chardonnay sauce

#### Francese

Sauteed in a lemon & white wine sauce served with linguini

#### Marsala

in a rich Marsala wine sauce with mushrooms, prosciutto & garlic

#### Parmigiana

Topped with crushed plum tomato sauce and melted mozzarella served with linguini

#### Cordon Blue

Stuffed with Swiss cheese and ham

### Chicken Upgrades

French Cut Herb Roasted Chicken Breast + \$2pp

Served with red bliss mashed potatoes & sautéed spinach with a garlic lemon demi-glace

Pecan Crusted Chicken Breast + \$2pp

Pan fried chicken breast served with sweet potatoes mash & bacon roasted Brussel sprouts with a mushroom demi-glace

## Pork

### Butterfields Classic Pork Chop

12oz center cut grilled Berkshire pork chop, apple cider glaze, mashed sweet potatoes, bacon roasted Brussel sprouts

### Angry Pork Chop

12oz center cut Berkshire pork chop with cherry peppers and a white wine and lemon sauce served with red bliss mashed potatoes & roasted broccoli

## Eggplant

### Rollatini

ricotta & mozzarella in our homemade marinara sauce

### Parmigiana

Breaded and pan-friend, then stacked with tomato sauce, mozzarella, Parmesan

### Veggie Meatball

Plant based meatballs smothered in melted mozzarella served with penne & ricotta in a rich tomato sauce

## Seafood

### Atlantic Salmon

Bourbon maple glazed served with pumpkin risotto & spinach with a cranberry demi-glaze

- or -

Choose in a BBQ Bourbon glaze, in a white wine & fennel sauce or oreganata

### Shrimp Scampi

in a white wine lemon scampi cream tossed with linguine

### Shrimp Francese

sauteed in a lemon & white wine sauce tossed with linguine

Mussels  
Choice of oreganata or gorgonzola

### Seafood Upgrades

Kung Pao Shrimp & Calamari  
Crispy fried shrimp & calamari tossed in a sweet Thai chili sauce served with soba noodles,  
mixed vegetables & a Hoisin glaze + \$2pp

Everything Spice Crusted Ahi Tuna  
Served with sautéed spinach, Japanese sticky rice, wasabi aioli & Ponzu sauce +\$3pp

Poached Lobster  
Roasted garlic potato cake, bacon corn cream, sautéed spinach + market price

Broiled Lobster Tail  
served in drawn butter, sauteed spinach & rice pilaf +market price

### Beef

Bourbon & Honey Braised Short Rib  
Served with cheddar mashed potatoes & a bourbon jus

Marinated NY Strip Steak  
served with mashed potatoes & sauteed spinach +3pp

### Beef Upgrades

Chef selection individually plated

Rib Eye  
16oz bone-in grilled ribeye served with red bliss mashed potatoes & bacon roasted Brussel  
sprout & sautéed spinach +5pp

### Skirt Steak

10oz grilled citrus soy marinated skirt steak, red bliss mashed potatoes, sautéed spinach  
+5pp

### Filet Mignon

Grilled filet prepared classic with garlic butter & thyme & served with mashed potatoes &  
grilled asparagus or sautéed spinach +\$7pp

### Porter House

Grilled to your liking +\$10pp

### Surf & Turf

Filet mignon & a butter poached lobster served with mashed potatoes, bacon corn cream &  
sautéed spinach + market price

### Sides For 3 Course/4 Course

(unless otherwise noted choose two)

Classic or garlic mashed potatoes

Linguini or penne

Grilled or steamed vegetables

Sauteed spinach

Broccoli

### Side Upgrades

cheddar mashed potatoes +\$2pp

asparagus +\$2pp

saffron risotto +\$2pp

stuffed mushrooms +\$2pp

### Third Course

#### Dessert

(choose one)

raspberry, mango, vanilla or pineapple sorbet

#### Dessert Upgrades

Creamy Chocolate Gelato

+\$2pp

Flourless Chocolate Cake (gf)

Cinnamon, shredded carrots, walnuts, raisins, cream cheese frosting

+\$4pp

Toasted Almond Cake

Imported ladyfingers lightly soaked in amaretto syrup, layered with mascarpone with crushed amaretti cookies & roasted almonds

+\$4pp

Carrot Cake

Cinnamon, shredded carrots, walnuts, raisins, cream cheese frosting +\$6pp

Cake/Cheesecake/Sorbet Sample Platter

assortment of gluten free flourless chocolate cake, crème brûlée cheesecake, toasted almond cake, chocolate gelato sampler

+12pp

### Four Course Menu

same options as above except your second course starts with a pasta selection

#### Second Course Pasta Selection\*\*

Family Style Pasta

Choose 1

Penne alla Vodka

(with or without prosciutto)

## Stuffed Shells

Topped with crushed plum tomato sauce and melted mozzarella

## Linguini

in a lemon & garlic or parmesan garlic sauce

## Pasta Primavera

in a cream sauce with fresh vegetables

## Upgrades

### Bolognese

Penne or linguini tossed with seasoned ground beef in a hearty Bolognese sauce + \$2pp

Short Rib Bolognese +\$3pp

## Angry Lobster

Chunks of sweet Maine lobster meat tossed in a Fra Diavolo sauce served with rigatoni & crumbled sausage + \$8pp

\*\*available in the four-course menu only

## Upgrades

### Passed Hors-d'Oeuvres

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

(choose 4 add +\$6 per person)

**Stuffed Mushrooms** – with oreganata 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

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 +\$5pp  
Grilled chilled Shrimp with a Caribbean salsa +\$6pp  
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-glaze +\$mp

### Terms & Conditions

*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. We reserve the right to modify items on this menu at any time for any reason based on availability and other contributing factors. Prices subject to change without notice. Refer to our terms & conditions and cancellation policy for additional information. This restaurant offers a cash discount for those who pay by cash.*



## 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!