



Shower Buffet Catering Menu

\$38pp* Monday ~ Thursday anytime

\$40 pp* Saturday or Sunday from 12:00pm -4:00pm
(Children 10 and under \$20pp)

Package includes champagne punch and a \$50 occasion cake credit (Alpine Bakery)

Upgrades

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

Add unlimited Cappuccino/Espresso +\$8pp

Add Passed Hors d'oeuvres +\$6pp

Add a Carving Station +\$10pp

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

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

Food Selection

Choose 1 from **Salad Selection**

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

Salad Selection

House Salad~ green blend, tomato, carrots, onions

Caesar Salad ~Romaine with garlic croutons & Caesar dressing

Upgrades

Organic Baby Greens ~ shallot rings, Montrachet goat cheese, toasted pecans, fire roasted peppers and tarragon rosemary vinaigrette + \$3pp

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
Mixed Vegetable Rice
Broccoli or Sauteed Spinach

Catering Menu Selections

Choose 3 options from Food selection 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

Upgrades

Penne & Chicken Gorgonzola ~ Cherry tomatoes, mushrooms, gorgonzola garlic cream sauce +\$5pp
Short Rib Bolognese ~ Gemelli pasta, house made short rib Bolognese sauce, ricotta +\$5pp
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 Franchise - in a lemon butter sauce

Seafood Selection

Salmon - choose oreganata, tomato roasted salmon, chardonnay 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

Upgrades

Seafood Paella ~ a combination of any shrimp, mussels, clams with Spanish yellow rice + \$6pp

Pork/Beef/Eggplant

Bourbon BBQ Sliced Roast Pork

Beef Burgundy ~ chunks of seasoned beef in a red wine sauce with mushrooms

Eggplant Rollatini

Eggplant Parmigiana

Sausage and Peppers

Upgrade

Beef & Broccoli ~ Asian style in a light soy sauce over rice + \$2pp

Additional Food & Catering Services

Linens

Color coordinate your table & napkin linens with a variety of colors to choose from for a one-time fee ranging from \$50 - \$125 depending on your head count.

Passed Hors d'oeuvres

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

Sweet & Sour Baby Shrimp ~ sweet and sour dipping sauce

Parmesan Artichokes ~ wrapped with prosciutto, mozzarella, breaded & served w/tomato sauce

Upgrade

- Maryland lump Crab Cakes – with a garlic cilantro aioli +\$8pp
- Coconut Shrimp Skewers served with a Margarita Marmalade +\$6pp
- 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

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 glaze
(*add market price per person per item above)

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

*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.



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!