



## OFF-PREMISE CATERING MENU

### Starch/Vegetable Selection

Full Tray \$65 (Feeds 30)

Half Tray \$35

Organic Baby Vegetables (seasonal)

Butterfields Rice Pilaf

Oven-Roasted Potatoes

Garlic Mashed Potatoes

Toasted Garlic Broccoli Rabe

Baby String Beans

### Pasta Selection

Full Tray \$95 (Feeds 30)

Half Tray \$50

Stuffed Shells

Topped with crushed plum tomato sauce and melted mozzarella

Butterfields Lasagna

With crushed plum tomato sauce and melted mozzarella, served with or without crumbled meatballs and fresh Italian sausage

Penne Ala Vodka

With or without country smoked bacon

Rigatoni Bolognese

With fresh mozzarella

Lobster Ravioli

With lemon dill chardonnay cream

Herb Rigatoni

Vegetable primavera in a pesto cream sauce

### Baked Manicotti

Homemade manicotti stuffed with herbed ricotta cheese and fresh marinara sauce

### Linguini and Clams

Littleneck clams, white wine garlic and fresh parsley (served red or white)

### Tortellini Alfredo

Cheese tortellini in a Homemade alfredo sauce with peas and prosciutto

### Baked Ziti

Topped with melted mozzarella and Parmesan, in a crushed plum tomato sauce

### Rigatoni D'Gennaro

Mushrooms, peas and pancetta in a light cream sauce

### Farfalle, Broccoli Rabe and Sausage

In a garlic olive oil broth finished with basil and Parmesan

### Penne Bravissimo

Olives, sweet peppers, capers, onions and pancetta in a light tomato broth with white wine, fresh parsley and basil

## Chicken Selection

Full Tray \$130 (Feeds 30)

Half Tray \$70

### Sautéed Chicken

With artichoke hearts and sun-dried tomatoes in a lemon dill chardonnay sauce

### Chicken Cordon Blue

Stuffed with Swiss cheese and Ardennes ham

### Chicken Sorrentino

With eggplant Milanese and melted mozzarella

### Chicken Marsala

In a savory Marsala wine Sauce

Chicken Piccata

Sautéed with lemon, white wine and capers

Chicken Parmigiana

Topped with crushed plum tomato sauce and melted mozzarella

Chicken Scarpariello

On the bone or scaloppini-style, peppers, onions, sausage and garlic in a white wine demi-glace

Chicken Francaise

In a lemon butter sauce

Balsamic Chicken

Sautéed with peppers and portobello mushrooms in a light brown sauce

Chicken Rollatini

Stuffed rolled chicken breast with prosciutto, mozzarella and roasted peppers in a Marsala mushroom sauce

Butterfields BBQ'd Chicken

On or off the bone, served crispy in Butterfields homemade BBQ

Sesame Chicken

With wonton crisps over rice

Hawaiian Chicken

Sweet & sour tropical island sauce over rice, with grilled pineapple

Southern Fried Chicken

Crispy fried chicken pieces on the bone

## Beef Selection

Full Tray \$160 (Feeds 20-30)

Half Tray \$90

Beef Burgundy with Mushrooms

Swedish Meatballs

Roast Beef Au Jus

Sesame Beef & Broccoli

Wotons and rice

Sliced Flank Steak

Sweet soy glaze

(add \$15/tray)

Steak Pizzaiola

Crushed plum tomatoes, mushrooms and peppers

Sliced Skirt Steak

Smothered with caramelized onions and mushrooms

(add \$20/tray)

Prime Rib Roast

Served with au jus sauce

(market price)

Beef Wellington

Filet mignon wrapped with duxelle mushrooms and puff pastry, cooked to your liking

and served

(market price)

Chateau Briand

Rolled and tied filet mignon of beef, roast to your liking and served with shitake

mushroom red wine demi-glace

(market price)

## Pork Selection

Full Tray \$130 (Feeds 20-30)

Half Tray \$80

Bourbon BBQ Sliced Roasted Pork Loin

Bourbon BBQ Baby Back Ribs

Sliced Roast Pork

With German fried onions

Italian Sausage And Peppers

BBQ Pulled Pork

Coriander And Molasses Glazed Pork

Sliced Stuffed Pork Loin

With bacon, apples, cranberries and walnuts

## Eggplant Selection

Full Tray \$90 (Feeds 20-30)

Half Tray \$50

Eggplant Rollatini

Rolled with ricotta cheese and topped with plum tomato sauce, mozzarella, Parmesan and parsley

Eggplant Parmigiana

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

Sicilian Eggplant

Skin on sliced & broiled with olive oil and layered with a crushed plum tomato sauce and grated Parmesan cheese

## Seafood Selection

Full Tray \$160 (Feeds 30)

Half Tray \$100

Half-Mussels (any style below)

(Mussels \$80 Full Tray – \$45 Half Tray)

*Provencale*

Roma tomato, toasted garlic, fresh herbs and white wine

*Oreganatta*

Lemon zest, white wine, garlic and season breadcrumbs

*Fra Diavlo*

Garden fresh spicy marinara

*Atlantic Salmon Filet*

Glazed in Butterfield's bourbon BBQ sauce

*Atlantic Salmon Filet*

Served with a brandied lobster cream

*Atlantic Salmon Filet*

Topped with sweet and spicy honey dijon glaze

*Atlantic Salmon Filet*

Topped with garden fresh basil pesto and slow-roasted tomatoes

*Monkfish*

Roasted fennel and tomato confit, in a chardonnay

*Frutti de Mare Fra Diavlo*

Littleneck clams, mussels, baby shrimp, bay scallops, crushed plum tomato and red Pepper

*Seasfood Paella*

Littleneck clams, mussels, baby shrimp, bay scallops, chorizo sausage over saffron rice

*Stuffed Fillet of Sole*

Stuffed with lump crabmeat, garlic lemon and oreganata crumbs, in a light lemon cream sauce

*Sole Francaise*

In a white wine lemon butter sauce

*Tilapia Filet*

Sautéed with white wine, lemon, crushed tomatoes, garlic and parsley

## Salad Selection

Half Tray serves 8-10

Full tray serves 10-20

### Tortelloni Salad

Tortelloni with fresh mozzarella, basil, sweet grape tomatoes and red peppers in a balsamic vinaigrette with shaved Parmesan

\$8.99/lb

### German Potato Salad

Smoked Bacon, grain mustard, scallions and a touch of mayo

\$8.99/lb

### Tomato Cucumber Salad

Plum tomatoes, cucumber, red onion, olive oil, basil & red wine vinegar

\$7.99/lb

### Baby Green Salad

Tossed with roasted peppers, candied pecans, goat cheese and fried onions in a rosemary vinaigrette

Half \$40 / Full \$65

### Caesar Salad

Crisp heart of romaine tossed with Butterfields Caesar dressing, shaved grana and garlic croustades

Half \$40 / Full \$65

### Baby Spinach Salad

Baby spinach, shaved fennel, sliced red onion, vine-ripened tomatoes, topped with crispy onions and warm bacon sherry vinaigrette

Half \$40 / Full \$65

### Granny Apple-Gorgonzola Salad

Crisp granny smith apples and Gorgonzola cheese tossed with baby greens, fresh tarragon and toasted walnuts, in a rosemary vinaigrette

Half \$40 / Full \$65

## Butterfields Party Platters

Sm. serves 8-12

Med. serves 12-20

Lg. serves 20-30

### Seafood Platter

Seared ahi tuna, tuna wonton cups (tuna tartare), shrimp cocktail  
(market price)

### Pepperoni and Cheese Platter

Sliced imported pepperoni, aged cheddar and provolone with assorted multigrain  
crackers

Sm. \$40 / Med. \$60

### Cold Antipasto

Fresh mozzarella, pepperoni, soppressata, prosciutto, marinated olives, roasted  
peppers, provolone cheese and breadsticks

Med. \$75 / Lg. \$105

### Imported Italian Meat Platter

Genoa salami, pepperoni, prosciutto, capicola, soppressata with provolone, breadsticks,  
and eggplant caponata

Med. \$85 / Lg. \$115

### Grilled Vegetable Platter

Marinated grilled vegetables served with olive basil aioli and garlic croustades

Sm. \$40 / Med. \$50 / Lg. \$60

### Vine-Ripened Tomatoes and Fresh Mozzarella

Sliced fresh homemade mozzarella and plum tomatoes drizzled with extra virgin olive oil  
and aged balsamic vinegar

Med. \$65 / Lg. \$95

### Fresh Vegetable Crudit 

Carrot sticks, cucumber rounds, broccoli florets, sweet peppers and celery sticks served  
with a vegetable spinach dip

Med. \$65 / Lg. \$95



## Party Appetizers

1 dozen minimum

### Spanikopita

Spinach and feta wrapped in a flaky phyllo  
\$15/dozen

### Assorted Petite Quiches

Quiche Lorraine, spinach, herbs and cheese  
\$15/dozen

### Mama's Mini Rice Balls

Delicious blend of rice, tomato sauce, mozzarella and Parmesan, breaded and fried golden brown (also stuffed with crumbled meatballs and sausage upon request)  
\$15/dozen

### Petite Jumbo Lump Crab Cakes

True lumps of crab with peppers, onions, a blend of cheeses and basil aioli, all bound with Ritz crackers  
\$25/dozen

### Cold Antipasto Skewers

Skewers of fresh mozzarella, artichoke hearts, sun-dried tomatoes & marinated olives  
\$20/dozen

### Stuffed Mushrooms with Oreganata, Parmesan & Gorgonzola

Served with a balsamic glaze  
\$18/dozen

### Jumbo Mushrooms Stuffed with Crabmeat

Mushrooms stuffed with crabmeat, peppers, celery, cheese and oreganata crumbs  
\$25/dozen

### Mini Bruschetta

Diced tomatoes, fresh basil, garlic and olive oil, served on mini Parmesan croustades  
\$18/dozen

### Mini Vegetable Eggrolls

Mixed Asian vegetables, shiitake mushrooms, fresh ginger and soy  
\$20/dozen

### Marinated Baby Lamb Chops

Marinated with olive oil, balsamic vinegar, fresh rosemary and fresh garlic, grilled medium rare Market Price

### Mini Beef Wellington

Beef tenderloin medallions, shiitake mushrooms and mushroom cream nestled in the center of a flaky puff pastry  
Market Price

### Pigs in the Blanket

Served with spicy dijon  
\$15/dozen

### Crispy Asparagus and Asiago Wrapped in Phyllo

Carefully selected asparagus tips wrapped with asiago and fontina, served with a honey dijon dipping sauce  
\$18/dozen

### Parmesan Artichoke Hearts

Artichoke hearts, garlic and Parmesan, wrapped, breaded and fried to a crisp golden brown  
\$16/dozen

### Baked Brie en Croute

Double cream brie baked with a flaky puff pastry, served with a raspberry glaze  
\$18/dozen

### Mini Beef Empanadas

Seasoned ground beef, bell peppers, onion, garlic and cilantro, baked crispy and served with a cilantro lime sour cream  
\$18/dozen

### Black Bean Southwestern Spring Rolls

Blend of spinach, vegetables and cheeses, with cilantro and spices, served with cilantro sour cream  
\$18/dozen

### Scallops Wrapped in Bacon

Bite size scallops wrapped in smoked bacon and skewered  
\$25/dozen

*Sweet & Sour Baby Shrimp*

Mini shrimp skewers fried crisp golden brown and served with a traditional oriental sweet and sour dipping sauce

\$25/dozen

*Assorted Sushi Rolls*

Served with pickled ginger, wasabi and sweet citrus soy sauce  
Party Platter for 25 people \$150

*Spinach and Artichoke Dip*

Served with tortilla chips

\$10.00/lb

Add jumbo lump crab meat \$18.00/lb

*Off-Premise*  
**Catering Services**

Choose from our extensive list of options for your event

Butterfields Restaurant  
631-851-1507

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 catering services 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!