

# *Butter* **Event Catering**

# Butter Event Catering

## About Us

Butter Event Catering is a full service catering company located in Walpole, Massachusetts. We travel throughout eastern Massachusetts assuring your gathering is a success, catering regularly in Boston, the South Shore, and of course the Walpole area.

Originally named **Fresh Start Catering**, our Company has been creating delicious meals for special events since 2004. In 2009, Chef Steve Butters Jr. joined the Fresh Start Catering team. In 2010, Steve took over the business, and changed the name to Butter Event Catering.

Steve brings nearly a decade of professional chef experience to Butter Event Catering. His tenure includes work at some of the premier restaurants in Boston, including Metropolis Café, Aquitaine and Union Bar and Grille. Steve started his professional career as a chef at Mashnee Island Grille on Cape Cod.

A desire for happy customers, along with a dedicated and experienced professional staff, drives our guarantee of total satisfaction for each and every event. The following menu represents just a sample of some of the options we have available. We are always happy to customize a menu for your specific needs. Steve is also available to meet with you personally and apply his culinary expertise to develop special menu items to ensure your catering needs are met. Flexibility and creativity are key ingredients in designing the perfect event and we will work closely with you to determine which menu items best suits your event and budget.

Butter Event Catering uses as its main commissary the catering kitchen facilities at Butter Café and Bakery. All of our breads, rolls, deserts and other baked goods for our catering events are made on premise at the bakery. This is just one example of how we try to differentiate ourselves from our competitors.

## How May We Serve You?

Our meals may be presented to you in a variety of ways, from buffet style to formal plated service. Some menu items lend themselves to a specific style of service, and we can provide you with this guidance when we meet with you to discuss your event and needs. Our expertise is in helping you create a memorable meal and we will assist with your menu selections and quantities. For example, when offering multiple buffet entrées, some items tend to be more popular and run out faster. We will help you determine the amount needed to ensure your event's success.

We look forward to serving you.

## Catering Policy

All prices in this menu are based on a minimum of 35 guests. Prices for smaller groups are quoted on an event by event basis. Please see the Additional Information section at the end of this menu for further details regarding booking an event as well as information on the availability of uniformed wait and service staff.

We accept cash, American Express, Mastercard, Visa and checks. Personal checks require three business days to guarantee availability of funds. All costs are subject to applicable Massachusetts sales tax.

We request you place your order for all parties of 50 or less at least 72 hours in advance. Larger events require more notice. Cancellation notice is needed at least 72 hours in advance, or full payment of menu items will be required.

*Please note, all prices and fees are subject to change without notice.*

# Breakfast & Lunch

All breakfast and lunch menu items are suited for self-serve buffet. Delivery and set-up charges apply. All of our breakfast baked goods, rolls and breads are baked fresh at our on site bakery facility. See Additional Information section at the back of this menu for further details.

Eye Openers	Luncheon Platters	Warm Lunch Options
<p><b>Continental Breakfast</b> \$8.95</p> <p>Assortment of muffins, danish, breakfast pastries, sliced coffee cake, bagels with cream cheese, seasonal fresh fruit, orange juice, gourmet coffee and tea</p>	<p><b>Assorted Wraps and Roll-Ups</b> \$9.95</p> <p>Roast beef, roast turkey, ham and cheese, hummus &amp; tabouli, chicken and tuna salad on a variety of wraps and roll-ups. Served with chips assorted baked sweets and beverages.</p>	<p>All of the hot menu items below are served with salad, rice or pasta, bread or rolls, assorted baked sweets and beverages.</p>
<p><b>Deluxe Continental Breakfast</b> \$9.95</p> <p><i>Continental Breakfast plus smoked salmon with capers and sliced onions</i></p>	<p><b>Assorted Sandwiches</b> \$9.95</p> <p>Roast beef, roast turkey, ham and cheese, chicken and tuna salad with lettuce. Pickles, mayonnaise, mustard and tomatoes on the side. Served on a variety of breads and rolls and served with chips, assorted baked sweets, and beverages.</p>	<p><b>\$14.95 Options</b></p>
<p><b>Supreme Continental Breakfast</b> \$11.95</p> <p><i>Deluxe Continental Breakfast plus French toast casserole</i></p>	<p><b>Cold Cut Tray</b> \$9.95</p> <p>Ham, turkey, roast beef, salami and cheese. Each tray is served with a variety of sliced breads and rolls, lettuce, pickles, tomatoes, mustard, mayonnaise, chips, assorted baked sweets, and beverages.</p>	<p>Vegetable, Cheese or Meat Lasagna</p> <p>Chicken, Broccoli and Ziti</p> <p>Ricotta Stuffed Shells with Pomodoro Sauce</p> <p>Spaghetti and Meatballs</p>
<p><b>Breakfast Galore</b> \$14.95</p> <p><i>Continental Breakfast plus scrambled eggs, bacon or sausage, and home fries</i></p>	<p><i>Cold cuts may also be served on our 5 Foot house made sub roll. Please call for a price.</i></p>	<p><b>\$16.95 Options</b></p>
<p><i>Brunch and omelet stations available. Please contact us for more information.</i></p>		<p>Eggplant or Chicken Parmesan</p> <p>Broiled Chicken</p> <p>Chicken Satay</p> <p>North End Style Sausages, Onions and Peppers</p> <p>Meatloaf</p>
<p><b>Luncheon Salads</b></p>		<p><b>\$18.95 Options</b></p>
<p><b>Garden Salad</b> \$2.50</p> <p>Tossed field greens with cucumbers and tomatoes</p>	<p><b>Greek Salad</b> \$2.50</p> <p>Tossed field greens with red onion, peppercini, feta cheese and olives</p>	<p>Stuffed Chicken Breast</p> <p>Chicken Marsala</p> <p>Chicken Piccata</p> <p>Grilled Steak Tips</p> <p>Baked Scrod</p>
<p><b>Caesar Salad</b> \$2.95</p> <p>Crisp Romaine lettuce topped with shaved parmesan Regianno and garlic croutons with Caesar dressing</p>	<p><b>Baby Spinach Salad</b> \$2.50</p> <p>Served with shaved red onion, toasted pecans, and blue cheese</p>	<p>Consumer Advisory: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risks of foodborne illness</p>
	<p><b>Fresh Fruit Salad</b> 2.95</p> <p>Mixed seasonal fresh fruits and berries</p>	

# Appetizers and Soups

Prices are cost per person, with a minimum order of 10 servings per item. The prices below reflect stationary serving of appetizers. Please refer to the Additional Information section at the end of this menu for further details regarding booking an event.

## Cold Appetizers

**\$2.00 per person**

### Vegetable Crudités

Served with hummus or other savory dips

### Hummus

House made and served with pita bread

**\$2.50 per person**

### Bruschetta

Prepared with red pepper, garlic and olive oil on baguette

### Tabouli

Served with pita bread and bagel chips

**\$3.50 per person**

### Seasonal Fruit Platter

Served with Vermont honey whipped cream cheese

### Gourmet Cheese Platter

Assorted cheeses served with distinctive crackers

**\$5.00 per person**

### Mediterranean Platter

Includes hummus, babaganoush and tabouli salad

### Artisan Cheese Platter

Served with toast, fresh berries and seasonal fruit

### Anti Pasta Platter

Includes olive assortment, prosciutto provolone stuffed peppers, marinated mushrooms, artichoke hearts and fresh mozzarella

### Vegetarian Tuscan Platter

Prepared with grilled vegetables, sliced cheeses, marinated artichokes, buschetta, tapanade, grilled fennel and grilled marinated eggplant

### Market Price

### Shrimp Cocktail

## Hot Appetizers

**\$3.00 per person**

### Spanakopita

Bite sized spinach pies wrapped in a flaky Phillo dough

### Spinach and Feta Pies

Braised spinach and feta wrapped and baked in a light pizza dough

### Mini Quiches

Flakey pie dough topped with an assortment of delicious fillings

### Stuffed Mushrooms

Served with either a savory seafood or mushroom-breadcrumb filling

### Chicken Satay

Grilled chicken – skewered and marinated with Asian flavors

### Cocktail Meatballs

Ground pork and beef meatballs braised and served in our house made pomodoro sause

**\$4.00 per person**

### Bleu Cheese Apple Bouchees

Puffed pastry filled with blue cheese and caramelized native apples

### Pear and Brie Bundles

Brie and pear baked in puffed pastry

### Mini Crab Cakes

Sautéed, lightly beaded lump crab meat served with Dijon aioli

### Sliced Smoked Salmon

House cured and smoked, served on toast with whipped cream cheese

**\$5.00 per person**

### Bacon Wrapped Scallops

Broiled tender native sea scallops wrapped in apple wood bacon

### Warm Tuscan Platter

Prepared with Sliced Imported Meats, Grilled Vegetables and Sliced Cheeses

## Soups

**\$2.50**

### Traditional French Onion Soup

### Roasted Carrot Bisque

### Cheddar Ale

**\$3.50**

### Stevie's New England Clam Chowder

### Lobster Bisque

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*Contact us to discuss menus and ideas. We also do weddings, theme and specialty events.*

Tel: 508.668.2123 Fax: 508.668.0167 | 935 East Street, Walpole, Massachusetts 02081 | [www.buttereventcatering.com](http://www.buttereventcatering.com)

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## Dinner Entrées

The following menu items are served with your choice of salad, rice, pasta or potato and vegetable (where applicable). Bread or dinner rolls and a dessert selection are also included. Salad and side options are listed on the following page. Please see the Additional Information Section at the end of this menu for further information.

### The following options are \$18.00 per person

**Ricotta Stuffed Shells**

Al dente shells stuffed with a lightly seasoned ricotta and baked with house made pomodoro sauce

**Chicken, Broccoli and Ziti**

Tender chicken, broccoli, and al dente pasta tossed with a light parmesan cream

**Fettuccini Alfredo**

Thick cut pasta married with a rich parmesan cream

**Sheppard's Pie**

Sautéed tender vegetables and savory ground beef topped with buttery whipped potatoes

**Chicken Pot Pie**

Tender chicken and vegetables layered in a rich sauce and topped with a buttery flaky crust

**Baked Ziti**

Pomodoro sauce, ziti and parmesan baked to perfection

### The following options are \$21.00 per person

**Chicken or Beef Satay**

Grilled skewered chicken or beef seasoned with tangy Asian flavors

**Chicken or Vegetable Stir Fry**

A delicious and healthy option made with an array of vegetables and noodles – served vegetarian or with chicken

**Sausage, Onions and Peppers**

A Boston North End favorite – Forgetaboutit!

**Eggplant or Chicken Parmesan**

Breaded and sautéed eggplant or chicken covered in our own pomodoro sauce and topped with mozzarella

**Roast Pork Tenderloin**

Slow roasted herb encrusted tender pork loin - sliced to your liking

**Meatloaf**

The ultimate in comfort food – house made and a favorite at our Café

### The following options are \$23.00 per person

**Marinated Steak Tips**

Stevie's famous melt-in-your-mouth steak tips- try them once and you'll be hooked

**Stuffed Chicken Breast**

Tender chicken breast fillet filled with our house made stuffing

**Chicken Marsala**

Lightly pounded chicken breast sautéed with Marsala wine, garlic, and mushrooms

**Baked Scrod**

Day boat scrod baked in our own house made buttery bread crumbs and served with fresh lemon

**Chicken Piccata**

Thinly sliced chicken breast sautéed in a light lemon, garlic and caper sauce

**Shrimp Scampi**

Large Gulf shrimp tossed with lemon, garlic and butter

**Chicken Franchise**

Lightly battered and sautéed boneless chicken breast prepared with a hint of lemon and black pepper

**Whole Roasted Turkey**

Tender and juicy and served with our house made stuffing – serve with mashed potatoes and seasonal vegetables and its Thanksgiving any time of the year

### The following options are \$29.00 per person

**Standing Rib Roast au Jus**

Bone-in cut of beef sliced how you like it

**Poached Atlantic Salmon**

Atlantic Salmon poached with lemon and dill

**Swordfish**

Atlantic swordfish served with a lemon herb butter

**Baked Stuffed Shrimp**

Gulf shrimp baked with lemon, herbs and house made seafood stuffing

### The following options are \$38.00 per person

**Surf and Turf (Baked Stuffed Shrimp with Standing Rib Roast)**

Our Gulf stuffed shrimp and rib roast – a great combo!

### The following options are \$49.00 per person

**Roast Beef Tenderloin**

Herb encrusted slow roasted tenderloin cooked to perfection

**Filet Mignon**

Lightly seasoned tender cut of beef - plain, simple and delicious

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## Salads and Side Dishes for Dinner Entrées

The following items accompany the Dinner Entrées on the previous page. For most dinner options, you may choose a salad, vegetable, and a potato, rice or pasta. A member of our catering staff will be happy to help you with the selection of the best pairing for your main entrée.

### Salads

Garden Salad	Caesar Salad
Baby Spinach Salad	Greek Salad

### Potato, Rice and Pasta

Mashed Potatoes	White Rice	Penne Pasta
Herb Roasted Red Bliss Potatoes	Basmati Rice	Linguine Pasta
Garlic Mashed Red Bliss Potatoes	Rice Pilaf	Orzo
Baked Potato	Egg Noodles	Fettuccini Pasta

### Vegetables

Seasonal Vegetables	Sautéed Mushrooms
Green Beans Almandine	Peas and Carrots
Glazed Carrots	Corn on the Cob (Seasonal)
Broccoli	Roasted Zucchini and Summer Squash (Seasonal)

*The options we presented in this menu are only a small sample of what we have available. Didn't see exactly what you wanted? We would be happy to meet with you and put together a specialized menu for your event.*

*Please make sure to ask about our seasonal menu specials. We periodically have a selection of distinctively paired multi-course meal options using fresh seasonal ingredients.*

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## Additional Information

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All prices quoted in this menu are for meal selections only. Delivery, setup and pickup charges are additional. All prices are subject to 6.25% sales tax. Contact your sales representative for more details. All prices are subject to change without notice.

### Dessert Selections

Many of our menu selections include an assortment of baked goods available for dessert. These assortments will vary but typically include cookies, brownies, cupcakes, sliced pie or sliced cake. We will always attempt to accommodate a specifically requested dessert without additional charge. However, specialty cakes and certain dessert requests will result in an incremental price up-charge. And remember - we are also a full service bakery, so we can accommodate almost any special dessert request you may have.

### China, Glass, Silver and Linen Options

Charges for serviceware and napkins are on a per person basis. Below are two options. However, we are more than happy to accommodate any combination of serviceware and linen you may need.

*Heavy-duty plastic disposable plates with plastic flatware, disposable paper dinner napkins, and other necessary paper products.*

**\$1.50 per person**

*Full china service, stainless steel flatware, linen napkins and appropriate mid-length table linens.*

**\$2.75 per person** (staffing/service required for this option)

*Table linens only*

**\$5.00/each**

### Staffing

Many of our meal selections are suited for delivery with setup and pickup. However, your event may require formal staffing. We have available and can provide professional uniformed service personnel and wait staff. Staff are billed for the number of hours spent working on your event. The minimum charge is for four hours. All staff are billed 'door to door'. We are happy to assist you in determining the required staffing level for your event.

#### **Rates:**

Wait staff            **\$25.00 per hour**

Chef                    **\$28.00 per hour**

Kitchen Stewards   **\$21.00 per hour**

### Guarantee

A final guarantee count is typically required five business days prior to your event. This number may be increased, but not decreased up to 48 hours prior to the event.

### Payment

We require a contract for every event. Events require a 50% deposit upon confirmation of your menu to hold your date. We accept cash, American Express, Mastercard, Visa and checks. Personal checks require three business days to guarantee availability of funds. All costs are subject to applicable Massachusetts sales tax.

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