

# **CATERING MENU**

(Must Have Minimum of 25 persons)

### **APPETIZERS**

Spicy Jerk Wings Fried Chicken Drumette
Buffalo Wings Fried Mac & Cheese Balls

Meat BallsJalapeno PoppersStuffed Button MushroomsSouthern Egg Rolls

Spinach Artichoke Dip Filet Sliders

Cheeseburger Sliders \*\*Shrimp Cocktail

Pulled Pork Sliders \*\*Smoked Salmon Pinwheel

Chips and Salsa \*\*Shrimp and Grits

Chicken Salad Tuna Salad

Miniature Sandwiches Assorted Salads

(Turkey, Ham,, Pimento Cheese, or Cucumber) (Broccoli, Potato, Urban, or Cucumber & Tomato)

Choose 1 item \$3.95 per person
Choose 2 items \$7.95 per person
Choose 3 items \$8.95 per person
Choose 4 items \$9.95 per person
Choose 5 items \$11.95 per person
\*\*Seafood items not included in the price (market price)

Seasonal Fruit and Cheese Display \$95.00 Seasonal Vegetable Display \$75.00 Each Display serves 40 persons

### **BREAKFAST**

(Must Have Minimum of 25 persons)

## Continental Breakfast

Assorted Breakfast Pastries
(Muffins, Bagel & Cream Cheese, Cinnamon Buns, Fruit Filled Pastries)
Fresh Seasonal Fruit Bowl
Orange, Cranberry, Apple Juice or Coffee
\$7.95 per person

## Deluxe Continental Breakfast

Assorted Pastries
(Muffins, Bagel & Cream Cheese, Cinnamon Buns, Fruit Filled Pastries)
Fresh Seasonal Fruit Bowl
Yogurt and granola
Orange, Cranberry, or Apple Juice
Coffee
\$10.95 per person

# Breakfast Buffet

Scrambled Eggs
Bacon Strips, chicken patty, or sausage links
Cheese Grits or home fried Potatoes
Mini biscuits
Coffee
Orange, Apple or Cranberry Juice
\$9.95 per person

# French Buffet

Choice of 2 Quiche
Scrambled Eggs
Bacon Strips, chicken patty, or sausage links (Choice of 2)
Cheese Grits or home fried Potatoes
Mini biscuits
Coffee
Orange, Apple or Cranberry Juice
\$13.95 per person

### LUNCH

## Soups

(Must Have a Minimum of 25 persons)

Borscht (beet soup) \$3.00 per person
Cream of Broccoli \$3.00 per person
Chicken Corn Chowder \$3.00 per person
Cowboy Chili \$3.95 per person
Vegetable Soup \$3.00 per person

#### Sandwiches

(Must Have a Minimum of 15 persons)
(7 sandwich minimum per choice)
Each sandwich is served with a choice of potato chips or potato salad.
Add fruit salad, urban salad, cookie or brownie for \$1.95

Turkey Breast
Honey Baked Ham
Cajun Chicken Breast
Smoked Turkey Club
Roasted Vegetable
Roast Beef
Turkey Panini
Vegetable Panini
\$8.95 per person

# Lunch Buffet

(Must Have a Minimum of 25 persons)

Lunch includes entrée, rolls and butter, your choice of one side item, urban salad, along with tea or lemonade

### **Entrée Items**

Cajun Chicken Italian Chicken Smothered Chicken Fried Chicken Meatloaf \$9.95 per person

Broiled Pork Loin
Cajun Smoked Turkey
Lasagna
Chicken Lasagna
Vegetable Lasagna
Beef Roast w/Vegetables
Roast Beef
\$10.95 per person

Broiled or Blackened Ribeye Loaded Chicken Prime Rib of Beef Smoked BBQ Ribs \$13.95 per person

#### **Side Items**

Rice Pilaf **Mashed Potatoes** Cornbread Dressing Corn on the Cob Candied Yams Mexican Corn Collard Greens Blackeye Peas Green Beans Cabbage Garlic Broccoli Pinto Beans Mixed Vegetable Medley Italian Spinach Macaroni & Cheese Barbeque Bake Beans

Additional side items \$3.95 per person

#### **Salads**

Urban Caesar
Spinach Roasted Beet
Kale Chicken
Tomato and Cucumber Cole Slaw
Potato Pasta

Broccoli Carrot & Raisin Salad

Additional Salads \$2.95 per person

House Dressings: Sweet Kale Vinaigrette, Roasted Red Pepper Vinaigrette, Ranch, or Thousand Island

# Old Fashion On-Site Backyard BBQ

(Must Have a Minimum of 25 persons)

1/4 lb. Flame Broiled Hamburgers and Grilled All Beef Hot Dogs

Cole Slaw

Southern Potato Salad

**Baked Beans** 

Beef Chili

All condiments including:

Sliced American Cheese, Sliced Tomatoes

**Diced and Sliced Onions** 

Crisp Iceberg Lettuce

Sweet Pickle Relish

Buffet includes Iced Tea or Lemonade

An On-Site Grilling Fee of \$100.00++ will be applied

#### \$13.95 Per Person

LowCountry Boil – Shrimp, Sausage, Corn on the Cob, Potatoes Includes urban salad and tea or lemonade.

#### **\$14.95** per person

### DINNER

(Must Have a Minimum of 25 persons)

Dinner includes entree, rolls and butter, your choice of two side items, urban salad, along with tea or lemonade.

Cajun chicken breast
Italian Chicken
Smothered Chicken, with a peppers and onion gravy
Fried Chicken

#### **\$12.95 per person**

Broiled Pork Loin
Cajun Smoked Turkey
Lasagna
Vegetable Lasagna
Chicken Lasagna
Beef Roast w/vegetables
Sirloin of Beef Sliced and topped with a rich mushroom sauce

#### **\$13.95** per person

Loaded Chicken, loaded with smoked ham, bacon and mixed cheese Broiled or Blackened Ribeye Smoked BBQ Ribs Baked Filet of Salmon

### **\$16.95** per person

Roasted Prime Rib slow roasted with garlic, rosemary and thyme

#### **\$17.95** per person

6 oz Filet Mignon & 6 oz Grilled Chicken Breast

#### **\$21.95** per person

Served as a buffet add a 15% gratuity. Plated and served add a 25% gratuity.

### **DESSERT**

\$25.00	
\$30.00	
\$35.00	
\$48.00	
(chocolate chip, snickerdoodles, chocolate crinkles)	
\$40.00	
\$40.00	
\$45.00	
\$40.00	
\$35.00	
\$40.00	
\$48.00	

16 - 20 servings

Chocolate Fountain w/ all the fixings

Small Fountain \$300.00 Large Fountain \$400.00

- -Cubes of buttered pound cake
- -Seasonal Fruit
- -Marshmallows
- -Pretzels
- -Nutter Butter Cookies

(Choice of 3)

\*Catering set up includes rental of up to 4 chafing dishes, linen for food display table, paper product, plates, spoons and cups. Additional china silverware, glasses, linens, and chafing dishes can be rented at additional rate.

The Butterfly Foundation appreciates the opportunity to make your event a success. By choosing to use this organization to cater your event, you are providing employment opportunities to our current and previous culinary students. Again, thanks for your support.

Prices Effective 2/27/15