

CATERING MENU

(Must Have Minimum of 25 persons)

APPETIZERS

Spicy Jerk Wings Fried Chicken Drumette

Buffalo Wings Popcorn Chicken

Barbeque Meat Balls Swedish Meat Balls

Mozzarella Cheese Stick Layered Bean Cheese Salsa Pie Dip

Fried Okra **Savory Crab Dip

Pulled Pork Sliders **Smoked Salmon Pinwheel

Miniature Sandwiches **Shrimp and Grits

Egg Rolls **Bacon Wrapped Scallops

Assorted Salads **Stuffed Crab Mushrooms

Baked Brie w/ Fruit **Barbeque Shrimp
Chips and Salsa **Shrimp Cocktail

Spinach Artichoke Dip **Crab Cake

Filet Sliders

Choose 1 item \$6.95 per person
Choose 2 items \$9.95 per person
Choose 3 items \$13.95 per person
Choose 4 items \$18.95 per person
Choose 5 items \$25.95 per person
**Seafood items not included in the price (market price)

Fruit and Cheese Display \$150.00 Vegetable Display \$110.00

BREAKFAST

Continental Breakfast

Assorted Breakfast Pastries Fresh Seasonal Fruit Bowl Assorted Juices \$9.95 per person

Deluxe Continental Breakfast

Assorted Pastries
Fresh Seasonal Fruit Bowl
Assorted cereal and milk
Assorted yogurt and granola
Assorted juices
\$12.95 per person

Breakfast Buffet

Scrambled Eggs
Bacon Strips, ham, and sausage links
Buttered Grits or home fried Potatoes
\$14.95 per person

French Buffet

Scrambled Eggs
Bacon Strips, ham, and sausage links
Buttered Grits or home fried Potatoes
French Toast
\$16.95 per person

LUNCH

Soups

\$7.95 per person
\$7.95 per person
\$7.95 per person
\$MP per person
\$MP per person
\$MP per person

Sandwiches

Each sandwich is served with a choice of potato chips or potato salad and fruit add dessert \$4.00

Turkey Breast
Honey Baked Ham
Cajun Chicken Breast
Smoked Turkey Club
Roasted Vegetable
Roast Beef
\$12.95 per person

Sliced Prime Rib Salmon Club with Dill Mayo \$MP per person

Lunch Buffet

Lunch includes entrée, rolls and butter, your choice of one side item, mixed green salad, along with tea

Entrée Items

Lasagna
Smothered Chicken
Fried Chicken
Chicken Lasagna
\$12.95 per person

Broiled Pork Loin
Cajun Fried Turkey
Roast Beef
\$MP per person

Salmon
Broiled or Blackened Ribeye
Crab Cakes
Prime Rib of Beef
Filet Mignon
Baby Back Ribs
\$MP per person

Side Items

Rice Pilaf Mashed Potatoes Potato Au Gratin Cornbread Dressing

Candied Yams Rissoto

Buttered Fettuccine Brussel Sprouts

Roasted Seasonal Veggies **Turnip Greens**

Green Beans Broccoli & Cheese Mixed Vegetable Cream of Sweet Corn

Assorted Mushroom Ragout Sauteed Spinach

Barbeque Bake Beans Corn Pudding Cabbage Macaroni & Cheese

Additional side items \$4.95 per person

Salads

Mixed Green Caesar

Fried Chicken Salad Spinach

Tomato and Cucumber Cole Slaw

Potato Salad Pasta Salad

Additional Salads \$4.95 per person

DINNER

Plated Entrees

All Plated Entrees are served with House or Caesar Salad, Dinner Rolls, Iced Tea and Dessert Selection.

Cajun Chicken Breast served with Mashed Potato and Fresh Vegetable Medley \$18.95

Loaded Chicken, loaded with smoked ham, bacon and mixed cheese served with Garlic Mashed Potatoes and Fresh Vegetable Medley

\$21.95

Sirloin of Beef Sliced and topped with a rich mushroom sauce. Red Skin Mashed Fresh Potatoes and Vegetable Medley

\$MP

Chicken Marsala served with Mashed Potatoes & Fresh Vegetable Medley

\$23.95

Baked Filet of Salmon served with Wild Rice Pilaf and Fresh Vegetable Medley \$MP

\$MP

\$MP

Filet Mignon & Grilled Chicken Breast served New Potatoes & Green Beans

DESSERT

Apple Pie	\$45.00
Sweet Potato Pie	\$45.00
Assorted Pound Cakes	\$45.00
Assorted Cookies (2 Dozen)	\$45.00
Carrot Cake	\$45.00
New York Cheesecake	\$45.00
Blackberry Cobbler	\$45.00
White Chocolate Bread Pudding	\$45.00
Banana Pudding	\$45.00
Red Velvet Cake	\$50.00
Key Lime Pie	\$45.00

Chocolate Fountain w/ all the fixings

Small Fountain \$350.00 Large Fountain \$450.00

- -Cubes of buttered pound cake
- -Fresh Strawberries and Pineapple
- -Marshmallows

Paper Products include, Plates, Cups, Napkins - \$45 for up to 50 people

• Cash Bar includes (2) bartenders for up to 4 hours @ \$200.00

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.

^{*}Catering onsite set up includes rental of up to 4 chafing dishes, linen for food display table only ,. Additional china silverware, glasses, linens, and chafing dishes can be rented at additional rate.

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