



Buffet Dinners

Prices Starting at only \$24.95

It is with pleasure that we present these menus for your consideration. We take pride in offering the finest ingredients Vancouver has to offer, exquisitely prepared, and served with a sense of style at a fair price.

The Cypress Classic

A wonderful array of delicious options that would help make any event successful.

🌀 **Spring Mixed Field Greens Salad**

A Variety of Organic Field Greens with Carrots, Bell Peppers, Cucumber, Tomatoes & Pea Sprouts. Served with our Famous Blueberry Vinaigrette

🌀 **Santa Fe Couscous Salad**

With Fresh Chopped Tomatoes and Corn tossed in a Light Chili Lime Vinaigrette

🌀 **Caesar Penne Pasta Salad**

With Double Smoked Bacon, Capers, and House Made Croutons

Your choice of One Entrée:

🌀 **Cumin and Coriander Beef**

Tender Shredded Top Sirloin seasoned with Toasted Cumin and Fresh Coriander. Finished with a Chiffonade of Fresh Baby Spinach, served with Basmati Rice

🌀 **Slow Cooked Beef Stroganoff**

A Delicious and Hearty Classic served on a Bed of Egg Noodles

🌀 **Italian Herb Marinated Breast of Chicken**

With Smoked Paprika Sauce on Basil Pesto Orzo

🌀 **Buttermilk Fried Free Range Chicken Breasts**

Served with Southern White Gravy and Wedge Potatoes

🌀 **Mama Avantini's Vegetarian or Meat Lasagna** The Family Recipe Made from Scratch

🌀 **Baby Shrimp Penne Pasta with a Light Pesto Cream Sauce**

🌀 **Gluten Free Roasted Butternut Squash**

In a Coconut Reduction served on Basmati Rice with Mint Raita

All of the above are accompanied by:

🌀 **A Medley of Roasted Market Vegetables**

🌀 **An Assortment of Freshly Baked Focaccia, French and Whole Wheat Rolls and Butter**

🌀 **A Selection of Freshly Baked Cookies
& an Assortment of Delicious Gourmet Squares**

*Prices are exclusive of applicable taxes, service staff, rentals and gratuities.
Additional charges may apply to groups of less than 40.*

The Stanley Park

Our most popular buffet – Elegant, versatile and affordable

🌀 **Spring Mixed Field Greens Salad**

A Variety of Organic Field Greens with Carrots, Bell Peppers, Cucumber, Tomatoes & Pea Sprouts. Served with our Famous Blueberry Vinaigrette

🌀 **Manitoba Wild Rice Salad**

With Mushrooms, Grilled Zucchini in an Apple Cider Vinaigrette

🌀 **Fresh Herb Pasta Salad** with Garden Vegetables Tossed with a Citrus Herb Dressing

Your choice of one Entrée:

🌀 **Alberta's Pride Angus Baron of Beef**

Served with Au Jus, Fresh Horseradish and our signature Herb Roasted Red Potatoes

🌀 **Short Rib Rigatoni**

With Oven Roasted Cherry Tomatoes and Blue Cheese

🌀 **BBQ Spiced Salmon Filet**

With a Smoked Chipotle Aioli and Avocado Salsa on a bed of Rice Pilaf

🌀 **Filet of Wild Sockeye Salmon**

Baked with Maple Syrup, Brown Sugar and Leeks. Served over Vegetable Rice Pilaf

🌀 **Southern Italian Prawn Puttanesca** on Rotini Pasta with a Light Tomato Sauce

🌀 **Lemon Chicken Piccata**

Pan Seared Chicken Breast with a White Wine, Lemon and Caper Cream Sauce. Served with Rustic Rice Pilaf

🌀 **Local Lager Brined Quarter Chicken**

Served with New Potato and Red Chard Succotash

🌀 **Polynesian Baby Back Ribs**

Succulent Baby Back Ribs with a Sticky and Sweet Pupu Style Glaze. Extra Napkins provided

All of the above are accompanied by:

🌀 **Gluten Free Gnocchi** in a Braised Eggplant Ragu with Shaved Pecorino & Fresh Basil - **Vegetarian and Gluten free Entrée**

🌀 **A Medley of Roasted Market Vegetables**

🌀 **An Assortment of Freshly Baked Focaccia, French and Whole Wheat Rolls and Butter**

🌀 **A Colourful Fresh Seasonal Fruit Arrangement**

🌀 **A Delectable Assortment of Brownies & Fresh Baked Cookies**

🌀 **Fresh Fruit and Chocolate Ganache Tarts**

Inquire about adding an additional entree

English Bay Buffet

A premium buffet that will impress your guests with its delicious selection and colourful presentation.

🌀 **Tender BC Butter Lettuce & Romaine Salad**

Garnished with Smoked Cherry Tomatoes and Asiago Cheese. Served with a Buttermilk and Watercress Dressing

🌀 **Summer Quinoa Salad**

Fresh Summer Vegetables tossed with Lime Juice and Cilantro Dressing.

🌀 **Grilled and Marinated Fresh Vegetable Presentation**

Drizzled with Balsamic Vinegar and Olive Oil

🌀 **Spicy Thai Noodle Salad**

Egg Noodles, Bell Peppers, Snap Peas & Asian Cabbage combine together beautifully with our own Sweet and Slightly Spicy Sesame Dressing

🌀 **Freshly Baked Focaccia, French and Whole Wheat Dinner Rolls**

Your choice of two Entrées

🌀 **Cracked Pepper and Fennel Crusted AAA Striploin Carving Station**

With Au Jus and Fresh Horseradish

🌀 **Stuffed Grilled Chicken Breast**

With Okanagan Goat Cheese, Prosciutto and Fresh Basil. Served on a bed of Herbed Orzo and topped with a Roasted Shallot Tomato Sauce

🌀 **Pork Tenderloin with Grilled BC Apples**

Served over Oven Roasted Yams with a Double Smoked Bacon and BC Apple Jus Reduction

🌀 **Free Run Fraser Valley Turkey**

Slow Roasted with Garlic Sage Crust and served over Apple Cranberry Stuffing

🌀 **Mint and Shallot Rubbed Salmon Filet**

A Light and Fresh Salmon Dish served on a bed of Sweet Pea and Ginger Basmati rice

🌀 **West Coast Salmon Platter *(Served Chilled)***

A Whole Side of Hickory Spiced BC Salmon. Grilled and served Chilled with Capers, Red Onions and Chipotle Aioli

🌀 **Baked Manicotti Stuffed with Spinach and Ricotta Cheese**

Baked in a Roasted Tomato Sauce with Mozzarella Cheese. Garnished with Fresh Basil

🌀 **Rigatoni Primavera Blanca**

With Cherry Tomato, Asparagus and Roasted Cauliflower in a Light White Wine Cream Sauce

🌀 **BC Hothouse Stuffed Red Peppers**

Filled with a Quinoa & Lentil Pilaf. Garnished with an Italian Parsley Coulis

All of the above are accompanied by:

🌀 **Roasted Seasonal Baby Vegetables**

🌀 **An Assortment of Freshly Baked Focaccia, French and Whole Wheat Rolls and butter**

🌀 **A Colourful Fresh Seasonal Fruit Arrangement**

🌀 **Classic Homemade Tiramisu**

🌀 **Assorted Cheesecake Squares with Fresh Fruit Coulis**

🌀 **Fresh Seasonal Fruit Tartlets & Chocolate Ganache Tarts**

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GENERAL INFORMATION

- ☞ A deposit of \$500.00 is required to confirm all functions. A prepayment of not less than 75% of estimated costs is due 14 days prior to function. The balance is due upon completion/delivery unless previous credit arrangements have been made.
- ☞ Cancellation Policy: if cancellation occurs 14 days or more prior to date of function you will receive a return of your deposit less a \$75.00 administration fee. If cancellation occurs within 7 to 13 days prior to function you may forfeit your deposit. With less than 7 days notice you may be billed for all estimated costs or costs incurred, depending on situation.
- ☞ We require that a final confirmed guest count must be called into the catering office no later than 72 hours prior to function date (3 business days). You will be billed based on this guarantee or the actual number in attendance whichever is greater.
- ☞ When required we will arrange for professional and uniformed service staff to set up, serve and attend to your event. Banquet captains are \$34.00 per hour, bartenders and servers are \$28.50 per hour, per staff member with a minimum of 4 hours each. Chefs/carvers on site are charged at a rate of \$28.50 per hour, minimum of 4 hours. All staff is paid from the time they leave our shop and return to unload.
- ☞ Taxes and Service Charges: 5% GST is applicable to all food, beverage and rentals. An additional 7% PST is applicable to all rentals. Food and beverage items are subject to a 18% service charge when staff attends the event.
- ☞ All menus included in this package are based on a minimum of 40 guests. Groups wishing to select any of these menus with fewer guests may be subject to an additional per person charge. We reserve the right to make adjustments to the menu.
- ☞ We can make all the necessary arrangements for the rental of china, glassware, cutlery and linen. The order will be delivered to the location of the function on the day and arrangements will be made to pick up the following business day.



Affordable Elegance

604-739-3663

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