Corporate Catering Menu

Breakfasts ~ Snack Breaks ~ Lunches ~ Corporate Dinners ~ Desserts ~ Beverages

Serving Vancouver's successful meetings, celebrations and milestones for 20 years!

~ Affordable Elegance ~

Fresh ingredients creatively presented at a fair price





Fresh ~ Sustainable ~ Local

Phone: 604-739-3663
620 Clark Drive Vancouver, BC
www.butlerdiditcatering.com | corporate@butlerdiditcatering.com

Breakfast

It is our mission to deliver only the finest. Our bakery is open everyday before dawn so you can start the morning right with our fresh baked goods, or delicious hot breakfast.

Minimum order of 8 guests, priced per person unless otherwise specified.

The Continentals

These freshly prepared breakfast combos are perfect for morning meetings.
All continental breakfasts come with Fresh Seasonal Fruit and Everfresh Juices.

The Classic Continental **$7.95**
A basket of Muffins, Pastries and Croissants served with Butter and Fruit Preserves.

Something Sweet **$8.25**
A basket of Cinnamon Rolls, Chocolate Croissants, Raspberry Strudels, Cherry Strudels, Apple Strudels and Blueberry Danishes.

The Healthy Choice **$8.50**
Freshly baked Multi-Grain Bagels, Multi-Grain Croissants, Blueberry Bran Muffins, and Raisin Bran Muffins served with Butter and Fruit Preserves.

The Great Bagel Caper **$8.50**
A basket of freshly baked Bagels (Cinnamon Raisin, Sesame, Multigrain, Plain, Cheese, and Everything) served with Cream Cheese, Butter and Fruit Preserves.

The Scones *(minimum order of 12)* **$8.50**
A basket of delicious Sweet and Savoury Drop Scones; varieties include: Cheese & Jalapeno, Blueberry Yogurt, Sundried Tomato & Parmesan, Bacon Cheddar, and Cranberry Orange.

Just a Little Thing *(3 pieces per person)* **$8.95**
A basket of Mini Muffins, Mini Pastries, and Mini Croissants.

Breakfast on the Go

Minimum order of 8, 4 per flavour

Breakfast Wraps
Flour Tortillas rolled around savoury breakfast fillings. All wraps include scrambled eggs and breakfast potatoes.

Flour Tortilla Wrap **$6.95**
Gluten Free Wrap **add $1.25**

- Chorizo, Caramelized Onion & Roasted Peppers
- Fresh Tomato & Basil with Feta Cheese
- Mexican Style Braised Bean Mix with Fresh Salsa & Smoked Tofu
- Tender Pulled Pork with Green Onions & Orange Chutney
- Roasted Zucchini & Eggplant with Italian Herbs
- Applewood Smoked Bacon & Aged Cheddar

BLT Bagel ***$5.95***
Fire toasted Bagel filled with Applewood Smoked Bacon, Ripe Tomatoes, Aged Cheddar, and a Housemade Tomato Aioli.

Breakfast Panini ***$7.75***
A hearty breakfast sandwich served on fresh Ciabatta Buns; your choice of:

- Applewood Bacon, Egg & Cheddar Cheese
- Smoked Salmon Salad, Scallions & Caper Cream Cheese
- Smoked Tofu Scramble, Cheddar & Fresh Roma Tomato

Hot Breakfasts

Who doesn't love a great breakfast? From free-range eggs to fluffy Belgian waffles... Not that anyone would expect less from The Butler. Minimum order of 8 guests, priced per person unless otherwise specified.

On the Go Butler Skillet GF — **$6.95**

The Breakfast of Champions! All selections include farm fresh, free-range scrambled eggs. Your choice of:

- Applewood Smoked Bacon, Shredded Potatoes, Red Onions, & Peppers
- Bell peppers, Scallions, Roma Tomatoes, Shredded Potato, & Cheddar Cheese
- Salsa, Cilantro, Cheddar Cheese Blend, & Black Beans
- Chorizo Sausage, Roasted Red Peppers, Cumin Seeds, & Fresh Oregano

Classic Hot Breakfast GF — **$12.95**

Fluffy Scrambled Eggs, Bacon **or** Sausage and Breakfast Potatoes.

The Complete Executive Hot Breakfast GF except croissant — **$17.95**

Fluffy Scrambled Eggs, Bacon and/or Sausage, Breakfast Potatoes, Fresh Fruit, freshly baked Croissants with Fruit Preserves and Butter.

All Men Eat Quiche — **$5.95**

Individual 5" Quiche, your choice of:

- Applewood Smoked Bacon, Aged Cheddar & Mushrooms
- Grilled Zucchini, Roasted Tomatoes & Goat Cheese
- Roasted Potatoes, Scallions & Provolone
- Smoked Salmon, Asparagus & Brie **(an additional $1.50)**

Belgian Waffle Extravaganza — **$14.95**

A breakfast feast which includes Fluffy Belgian Waffles, pure Maple Syrup, Berry Coulis, Scrambled Eggs, and Breakfast Sausage.

Suggested Additions:

Fresh Seasonal Fruit and Everfresh Juices	**$4.95**
Substitute Turkey Sausage for Bacon or Breakfast Sausage	**add $1.25**
Add more Bacon or Sausage (2 pcs)	**$2.00**

Hydration

Everfresh Fruit Juice, Soft Drink and/or Bottled Water	**$2.25**
Acqua Panna, Natural Spring Water (1L, glass)	**$4.95**
San Pellegrino or Perrier (individual) Plain, Grapefruit, Lemon, Orange, Blood Orange	**$3.95**
750ml Litre Bottles San Pellegrino	**$8.95**
Happy Planet Smoothies (min 6 per flavour) Extreme Green, Lost Lagoon Mango, Abundant C, Righteous Raspberry	**$3.95**
Freshly Squeezed Orange Juice (gallon/3.5 litres – serves 18 cups)	**$24.95**
Refreshing Fruit Punch, Lemonade or Iced Tea (gallon/3.5 litres – serves 18 cups)	**$21.50**
Freshly Brewed Coffee (8-10 cup thermos)	**$17.95**
Hot Water offered with Assorted Tazo Teas (8-10 cup thermos)	**$17.95**
Large Thermal Carrier of Coffee or Tea (75 cup thermos)	**$135.00**
Decadent Hot Chocolate (8-10 cup thermos)	**$21.95**

Morning à la Carte

Here are some more fantastic ways to start the day off.

Fresh from our Bakery:

Muffins: Raspberry Yogurt, Lemon Cranberry, Blueberry, Chocolate Chip, Carrot, Blueberry Bran, Cinnamon Swirl, Banana Chocolate Chip, Raisin Bran, Triple Berry and Apple Oatmeal **$2.95**

Gluten Free Muffins: Blueberry **GF VEGAN** **$3.95**

Croissants: Plain/Butter, Multigrain, Chocolate **$2.95**

Pastries: Apple Strudel, Cherry Strudel, Raspberry Strudel, and Blueberry Danish **$2.95**

Bagels: (min. order of 6 / 6 per flavour)
Plain, Sesame, Everything, Multigrain, Cinnamon Raisin, and Cheese *(with cream cheese)* **$3.75**

Drop Scones: (min. order of 12 / 6 per flavour)
Blueberry Yogurt, Sundried Tomato & Parmesan, Jalapeno Cheese, Bacon Cheddar, and Cranberry Orange **$3.75**

Mini Baked Goods: Assorted: Mini Muffins, Mini Croissants, Mini Pecan Danish, Cherry Strudel, Raspberry Strudel, Apple Strudel, Mini Custard Crowns, and Mini Cinnamon Swirls **$18/dz**

Cinnamon Rolls – Sinfully Delicious! (min. order of 4) **$3.25**

Freshly Baked Loaves (8-10 slices per loaf) **$14.95**
Raspberry Yogurt, Lemon Cranberry, Blueberry, Chocolate Chip, Carrot, Blueberry Bran, Cinnamon Swirl, Banana Chocolate Chip, Raisin Bran, Triple Berry and Apple Oatmeal

Belgian Waffles (3 per person) (min. order of 8) **$8.95**
Fluffy Belgian Waffles with pure Maple Syrup and delicious Berry Coulis.

Keeping it Healthy:

Steel Cut Oatmeal *(minimum 12 guests per flavour)* **$3.25**
Made with Soy Milk (Vegan) **add $1.00**
Your choice of the following flavours:

- Banana Maple
- Brown Sugar & Raisin
- Apple Cinnamon
- Moroccan Style with Cinnamon, Dried Apricots & Raisins

Mini Quiche *(min 2 dozen per variety)* **$16/dz**

- Black Forest Ham & Swiss
- Pesto Mushroom
- Tomato & Roasted Red Pepper with Provolone Cheese
- Bay Shrimp with Goat Cheese

Individual Vanilla Greek Yogurt Cups with Seasonal Berries (min. order of 4) **$2.50**

Greek Yogurt Parfaits layered with Berries & The Butler's Granola Clusters (min. order of 4) **$4.25**

Fresh Fruit Platter OR Salad (min. order of 8) **$3.50**

Fresh Fruit Skewers (8") with Honey Yogurt Dip (min. order of 8) **$3.95**

Fresh Whole Fruit including Apples, Oranges, Banana and/or Seasonal **$1.50**

Lunch

Your guests want it – we have it! Whether it is a meeting, lunch & learn, staff party, or a multi day event The Butler has you covered.

Minimum order of 8 & priced per person unless otherwise specified.

The Butler's Classic Sandwiches & Wraps

$7.25

Gluten Free Wrap Add: $1.25

Our hearty sandwiches and wraps are prepared fresh everyday. All served on fresh baked baguettes, rolls and fresh flour tortillas. Whether your group is large or small – we can help! 24 hours notice is appreciated.

Your basket will include a variety of the following sandwiches & wraps:

- House Roasted Grade AAA Beef with Horseradish Mayo, Cheddar Cheese, Pickles, Lettuce, Tomato, and Red Onions
- Smoked Turkey, Swiss Cheese, Sundried Tomato Cream Cheese, Lettuce, Tomato, and Red Onions
- Honey Glazed Ham, Swiss Cheese, Honey Mustard, Lettuce, Tomato, and Red Onions
- Jack Daniels BBQ Beef with Monterey Jack Cheese, Lettuce, Tomato, and Red Onions
- Tuna Salad Wrap with Celery Hearts, Green Onions, Lettuce, Cheddar Cheese, and Sweet Banana Peppers
- Egg Salad Wrap with Lettuce, Green Onion and Lemon Aioli
- Grilled Chicken Caesar Wrap with Lettuce and Parmesan Cheese
- Rasta Wrap: House Blend Jerk Chicken Salad with Coconut Basmati Rice, Roasted Red Peppers, Mango Chutney, Lettuce, and Onions on a Curry Wrap
- Mediterranean Veggie Sandwich with Hummus, Roasted Red Pepper, Grilled Zucchini, and Feta Cheese (*Vegan: can substitute avocado for feta*)
- Three Cheese Wrap: Parmesan, Monterey Jack, and Cheddar Cheese with Spinach and Caramelized Onions

The Butler's Executive Sandwiches

$8.25

***Gluten Free Wrap Add*: $1.25**

Our executive sandwiches are specifically designed to impress using only the finest ingredients, gourmet spreads and artisan breads. 48 hours notice is appreciated.

- Sweet Chili Chicken with Thai Basil Aioli and Savoy Cabbage Slaw
- Herb Edged Pork Loin Sandwich with Marmalade Peach Tarragon Dijon, Butter Leaf Lettuce and Tomato
- Our Signature Slow Roasted Pulled Pork topped with house-made Jack Daniel's BBQ Sauce, Cheddar, Lettuce, Tomato, and Onion
- Lemon Roasted Chicken with Brie, Grilled Asparagus, Butter Leaf Lettuce, and an Olive Tapenade
- Oven Roasted Turkey Breast with Cranberry Goat Cheese and Arugula
- Smoked Eggplant Ratatouille with Butter Leaf Lettuce, Shaved Parmesan, and Balsamic Aioli (Vegan: can substitute feta for avocado)
- The Butler Florentine: Fresh Baby Spinach, Buffalo Mozzarella and BC Hot House Tomatoes with a Balsamic Aioli
- Baby Shrimp Salad Sandwich with Red & Green Onions, Celery Hearts, Cream Cheese, Pea Shoots, and Fresh Tomatoes

Grilled Paninis

$7.75

Our delicious Paninis are made on fresh ciabatta buns and served room temperature.

- Classic Deli Hoagie: Stuffed with Mortadella, Calabrese, Salami, Monterey Jack, Roma Tomatoes, and Fresh Basil
- Chorizo & Grilled Pepper Melt with a Roasted Red Pepper Relish, Fresh Roma Tomatoes and Crumbled Feta
- The Ultimate Steak Sandwich: 48 hour Red Wine & Garlic Marinated Flank Steak with Sautéed Onions, Peppers, Provolone, and our Tomato Aioli
- The Butler Florentine: Fresh Baby Spinach, Buffalo Mozzarella and BC Hot House Tomatoes with an Aged Balsamic Aioli seasoned with Kosher Salt & Freshly Ground Course Black Pepper
- Tuna Melt with our Skipjack Tuna Salad, Red Onions and Aged Cheddar
- French Grilled Chicken with Fennel, Caramelized Onions, Brie Cheese, and Garlic Aioli
- Summer Vegetable Panini filled with Grilled Asparagus, Roasted Zucchini, Spinach, and Swiss Cheese

BIG Basket Lunch Combos

All combinations include your choice of our Classic Sandwiches and Wraps, Executive Sandwiches OR Paninis.
Upgrade the Organic Green Salad to a Fresh Garden Salad for an additional $1.00 per person.

#1

A basket of Sandwiches /Wraps, Dessert Platter ***OR*** Beverages

Classic Basket	**$9.25**
Executive Basket	**$10.25**
Paninis	**$9.75**

#2

A basket of Sandwiches/ Wraps, Dessert Platter and Beverages

Classic Basket	**$11.25**
Executive Basket	**$12.25**
Paninis	**$11.75**

#3

A basket of Sandwiches/Wraps, Organic Green Salad, Dessert Platter ***OR*** Beverages

Classic Basket	**$12.75**
Executive Basket	**$13.75**
Paninis	**$13.25**

#4

A basket of Sandwiches/Wraps, Organic Green Salad, Dessert Platter and Beverages

Classic Basket	**$14.75**
Executive Basket	**$15.75**
Paninis	**$15.25**

#5

Sandwiches/Wraps, Organic Green Salad, (1) "Fresh Garden Salad", Dessert Platter and Beverages

Classic Basket	**$17.50**
Executive Basket	**$18.50**
Paninis	**$18.00**

#6

A basket of Sandwiches/Wraps, (1) Soup*, Dessert Platter and Beverages

Classic Basket	**$15.50**
Executive Basket	**$16.50**
Paninis	**$16.00**

Minimum of 12 guests

*See soup selections on following page

THE BUTLER DID IT CATERING CO.
620 Clark Drive Vancouver, BC | 604-739-3663 | www.butlerdiditcatering.com

Fresh Garden Salads

All of our salads are made with locally sourced, fresh ingredients with dressings made from scratch.
The best part, this isn't all we have to offer! Ask us about our Weekly Featured Salads! Minimum order of 8.

Side Salad **$4.95**

Individual Entrée Salad – Includes Fresh Multigrain Roll with Butter **$9.95**

- **Spring Mixed Field Greens Salad:** A variety of Organic Field Greens with Carrots, Bell Peppers, Cucumber, Tomatoes, and Pea Sprouts with your choice of dressing **GF VEGAN**
- **Classic Caesar Salad:** Crisp Romaine, Housemade Foccacia Croutons, Garlic Caesar Dressing, Shaved Parmesan, and Lemon Wedges for a Citrus Accent. We also add Fried Capers for extra flavour and to put a Butler twist on this Classic Salad
- **Spicy Thai Noodle Salad:** Egg Noodles, Bell Peppers, Snap Peas, Carrots, Red Onions, and Asian Cabbage combine together with our own Sweet & Slightly Spicy Sesame Dressing
- **West Coast Couscous Salad:** with fresh chopped Tomatoes and Corn tossed in a light Lime Chili Vinaigrette
- **Tomato Bocconcini Salad:** A traditional Italian favourite made with fresh Roma Tomatoes and Soft Mild Bocconcini served on a bed of Spinach. We use Aged Balsamic, Extra Virgin Olive Oil and a twist of Mint to the classic Basil for a delicious flavour **GF**
- **Sundried Tomato Pesto Pasta Salad:** This is a hearty alternative to Greens. Al Dente Pasta in a bold Sundried Tomato Pesto with Red Peppers, Red Onions, Celery, and Shaved Parmesan Cheese
- **Mouth Watering Greek Salad:** Red & Green Peppers, Red Onions, Cucumber, Olives, Feta Cheese, Fresh Herbs, and a Traditional Vinaigrette **GF**

Add Free Range Grilled Chicken Breast **$4.50**

Add Marinated Smoked Tofu **$3.95**

- **Grilled Potato Nicoise Salad:** ***Entrée*** **$12.95**
  Steamed Baby New Potatoes, crisp French Beans, Kalamata Olives and
  our seasoned Tuna Salad mixture tossed in a slightly Sweet Dijon & Red Wine Vinaigrette.
- **The Butler's Chef Salad:** ***Entrée*** **$12.95**
  Our classic Green Salad with a Julienne of Roasted Beef, Smoked Turkey,
  Black Forest Ham, Cheddar Cheese, and Swiss Cheese, garnished with Hard Boiled Eggs,
  Tomato, Cucumber, Pepper, and Pea Shoots. Served with your choice of Dressing.

House-made Soups

We make all our soups from scratch! We do our best to balance flavour, fresh ingredients and creativity to classic soups that can be enjoyed everyday. All soups include freshly baked Rolls with Butter.

Minimum order of 12 guests and priced per person unless otherwise specified.

Side Soup *(per cup)* **$4.95**

Protein Based:

- ✓ Beef Barley
- ✓ Classic Chicken Noodle
- ✓ Turkey & Wild Rice **GF**
- ✓ Italian Meatball **GF**
- ✓ Potato, Bacon & Sour Cream **GF**
- ✓ Thai Tomato Coconut & Shrimp **GF**

Vegetarian:

- ✓ Broccoli Cheddar **GF**
- ✓ Minestrone
- ✓ Cream of Mushroom
- ✓ Curry Yam **GF**
- ✓ Leek & Potato **GF**
- ✓ Cream of Cauliflower **GF**

THE BUTLER DID IT CATERING CO.
620 Clark Drive Vancouver, BC **I** 604-739-3663 **I** www.butlerdiditcatering.com

Hot Lunch Entrées

Minimum order of 8 guests and priced per person unless otherwise specified.

ALL OF OUR HOT ENTRÉES INCLUDE:

- Organic Mixed Field Greens Salad with your choice of dressing
- Rolls with Butter
- An assortment of Cookies and Decadent Dessert Squares

Have an extra hungry crowd or require dinner portions? Add $3.00 per person and receive 20% more.

Seafood

BBQ Spiced Sockeye Salmon on Rice Pilaf with Chipotle Aioli & Fresh Avocado Salsa	**$18.50**
Prawn Puttanesca on Rotini Pasta with a Light Tomato Sauce	**$17.25**
Blackened Snapper with Lime Crème Fraiche served over Trinity Rice	**$16.75**
Tandoori Salmon over Basmati Rice and garnished with House-made Mango Chutney **GF**	**$18.50**
Baby Shrimp Penne with a Light Pesto Cream Sauce	**$16.75**

Chicken

Italian Herb Marinated Chicken with Smoked Paprika Sauce on Basil Pesto Orzo	**$18.50**
Cajun Chicken Penne in a light Cream Sauce with Red Peppers & Mushrooms	**$15.75**
Mexican Style Achiote Chicken Breasts with a Sweet Corn Relish over Black Bean Rice **GF**	**$17.25**
Hickory Smoke BBQ Spice rubbed Chicken Legs served with Oven Wedge Fries	**$15.75**
Butter Chicken served on Basmati Rice with Papadums **GF**	**$18.50**
*5" Creamy Free Range Chicken Pot Pies	**$13.75**

Beef

Slow Cooked Beef Stroganoff served on a bed of Egg Noodles	**$15.75**
Classic Housemade Meatloaf served over Mashed Potatoes, and topped with Gravy & Crispy Fried Onions	**$17.25**
Short Rib Rigatoni with Oven Roasted Cherry Tomatoes & Blue Cheese	**$18.50**
*5" Rich Beef Sirloin Pot Pies	**$13.75**

Vegetarian

Potato Gnocchi in a Braised Eggplant Ragu with Shaved Pecorino & Fresh Basil **GF**	**$15.50**
Eggplant Parmesan made with our own Oven Roasted Tomato Sauce & Fresh Herbs	**$15.75**
Roasted Butternut Squash in a Coconut Reduction served on Basmati Rice with Mint Raita **GF**	**$15.75**
Cheese Stuffed Tortellini in a Sundried Tomato Pesto Rosé with Shaved Parmesan	**$15.75**
Mushroom Triangolini in a Mushroom & Tomato Broth, garnished with fresh Herbs & Parmesan	**$16.50**
*5" Garden Vegetable Pot Pies	**$13.25**

Add Roasted Veggies or Roasted Potatoes	**$2.50**
Add a Chef's Choice Entrée (for special allergies or dietary restrictions only)	**from $15.95**
Modify Your Entrée to Gluten Free	**add $3.00**

***** *Does not include Rolls with Butter*

THE BUTLER DID IT CATERING CO.
620 Clark Drive Vancouver, BC **I** 604-739-3663 **I** www.butlerdiditcatering.com

Lunch & Dinner Buffets

Minimum order of 12 guests & priced per person unless otherwise specified.

Indian Buffet Lunch

Seasoned to appeal to western palettes with strong flavours that are neither too spicy nor pungent.

- ✓ **Naan Bread with Mint Raita**
- ✓ **Fresh Spinach Pekoras with a Rich Red Curry Coconut Milk Dip**
- ✓ **Cumin & Coriander Shredded Beef with Spinach GF**
- ✓ **Curry Cauliflower Chickpea Stew GF**
- ✓ **Basmati Rice GF**
- ✓ **Indian Rice Pudding with Almonds and Pistachios**

$19.95 per person

The Great Greek Lunch

This crowd pleaser features some classic Greek dishes that are easily eaten in your boardroom or dining room.

- ✓ **Mouth Watering Greek Salad with Fresh Herbs and Traditional Vinaigrette GF**
- ✓ **Fresh Pita with Housemade Hummus**
- ✓ **Mini Spanokapitas with Tzatziki**
- ✓ **Free Range Chicken GF OR Tender Beef Souvlaki Skewers**
- ✓ **Tofu & Vegetable Kebobs GF**
- ✓ **Steamed Greek Style Rice made with Olive Tapenade & Mint GF** (100%)
- ✓ **Platter of Delicious Baklava** (100%)

$19.95 per person

Pacific Rim Lunch

This delicious buffet is heavily inspired by the fantastic foods of Japan.

- ✓ **Gomae Salad made with Fresh Spinach and our Black Sesame Peanut Dressing**
- ✓ **Assorted Sushi Rolls with Soy Sauce and Wasabi**
- ✓ **Teriyaki Chicken & Vegetables served over Pan Fried Thick Udon Noodles**
- ✓ **Spicy Eggplant served on a bed of Rice**
- ✓ **Dorayaki**

$18.95 per person

Chinese Take Out Lunch

A western version of Chinese food that is sure to please a broad spectrum of palettes.

- ✓ **Broad Noodle Salad with a Sesame & Ginger Dressing**
- ✓ **Mini Spring Rolls served with Plum Sauce**
- ✓ **Tender Beef Stirfry on Chow Mein**
- ✓ **Black Bean & Broccoli Stirfry on Rice**
- ✓ **Almond Cookies and Egg Tarts**

$18.95 per person

Mexican Fiesta Lunch

A "Create Your Own Taco" bar served piping hot and ready for you to customize your own tacos. We provide the ingredients you provide the creativity!

- ✓ **10" Fresh Flour Tortillas** (2 per person)
- ✓ **Mexican Shredded Beef GF**
- ✓ **Mexican Eggplant (veg) GF**
- ✓ **Roasted Tomato Salsa GF**
- ✓ **Shredded Lettuce GF**
- ✓ **Cheddar Cheese Blend**
- ✓ **Fresh Guacamole GF**
- ✓ **Chipotle Sour Cream Dip GF**
- ✓ **Fresh Corn Tortilla Chips**
- ✓ **Fresh Baked Apple Burritos**
- ✓ **Cinnamon Sugar Flour Tortilla Chips**

$21.95 per person

THE BUTLER DID IT CATERING CO.
620 Clark Drive Vancouver, BC | 604-739-3663 | www.butlerdiditcatering.com

Southern Comfort

- ✓ **Green & Purple Cabbage Coleslaw with a Creamy Apple Cider Dressing**
- ✓ **Smokey Maple Baked Beans**
- ✓ **Smoked Jalapeño Corn Muffins**
- ✓ **Buttermilk Fried Free Range Chicken Breasts**
- ✓ **Vegetarian Gumbo with Kale, White Beans, Roasted Garlic, Rice and Smoked Tofu**
- ✓ **Fresh Baked Apple Turnovers**

$19.95 per person

The West Coast Buffet

- ✓ **Organic Mixed Greens with our famous Blueberry Vinaigrette** GF
- ✓ **West Coast Couscous Salad with Tomatoes and Corn tossed in a Lime Chili Vinaigrette**
- ✓ **Multigrain & Sourdough Rolls with Butter**
- ✓ **BBQ Spiced Salmon with Smoked Chipotle Aioli and Avocado Salsa on a bed of Rice Pilaf**
- ✓ **BC Hothouse Red Peppers stuffed with a Quinoa & Lentil Pilaf** GF
- ✓ **Cheesecake Squares & Chocolate Mousse Tarts**
- ✓ **Fresh Fruit Platter** GF

$24.95 per person

The Lasagna Lunch

A true Italian classic that is sure to please everyone.

- ✓ **Traditional Caesar Salad with Foccacia Croutons and Shaved Parmesan**
- ✓ **Mama Avantini's Vegetarian or Meat Lasagna**
- ✓ **Foccacia Dinner Rolls with Butter**
- ✓ **Freshly Baked Cookies and Decadent Dessert Squares**

Small – serves 10	**$149.00**
Large – serves 20	**$289.00**

The Working Lunch

Not sure what the group will like?
Then let them decide!

Create Your Own Sandwich Buffet includes:

- Sliced Deli Meats
- Classic Sandwich Filling Salads
- Sliced Cheeses
- Lettuce, Tomatoes, Sprouts, Onions
- A Selection of Condiments
- A Selection of Cocktail Rolls

- ✓ **Fresh Vegetable Basket with Herb Dip**
- ✓ **Decadent Dessert Squares & Freshly Baked Cookies**

$14.50 per person

Thin Crust Pizza

All pizzas are 16" and cut into 8 pieces each.

3 Cheese	**$14.95**
Ham & Pineapple	**$14.95**
Pepperoni & Roasted Mushroom	**$14.95**
Roma Tomato, Bocconcini & Fresh Basil	**$14.95**
Spinach & Roasted Tomato with Feta & Olives	**$14.95**
Spicy Italian with Banana Peppers & Capicola	**$15.95**
Herb Chicken & Brie with Fresh Arugula	**$15.95**

THE BUTLER DID IT CATERING CO.
620 Clark Drive Vancouver, BC | 604-739-3663 | www.butlerdiditcatering.com

Snacks

Everyone deserves a break! Here are some great ways to get your guests through the day.

Minimum of 8 guests & priced per person unless otherwise specified.
Small serves 8-10 / Large serves 20-25

Basket of Snack Mix ***per lb.*** **$6.50**

Creamy Baked Brie in Flaky Phyllo Pastry ***per wheel*** **$28.95**
With Lavender Honey and Crackers, serves 8-6 guests

Fiesta Mexican Dip **Small $47.95 / Large $94.95**
The Butler's version of the Mexican Layered Dip, served with Tri-colored Tortilla Chips

Imported and Domestic Cheese served on a Chilled Marble Platter **$4.95**
Served with assorted Gourmet Crackers

Fresh Vegetable Crudités Baskets served with Housemade Herb Dip **$3.25**

The Butler's Dipping Trio
Your choice of 3 delicious dips, served with assorted Artisan Breads and seasoned & toasted Pita Chips **$4.95**

- Classic Garlic Hummus
- Sundried Tomato & Roasted Garlic Dip
- Classic Spinach Dip
- Fresh Herb & Onion Dip
- Roasted Red Pepper & Artichoke

Order any of the above dips `a la carte for $2.75 per person

Mini Tortilla Pinwheel Wrap Bites (3pcs. per person) **$3.95**
Pesto, Red Pepper, & Spinach Flour Tortillas filled with Chef Inspired Savoury Ingredients

Pacific Rim Salad Rolls (1pc. per person) **$3.50**
Filled with Chow Mein Noodles, Asian Vegetables, Shrimp, and served with a Tangy Dipping Sauce
(Vegetarian available upon request)

Smoked Salmon Platter **$4.95**
Garnished with Caperberries, Red Onions, Lemon Wedges, and Cream Cheese,
served with assorted Artisan Breads

Mediterranean Platter **$6.50**
Marinated Mushrooms, Artichoke Hearts, Feta Cheese, Hummus, Tzatziki, Olives, and Pita Bread

Grilled Marinated Vegetable Platter **$6.00**
Grilled Sweet Peppers, Zucchini, Eggplant, Mushrooms, Fennel, and Onions in Balsamic Vinaigrette
Add Italian Meats, Bocconcini Cheese & Focaccia Bread for only $2.50 per person

Assorted Fancy Sandwiches (3pcs. per person) **$4.95**
Traditional Rolled and Finger Sandwiches with a Variety of Fillings
May Include: Smoked Salmon, Tuna Salad, Black Forest Ham, and Egg Salad

Seasonal Fresh Fruit Display **$3.50**
A Colorful Display of Seasonal Sliced Fresh Fruit

West Coast Salmon Platter **$9.95**
A delicious display of Local Wild Smoked Salmon, Maple Candied Salmon, Peppered Candied Salmon,
Indian Candied Salmon, and Chilled Poached Salmon Medallions garnished with Caperberries, Red Onions and Cream Cheese

Dessert

The saying "save the best for last" has never been truer!

Minimum of 8 guests & priced per person unless otherwise specified

For the Sweet Tooth:

Decadent Brownies: Classic, Tiger, Triple Chocolate Chunk, and Haystack **$2.25**

Nanaimo Bars, Triple Berry Crumble Bars, Lemon Coconut Burst Bars **$2.50**

Gluten Free Cookie **$3.50**

Gluten Free Nanaimo Bar, Butter Tart, or Brownie **$4.50**

Freshly Baked Cookies: ***per dozen*** **$9.95**
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, and Double Chocolate

The Sweet Tooth Platter **$2.95**
A variety of the above delicious items and a seasonal selection, garnished with fresh fruit

Housemade Fruit Tarts **$2.50**

Housemade Chocolate Mousse Tarts **$2.50**

Housemade Mini Cupcakes: Chocolate or Vanilla ***per dozen*** **$18.00**

Housemade Cupcakes: Chocolate or Vanilla ***per dozen*** **$36.00**

French Pastries (minimum of 2 dozen) ***per dozen*** **$36.00**

Chocolate Dipped Cheese Cake Lollipops: **$3.75**
Includes a variety of Chocolate, Crème Brule and Strawberry Swirl

Chocolate Truffle Bars **$3.50**

Chocolate Crunchy Bar **$3.50**

Peanut Butter Caramel Bar **$3.50**

Strawberry Marble Cheesecake Bar **$3.50**

Opera Bar: Layered Almond Sponge & Mocha Crème **$3.50**

Specialty Cakes: *A minimum of 48 hours notice is required. 10" cakes serve up to 14 guests*

Fresh Fruit Flan **$38.50**

Chocolate Pecan Flan **$38.50**

Strawberry Delice Cake **$38.50**
White Sponge Cake with layers of White Chocolate Mousse topped with Creamy Strawberry Mousse

Tiramisu Cake **$38.50**

Chocolate Decadence Cake **$38.50**
Dark Chocolate Espresso Cake with layers of Rich Creamy Belgian Chocolate Mousse

New York Cheesecake **$38.50**
Your choice of Plain, Very Berry, Lemon, Mango, Marble, or White Chocolate Lemon

2 Layer Slab Cakes
Your choice of Decadent Chocolate or Vanilla Butter Cream

¼ slab (serves 16-20) **$75.00** ~ **½ slab** (serves 30-40) **$120.00** ~ **full slab** (serves 50-75) **$175.00**

Personalized Writing on Cakes ***from*** **$10.00**

The Fine Print

Ordering:

We have three easy ways for you to place an order:

Call: 604-739-3663

Fax: 604-739-3686

Email: corporate@butlerdiditcatering.com

All orders placed via email & fax will be confirmed by email or phone call. If you have not received confirmation please call the office.

Orders need to be in no later than 2:00 pm the previous business day, for selected Continental Breakfasts and Sandwiches, unless otherwise noted in the menu. For Hot Food orders we require a minimum of 48hrs notice, to be able to offer our full menu. Orders after 2:00pm for the next business day are subject to a restricted menu, and late fees may apply.

Going Green:

Caring about the environment is important to us at The Butler Did It Catering. We are proud to be able to offer a full line disposable plates and cutlery that are completely compostable/biodegradable.

Compostable/Biodegradable	$ 0.35 per person/meal
China Plates/Stainless Cutlery	$5.00 - $15.00 per person (depending on requirements)

Delivery and Pick-up:

All menu items are attractively presented on unique platters and baskets. Free of charge, we will return the next business day to pick up the platters and catering equipment. If you require that the equipment picked up the same day please notify us when placing the order and additional charges apply. Please ensure that the equipment is ready for pick up the next day. Additional pick up charges may be applied if additional trips are required.

All deliveries are based on a 45-minute window. If you require a tighter delivery time (15 minutes) an additional charge will apply.

Deliveries in Vancouver:

Free	for orders over $500.00 before taxes
$12.00	for orders $51.00 – $499.99 before taxes
$22.00	for orders $50.00 and under before taxes

Delivery charges above, apply from 7:00am – 6:00pm Mon-Fri and Sat 8:00am – 5:00pm. Please call for a quote or deliveries outside of these hours.

Other Areas:

Burnaby, Richmond, North Shore	**$25.00**
Coquitlam, New Westminster, Port Coquitlam, Port Moody	**$45.00 minimum**
Delta, Langley, Maple Ridge, Pitt Meadows, Surrey, White Rock	**$60.00 minimum**
Sunday Deliveries	**call for quote**
Same day pick-up charge	**$10.00 minimum**

Delivery charges above, apply from 7:00am – 6:00pm Mon-Fri and Sat 8:00am – 5:00pm. Please call for a quote or deliveries outside of these hours.

Payment:

All orders must be pre-paid unless previous credit arrangements are made. We accept Visa, MasterCard and American Express (a 3% surcharge applies). Credit terms are net 15 days.

Additional Notes:

Last Minute Orders: Orders need to be in by 3:00 pm the previous business day however, we understand that sometimes things come up last minute and we will always do our best to accommodate.

Changes and Cancellations: A minimum of 24 business hours is required for cancellations. Cancellations with less than 24 business hours may be subjected to full charges. Changes to orders within 24 business hours will be subject to availability.

Table Linens: We now have in stock a limited number of black linen available for rent. Please inquire on sizes and prices with our sales team.

Set Up: Upon arrival our professional delivery drivers will set up and unwrap your menu items. If additional set up is required we charge $20/half hour, minimum of $20 charge.

Special Orders: At the Butler Did It we aim to please and will always do our best to accommodate special orders. Additional charges will be applied to cover the special attention handling.

Allergies: The Butler Did It Catering does not have an allergen free kitchen. While we do our best to take precautions regarding allergies we can never guarantee 100% allergen free conditions.

We are happy to help with custom menus to accommodate individual tastes, dietary and budget needs.

But wait, there's more... If you're planning a special, personal or corporate event, one of our event & wedding experts would love to help make your vision a reality. We have a great selection of delicious menus for all occasions.

THE BUTLER DID IT CATERING CO. Since 1994

Voted Vancouver's BEST Catering company

straight 14TH ANNUAL GOLDEN PLATES 2011 READERS' CHOICE WINNER

straight 15TH ANNUAL GOLDEN PLATES 2012 READERS' CHOICE WINNER

straight 16TH ANNUAL GOLDEN PLATES 2013 READERS' CHOICE WINNER

straight 17TH ANNUAL GOLDEN PLATES 2014 READERS' CHOICE WINNER