



Thank you for considering The Butler Did It Catering Co. to cater your upcoming reception. We look forward to helping make your event a success!

At The Butler Did It we pride ourselves on serving menu items that are created with fresh, local ingredients and inspired by west coast flavours. With over 25 years' experience we have catered every type of reception from intimated family gatherings of 10, to cocktail style weddings of 200, and corporate grand openings for 2,000.

Our team of Event Coordinators and Catering Coordinators would be happy to assist you with menu suggestions or create a unique menu tailored to your guest's tastes and budget. They can also assist with venue suggestions, china rental arrangements, bar service, centrepieces and décor.

To request a quote please contact us:

By phone: **604-739-3663**

By email: **info@butlerdiditcatering.com**

Or visit our website: **www.butlerdiditcatering.com**

**Award-Winning
Catering &
Event Services**



Reception Packages

All reception packages are priced per person | Minimum order for 40 guest unless otherwise specified

Classic Reception

\$15 per person | Drop-off friendly | Minimum 20 guests

CHARCUTERIE BOARD

Artisan cured and dried meats, house made cranberry mustard, seasonal pickles, and sliced baguette

CANADIAN CHEESE BOARD

Artisan Canadian cheeses, house made preserves, candied nuts, and dried fruits with sliced baguette and crackers

RAW SEASONAL VEGETABLES

With house-made garlic hummus

DESSERT PLATTER

Assorted cookies, cupcakes, squares, and tarts

Butler Passed Canapés

\$18.25 | Assortment of 6 canapes per person | Requires service staff | Minimum 40 guests

CHICKEN SATAY

With spicy peanut sauce

SEARED TUNA

With sesame spinach

MINI RUBEN SANDWICHES

Sliced pastrami, Dijon mustard and sauerkraut on a house made bun

ASIAGO ARANCINI

Creamy risotto with asiago cheese and smoky tomato sauce

BEEF TERRINE

Roasted sliced beets with whipped goat cheese

PAKORA BITES

With house chutney

ARTICHOKE BRUSCHETTA

Fresh tomatoes, artichoke, garlic, basil, and extra virgin olive oil on a crostini with balsamic reduction

High Tea Reception

\$22 per person | Drop-off friendly | Minimum 20 guests

HIGH TEA SANDWICHES

Variety of meat and vegetarian open-faced, finger sliced and rolled sandwiches

RAW SEASONAL VEGETABLES

With house-made garlic hummus

CANADIAN CHEESE BOARD

Artisan Canadian cheeses, house made preserves, candied nuts, and dried fruits with sliced baguette and crackers

MINI CRANBERRY ORANGE DROP SCONES

SEASONAL FRUIT PLATTER

Cantaloupe, watermelon, honeydew, pineapple, red grapes, and garnished with strawberries

ASSORTED FANCY DESSERT SQUARES

Breakfast Reception

\$25 per person | Drop-off friendly | Minimum 20 guests

Platters

SMOKED SALMON PLATTER

With capers, red onions, lemon wedges, cream cheese, and assorted bagel wedges

CANADIAN CHEESE BOARD

Artisan Canadian cheeses, house made preserves, candied nuts, and dried fruits with sliced baguette and crackers

MINI BLUEBERRY SCONES

MINI YOGURT PARFAITS

Canapés

CALABRESE AND MELON

With slice of brie

MINI QUICHE

Choice of: Pesto Mushroom, or Black Forest Ham & Swiss, or Tomato & Roasted Red Pepper with Provolone

MINI FRESH FRUIT SKEWERS

PROSCIUTTO TOAST

Delicious prosciutto with asiago cheese and fig jam on a toasted croute

Sea to Sky Reception

\$25 per person | Drop-off friendly | Minimum 40 guests

SMOKED SALMON PLATTER

With capers, red onions, lemon wedges, cream cheese, and assorted breads

CANADIAN CHEESE BOARD V

Artisan Canadian cheeses, house made preserves, candied nuts, and dried fruits with sliced baguette and crackers

SUSHI SPREAD

Assorted sushi and maki rolls, wasabi, pickled ginger, and soy sauce

VEGETABLE ANTIPASTO V

Marinated mushrooms, Kalamata olives, artichokes, marinated feta cheese, grilled eggplant, red pepper, and hummus with sliced baguette and pita bread

SEASONAL FRUIT PLATTER VG GF

NANAIMO BARS V

Vegan Reception

\$25 per person | Drop-off friendly | Minimum 40 guests

Platters

VEGAN ANTIPASTO VG

Marinated mushrooms, Kalamata olives, artichokes, grilled eggplant, red pepper, and hummus with pita bread

RAW SEASONAL VEGETABLES VG GF

With house-made garlic hummus

VEGAN DOUBLE CHOCOLATE SQUARES VG

Canapés

MINI SAMOSA VG

Potato and pea curry spiced bundles with house mango chutney

FAUX GRAS VG

A green lentil pate with shallot jam on a croute

ARTICHOKE BRUSCHETTA VG

Fresh tomatoes, artichoke, garlic, basil, and extra virgin olive oil on a crostini with balsamic reduction

SAVOURY MINI CHEESECAKE VG

Cashew and tofu with onion fig jam

Executive Reception

\$27.75 per person | Drop-off friendly | Minimum 40 guests

Platters

VEGETABLE ANTIPASTO

Marinated mushrooms, Kalamata olives, artichokes, marinated feta cheese, grilled eggplant, red pepper, and hummus with sliced baguette and pita bread

CANADIAN CHEESE BOARD

Artisan Canadian cheeses, house made preserves, candied nuts, and dried fruits with sliced baguette and crackers

RAW SEASONAL VEGETABLES

With house-made garlic hummus

CHARCUTERIE BOARD

Artisan cured and dried meats, house made cranberry mustard, seasonal pickles, and sliced baguette

Canapés

CAPRESE SKEWER

Pesto marinated mini mozzarella ball, cherry tomato balsamic glaze

SMOKED SALMON ROSETTE

Smoked salmon with dill and lemon cream cheese on a rye crouté

CALABRESE AND MELON

With slice of brie

Social Assembly

\$32.50 per person | Minimum 40 guests

Platters

CHARCUTERIE BOARD

Artisan cured and dried meats, house made cranberry mustard, seasonal pickles, and sliced baguette

VEGETABLE ANTIPASTO

Marinated mushrooms, Kalamata olives, artichokes, marinated feta cheese, grilled eggplant, red pepper, and hummus with sliced baguette and pita bread

SMOKED SALMON PLATTER

With capers, red onions, lemon wedges, cream cheese, and assorted breads

CANADIAN CHEESE BOARD

Artisan Canadian cheeses, house made preserves, candied nuts, and dried fruits with sliced baguette and crackers

HIGH TEA SANDWICHES

Variety of meat and vegetarian open-faced, finger sliced and rolled sandwiches

Butler Served Canapés

BEET TERRINE

Roasted sliced beets with whipped goat cheese

WONTON TUNA POKE

Spicy tuna tartare with avocado sauce in wonton cup

MINI SAMOSA

Potato and pea curry spiced bundles with house mango chutney

Cocktail Dinner

\$48.50 per person | Minimum 40 guests

Appetizer Station

CARVING STATION

Your choice of either AAA Top Sirloin or Roasted Pork Loin carved to order with buns, mustard, and horseradish

OR

TACO BAR

Choice of 2 Tacos:

Taco Al Pastor Pork with Achiote marinated pulled pork, pineapple, and onion garnish

Taco De Res with shredded chipotle braised beef, onion and cilantro garnish

Bean & Cheese with refried bean, 3 cheeses and pico de gallo garnish

Roasted Cauliflower and Corn Chili Spiced with cheese and pico de gallo garnish

Platters

VEGETABLE ANTIPASTO V

Marinated mushrooms, Kalamata olives, artichokes, marinated feta cheese, grilled eggplant, red pepper, and hummus with sliced baguette and pita bread

CANADIAN CHEESE BOARD V

Artisan Canadian cheeses, house made preserves, candied nuts, and dried fruits with sliced baguette and crackers

WEST COAST SALMON BOARD

BC smoked & candied salmon with pickled onions, capers and lemon dill cream cheese. Served with sliced rye and sour dough baguette

RAW SEASONAL VEGETABLES VG GF

With house-made garlic hummus

BUTLER'S DIPPING TRIO V

Roasted red pepper & artichoke dip, spinach dip, and classic garlic hummus with pita chips and assorted breads

Butler Served Canapés

CHICKEN SATAY DF

With spicy peanut sauce

SCALLOP BLT GF DF

Bacon, arugula with chipotle aioli

MINI SAMOSA VG

Potato and pea curry spiced bundles with house mango chutney

PROSCIUTTO TOAST

Delicious prosciutto with asiago cheese and fig jam on a toasted crout

CAPRESE SKEWER V GF

Pesto marinated mini mozzarella ball, cherry tomato balsamic glaze

Hot Canapés

All canapés are priced per dozen | Minimum order of 2 dozen per variety | * Drop-off friendly

Meat

BRAISED RED WINE SHORT RIB * DF

Slow braised, finished with horseradish crème fraiche in a pastry cup
\$42

CHICKEN SATAY * DF

With spicy peanut sauce
\$38

SIRLOIN BEEF SKEWER * GF DF

With chimichurri sauce
\$42

BACON WRAPPED DATES * GF

With smoked cheddar
\$34

LAMB LOLLIPOP * GF DF

With mint pistou
\$62

SHREDDED BEEF SLIDER DF

With caramelized onions and horseradish aioli on a mini brioche bun
\$40

PULLED PORK SLIDER DF

With pickled onions and BBQ sauce on a mini brioche bun
\$38

Seafood

SCALLOP & SHRIMP

With citrus butter
\$42

SCALLOP BLT GF DF

Bacon, arugula with chipotle aioli
\$45

CRAB CAKE *

Topped with dill tartar
\$45

CRAB MUSHROOM CAP GF

Stuffed mushroom caps with cream cheese and crab
\$42

Hot Canapés

All canapés are priced per dozen | Minimum order of 2 dozen per variety | * Drop-off friendly

Vegetarian

BUTTERNUT SQUASH *

Topped with or without candied bacon, chives and goat cheese in a pastry cup
\$32

ROASTED TOMATO

With basil & cheese crisp
\$32

SPANAKOPITA *

Spinach and cheese filled pastry with tzatziki
\$28

ASIAGO ARANCINI *

Creamy risotto with asiago cheese and smoky tomato sauce
\$34

JACK FRUIT BAO BUNS

Braised jack fruit with pickled veggies and jalapeno cilantro sauce
\$30

Vegan

VEGETABLE SAMOSA *

Curried potato & peas with house chutney
\$30

CHILI LEMON GRASS TOFU SKEWER *

With spicy peanut sauce
\$32

SWEET CHILI CAULIFLOWER

\$30

PAKORA BITES *

With house chutney
\$34

TOFU BAO BUNS

Deep friend tofu with pickled veggies and jalapeno cilantro sauce
\$34

VEGETABLE SPRING ROLLS *

With mildly spicy peanut sauce
\$34

STUFFED LENTIL MUSHROOM

\$32

Cold Canapés

All canapés are priced per dozen | Minimum order of 2 dozen per variety | * Drop-off friendly

Meat

CURRIED CHICKEN SALAD * DF

Aromatic spiced curry aioli & raisins
\$36

CALABRESE AND MELON * GF

With slice of brie
\$27

BEEF CARPACCIO

Seared rare tenderloin on crostini with caper aioli and parmesan
\$36

PROSCIUTTO TOAST *

Delicious prosciutto with asiago cheese and fig jam on a toasted croute
\$32

MINI RUBEN SANDWICHES *

Sliced pastrami, Dijon mustard and sauerkraut on a house made bun
\$38

SAVOURY MINI CHEESECAKE *

Parmesan cheese crust with bacon fig jam
\$38

Seafood

WONTON TUNA POKE DF

Spicy tuna tartar in wonton cup
\$42

SMOKED SALMON MOUSSE *

With chive and dill
\$36

CRAB CRISPY CROUTE

Chopped crab, peppers, and smoky aioli on a crispy croute
\$45

SMOKED SALMON ROSETTE *

With dill cream cheese on rye croute
\$42

CREAMY SHRIMP SALAD DF

On Belgian endive
\$38

SEARED TUNA GF

With sesame spinach
\$45

SHRIMP CEVICHE GF DF

Lime marinated with avocado
\$42

ALBACORE TUNA TATAKI DF

Sesame seared with radish and ponzu sauce
\$42

SHRIMP COCKTAIL GF

Large prawn with house made cocktail sauce
\$42

Cold Canapés

All canapés are priced per dozen | Minimum order of 2 dozen per variety | * Drop-off friendly

Vegetarian

CAPRESE *

Pesto marinated mini mozzarella ball, cherry tomato, and balsamic glaze
\$32

ROASTED PEAR & GORGONZOLA

With thyme infused honey & crushed walnuts on a crostini
\$30

BRUSCHETTA

Marinated with fresh garlic, basil and extra virgin olive oil on crostini with parmesan petal
\$32

ROASTED TOMATO CROUTE

Roasted cherry tomatoes on a croute and garnished with a parmesan crisp
\$32

GOAT CHEESE GRAPE TRUFFLE *

With pistachio dust
\$36

BEET TERRINE

Roasted sliced beets with whipped goat cheese
\$36

Vegan

HUMMUS & CUCUMBER CUPS *

\$30

FAUX GRAS

A green lentil pate with shallot jam on a croute
\$34

GAZPACHO

Chef Creation – fresh market ingredients
\$34

MINI FRESH FRUIT SKEWERS *

\$36

ARTICHOKE BRUSCHETTA

Fresh tomatoes, artichoke, garlic, basil, and extra virgin olive oil on a crostini with balsamic reduction
\$30

SAVOURY MINI CHEESECAKE *

Cashew and tofu with onion fig jam
\$38

Platters

Platters are priced per person | All platters are drop-off friendly | Minimum order for 8 guest per platter unless specified

VEGETABLE ANTIPASTO

Marinated mushrooms, Kalamata olives, artichokes, marinated feta cheese, grilled eggplant, red pepper, and hummus with sliced baguette and pita bread
\$6.25

WEST COAST SALMON BOARD

BC smoked & candied salmon with pickled onions, capers and lemon dill cream cheese. Served with sliced rye and sour dough baguette
\$9.25

CHARCUTERIE BOARD

Artisan cured and dried meats, house made cranberry mustard, seasonal pickles, and sliced baguette
\$8.00

CANADIAN CHEESE

Artisan Canadian cheeses, house made preserves, candied nuts, and dried fruits with sliced baguette and crackers
\$6.25

SUSHI SPREAD

Assorted sushi and maki rolls, wasabi, pickled ginger, and soy sauce
\$6.25 (Minimum order for 20)

SMOKED SALMON PLATTER

With capers, red onions, lemon wedges, cream cheese, and assorted breads
\$5.25

HIGH TEA SANDWICHES

Variety of meat and vegetarian open-faced, finger sliced and rolled sandwiches
\$4.75

RAW SEASONAL VEGETABLES

With house-made garlic hummus
\$4.25

SEASONAL FRUIT PLATTER

\$3.50

COCKTAIL BAGUETTE SANDWICHES

Variety of traditional sandwiches cocktail size
\$5.00 (2 pcs)

JUMBO PRAWN COCKTAIL

With house-made brandied sauce
\$5.00 (2 pcs)

BUILD YOUR OWN BRUSCHETTA

House made bruschetta blend, crostini and parmesan crisps on a platter for guests to construct themselves
\$5.00 (2 pcs)

Dips & Spreads

All dips & spreads are priced per person | Minimum order for 8 guest per platter | All dips & spreads are drop-off friendly

CHIPS N' DIP

House made potato chips and nacho chips, with herb & onion dip, salsa, sour cream, and warm cheese dip.
Add guacamole \$1.25 per person.
(Minimum order for 20)
\$5.00

BUTLER'S DIPPING TRIO

Roasted red pepper & artichoke dip, spinach dip, and classic garlic hummus with pita chips and assorted breads
\$5.00

MEXICAN FIESTA DIP

Our Mexican 7-layer dip is loaded with refried beans, salsa, sour cream, guacamole, shredded cheese blend, black olives, and green onion. Served with tri-coloured tortilla chips
\$50 small (serves 8-10) / \$98 large (serves 15-20)

A LA CARTE DIP

Choice of either: roasted red pepper & artichoke dip, herb & onion dip, spinach dip, or classic garlic hummus with pita chips and assorted breads
\$2.75

Appetizer Stations

All stations are priced per person | Minimum order for 40 guest per station | * Drop-off friendly | Prices do not include chef

Chef Attended Stations

STIR-FRY

Made to order stir-fry with broad noodles, bean sprouts, green onion, carrots, cabbage, and broccoli with your choice of protein: tofu or chicken. Includes two sauce flavours: sweet chili and teriyaki. Served in mini Asian takeout boxes.

\$8

MAC N' CHEESE

Delicious home-style mac n' cheese served in a martini glass with pulled pork, bacon bits, green onions, tomatoes, jalapenos, and blue cheese toppings to choose from

\$7.50

MASHED POTATO

Mashed potatoes served in a martini glass with sour cream, bacon bits, green onions, and cheddar cheese toppings

\$6.75

TACO BAR

Choice of 2 Tacos:

Taco Al Pastor Pork with Achiote marinated pulled pork, pineapple, and onion garnish

Taco De Res with shredded chipotle braised beef, onion and cilantro garnish

Bean & Cheese with refried bean, 3 cheeses and pico de gallo garnish

Roasted Cauliflower and Corn Chili Spiced with cheese and pico de gallo garnish

\$11.50 (3 per person)

Self-Serve Stations

PIEROGI *

Traditional potato & cheese pierogis with green onion, sour cream, and bacon bit toppings

\$6

BUILD YOUR OWN SANDWICH *

Assorted deli meats, sliced cheeses, lettuce, tomato, mustards, mayo, and pickles, with mini brioche buns

\$8

POUTINE BAR *

Create your own poutine with oven wedge fries, gravy (vegetarian available), cheese curds, and green onion

\$6.75

DONUT BAR *

Mini donuts and donut holes with chocolate sauce, caramel, berry sauce, sprinkles and cinnamon sugar

\$5.75


SLIDERS *


Build your own slider station. Toppings include: pull pork, shredded beef, pulled jack fruit, caramelized onions, pickled veggies, pickles, lettuce, cheese, BBQ sauce, horseradish aioli, and chipotle aioli, and mini brioche buns


\$8.50 (2 per person)

Desserts


Priced per piece, unless specified | All desserts are drop-off friendly


NANAMIO BARS 
\$3.50


BROWNIES 
\$3.50


OPERA BAR 
Layered sponge cake and mocha crème. Minimum order of 12.
\$4.25


CHOCOLATE DIPPED CHEESECAKE BITES 
Chocolate, crème brûlée, and/or strawberry swirl cheesecake dipped in chocolate. Minimum order of 12.
\$3.75


ASSORTED FANCY SQUARES 
Minimum order of 2 dozen.
\$38 per dozen



VEGAN DOUBLE CHOCOLATE SQUARES 
\$4



FRESH FRUIT TARTS 
\$3.50 (minimum order 10)

SWEET TOOTH PLATTER 
Assortment of dessert squares, tarts, mini cupcakes, and cookies
\$3.50

ASSORTED COOKIES 
Assortment of chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut
\$12 per dozen

ASSORTED JUMBO COOKIES 
Assortment of chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut
\$24 per dozen

GLUTEN FREE DESSERTS  
Nanaimo bar or brownie
\$4.50

GLUTEN FREE CHOCOLATE CHIP COOKIE  
\$4.50

Cupcakes

Priced per dozen | Drop-off friendly | Minimum order of 2 dozen

CUPCAKES

Chocolate or vanilla cupcake and your choice of icing colour
\$36 per dozen

MINI CUPCAKES

Chocolate or vanilla cupcake and your choice of icing colour
\$18 per dozen

FLOWER CUPCAKES

Chocolate or vanilla cupcake and your choice of icing colour piped to look like flowers
\$45 per dozen

MINI FLOWER CUPCAKES

Chocolate or vanilla cupcake and your choice of icing colour piped to look like flowers
\$25 per dozen

Cakes

Requires at least 72 hours' notice for all cakes | All cakes are drop-off friendly

SPECIALTY CAKES

Available flavours: black forest, carrot, chocolate mousse, raspberry mousse, flourless chocolate, ice tea lemon

8" cake, serves 14-16 \$65.00
10" cake, serves 20-24 \$85.00

CHEESECAKES

Available flavours: New York, chocolate, very berry

8" cake, serves 14-16 \$65.00
10" cake, serves 20-24 \$85.00

2 LAYER SLAB CAKES

Available flavours: chocolate, vanilla, confetti, lemon, red velvet, carrot, black forest
Your choice of icing (chocolate, vanilla, or cream cheese) and icing colour

Quarter slab cake, serves 18-24 \$75.00
Half slab cake, serves 30-40 \$120.00
Full slab cake, serves 70-80 \$185.00

Personalize writing on cake \$10.00

Beverages

Priced per piece, unless specified | All beverages are drop-off friendly

ASSORTED SOFT DRINKS, JUICE, AND BOTTLED WATER

\$2.50

SAN PELLEGRINO

Flavours include: plain, grapefruit, lemon, orange, blood orange

\$3

HAPPY PLANET SMOOTHIES

Flavours include: extreme green, lost lagoon mango, abundant c, righteous raspberry

\$4

NON-ALCOHOLIC PUNCH, LEMONADE, OR ICED TEA

\$24 per gallon (serves approx. 18 cups)

INFUSED WATER

Flavours include: citrus, watermelon & mint, cucumber & mint, and strawberry, lemon & basil

\$21.50 per gallon (serves approx. 18 cups)

SALT SPRING COFFEE

With cream and sugar

10 cup thermos \$19.50

75 cup cambro \$140

ASSORTED TAZO TEA

With milk and sugar

10 cup thermos \$19.50

75 cup cambro \$140

HOT CHOCOLATE

10 cup thermos \$22.50

WE ALSO DO BAR SERVICES!

Please inquire for our beer, wine and cocktail menu.

The Details

EVENT CATERING

- We advise you book your event early as dates tend to “fill up” quickly.
- To definitely reserve your event date with us we require a \$500 deposit. This deposit can be paid by cash, cheque, credit card, or e-transfer.
- Once you’ve reserved your event date with us, we are able to continue to make changes to your menu choices. Final menu selection is due 1 week prior to your event.
- A 75% prepayment and signed catering contract will be due 2 weeks before your event date.
- Final guest count must be confirmed 72 hours prior to the date of your event.
- We are happy to work with you to create a unique menu for your event. We are open to creating custom menu/food items but require a minimum of 3 weeks to create, plan, and execute a custom menu/food item. Additional fees for custom menu/food items will apply.
- To maintain our excellence service standards it is our policy to schedule 1 service staff per 20-30 guests. At least 1 Banquet Captain attends every event.

DROP-OFF CATERING

- If no service staff are required, we can arrange for a “delivery and buffet set-up” only. Delivery rates will vary depending on the location and time of delivery.
- All drop-off friendly items are noted with an asterisk (*)

GENERAL INFO

- 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 can arrange all rental china, flatware, glassware, linens, etc. for your event. Rental needs depend on the menu selections, we suggest estimating \$5-\$15 per guest for rentals.
- Quality biodegradable disposable plates, cutlery, napkins, etc. can be provided upon request. Pricing ranges from \$0.35 - \$1.50 per guest.

Thank you again for your consideration