



620 Clark Drive Vancouver BC V5L 3H8

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[www.butlerdiditcatering.com](http://www.butlerdiditcatering.com)

## *Family Style Menus*

A family style dinner is a trendy and a little less formal dinner service option than a plated dinner. Guests are seated at their tables and our service staff bring large platters, in courses, to each table for guests to pass around and serve themselves. It's just like sitting down for dinner at home with your family!

We offer 3 course and 4 course options, but we can accommodate more courses if you're interested in a fancier dinner service.

Our menus are flexible! Let us know if you have a particular flavour, theme or menu item you'd like to incorporate in your menu. We would be happy to customize your menu or to create a menu that best suits your tastes and budget.



*Creating Edible Memories*

# 3 Course Family Style Menu

## 1st Course - Salads

Sliced Tomato Bocconcini Salad **V** **GF**  
Drizzled in balsamic and olive oil

Organic Mixed Field Greens **DF** **V** **GF**  
With our blueberry vinaigrette

Freshly Baked French, Multigrain & Focaccia Rolls with Butter **V**

## 2nd Course - Mains & Sides

YOUR CHOICE OF 1 ENTRÉE:

Hunter's Chicken Breast **GF**  
With local misty mountain mushroom jus

Slow Cooked Braised Short Rib **GF**  
With ancho smoked tomato ragu

Herb Crusted Salmon  
With white wine beurre blanc and capers

INCLUDES:

Coconut Braised Butternut Squash **VG** **GF**  
On a bed of basmati rice (vegetarian entrée)

Roasted Baby Vegetables **VG** **GF**

Garlic Mashed Potatoes or Fingerling Potatoes **V** **GF**

## 3rd Course - Dessert (On a buffet)

Seasonal Fresh Fruit Platter **VG** **GF**

Wedding Cake (to be provided by client)



# 4 Course Family Style Menu

## 1st Course - Pasta


### Baby Shrimp Penne

With a light pesto cream sauce

Freshly Baked French, Multigrain & Focaccia Rolls with Butter 

## 2nd Course - Salads

### Roasted Tomato Arugula

Olive oil, roasted cherry tomatoes, pecorino cheese with a champagne vinaigrette  

### Summer Quinoa Salad

Fresh summer vegetables tossed with lime juice and cilantro dressing   

## 3rd Course - Mains

YOUR CHOICE OF 1 ENTRÉE:

AAA Grilled Beef Tenderloin 

### Papaya Salsa Halibut



With fresh chopped papaya salsa  

### Rack of Lamb

With parmesan, herbs, and Dijon seasoning

INCLUDES:

### Arugula Gnocchi


Pan seared gnocchi, arugula pesto sauce, parmesan and seasonal vegetables  

Roasted Baby Vegetables  

Garlic Mashed Potatoes or Fingerling Potatoes  

## 4th Course - Dessert (On a buffet)

### Butler Cheese Plate

Assorted domestic cheeses, dried fruit, preserves, nuts, with gourmet crackers 

Seasonal Fruit Platter  

Wedding Cake (to be provided by client)



# General Booking Information

- We are able to accommodate guests with allergies and dietary restriction. Please let us know, no later than 1 week prior to your event if you require any special meals. Additional charges may apply.
- 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.
- Final guest count must be confirmed no later than 72 hours (3 business days) prior to the event date. You will be billed based on this guarantee or the actual number in attendance whichever is greater.
- 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.
- 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.
- When required we will arrange for professional and uniformed service staff to set up, serve and attend to your event. Banquet captains are \$37.00 per hour, bartenders and servers are \$29.00 per hour, per staff member with a minimum of 4 hours each. Senior Chefs are charged at a rate of \$34.00 per hour, with Onsite Chefs/carvers are charged at a rate of \$30.00 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 an 18% service charge when staff attends the event.

*We look forward to helping make your event a spectacular success!*



Voted Vancouver's BEST Catering Company

