



620 Clark Drive Vancouver BC V5L 3H8

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www.butlerdiditcatering.com

Plated Dinner Menu

Also known as a seated dinner. A plated dinner is a very traditional, formal and well known dinner service, which can make your guests feel comfortable. Every guest is seated, usually at an assigned table, and the meal is served one course at a time by our service staff.

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

For a 3 Course Dinner choose: 1 soup OR salad, 1 entrée, and 1 dessert

For a 4 Course Dinner choose: 1 soup, 1 salad, 1 entrée, and 1 dessert

Soups

Potato & Roasted Leek V GF

Tomato Gin with Orzo VG

Curried Butternut Squash VG GF

Salads

Butler's Caesar

Leafy romaine hearts, parmesan wafer, focaccia croutes, house caper Caesar dressing V

Mesclun Greens

Organic mixed greens, pumpkin seeds, and seasonal vegetables with house blueberry vinaigrette DF V GF

Roasted Tomato Arugula

Olive oil roasted cherry tomatoes, pecorino cheese with house champagne vinaigrette V GF

Entrées

Hunter's Chicken

Supreme chicken breast, local misty mountain mushroom jus with roasted potato and seasonal vegetables GF

Braised Short Rib

Slow cooked beef short ribs, ancho smoked tomato ragu on roasted cauliflower mash with seasonal vegetables GF

Center Cut Pork Loin

Smokey southern rubbed pork, apple chutney with mashed potato and seasonal vegetables GF

Herb Crusted Salmon

Seasonal herbs and salmon, on saffron scented basmati rice with white wine beurre blanc, capers and seasonal vegetables

Roasted Stuffed Squash (Gluten Free, Vegan) VG GF

With heirloom cassoulet and seasonal vegetables

Arugula Gnocchi (Gluten Free, can be made Vegan)

Pan seared gnocchi, arugula pesto, parmesan petals with seasonal vegetables V GF



Upgrade to Premium Entrées (Market Price)

Grilled Beef Tenderloin

House seasoned AAA tenderloin grilled with roasted cauliflower mash and seasonal vegetables **GF**

Pistachio Crusted Halibut

With white wine sauce, seasonal vegetables, and your choice of rice or mashed potatoes

Papaya Salsa Halibut

Pan seared halibut, fresh chopped papaya salsa, aromatic Jasmin rice, and seasonal vegetables **GF DF**

Crusted Rack of Lamb

Parmesan, herbs & Dijon crusted rack of lamb with roasted fingerling potatoes and seasonal vegetables

Mushroom Wellington

Misty mountain mushrooms in puff pastry wrap with sherry cream sauce and seasonal vegetables **V**

Dessert

Crème Brulée

With candied blueberries **V GF**

Decadent Chocolate Mousse

House belgian chocolate mousse with fresh seasonal berries **V**

New York Cheesecake

With blackberry coulis **V**

Truffle Sampler

Espresso and dark cocoa, almond and coconut, raspberry and dark chocolate **V**

Seasonal Fruit Crumble **V DF**



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

