Corporate Catering Menu

Serving the Lower Mainland’s meetings, lunch n’ learns, coffee breaks, and office parties for over 25 years!

Creating edible memories

www.butlerdiditcatering.com | 604.739.3663
Let us look after your organization’s food needs. Whether it’s breakfast, lunch and dinner meetings, seminars, coffee breaks, conferences, staff parties, or retirements, our Corporate Catering Menu has the perfect meal option to fuel your team.

Did you know...? We can also cater your Company’s summer BBQs, Christmas party or lunch, grand openings, product launches, and any other event that requires food and beverage services.

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.

3 EASY WAYS TO ORDER!

By phone: 604-739-3663

By email: catering@butlerdiditcatering.com

Or visit our website: www.butlerdiditcatering.com
Continental Breakfast

Priced per person | Minimum order for 8 | Upgrade your juices to Happy Planet Smoothies add $1.50

**Classic Continental**

**MUFFINS, PASTRIES & CROISSANTS**  V
With preserves and butter

**SEASONAL FRUIT SALAD**  VG GF
With cantaloupe, honeydew, pineapple, watermelon and grapes

**FRUIT JUICES**
Apple, orange, cranberry, and grapefruit
$8.50

SUB-IN GLUTEN FREE MUFFIN: $1.00

**Bagel Continental**

**ASSORTED FRESHLY BAKED BAGELS**  V
With cream cheese, preserves and butter

**SEASONAL FRUIT SALAD**  GF GF
With cantaloupe, honeydew, pineapple, watermelon and grapes

**FRUIT JUICES**
Apple, orange, cranberry, and grapefruit
$9.25

ADD A TOASTER RENTAL: $10
SUB-IN GLUTEN FREE MUFFIN: $1.00

**Healthy Choice Continental**

**ASSORTED BRAN MUFFINS**  V
With butter

**INDIVIDUAL GREEK YOGURT**  V
With granola clusters

**SEASONAL FRUIT SALAD**  GF GF
With cantaloupe, honeydew, pineapple, watermelon and grapes

**FRUIT JUICES OR BOTTLED WATER**
Apple, orange, cranberry, and grapefruit
$11.75

**Protein Continental**

**HARD BOILED EGGS**  DF GF

**SLICED TURKEY BREAST**  DF GF

**WHOLE GRAIN BREAD**  V
With preserves and butter

**WHOLE APPLES & BANANAS**  VG GF

**FRUIT JUICES OR BOTTLED WATER**
Apple, orange, cranberry, and grapefruit
$12

ADD A TOASTER RENTAL: $10

**European Continental**

**SMOKED SALMON**
With red onion, capers and cream cheese

**ASSORTED MINI BAGELS**  V

**SEASONAL FRUIT SALAD**  GF GF
With cantaloupe, honeydew, pineapple, watermelon and grapes

**FRUIT JUICES OR BOTTLED WATER**
Apple, orange, cranberry, and grapefruit
$13
Baked Goods

Priced per piece | Minimum order for 4 unless specified

**MUFFINS**
Flavours available: lemon cranberry, blueberry, chocolate chunk, raisin bran, dark bran, coffee cinnamon swirl, and apple oatmeal
$3.50

**BLUEBERRY GLUTEN FREE MUFFIN**
$4.50

**PASTRIES**
Flavours available: apple strudel, cherry strudel, blueberry strudel, and apple turnover
$3.50

**CROISSANTS**
With butter and preserves
Flavours available: plain/butter, multigrain and chocolate
$3.50

**BAGELS**
With cream cheese, preserves and butter
Flavours available: plain, sesame, everything, multigrain, cinnamon raisin, and cheese
$3.75

**HOUSE-MADE DROP SCONES**
With preserves and butter. Minimum order of 12 per flavour.
Flavours available: blueberry, cheddar, cranberry orange, and sundried tomato & parmesan
$3.75

**MINI BAKED GOODS**
Assorted bite-size muffins, croissants and pastries. Minimum order of 2 dozen.
$9.75 per dozen

**HOUSE-MADE GIANT CINNAMON ROLLS**
Our secret recipe for ooey-gooey delicious cinnamon buns. Can be made with or without frosting.
$4.75

**LOAVES**
Sliced into 10 pieces with butter. Minimum order 1.
Flavours available: lemon cranberry, dark bran, coffee cinnamon swirl, and chocolate chunk
$24.50

**BISCOTTI**
Flavours available: orange cranberry, almond apricot, and chocolate. Minimum order of 12 per flavour.
$3
Fresh Options
Priced per person | Minimum order for 8 unless specified

**Fresh Fruit Platter** 🍎 🍉
With cantaloupe, honeydew, watermelon, pineapple, red grapes, and garnished with berries
$4.25

**6” Fresh Fruit Skewers** 🍦
Cantaloupe, honeydew, pineapple, and strawberries with honey yogurt dip
$36 a dozen

**House-Made Granola Bars** 🍓
Oatmeal almond cranberry granola bars
$4.25

**Yogurt Cups** 🥰
Vanilla yogurt with seasonal berries
$3.75

**Yogurt Parfaits** 🥰
Greek yogurt layered with seasonal berries and granola clusters on the side
$4.25

**Whole Fruit** 🍊 🍏 🍓
Apples, oranges and banana
$1.75

**Hard Boiled Eggs** 🍳 🥚
$1.50

Coffee & Tea

**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

Juices

**Everfresh Juices**
Flavours available: grapefruit, apple, orange, and cranberry
$2.50

**Happy Planet Smoothies**
Flavours available: extreme green, lost lagoon mango, abundant c, righteous raspberry
$4
Hot Breakfast
Priced per person | Minimum order for 8 unless specified

**BREAKFAST WRAP**
Flour tortillas packed with savoury breakfast fillings. Minimum of order of 8, 4 per flavour.
Flavours available:
- Chorizo with scrambled eggs, shredded potato, caramelized onions, and roasted peppers
- Applewood Bacon with scrambled eggs, shredded potato and cheddar
- Tomato and Basil with scrambled eggs, shredded potato and feta cheese
- Black Bean Salsa with scrambled eggs and shredded potato
- Vegan Black Bean Salsa with smoked tofu and shredded potato

$8
MAKE IT ON GLUTEN FREE BREAD: $1.25
ADD SALSA OR HOT SAUCE ON THE SIDE: $1

**BREAKFAST BAGEL**
Toasted plain bagel with Applewood smoked bacon, egg, tomato, cheddar, and mayo
*(Can be made without the bacon)*

$7.50

**FRITTATA**
Minimum order of 1.
Flavours available:
- Applewood Bacon with scrambled eggs, shredded potato, mushrooms, cheddar cheese, and green onion
- Chorizo with scrambled eggs, shredded potato, caramelized onions, bell peppers, and goat cheese
- Garden Veggie with scrambled eggs, shredded potato, cherry tomatoes, spinach, and feta cheese

SMALL (serves 6-9) $59.50
LARGE (serves 15-20) $109.00

**MINI QUICHE**
Minimum order of 2 dozen per flavour.
Flavours available: Black forest ham & Swiss, Pesto mushroom, Tomato & roasted red pepper with provolone cheese, and Bacon & cheese

$22 per dozen

**PANCAKES**
2 pieces, with maple syrup, preserves and butter

$7.25

**ADD FRUIT JUICES AND A FRESH FRUIT PLATTER:** $5.50
Hot Breakfast Buffets
Priced per person | Minimum order for 8

Classic Hot Breakfast

**Scrambled Eggs**  **GF**

**Bacon or Breakfast Sausage**  **GF**
3 pieces

**Breakfast Potatoes**  **V**  **GF**
Shredded potato hash

$13.25

Executive Hot Breakfast

**Croissants**  **V**
With preserves and butter

**Seasonal Fruit Salad**  **V**  **GF**
With cantaloupe, honeydew, pineapple, watermelon and grapes

**Scrambled Eggs**  **GF**

**Bacon and/or Breakfast Sausage**  **GF**
4 pieces

**Breakfast Potatoes**  **V**  **GF**
Shredded potato hash

$18.75

Pancake Extravaganza

**Pancakes**  **V**
2 pieces per person with maple syrup, butter and preserves

**Scrambled Eggs**  **GF**

**Bacon and/or Breakfast Sausage**  **GF**
4 pieces

$14.75

ADD MORE BACON OR SAUSAGE: $2.00 (2 PCS)
SUBSTITUTE TURKEY SAUSAGE: $1.25
ADD BREAKFAST POTATOES: $3.00
ADD VEGGIE BREAKFAST SAUSAGE: inquire
ADD FRUIT JUICES AND A FRESH FRUIT PLATTER: $5.50
## Brunch

**Priced per person**

### Breakfast Reception

**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**  
With butter and preserves

**MINI YOGURT PARFAITS**  

**CALABRESE AND MELON CANAPÉ**  
With slice of brie

**MINI QUICHE**  
Flavours available: Pesto Mushroom, or Black Forest Ham & Swiss, or Tomato & Roasted Red Pepper with Provolone.

**6” FRESH FRUIT SKEWERS**  
Cantaloupe, honeydew, pineapple, and strawberries

**PROSCIUTTO TOAST CANAPÉ**  
Delicious prosciutto with asiago cheese and fig jam on a toasted croute  
$25 | Minimum 20

### Quiche Brunch

**INDIVIDUAL 5” QUICHE**  
Flavours available: Pesto Mushroom, or Black Forest Ham & Swiss, or Tomato & Roasted Red Pepper with Provolone, or Bacon & Cheddar, or Chorizo and Roasted Red Pepper  
Minimum 4 per flavour

**SPRING MIXED FIELD GREENS**  
Organic Mixed Field Greens with Carrots, Bell Peppers, Cucumber, and Tomatoes, with your choice of dressing  
(Ranch, Herb Citrus, or Balsamic)

**6” FRESH FRUIT SKEWERS**  
Cantaloupe, honeydew, pineapple, and strawberries  
$14.75 | Minimum 8
Sandwiches & Wraps

Priced per sandwich | Minimum order for 8 | all sandwiches come cut in half and presented in a basket

**CLASSIC SANDWICHES & WRAPS**

Roasted Baron of Beef, Horseradish Aioli, Pickles, Cheddar Lettuce, & Tomato on Baguette

Turkey with Sundried Tomato Cream Cheese, Lettuce, & Tomato on Baguette

Black Forest Ham & Swiss with Honey Dijon mustard, Lettuce, & Tomato on Baguette

Tuna Salad with Celery, Green Onions, Banana Peppers, and Sprouts on Baguette

Mediterranean Veggie with assorted Roasted Vegetables, Hummus, Lettuce, Tomato, and Feta on Baguette *(can be made vegan)*

Classic Egg Salad with Celery, Green Onion, Pepper, and Mayo in a Wrap

Turkey Club with sliced Turkey, Bacon Aioli, Lettuce, and Tomato in Cheddar Jalapeno Wrap

Pesto Chicken Salad with Roasted Red Pepper, Spinach, and Parmesan Cheese in an Herb Wrap

Jerk Chicken Salad with Chutney, Shredded Mozzarella Cheese and Lettuce in a Curry Wrap

Moroccan Chickpea Wrap with Spiced Chickpea, Carrots, Celery, Green Onion, Sultan Raisins, Pepitas in Ras El Hanout Spice, and Spouts in a Tomato Wrap

$8.25

**EXECUTIVE SANDWICHES**

Made on a variety of breads.

Slow roasted Pork Shoulder, sliced thin with Chimi Churri Aioli, Arugula and Jack Cheese

Lemon Chicken Bahn Mi with Marinated Chicken Slices, Sweet Chili Aioli, Pickled Veg, and Cucumber on French Bread

Thin sliced Montreal Pastrami with Dijon Aioli, Provolone Cheese and Pickles on Rye

Mortadella & Salami with Red Pepper Sauce, Monterey Jack Cheese, Lettuce and Tomato

Slow Roasted Beef, BBQ Sauce Aioli, Jack Cheese, Lettuce, and Tomato

Roasted Turkey Breast, Cranberry Aioli, Lettuce, and Tomato

Tofu Bahn Mi with Marinated Tofu Slices, Sweet Chili Aioli, Pickled Veg, and Cucumber Cilantro on French Bread *(can be made Vegan)*

Roasted Eggplant with Red Pepper Sauce, Parmesan, Fresh Basil, and Tomato on Focaccia

$9.50

MAKE IT ON GLUTEN FREE BREAD: $1.25

ADD HOUSE-MADE CHIPS: $1.75

INDIVIDUALLY WRAP & LABEL YOUR SANDWICHES: $0.50
Sandwiches & Wraps
Priced per sandwich | Minimum order for 8 | all sandwiches come cut in half

**GRILLED PANINI**
Made on fresh filone, served warm in a chafing dish.

- Classic Italian with Red Pepper Aioli, Mortadella, Pepperoni, Salami, Cheese, and Roma Tomatoes
- Chorizo & Grilled Pepper Melt with Roasted Red Pepper, Roma Tomatoes and Crumbled Feta
- Chipotle Steak with seared rare Steak, Chipotle Aioli, sautéed Onions, Peppers, Jack Cheese, and Arugula
- Pesto Chicken with Diced Chicken Breast in Pesto sauce with Spinach, Parmesan, Mozzarella, Red Peppers, and Balsamic Glaze
- Turkey Bacon with sliced Deli Turkey, Tomato Aioli, Sliced Bacon, Cheddar Cheese, and Roma Tomatoes
- Tuna Melt with Tuna Salad, Red Onions and Aged Cheddar
- Black Bean, Green Onion, Cilantro, Roasted Red Pepper, Chipotle Aioli, and Three Cheese Blend (can be made Vegan)
- Florentine with fresh Baby Spinach, Buffalo Mozzarella, Tomatoes, and Aged Balsamic Aioli

$9.75

MAKE IT ON GLUTEN FREE BREAD: $1.25

ADD HOUSE-MADE CHIPS: $1.75

Soups from Scratch
Priced per person for a 12oz cup | Minimum order for 12 | Includes roll and butter

**Protein**

- **BEEF BARLEY**  
  Toasted barley, roast beef and seasonal vegetables in a tomato beef broth

- **SEAFOOD CHOWDER**  
  Chef’s seasonal seafood chowder

- **ITALIAN MEATBALL**  
  Seasonal vegetables, tomato and beans in a chicken stock with Italian meatballs

- **CHICKEN & WILD RICE**  
  With a seasonal vegetable medley in a poultry stock

$5.50

**Vegetarian**

- **BROCCOLI CHEDDAR**  
  Broccoli and seasonal vegetables purees in a rich and creamy cheese broth

- **MINESTRONE**  
  Hearty vegetables, beans and noodles in a tomato broth

- **CURRY YAM**  
  Puree of yams, carrots and onions with coconut milk and spices

- **LEEK & POTATO**  
  Potato broth with sautéed leeks and garlic

$5.50
## Side Salads

Priced per person | Minimum order for 8 unless specified | Served family style in a large bowl

<table>
<thead>
<tr>
<th><strong>Sprink Mixed Field Greens</strong></th>
<th>GF</th>
<th>DF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Mixed Field Greens with Carrots, Bell Peppers, Cucumber, and Tomatoes, with your choice of dressing</td>
<td>(Herb Citrus, Ranch or Balsamic)</td>
<td>$4</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Sundried Tomato Pasta</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sundried Tomato Pesto with Red Peppers, Red Onions, Celery, and Shaved Parmesan Cheese with Chefs Choice Pasta</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Classic Caesar</strong></th>
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</thead>
<tbody>
<tr>
<td>Crisp Romaine, Croutons, Garlic Caesar Dressing, Shaved Parmesan</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Pesto Orzo</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pesto Dressing with Orzo, Cherry Tomatoes, Kalamata Olives and Red Peppers</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Moroccan Couscous</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>With Dried Fruits, Nuts, Chickpeas, and Celery with Cilantro Dressing</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Classic Potato</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed Potatoes, green onions, celery, egg, with house dressing</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Thai Noodle</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Red &amp; White Cabbage, Carrots, Green Onion, and Crunchy Noodles in Spicy Satay Dressing</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Greek</strong></th>
<th>GF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red &amp; Green Peppers, Red Onions, Cucumber, Olives, Feta Cheese, Romaine, Roma Tomatoes, with House-made Traditional Vinaigrette</td>
<td>$5.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Caprese</strong></th>
<th>GF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bocconcini and Cherry Tomatoes on bed of Spinach, Red Onion and Balsamic Vinaigrette</td>
<td>$5.50</td>
</tr>
</tbody>
</table>

**Individually package your side salads:** $0.75

Ask about our weekly feature salads and soups!
Entrée Salads

Priced per person | Minimum order for 1 | All Entrée Salads come individually packaged

**KALE ROMAINE CAESAR** 🌿 / 🍽️
Chopped Kale & Romaine, Parmesan and House Caesar Dressing. Can be made Vegan.
$14
WITH CHICKEN: $18 / WITH TOFU: $17

**SPRING MIXED FIELD GREENS** 🌿 / 🍽️
Mixed Field Greens with Carrots, Bell Peppers, Cucumber, and Tomatoes, with your choice of dressing (Herb Citrus, Ranch or Balsamic)
$14
WITH LEMON GRASS TOFU: $17

**SPINACH BOCCONCINI** 🌿 / 🍽️
Bocconcini and Cherry Tomatoes on bed of Spinach, Red Onion and Balsamic Vinaigrette
$15

**THAI BEEF NOODLE**
Marinated Lemon Grass Beef, Red & White Cabbage, Carrots, Green Onion, and Crunchy Noodles in Spicy Satay Dressing
$16

**TUNA SALAD** 🍽️
Our house Tuna Salad with chopped Mixed Greens, Boiled Egg and Herb Citrus Dressing
$16

**THE BUTLER’S CHEF SALAD** 🍽️
Roasted Beef, Smoked Turkey, Black Forest Ham, Cheddar Cheese, Hard Boiled Eggs, Tomato, Cucumber, Pepper, with your choice of Dressing (Ranch or Balsamic)
$17

**WEST COAST SALMON SALAD** 🍽️
Mixed Greens, Grilled Salmon, Goat Cheese, Cranberries, and Pumpkin Seeds with Orange Vinaigrette
$18

SUB-IN TOFU FOR ANY MEAT FOR NO CHARGE!
## Sandwich Lunch Combos

Priced per person | Minimum order for 8 | Combos with soup are a minimum order for 12

### Combo #1
Sandwiches/Wraps with Dessert Platter or Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Sandwiches/Wraps</td>
<td>$10.75</td>
</tr>
<tr>
<td>Executive Sandwiches</td>
<td>$11.75</td>
</tr>
<tr>
<td>Grilled Panini</td>
<td>$12.25</td>
</tr>
</tbody>
</table>

### Combo #2
Sandwiches/Wraps with Dessert Platter and Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Sandwiches/Wraps</td>
<td>$13.25</td>
</tr>
<tr>
<td>Executive Sandwiches</td>
<td>$14.25</td>
</tr>
<tr>
<td>Grilled Panini</td>
<td>$14.75</td>
</tr>
</tbody>
</table>

### Combo #3
Sandwiches/Wraps, Mixed Green Salad, Dessert Platter or Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Sandwiches/Wraps</td>
<td>$14.25</td>
</tr>
<tr>
<td>Executive Sandwiches</td>
<td>$15.25</td>
</tr>
<tr>
<td>Grilled Panini</td>
<td>$15.75</td>
</tr>
</tbody>
</table>

### Combo #4
Sandwiches/Wraps, Mixed Green Salad, Dessert Platter and Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Sandwiches/Wraps</td>
<td>$16.75</td>
</tr>
<tr>
<td>Executive Sandwiches</td>
<td>$17.75</td>
</tr>
<tr>
<td>Grilled Panini</td>
<td>$18.25</td>
</tr>
</tbody>
</table>

### Combo #5
Sandwiches/Wraps, Soup of choice, Dessert Platter and Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Sandwiches/Wraps</td>
<td>$18.25</td>
</tr>
<tr>
<td>Executive Sandwiches</td>
<td>$19.25</td>
</tr>
<tr>
<td>Grilled Panini</td>
<td>$19.75</td>
</tr>
</tbody>
</table>

### Combo #6
Sandwiches/Wraps, Soup of choice, Mixed Green Salad, and Dessert Platter

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Sandwiches/Wraps</td>
<td>$20.00</td>
</tr>
<tr>
<td>Executive Sandwiches</td>
<td>$21.00</td>
</tr>
<tr>
<td>Grilled Panini</td>
<td>$21.50</td>
</tr>
</tbody>
</table>

**Options**

- **MAKE YOUR SANDWICH ON GLUTEN FREE BREAD:** $1.25  
- **SUB-IN A GLUTEN FREE COOKIE:** $1.50
- **UPGRADE YOUR SALAD TO ANY SIDE OR FEATURE SALAD:** $1
- **ADD HOUSE-MADE CHIPS:** $1.75
- **CHANGE YOUR DESSERT PLATTER TO A FRUIT PLATTER:** $1
Sandwich Lunch Combos

Priced per person

Build Your Own Sandwich Lunch

**VEGETABLE ANTIPASTO**
Marinated mushrooms, Kalamata olives, artichokes, marinated feta cheese, grilled eggplant, red pepper, and hummus

**PLOUGHMAN'S PLATTER**
Assorted deli meats and seasonal pickles

**SLICED CHEESES**

**LETTUCE, TOMATOES, ONIONS**

**MUSTARDS & AIOLIS**

**SELECTION OF ROLLS & BREADS**
(2 per person)

$16.50 | Minimum order for 12

Pizza

Our house-made dough with garden-fresh quality toppings baked to perfection and cut into 8 slices.
Priced per pizza | Minimum order of 1

**MARGHERITA**
Fresh Tomatoes and Basil with Mozzarella Cheese
$15

**HAWAIIAN**
Ham and Pineapple with Mozzarella Cheese
$16

**MEDITERRANEAN**
Spinach, Roasted Tomato and Feta Cheese
$15

**SPICY ITALIAN**
Banana Peppers and Capicola with Mozzarella Cheese
$16

**PEPPERONI**
Pepperoni & Roasted Mushrooms with Mozzarella Cheese
$16

**CHEF'S CREATION**
Chef's seasonal creation. Meat & Vegetarian available
$16
Hot Lunch Entrées

All Hot Lunch Entrées come with Spring Mixed Field Green Salad and Rolls with Butter | Add a dessert platter for $3.00
Priced per person | Minimum order for 8 per flavour

Protein

**BEef Bourguignon**
Red Wine marinated Beef with stewed Carrots, Mushrooms and Onions on Mashed Potatoes
$17.50

**Chicken Cacciatore**
Braised Chicken in Tomato Sauce with Bell Peppers, Herbs and Egg Noodles
$17.50

**Mexican Achiote Chicken**
Achiote Marinated Chicken Breast with Mexican Black Bean Rice, topped with fire-roasted Tomato Salsa
$16.50

**Italian Herb Chicken**
With Smoked Paprika Sauce on Basil Pesto Orzo
$18.50

**Chicken or Beef Pot Pies**
With Seasonal Vegetables slow cooked in a Velouté Sauce, baked in a Puff Pastry Shell
Dinner rolls not included.
$15

**Butter Chicken**
Chicken Breast and Thighs in a flavourful Butter Chicken Sauce with Basmati Rice
$18.50

Seafood

**Red Thai Prawn Curry**
Simmered Prawns and Vegetables in a Red Curry Broth with Basmati Rice
$18.50

**Herb Salmon**
Herb Crusted Salmon with Beurre Blanc Sauce on Vegetable Rice Pilaf
$18.50

**Cajun Snapper**
Pan-fried with Caribbean Coconut Rice and fresh Salsa
$18.50
Hot Lunch Entrées

All Hot Lunch Entrées come with Spring Mixed Field Green Salad and Rolls with Butter | Add a dessert platter for $3.00
Priced per person | Minimum order for 8 per flavour

Vegetarian

**FALAFEL**
Fried Chickpea Falafel with a traditional Moroccan Rice Pilaf and a side of house-made Hummus
$15.50

**VEGETARIAN BUTTER "CHICKEN"**
Fried vegetarian Pakoras simmered in a Vegetarian Butter Chicken Sauce with Basmati Rice
$16.50

**PIEROGIS**
Pan-fried Cheese and Potato stuffed Pierogis with Caramelized Onions and Sour Cream
Dinner rolls not included.
$16.50
WITH SAUSAGE: $18.50

**VEGAN POT PIES**
Seasonal Vegetables slow cooked in a Velouté Sauce, baked in a Puff Pastry Shell
Dinner rolls not included.
$14

Hot Lunch Add-ons and Upgrades

ADD ON A DESSERT PLATTER: $3

UPGRADE YOUR SALAD TO ANY SIDE OR FEATURE SALAD: $1

ADD ROASTED SEASONAL VEGETABLES: $3.50

ADD ROASTED POTATOES OR GARLIC MASH: $3

UPGRADE TO DINNER PORTIONS: $5
(25% MORE)
Pasta Lunch Entrées

Pasta Lunch Entrées come with Mixed Field Green Salad and Focaccia Wedges with Butter | Add a dessert platter for $3.00
Priced per person | Minimum order for 8 per flavour

**CAJUN CHICKEN PENNE**
Cajun Spiced Chicken in a rich Cream Sauce with Red Peppers, Mushrooms and Onions
$17.50

**SHORT RIB RIGATONI**
Braised Short Rib pieces in a savoury Tomato Sauce with Roasted Cherry Tomatoes and Arugula
$17.50

**SMOKED SALMON PENNE**
Flaked Smoked Salmon in a Creamy Lemon Alfredo Dill Sauce
$16.50

**TUSCAN GNOCCHI**
Gluten-free pan fried Gnocchi in savoury Tomato Sauce with Roasted Summer Squash
$16.50

**SPINACH & CHEESE CANNELLONI**
Pasta Tubes stuffed with Spinach and Ricotta, baked in Tomato Sauce and Mozzarella
$16.50

**BAKED MAC AND CHEESE**
Macaroni Noodles in a velvety Cheese Sauce, topped with Breadcrumbs and Parmesan and baked until golden
$15.50

**VEGETARIAN BOLOGNESE**
Vegetarian “Meat” Protein and Seasonal Vegetables in Tomato Sauce with Penne Noodles
*(can be made Vegan)*
$16.50

UPGRADE YOUR SALAD TO ANY SIDE SALAD: $1.00
Lunch Buffets

Priced per person | Minimum order for 12 per buffet

Great Greek

**Grilled Chicken or Beef Souvlaki Skewers** *(GF)*
With Tzatziki Sauce
(3 skewers per person)

**Tofu & Vegetable Kebab** *(VG GF)*
(Vegetarian option)

**Seasoned Wedge Potatoes** *(VG GF)*

**Pita Bread with Hummus** *(VG)*

**Greek Salad** *(V GF)*
Red & Green Peppers, Red Onions, Cucumber, Olives, Feta Cheese, Romaine, Roma Tomatoes, with House-made Traditional Vinaigrette

**Platter of Delicious Baklava** *(V)*

$23 per person

UPGRADE TO CHICKEN (2) & BEEF (2) SKEWERS: $3.00

West Coast

**BBQ Spiced Salmon** *(DF GF)*
With Rice Pilaf

**Seasonal Vegetarian Gnocchi** *(V GF)*
(Vegetarian option)

**Roasted Seasonal Vegetable Medley** *(GF GF)*

**Spring Mixed Field Greens** *(GF GF)*
Organic Mixed Field Greens with Carrots, Bell Peppers, Cucumber, and Tomatoes, with Herb Citrus Vinaigrette

**Dinner Rolls** *(V)*

**Nanaimo Bars** *(V)*

$27 per person
Lunch Buffets
Priced per person | Minimum order for 12 per buffet

Southern BBQ

**Smoky Beef Brisket**  
GF  
In house BBQ Sauce

**White Bean & Okra Gumbo**  
V  
On Rice  
(Vegetarian option)

**Creamy ColeSlaw**  
V

**Seasoned Wedge Potoates**  
VG  
GF

**Smoked Jalapeno Corn Muffins**  
V

**Apple Turnovers**  
V

$24 per person

Passage through India

**Flavourful Butter Chicken**  
GF  
With Basmati Rice

**Curry Cauliflower Chickpea Stew**  
VG  
GF  
With Basmati Rice  
(Vegetarian option)

**Mini Vegetable Samosas**  
GF  
With house Chutney

**Spring Mixed Field Greens**  
GF  
GF  
Organic Mixed Field Greens with Carrots, Bell Peppers, Cucumber, and Tomatoes, with Herb Citrus Vinaigrette

**Naan Bread**  
V

**Coconut Cake Squares**  
V

$25 per person
Lunch Buffets

Priced per person | Minimum order for 12 per buffet

Spirit of Chinatown

Ginger Beef or Ginger Chicken Stir Fry DF
With Seasonal Vegetables and Egg fried Rice

Tofu Stir Fry V
With steamed Rice
(Vegetarian option)

Vegetarian Spring Rolls VG
With Plum Sauce

Broad Noodle Salad V
With Sweet Sesame Dressing

Almond Cookies and Egg Tarts V

$23 per person

Italian Inspired

Italian Herb Chicken
With Smoked Paprika Sauce on Basil Pesto Orzo

Roasted Seasonal Vegetable Medley VG GF

Classic Caesar V
Crisp Romaine, Croutons, Garlic Caesar Dressing, Shaved Parmesan

Focaccia Rolls V

Tiramisu Squares V

$24.50 per person
Lunch Buffets

Priced per person | Minimum order for 12 per buffet

**Mexican Fiesta**

Build your own taco buffet

**Macaroni & Black Bean Salad** ✗
With jalapeno, corn, and chipotle aioli

**Sliced Beef or Chicken** ✗
With onions and bell peppers

**Slow Braised Black Beans** ✗

**4" Flour Tortillas** ✗
3 per person

**Toppings** ✗
Shredded cheese, lettuce, diced tomatoes, diced onion, jalapenos

**Sour Cream and Salsa** ✗

**Cinnamon Sugar Churros** ✗
2 per person

$24 per person

UPGRADE TO 4 PER PERSON: $4.00
ADD GUACAMOLE: $1.50 ✗

**Lasagna Lunch**

**Beef or Vegetarian Lasagna**
Layered Ricotta Cheese and Spinach in a Tomato Ragout Sauce

**Classic Caesar** ✗
Crisp Romaine, Croutons, Garlic Caesar Dressing, Shaved Parmesan

**Focaccia Rolls** ✗

**Sweet Tooth Platter** ✗
Assorted Cookies, Squares, Tarts, and Mini Cupcakes

SMALL (serves 6-9) $175
LARGE (serves 15-20) $325
Snack Breaks & Bites

Platters are priced per person | Minimum order for 8 guest per platter unless specified

Coffee Break Package

**BISCOTTI** V
Flavours available: orange cranberry, almond apricot, and chocolate

**ASSORTED COOKIES** V
Assortment of chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut

**SEASONAL FRUIT PATER** VG GF
With cantaloupe, watermelon, honeydew, pineapple, and grapes

$8.75 per person

Mid-Morning Break Package

**OATMEAL ALMOND CRANBERRY GRANOLA BARS** V

**6” FRESH FRUIT SKEWERS** GF GF
Cantaloupe, honeydew, pineapple, and strawberries

**MINI BAKED GOODS** V
Assorted bite-size muffins, croissants and pastries

$10 per person

Afternoon Power-up Package

**RAW SEASONAL VEGETABLES** VG GF
With house-made garlic hummus

**BUTLER CHIPS** V
Lightly seasoned house-made chips with onion and herb dip

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

$14.75 per person
Snack Platters

Platters are priced per person | 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

**Charcuterie Board**
Artisan cured and dried meats, house made cranberry mustard, seasonal pickles, and sliced baguette
$8

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

**Smoked Salmon Platter**
With capers, red onions, lemon wedges, cream cheese, and assorted breads
$6.25

**High Tea Sandwiches**
Variety of meat and vegetarian open-faced, finger sliced and rolled sandwiches
$5.75

**Raw Seasonal Vegetables**
With house-made garlic hummus
$4.25

**Cocktail Baguette Sandwiches**
Variety of traditional sandwiches cocktail size
$6 (2 pcs)

**Build Your Own Bruschetta**
House made bruschetta blend, crostini and parmesan crisps on a platter for guests to construct themselves
$5 (2 pcs)

**Butler’s Dipping Trio**
Roasted red pepper & artichoke dip, spinach dip, and classic garlic hummus with pita chips and assorted breads
$5

**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
SMALL (serves 8-10) $50 | LARGE (serves 15-20) $98

**Butler Chips**
Lightly seasoned house-made chips served in a large bowl with onion and herb dip
$2.75

**Sushi Spread**
Assorted sushi and maki rolls, wasabi, pickled ginger, and soy sauce
$6.25 (Minimum order for 20)
Desserts

Priced per piece | Minimum order of 8, unless specified

**Nanaimo Bars** V
$3.50

**Brownies** V
$3.50

**Opera Bar** V
Layered sponge cake and mocha crème. Minimum order of 12.
$4.25

**Chocolate Dipped Cheesecake Bites** V
Chocolate, crème brûlée, and/or strawberry swirl cheesecake dipped in chocolate. Minimum order of 12.
$3.75

**Assorted Fancy Squares** V
Minimum order of 2 dozen.
$38 per dozen

**Vegan Double Chocolate Squares** V
$4

**Fresh Fruit Tarts** V
$2.50 (minimum order 10)

**Sweet Tooth Platter** V
Assortment of dessert squares, tarts, mini cupcakes, and cookies
$3.50

**Assorted Cookies** V
Assortment of chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut
$12 per dozen

**Assorted Jumbo Cookies** V
Assortment of chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut
$24 per dozen

**Gluten Free Desserts** V GF
Nanaimo bar or brownie
$4.50

**Gluten Free Chocolate Chip Cookie** V GF
$4.50
**Cupcakes**
Priced per dozen | 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

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

- 8” cake, serves 14-16 $65
- 10” cake, serves 20-24 $85

**CHEESECAKES**
Available flavours: New York, chocolate, very berry

- 8” cake, serves 14-16 $65
- 10” cake, serves 20-24 $85

**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
- Half slab cake, serves 30-40 $120
- Full slab cake, serves 70-80 $185

Personalize writing on cake $10
Beverages
Priced per piece, unless specified

**PEPSI SOFT DRINKS**
Flavours available: Pepsi, diet Pepsi, 7up, diet 7up, dr. pepper, diet dr. pepper, Brisk iced tea, Mug root beer, and Schweppes ginger ale
$2.50

**BUBLY SPARKLING WATER**
Flavours available: lime, strawberry, grapefruit, and orange
$2.50

**EVERFRESH JUICES**
Flavours available: grapefruit, apple, orange, and cranberry
$2.50

**BOTTLED WATER**
$2.50

**SAN PELLEGRINO**
Flavours available: plain, grapefruit, lemon, orange, blood orange
$3

**HAPPY PLANET SMOOTHIES**
Flavours available: 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 available: 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
75 cup cambro $165
Ordering Details

There are 3 simple ways to order:

Call us 604-739-3663
Email us catering@butlerdiditcatering.com
Visit our website butlerdiditcatering.com

- For full menu availability orders have to be placed at least 2 business days prior to the delivery date. Orders placed with less than 1 business days’ notice till delivery may be subjected to menu restrictions and a surcharge.
- All menu items on our Office/Corporate Catering menu are drop-off friendly - delivery and buffet set-up only
- Quality biodegradable disposable plates, cutlery, napkins, etc. can be provided upon request for $0.50 per person.
- We can arrange all rental china, flatware, glassware, linens, etc. for your order. Rental needs depend on the menu selections, we suggest estimating $5-$15 per guest for rentals.
- 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.

DELIVERY INFORMATION

- Our regular delivery hours are 7:00am – 6:00pm Monday to Saturday (excluding Statutory Holidays). We can accommodate deliveries outside of these hours and are subject to increased delivery rates and minimum order value.

  - $15  Vancouver
  - $25  Richmond, Burnaby, North Van, West Van, UBC
  - $45  Coquitlam, Port Moody, New Westminster, Port Coquitlam
  - $60  Surrey, Delta, Pitt Meadows, Anmore
  - Inquire  White Rock, South Surrey, Maple Ridge, Langley, Abbotsford, Chilliwack

- All of our deliveries operate on a 45 minute delivery window. Exact time delivery option is available for an additional $20.
- A next business day (between 9:00am – 5:00pm) pick-up of our catering equipment is included complimentary. A same day pick-up of the equipment can be arranged if required. Pick-up fees will apply.
- Minimum order for delivery is $50.00 during our regular business hours. For order less than $50 increased delivery fees apply or your order can be picked up from our office.

PAYMENT DETAILS

- First time orders with The Butler Did It Catering Co. require a credit card for payment. Any orders afterwards we would be happy to work with you on an invoicing basis.
- We accept checks, e-transfers, debit, cash, and credit cards for payment.

Thank you again for your consideration