

The MENU

THE BUTLER'S
RECOMMENDED
DISHES

HORS D'OEUVRES
SALADS
ENTREES
ACOMPANIMENTS
DESSERT



est. 1981

THE BUTLER DID IT

Full Service Caterers of Palm Springs & Coachella Valley



www.thebutlerdiditps.com



HORS D'OEUVRES

The Butler Did It

Crab Cakes with Lemon Aioli

Fresh house made crab cakes, topped with a lemon aioli and capers

Bacon Wrapped Scallops

Seared scallops with a crisp water chestnut slice, wrapped in crispy bacon

Chive Tied Crepe

Smoked salmon, herb goat cheese, wrapped in a petite crepe and tied with a chive

Shrimp Cocktail

Chilled cooked shrimp served with house made horseradish celery cocktail sauce

Coconut Shrimp

Hand breaded Coconut Shrimp served with a spicy raspberry sauce

Shrimp Avocado Wonton

Crisp wonton chip topped with guacamole and grilled cajun style shrimp



Filet Mignon Rosemary Skewers

Marinated beef tenderloin skewers with a mustard horseradish cream

Prime Tenderloin Sliders

Thin sliced prime tenderloin, sauteed mushrooms and creamy horseradish sauce on a brioche bun

Cucumber Sesame Beef

Marinated sesame beef, herb goat cheese, chives on a cucumber slice, and fresh cilantro

Bow Tie Meatball

Hand made sirloin meatball in spicy cranberry glaze, fresh basil leaf skewered with a bow tie pasta

Chimichurri Steak

Marinated flank steak with cilantro chimichurri

Spanish Meatball

A smoky paprika Spanish meatball with fresh parsley on a skewer



Spicy Mango BBQ Chicken

Marinated chicken skewer with spicy mango sauce, garnished with fresh cilantro

Chimichurri Chicken Skewer

Marinated grilled chicken, served with cilantro chimichurri

Pesto Chicken Bites

Grilled pesto chicken, skewered with a basil leaf, grape tomato and balsamic glaze drizzle

Honey Lime Lollipop Chicken

Lollipop style chicken or boneless skewer seasoned with a garlic paprika honey glaze

Chicken Satay

Grilled marinated chicken skewered, served with a creamy peanut sauce

Sriracha Chicken Sliders

Grilled chipotle chicken, crisp lettuce, dill pickle with sriracha aioli



Mini Chicken or Beef Taco

Mini corn tortilla with chopped grilled chicken or steak, diced onion, cilantro, and sliced radishes

Mini Citrus Shrimp Taco

Mini corn tortilla with grilled chili lime shrimp, shredded cabbage and sriracha aioli sauce



HORS D'OEUVRES

The Butler Did It

Margherita Crostini

Seasoned olive oil, fresh mozzarella, basil, tomato with balsamic glaze on a crostini

Caprese Skewer

Grape tomatoes, mozzarella, fresh basil with balsamic glaze

Roasted Beet Costini

Roasted beets, herb goat cheese, arugula, on crostini with balsamic glaze

Stuffed Mushrooms

Roasted marinated mushroom caps with herb garlic goat cheese and chopped pecans

Bacon Wrapped Water Chestnuts

Crisp water chestnuts wrapped in bacon with a soy ginger glaze

Coachella Dates

Goat cheese stuffed dates wrapped in crispy bacon

Balsamic Bruschetta

Diced tomatoes, basil, garlic, in balsamic vinegar, olive oil and parmesan cheese on a baguette

Veggie Roll

Cilantro goat cheese, bell peppers, carrots, spinach and shredded purple cabbage, sliced to pinwheels

Goat Cheese Potato Bite

Petite roasted potato halves topped with chive goat cheese and applewood smoked bacon pieces

Roasted Veggie Skewer

Seasoned roasted vegetables with Italian vinaigrette

Prosciutto Wrapped Arugula

Fresh Arugula tossed with fresh lemon, parmesan, wrapped in thin sliced prosciutto

Antipasto Skewer

Salami, mozzarella, peperoncini, olive and tomato



CHARCUTERIE

Classic Charcuterie

Assorted Italian meats, imported and domestic cheeses, hot baked pistachio brie, imported olives, dried fruits, nuts, citrus fig jam, sliced baguettes and gourmet crackers

The Butler's Charcuterie

Peppered Salami, Serrano ham and prosciutto, Spanish Manchego, gouda, Boursin, Caprese baked brie, imported olives, fresh grapes, candied nuts, mango chutney, sliced baguettes and gourmet crackers



Fresh Fruit Grazing Board

Assorted fresh fruit, greek yogurt dip, honey, chopped dates, walnuts, almonds, dried fruits, zucchini bread and rosemary olive artisan bread

Fresh Fruit

Tiered display of seasonal fresh fruit, cut on skewers or ready to eat



SALAD MENU

The Butler Did It

Napa Greens

Crisp romaine, Green leaf and butter lettuce, sliced grapes, crumbled feta, caramelized pecans tossed in a truffle oil citrus vinaigrette

Coachella Caesar

Crisp romaine lettuce, sliced dates, shredded parmesan, avocado chunks, pepitas tossed in a creamy poblano Caesar dressing topped with crisp tortilla strips

Bacon and Blue Chop

Crisp iceberg and romaine lettuce, applewood smoked bacon chunks, diced scallions, tomatoes, avocado, red onion, crumbled blue cheese tossed with creamy blue cheese or balsamic vinaigrette

Italian Chop

Crisp romaine, radicchio, feta, tomatoes, peperoncini, red onion, cucumber, oregano and chick peas tossed in a lemon oregano vinaigrette

Caprese Salad

Sliced heirloom tomatoes, mozzarella, fresh basil with seasoned olive oil and balsamic vinegar

Berry Papaya Salad

Crisp romaine and spring mix, chopped papaya, sliced strawberries, red onion, chopped pecans and feta cheese tossed in a dijon citrus vinaigrette

Poppyseed Coleslaw

Shredded green and purple cabbage, diced green onion, shredded carrots tossed in a citrus poppyseed aioli

Sesame Ginger Slaw

Shredded cabbages, snow peas, shredded carrots, leeks, green onion, dried cranberries, asian spices, sweet peppers, tossed in a sesame ginger dressing



ENTREE MENU

The Butler Did It

BEEF

Herb Roasted Beef Tenderloin

Slow roasted Prime beef tenderloin with a burgundy reduction and housemade horseradish sauce

Marinated Flank Steak

House made balsamic marinade, chargrilled, served shingled with sauteed mushrooms

Santa Maria Tri Tip

Prime tri tip roast seasoned with a garlic pepper rub, grilled, served sliced

Chimichurri Flank Steak

Marinated prime flank steak, chargrilled, served shingled, served with cilantro chimichurri

Fresh Herb Meatballs

Ground sirloin beef, ground pork, parsley, mint, onion, garlic, smokey paprika seasoning blend simmered in tomato based sauce

Rosemary Pot Roast

Slow roasted seasoned chuck roast with fresh herbs, carrots and onions

POULTRY

Mediterranean Chicken

Chicken breast stuffed with ricotta, fontina, basil and prosciutto

Spicy Mango BBQ Chicken

Marinated chicken thighs in a spicy chipotle mango sauce, grilled, garnished with fresh cilantro

Chicken Piccata

with lemon butter sauce and capers

Citrus Grilled Chicken

Seasoned with fresh lemon, herbs and garlic

Bruschetta Chicken

Chicken breast topped with fresh mozzarella basil, and balsamic bruschetta

Rosemary Roasted Turkey

Roasted Turkey breast seasoned with fresh herbs and garlic served with chunky house made cranberry sauce





ENTREE MENU

The Butler Did It

SEAFOOD

Italian Baked Halibut

Wild caught baked halibut filet seasoned with Italian herbs, olive oil and parmesan cheese

Shrimp Scampi

Sauteed shrimp in a garlic butter sauce with chopped parsley and scallions

Citrus Glazed Salmon

Wild Alaskan salmon with a citrus soy glaze, topped with a fresh lemon slice

Seared Scallops

Tender scallops seared with a garlic lemon butter sauce and fresh basil

LAMB

Rosemary Butter Rack of Lamb

Roasted rack of lamb with rosemary butter, topped with fresh parsley, mint and thyme

Lamb Chops

Garlic and herb crusted lamb rib chops, pan seared, served with a mint chimichurri

LAND AND SEA

Spanish Paella

Rice, saffron, chicken, shrimp, chorizo sausage and vegetables served with chopped parsley and lemon wedges

Skillet Steak and Scallops

Sliced marinated steak and seared scallops with bell peppers, onions, zucchini and roasted baby red potatoes

Filet Mignon and Lobster

Tender petite filet and lobster tail served with drawn butter

VEGETARIAN

Balsamic Portobello

Marinated portobello mushrooms with fresh herbs, topped with chopped green onion walnuts

Roasted Cauliflower and Quinoa

Quinoa topped with seasoned roasted cauliflower and chopped candied walnuts



ACCOMPANIMENTS

The Butler Did It

POTATO

Roasted Red Potatoes

Baby red potatoes
with garlic, sea salt and rosemary

Garlic Mashed Potatoes

Roasted garlic whipped
into creamy mashed potatoes

Parmesan Potato Wedges

Roasted potato wedges with olive oil, sea salt, fresh
parsley and grated parmesan

Parmesan Potato Fans

Petite Yukon gold potatoes sliced thin,
seasoned olive oil, Parmesan garnished with sea
salt and fresh parsley

Baked Potato

Medium russet potato served
with whipped butter, sour cream and chives

Garlic Parmesan Sweet Potatoes

Sliced sweet potatoes with garlic, rosemary, sea salt
and pepper with fresh rosemary and parmesan

RICE

Cilantro Lime Rice

Jasmine rice
with lime and chopped cilantro

Rice Pilaf

Basmati white rice
cooked in onion, garlic, vegetable stock

Spanish Rice

House made tomato based Spanish rice
with fresh chopped cilantro

PASTA

Pasta Primavera

Bowtie pasta with fresh roasted vegetables, tossed
with olive oil, herbs de province, fresh Italian
parsley, garlic and parmesan cheese
*Vegetarian

Fettuccini Alfredo

Creamy house made Alfredo sauce with fettuccini
noodles, garlic, fresh parsley and parmesan
*Vegetarian

Parmesan Garlic Spaghetti

Spaghetti noodles with garlic, lemon zest,
chopped parsley and grated Parmesan cheese

Penne Marinara

Penne pasta tossed in house made marinara sauce
with fresh basil and shredded parmesan cheese

Gourmet Mac and Cheese

Creamy 3 cheese blend with macaroni pasta
Available with crumbled bacon and
chopped scallion topping

Lobster Mac and Cheese

Creamy mac and cheese with flaked lobster or shrimp
with chopped scallions and crisp crostini



ACCOMPANIMENTS

The Butler Did It

RICE

Cilantro Lime Rice

Jasmine rice
with lime and chopped cilantro
*Vegetarian, Vegan

Spanish Rice

House made tomato based Spanish rice
with fresh chopped cilantro

Rice Pilaf

Basmati white rice cooked in onion,
garlic, vegetable stock
*Vegetarian

Brown Rice Quinoa

Quinoa and brown rice blend with
Italian seasonings and fresh herbs

VEGETABLES

Spicy Green Beans

Tender green beans sauteed with
bell pepper and red pepper flakes

Italian Roasted Vegetables

Zucchini, squash, peppers, and asparagus
seasoned with olive oil and herbs de Provence

Roasted Asparagus

Roasted asparagus with garlic, lemon
and Parmesan, topped with sliced almonds

Sauteed Mushrooms

Sliced portobello mushrooms
in a creamy cashew sauce and scallions

Roasted Corn Salad

Roasted corn, tossed in a citrus cilantro dressing, with
bell pepper, red onion, cilantro, and cotija cheese

Brussel Sprouts with Walnuts

Roasted Brussel sprouts with a balsamic reduction
and chopped walnuts

BEANS

Garlic Parmesan White Beans

Cannellini beans sauteed in olive oil, with sliced grape
tomatoes, fresh parsley, garlic, topped with shredded
Parmesan and Romano cheese
*Vegetarian, Gluten Free

Pinto Beans

Slow cooked pinto beans with Spanish seasonings
*Vegetarian, Vegan, Gluten Free

Refried Beans

Creamy refried beans topped with shredded cheeses

Black Beans

Black beans with diced red onion
and chopped red peppers



DESSERTS

The Butler Did It

NEW YORK CHEESECAKE

Mini Individual

New York
Oreo Cheesecake
Apple Caramel
White Chocolate

Miniature Assorted

Raspberry, Triple Chocolate,
Creme Brulee and New York

PASTRIES AND CAKES

Individual Tarts

Lemon Tart
Fresh Fruit
Creme Brulee Tart
Key Lime

Mini Tart Assortment

Chocolate Raspberry, Dark Chocolate, Macadamia,
Creme Brulee and Key Lime

Individual Size Pies

Apple
Pecan

THE COOKIE

Chocolate Chip Cookie

House-made chocolate chip cookie
paired with a cold glass of Milk or Oat milk

COFFEE AND TEA

Coffee

Regular and Decaf coffee, cream, sugar, sweetener,
stirrers, disposable cups, napkins

Tea

Hot Water, assorted teas, honey, sugar, sweeteners,
stirrers, disposable cups and napkins