



The Menu

THE BUTLER DID IT



Recommended Dishes

Hors D'oeuvres

CAPRESE SKEWER

Grape tomato, mozzarella, & fresh basil with a balsamic glaze drizzle

COACHELLA DATES

Goat cheese stuffed dates wrapped in crispy bacon

BALSAMIC BRUCHETTA

Fresh Balsamic tomato bruschetta on baguette slices or crostini

GOAT CHEESE POTATO BITES

Petite roasted potato halves stuffed with chive goat cheese and chopped bacon

ROASTED VEGGIE SKEWER

Seasoned roasted vegetables with Italian vinaigrette drizzle

CUCUMBER CRISP

Crisp cucumber slice topped with roasted garlic & red pepper hummus, fresh cilantro and kalamata olive slice

CHIMICHURRI SKEWER

Marinated steak or chicken with cilantro parsley chimichurri

FILET MIGNON SKEWER

Tender filet mignon skewered with rosemary garnish

TENDERLOIN SLIDERS

Prime Beef Tenderloin, sauteed mushrooms, creamy horseradish on a brioche bun

SPICY CHICKEN SLIDERS

Chipotle seasoned grilled chicken with a spicy sriracha aioli and a crisp dill pickle

CAJUN CRAB CAKE

Petite Cajun seasoned crab cake with sriracha aioli

SHRIMP MARTINI

Chilled Shrimp cocktail served in a Martini Glass with a lemon wedge and celery

COCONUT SHRIMP

Hand breaded fresh coconut shrimp with spicy raspberry sauce

BACON WRAPPED SCALLOPS

Seared scallops with sliced water chestnut, wrapped in crisp bacon

CHILLED CHILI LIME SHRIMP

Chili lime shrimp served skewered with citrus cilantro aioli or with guacamole on a crisp wonton chip

LOLLIPOP CHICKEN

Lollipop style or skewered chicken with a paprika spiced honey glaze

CHICKEN SATAY

Marinated skewered chicken served with a Thai peanut sauce

PESTO CHICKEN

Marinated chicken in pesto skewered with a grape tomato and fresh basil

CRANBERRY THYME MEATBALL

House made meatball with fresh herbs in a spicy cranberry glaze

MINI TACOS

Petite Chicken or steak tacos with diced onion, fresh cilantro and radish. Served with lime and salsa

MINI SHRIMP TACOS

Petite citrus grilled shrimp tacos with shredded cabbage, cilantro, pickled red onion and sriracha aioli



est. 1981





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Entrees

PRIME BEEF TENDERLOIN

Slow roasted prime beef tenderloin with a burgundy reduction and house made horseradish sauce

SANTA MARIA TRI TIP

Prime Tri Tip roast seasoned with a garlic pepper rub, grilled, served shingled

MARINATED FLANK STEAK

Marinated Prime Beef in House made marinade, chargrilled, served shingled

MEDITERRANEAN CHICKEN

Chicken breast stuffed with ricotta and fontina cheese, basil and prosciutto

CHICKEN PICCATA

Chicken with lemon butter sauce and capers

CITRUS MANGO CHICKEN

Citrus marinated chicken paired with optional mango bbq sauce

CITRUS GLAZED SALMON

Wild Alaskan caught salmon with a soy citrus glaze topped with lemon slice and fresh dill

ITALIAN BAKED HALIBUT

Wild caught baked Halibut filet with Italian herbs and seasonings and Parmesan cheese

SHRIMP SCAMPI

Sauteed shrimp in garlic butter with chopped parsley and scallions

ROASTED PEPPER QUINOA

Quinoa with roasted peppers, garlic and hummus drizzle with fresh parsley
*Vegetarian & Vegan

Accompaniments

PARMESAN POTATO FANS

Thin sliced Yukon gold potatoes, fanned, drizzled with olive oil, seasoned, topped with shredded parmesan

GARLIC MASHED POTATOES

Creamy mashed potatoes whipped with butter and roasted garlic

ROASTED POTATOES

Baby red potatoes seasoned and roasted with olive oil

FETTUCCINI ALFREDO

Creamy house made Alfredo sauce with fettuccini noodles, garlic, chopped parsley and shredded parmesan

PASTA MARINARA

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

GOURMET MAC & CHEESE

Creamy mac and cheese
Classic, Bacon, or Lobster

RICE PILAF

Basmati rice cooked in seasoned vegetable broth with onion and garlic

SPANISH RICE

House made tomato based Spanish rice with fresh cilantro

PINTO BEANS

Slow cooked pinto beans with peppers and onions or refried style

ITALIAN ROASTED VEGETABLES

Asparagus, peppers, zucchini and squash roasted with Italian seasoning

SPICY GREEN BEANS

Sauteed green beans with red pepper flakes and garlic

BALSAMIC MUSHROOMS

Marinated Portobello mushrooms sauteed with cashews and scallions





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Salads

COACHELLA CAESAR

Crisp romaine, sliced dates, shredded parmesan, pepitas and avocado tossed in a creamy poblano Caesar dressing

BACON AND BLUE

Crisp Iceberg and Romaine lettuce, diced red onion, crumbled bacon, diced tomatoes, crumbled blue cheese tossed in a creamy blue cheese dressing

PALM SPRINGS GREENS

Spring mix, spinach, crisp romaine, sliced strawberries, caramelized pecans, crumbled feta tossed in a citrus vinaigrette

CAPRESE

Sliced Heirloom tomatoes, fresh basil, mozzarella slices with balsamic glaze and seasoned olive oil

Soups & Chili

ITALIAN WEDDING

TOMATO BISQUE

TENDERLOIN BEEF CHILI

House made chili with ground beef, seasonings, beans, and tenderloin chunks
Served with fresh made tortilla chips, sour cream, onion, jalapeno slices, shredded cheddar or queso fresco

Breads

FRESH BAKED BREAD

Assorted fresh baked bread served with whipped butter and salters

CORNBREAD

House made cornbread served with whipped honey butter

Charcuterie

CLASSIC CHARCUTERIE

Assorted Italian meats, imported and domestic cheeses, pistachio baked Brie, dried fruits, mango chutney, assorted nuts, marinated olives, sliced baguette and gourmet crackers

FRUIT & CHEESE

Imported and domestic cheeses, Cranberry baked Brie, poppyseed water crackers, assorted fresh fruit with Greek date yogurt dip

CRUDITE

Fresh carrots, celery, cucumbers, radish, peppers, gherkin pickles, olives, hummus and sriracha ranch dip

Desserts

NEW YORK CHEESECAKE

Individual size or miniature assorted

PASTRIES, TARTS AND CAKES

Assorted cakes, tarts and pastries or custom ordered

COOKIES

Assorted cookies or custom ordered

Beverage Stations

HOT & COLD

Iced Tea, Lemonade, Soda, Juice
Infused Water
Coffee, Hot Tea,
Cocoa, Cider

BAR

GARNISH & MIXERS

