

THE BUTLER DID IT

FULL SERVICE CATERERS

Palm Springs, Ca

THE MENU

HORS D'OEUVRES

Caprese Skewer

Mozzarella pearl, fresh basil & grape tomato drizzled with balsamic glaze

Roasted Veggies

Italian roasted veggie skewer with vinaigrette drizzle

Cucumber Crisp

Crisp cucumber slice topped with hummus, roasted pepper, olive and fresh cilantro

Cajun Crab Cake

Petite cajun seasoned crab cake topped with lemon aioli

Coconut Shrimp

Hand breaded coconut shrimp with spicy raspberry jam

Bacon Wrapped Scallops

Seared scallop wrapped in crisp bacon with a soy ginger glaze

Goat Cheese Bites

Petite roasted potatoes stuffed with chive goat cheese and chopped bacon

Shrimp Shooter

Shooter cup with 2 chilled shrimp, cocktail sauce, and lemon

Balsamic Bruschetta

Balsamic tomato basil bruschetta on crostini, topped with shredded parmesan

Stuffed Mushrooms

Marinated mushroom cap stuffed with bleu cheese and pine nuts

Coachella Dates

Goat cheese stuffed date wrapped in crisp bacon

Chive Tied Crepe

Petite crepe with herb goat cheese, smoked salmon, tied with a chive

Salmon Cake

Petite salmon cake with a citrus soy glaze, tartar sauce and fresh dill

Baja Shrimp Crisp

Grilled citrus shrimp, baja sauce, citrus cabbage slaw on a crisp wonton crisp

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HORS D'OEUVRES

Paprika Spiced Chicken

Garlic paprika spiced grilled chicken with a honey glaze and chives

Chimichurri Chicken

Marinated grilled chicken on skewer with cilantro parsley chimichurri

Chicken Satay

Marinated grilled chicken with Thai peanut sauce

Tenderloin Sliders

Thin sliced beef tenderloin, sauteed mushrooms, creamy horseradish on a brioche bun

Marinara Crostini

Marinara sauced meatball, shredded parmesan and black olive on crostini

Cucumber Beef Crisp

Slices of cucumber topped with soy chili strip steak, herb goat cheese with cilantro topped with chopped roasted peanuts

Watermelon Feta

Cubed watermelon & feta skewered with fresh mint

Watercress Cucumber Bites

Fresh squaw bread, herbed boursin cheese, watercress and thin sliced cucumber

Chicken Caprese Bites

Marinated grilled chicken, tomato, mozzarella and fresh basil on crostini

Pesto Chicken

Marinated chicken with pesto, skewered with grape tomato and feta

Sriracha Chicken Slider

Grilled chicken, sriracha aioli, citrus cabbage, dill pickle on a brioche bun

Tenderloin Crostini

Thin sliced beef tenderloin, creamy horseradish, fresh arugula on crostini

Chimichurri Beef

Marinated beef on skewer with cilantro parsley chimichurri

Basil Bowtie Meatball

Cranberry glazed meatball skewered with basil and bowtie pasta

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BRUNCH HORS D'OEUVRES

Tenderloin Benedict

Thin sliced prime beef tenderloin, sliced soft boiled egg, drizzled with hollandaise on crostini

Bacon Egg Bite

Mini egg frittata with chopped bacon, and cheese, topped with pico

Spinach Quiche

Petite egg & spinach quiche with brie cheese

Cranberry Brie Bite

Fresh cranberries, basil and brie cheese in puff pastry

Parfait

Vanilla greek yogurt, fresh berries, granola and honey in petite cup

Watermelon Feta

Cubed watermelon & feta skewered with fresh mint

Seasonal Fresh Fruit

Tiered display of assorted seasonal fresh fruit with petite bamboo skewers

Trio Salad

Fresh spring mix with champagne vinaigrette paired with a scoop

Tuna

Egg Salad

Waldorf Chicken

Watercress Cucumber Bites

Fresh squaw bread, herbed boursin cheese, watercress and thin sliced cucumber

Gourmet Bagel Board

*Fresh assorted bagels with toppings
Cream Cheese, smoked salmon, scallions, capers, sliced lemon, sliced cucumber, smashed avocado, arugula
chopped almonds, organic honey
Crisp bacon, spinach salad
whipped butter and raspberry jam*

Since 1981
Petite Assorted Croissants

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SALADS

Coachella Caesar

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

Ranchero Salad

Crisp romaine, roasted corn, pico, black beans, jicama, cotija cheese, avocado, crisp tortilla strips with chipotle ranch dressing

Bleu Cheese Chop

Crisp romaine and iceberg lettuce, chopped applewood smoked bacon, diced red onion, tomatoes, crumbled bleu cheese with balsamic vinaigrette

Palm Springs Greens

Arugula, spinach, crisp romaine, sliced strawberries, caramelized pecans, crumbled feta tossed in raspberry vinaigrette

Caprese Salad

Sliced heirloom tomatoes, fresh basil & mozzarella with balsamic glaze

Ginger Peanut Slaw

Shredded cabbages, carrots, edamame, diced scallions, cilantro, bell pepper tossed in ginger peanut dressing, topped with chopped roasted peanuts

Bakery

Assorted fresh baked artisan breads with whipped butter

French baguettes or rolls with whipped butter

Assorted Tea Breads & Muffins with whipped honey butter

Soups

Tomato Bisque with crisp parmesan crostini

Chicken Tortilla with cilantro, lemon and avocado garnish

*The Butler's Chili
Hearty house made bean chili with choice of beef, chicken or pork*

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ENTREES

Beef Tenderloin

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

Marinated Flank Steak

Balsamic marinated Prime Flank Steak, chargrilled, shingled, served with burgundy reduction sauce and mushrooms

Santa Maria Tri Tip

Prime tri tip roast seasoned with a garlic pepper rub, grilled, served shingled with blue cheese butter & red wine steak sauce

Mediterranean Chicken

Stuffed chicken breast with prosciutto, basil, ricotta & fontina cheese

Chicken Piccata

Seasoned chicken in a lemon butter sauce with capers

Paprika Spiced Chicken

Marinated roasted chicken with garlic paprika seasonings and honey glaze, garnished with diced scallions

Citrus Glazed Salmon

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

Italian Baked Halibut

Wild caught baked halibut filet with Italian herbs and seasonings, parmesan cheese and fresh lemon

Shrimp Scampi

Sauteed shrimp in lemon butter sauce with fresh Italian parsley and scallions

Seared Basil Scallops

Seared scallops in a lemon garlic butter with fresh basil and lemon

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Parmesan Potatoes

Yukon gold potatoes fanned, seasoned and roasted with shredded parmesan

Garlic Mashed Potatoes

Creamy roasted garlic mashed potatoes with herb cream cheese and chives

Scalloped Bleu Potatoes

Sliced potatoes layered with blue cheese and scallions, baked, topped with crumbled applewood smoked bacon & chopped scallions

Rice Pilaf

Basmati rice cooked in seasoned vegetable broth with onion and garlic

Cilantro Rice

Basmati rice with lime and fresh cilantro

Roasted Pepper Quinoa

Quinoa brown rice blend topped with seasoned roasted red peppers, onions, drizzled with garlic hummus

Fettuccini Alfredo

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

Parmesan Pasta

Penne or bowtie pasta tossed in oregano olive oil, lemon and grated parmesan with fresh parsley & red pepper flakes

Gourmet Mac and Cheese

Macaroni with creamy cheese sauce topped with applewood smoked bacon chunks & scallions

Lobster Mac and Cheese

Macaroni with creamy cheese sauce and lobster topped with shredded Gruyere cheese & crisp bread crumbs

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Italian Roasted Vegetables

Asparagus, peppers, zucchini, and squash roasted with Italian seasonings

Spicy Green Beans

Sauteed green beans with garlic, onion and red pepper flakes

Roasted Corn

Roasted corn on the cob with Bleu cheese butter and fresh parsley

Balsamic Mushrooms

Marinated Portobello mushrooms sauteed with cashews and scallions

Roasted Carrots

Petite carrots seasoned and roasted, garnished with fresh parsley

Spicy Pinto Beans

Slow cooked pinto beans with diced red peppers, onion, garlic and chili seasonings

CHARCUTERIE

Classic Charcuterie

Assorted Italian meats, imported and domestic cheeses, baked pistachio brie, imported olives, dried fruits, candied nuts, sliced baguettes and gourmet crackers

Fruit & Cheese

Imported & domestic cheeses, cranberry baked brie, poppyseed water crackers, assorted seasonal fruit with date yogurt dip

DESSERT

Assorted Petites

Pastries, tarts & cakes

New York Cheesecakes

Gourmet Cookies

Tiramisu

Creme Brulee

Custom Cakes & Desserts