

THE BUTLER DID IT

FULL SERVICE CATERERS

Palm Springs, Ca

THE MENU

HORS D'OEUVRES

Caprese Skewer

*Fresh mozzarella, basil & Roma tomato wedge
drizzled with balsamic glaze*

Avocado Bruschetta

*Avocado chimichurri bruschetta on crostini
finished with cilantro & red pepper flakes*

Balsamic Bruschetta

*Balsamic tomato basil bruschetta on
crostini, finished with balsamic glaze*

Cucumber Crisp

*Crisp cucumber slice topped with
hummus, roasted pepper & olive relish
finished with fresh cilantro*

Rosemary Potato Bites

*Petite roasted potatoes stuffed with creamy
herb goat cheese, finished with crisp
panchetta & chives*

Stuffed Mushrooms

*Marinated mushroom cap stuffed with
bleu cheese, herbs & pine nuts*

Coachella Dates

*Bleu cheese stuffed date
wrapped in crisp bacon*

Cajun Crab Cake

*Petite cajun seasoned crab cake topped
with lemon aioli*

Salmon Cake

*Petite salmon cake with a citrus glaze,
topped with citrus aioli & dill relish*

Bacon Wrapped Scallops

*Seared scallops wrapped in crisp bacon
with a ginger maple glaze*

Chive Tied Crepe

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

Shrimp Shooter

*Shooter cup with 2 chilled shrimp,
cocktail sauce, & lemon wedge*

Coconut Shrimp

*Hand breaded coconut shrimp with
spicy raspberry jam*

Ceviche Wonton Crisp

*Fish or shrimp ceviche with avocado &
cilantro on a crisp wonton chip*

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HORS D'OEUVRES

Pomegranate Date Glazed Chicken

Marinated grilled chicken with spiced pomegranate date glaze

Chimichurri Chicken

Marinated grilled chicken skewer with cilantro parsley chimichurri

Chicken Satay

Marinated grilled chicken skewer with a spicy peanut sauce

Spiced Mango Chicken

Paprika grilled chicken skewer with spicy mango sauce, garnished chopped cilantro

Spiced Chicken on Pita

Spiced grilled chicken, red pepper hummus & fresh arugula on petite pita

Chicken Cobb Endives

Endives filled with chopped grilled chicken, bacon, red onion, scallions & crumbled bleu cheese, finished with balsamic glaze

Spicy Chicken Slider

Shredded chicken, citrus cabbage slaw, mango bbq sauce on a brioche bun

Tenderloin Sliders

Thin sliced beef tenderloin, burgundy mushroom sauce & creamy horseradish on a brioche bun

Tenderloin Crostini

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

Cucumber Beef Crisp

Crisp cucumber slice with garlic chili steak, herb goat cheese finished with cilantro & crushed roasted peanuts

Chimichurri Beef

Marinated beef on skewer with cilantro parsley chimichurri

Steak Potato Crisp

Thin sliced filet mignon, caramelized onions, herb goat cheese, & arugula on a petite potato crisp

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 sour cream & pico

Spinach Quiche

Petite egg & spinach quiche with brie cheese

Asparagus Quiche

Petite quiche with asparagus, mushroom & gruyere cheese

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

Petite Assorted Croissants

with whipped butter & jam

Cranberry Brie Bite

Fresh tart cranberry sauce, 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

Watercress Cucumber Bites

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

Pesto Turkey Focaccia

Sliced turkey, tomato, spinach, red onion & pesto on focaccia, cut to petite tea sandwiches

Trio Salad

Fresh spring mix with champagne vinaigrette paired with a scoop

Tuna

Egg Salad

Waldorf Chicken

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SALADS

Coachella Caesar

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

Citrus Date Greens

Crisp romaine, spring mix, sliced almonds, Mandarin oranges, sliced dates, crumbled feta tossed in a citrus vinaigrette with crisp wonton strips

Chopped Wedge

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

Berry Springs Salad

Fresh spring mix & romaine lettuce, sliced strawberries, blueberries, caramelized pecans, crumbled goat cheese tossed in raspberry vinaigrette

Caprese Salad

Sliced heirloom tomatoes, fresh basil & mozzarella with citrus vinaigrette & balsamic glaze drizzle

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 Basil with Feta & crisp garlic crostini

Chicken Tortilla with cilantro, lemon and avocado garnish

*The Butler's Chili
Hearty house made 3 bean chili with roasted tomatoes, peppers, spices & prime beef tenderloin chunks*

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ENTREES

Chargrilled Beef Tenderloin

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

Peppered Tenderloin

Slow roasted pepper crusted beef tenderloin with Bearnaise 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

Basil Parmesan Chicken

Chicken breast stuffed with fresh basil, spinach, parmesan & ricotta cheeses finished with a white wine reduction sauce

Chicken Piccata

Tender chicken breast in a lemon butter sauce with capers & fresh parsley

Herbed Mushroom Chicken

Pan seared chicken with a mushroom white wine reduction sauce garnished with fresh Italian parsley & toasted pine nuts

Bruschetta Chicken

Marinated grilled chicken with mozzarella & warm tomato basil bruschetta drizzled with balsamic glaze

Citrus Glazed Salmon

North Western salmon with a citrus glaze topped with fresh lemon & dill

Italian Baked Halibut

Baked halibut filet with Italian herbs & seasonings, finished with white wine caper sauce & parmesan

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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ACCOMPANIMENTS

Parmesan Potatoes

Yukon gold potatoes fanned, seasoned and roasted with shredded parmesan topped with a dollop of sour cream & chives

Garlic Mashed Potatoes

Creamy roasted garlic mashed potatoes with chive garnish

Scalloped Bleu Potatoes

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

Rosemary Roasted Reds

Petite red potatoes roasted with rosemary, garlic & olive oil

Rice Pilaf

Basmati rice cooked in seasoned vegetable broth with onion and garlic

Brown Rice Quinoa

Quinoa brown rice blend with seasoned roasted red peppers & onions

Parmesan Risotto

Creamy parmesan lemon risotto with garnished with fresh lemon & parsley

Mushroom Risotto

Creamy risotto with sauteed mushrooms garnished with cashews pomegranate seeds

Fettuccini Alfredo

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

Parmesan Pasta

Penne pasta tossed in oregano olive oil, lemon and grated parmesan garnished with fresh Italian parsley

Gourmet Mac and Cheese

Creamy Macaroni & Cheese with crisp pancetta & scallions

Lobster Mac and Cheese

Creamy Macaroni & Cheese with fresh lobster & shredded Gruyere cheese finished with crisp garlic bread crumbs

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Seasonal Roasted Vegetables

Asparagus or broccolini, peppers, zucchini, and squash roasted with Italian herbs & seasonings

Garlic Green Beans

Sauteed green beans with garlic, onion and sliced almonds

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

Sauteed Canneilli Beans

White beans sauteed with herbs, garlic & tomatoes

CHARCUTERIE

Classic Charcuterie

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

Fruit & Cheese

Imported & domestic cheeses, cranberry mint 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