

BUTERA'S

On-premise catering packages

Served a la carte style

Catering Package #1

\$29.00 per person

- *Individual mixed greens salad served with our house vinaigrette
- *A choice of three entrees (one chicken, one meat, one fish)
 - *All entrees served with potato & vegetable
- *Unlimited soda, American coffee and fresh baked bread
- *Custom baked occasion cake.

Catering Package #2

\$34.00 per person

- *Individual mixed greens salad served with our house vinaigrette
- *Pasta Course: Choice of marinara, ala vodka, white wine or tomato garlic wine sauce
 - *A choice of three entrees (one chicken, one meat, one fish)
 - *All entrees served with potato & vegetable
- *Unlimited soda, American & Italian coffee and fresh baked bread
- *Custom baked occasion cake.

Catering Package #3

\$41.00 per person

- *Choice of 2 antipasto
- *Individual mixed greens salad served with our house vinaigrette
- *Pasta Course: Choice of marinara, ala vodka, white wine or tomato garlic wine sauce
 - *A choice of three entrees
(One chicken, one meat, one fish, includes expanded entrée choice)
 - *All entrees served with potato & vegetable
- *Unlimited soda, American & Italian coffee and fresh baked bread
- *Custom baked occasion cake.

Entrée Selections

Chicken

Chicken Eggplant – sautéed chicken breast, baked eggplant, marinara sauce, melted mozzarella

Chicken Spinach – grilled with sautéed spinach, roasted peppers, melted mozzarella

Chicken Gorgonzola – grilled with Gorgonzola cheese, fresh tomato, mozzarella, crispy onions

Chicken Piccata – sautéed breast of chicken, lemon caper wine sauce

Chicken Parmesan – breaded chicken breast, marinara sauce, mozzarella cheese

“Stuffed” Chicken – breaded chicken cutlet, spinach, sun dried tomato, fresh mozzarella, bacon and focaccia stuffing

Chicken Marsala – sautéed chicken breast, mushrooms, Marsala wine sauce

Meat

Grilled Steak – served with Chianti wine sauce

Veal Caprese – sautéed veal scaloppini, tomato wine sauce, mozzarella cheese

Veal Piccata – sautéed veal scaloppini, lemon caper wine sauce

Veal Milanese – pan fried breaded veal, tri color salad tossed with fresh mozzarella

Veal Marsala – sautéed veal, mushrooms, Marsala wine sauce

Veal Parmesan – pan fried breaded veal, marinara, and mozzarella cheese

Veal Eggplant – breaded cutlet, eggplant, spinach, mozzarella cheese, Chianti wine sauce

Shrimp Stuffed Pork Loin – focaccia, sun dried tomato, spinach and mozzarella cheese

Pork Loin Marsala – breaded pork loin, mushrooms, Marsala wine sauce

Fish

Grilled Salmon – fresh tomato, basil wine sauce

Roasted Basa Filet – onion, mushroom, fresh tomato wine sauce

Basa Marechiara – sautéed in a tomato garlic wine sauce, basil, fresh mozzarella

Shrimp Butera – sautéed in a tomato garlic wine sauce, bacon, peas, splash of cream

Vegetarian

Eggplant Parmesan – breaded eggplant, marinara sauce, mozzarella cheese

Penne Primavera – roasted seasonal vegetables in a light wine sauce, topped with seasoned breadcrumbs

Additional Items

Antipasto

\$5.00 per person, per appetizer

Fried Calamari

Sicilian Calamari

Mozzarella Caprese

Mussels Fra Diavolo

Stuffed Mushroom

Mussels White Wine

Liquor

Champagne Punch Bowl \$6.00 per adult

(Will be served until main course is complete)

Champagne Toast \$3.00 per adult

Available Bottle Beer, House Wine, Bloody Mary's & Mimosas \$18.00 per adult

Available Bottle Beer, House Wine, & Top Shelf Liquor \$28.00 per adult

Children's Menu

\$14.00 per child (10 and under) includes entrée (below), soda & cake

Chicken Fingers & French Fries, Pizza

Pasta Marinara,

Pasta Butter,

Ravioli Marinara

Cappuccino & Espresso

\$2.50 per adult

Gluten free options are available if needed.

Please speak with catering manager for further details

Please Note – NO outside food or beverage permitted by order of the Health departments of Nassau & Suffolk Counties. Thank you for your understanding.

All packages come with three entrée choices. Additional choices are available. Please speak with catering manager for details.

All package prices are subject to NYS sales tax plus 20% gratuity.

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of foodborne illness.

Prices subject to change without notice.