

BUTERA'S RESTAURANT  
OFF Premise Catering Offerings

Appetizers

	Half	Full
Mozzarella Caprese	45	80
Fresh mozzarella, plum tomato, roasted pepper, basil, house vinaigrette		
Prince Edward Island Mussels	45	80
With fresh tomato, basil in a garlic wine sauce		
Calamari Fritti	45	80
Golden fried calamari with marinara sauce		
Sicilian Lifeguard Calamari	50	85
Golden fried calamari with cherry peppers & capers in a tomato wine sauce		
Stuffed Mushrooms	50	85
Stuffed with spinach, sun dried tomato, fresh mozzarella & bread crumbs		
Shrimp Cocktail	85	160
Jumbo shrimp served with cocktail sauce and lemon wedges		
	Half (30 pieces) Full (60 pieces)	
Grilled Vegetables	50	85
Freshly grilled seasonal vegetables, garnished with extra virgin olive oil		
Chicken Fingers	55	90
Breaded and fried golden brown		
Chicken Meatballs	55	90
Baked and tossed in a Chianti wine sauce or Marinara Sauce		
Garlic Knot Sliders (approx. 20 pieced to a full tray)		
Chicken Meatballs Sliders	40	75
Baked chicken meatballs, marinara, melted mozzarella		
Steak Sliders	45	85
Sliced steak, fresh mozzarella, slow roasted tomato, crispy onions, horseradish aioli		

## Salads

Half tray serves 6-8, Full tray serves 12-16	Half	Full
<b>Mista</b> Mixed greens, tomato, onion, olives and cucumbers	30	50
<b>Gorgonzola</b> Mixed greens, red onion, olives, tomato, Gorgonzola & walnuts	35	60
<b>Caesar</b> Crisp Romaine, Caesar dressing, croutons, shaved Grana Padano	35	60
<b>Formagio</b> Mixed greens, tomato, red onion, shaved Grana Padano	35	60
<b>Shrimp</b> Mixed greens, diced fresh mozzarella, tomato, onion, toasted almonds, croutons and house vinaigrette    Half (15 shrimp) Full (30 shrimp)	70	115

(Salad dressings served on the side and must be tossed with salads prior to serving)

## Baked Pasta

	Half	Full
<b>Caprese</b> marinara, ricotta, rigatoni and melted mozzarella	45	80
<b>Penne Eggplant</b> Sautéed eggplant and onions in marinara with diced fresh mozzarella	50	90
<b>Chicken Meatball Lasagna</b> With spinach, ricotta in a tomato cream sauce, melted mozzarella	65	110
<b>Baked Ravioli</b> Cheese ravioli in marinara, melted mozzarella	55	100
<b>Lasagna Classico</b> In a meat sauce, ricotta cheese, melted mozzarella	65	110

## Pasta Entres

Half tray serves 6-8 people; Full tray serves 12-16 people	Half	Full
<b>Marinara</b> Italian tomatoes, olive oil, garlic and basil	35	60
<b>Vodka</b> Italian tomatoes, olive oil, garlic, onion, bacon, cream, vodka	45	75
<b>Filetto di Pomodoro</b> Italian tomatoes in a garlic white wine sauce	40	70
<b>Broccoli &amp; Sun-Dried Tomato</b> In a wine sauce with toasted breadcrumbs	45	80
<b>Sausage, Escarole &amp; Bean</b> In a tomato garlic and wine sauce	50	90
<b>Chicken Meatballs</b> In marinara sauce	50	90
<b>Grilled Chicken &amp; Mushrooms</b> With spinach and sun-dried tomatoes in a garlic wine sauce	50	90
<b>Broccoli Rabe &amp; Chicken Meatballs</b> With fresh tomato & cannellini beans in garlic & oil	55	100
<b>Shrimp Marinara</b> In a light marinara sauce	80	150
<b>Shrimp, Mushroom &amp; Escarole</b> In a garlic wine sauce	80	150
<b>Escarole, Mushroom and Bacon</b> With fresh tomato in a garlic wine sauce	45	80
<b>Ravioli</b> Ricotta cheese filled ravioli, marinara sauce	50	90

## SIDES

	HALF	FULL
Broccoli florets sautéed in garlic and oil or steamed	40	65
Broccoli rabe sautéed in garlic and oil	50	85
Roasted red bliss potatoes with herbs	40	65
Mashed potatoes	40	65
Mixed seasonal vegetables sautéed in garlic and oil	40	65

## Entrees

Half tray serves 6-8 * Full tray serves 12-16	Half	Full
<b>Chicken Parmesan</b> Marinara sauce with melted mozzarella cheese	55	100
<b>Chicken Meatball Parmesan</b> Marinara sauce with melted mozzarella cheese	55	100
<b>Chicken Piccata</b> Mushrooms, capers, & tomato, lemon wine sauce	55	100
<b>Chicken Marsala</b> Mushrooms, Marsala wine sauce	55	100
<b>Chicken Spinach</b> Grilled chicken, roasted pepper, mozzarella cheese	55	100
<b>Chicken Gorgonzola</b> Grilled chicken, Gorgonzola, tomato, caramelized onions, mozzarella cheese	55	100
<b>Chicken Exotic Mushrooms</b> Sautéed chicken breast, exotic mushrooms, Chianti wine sauce	55	100
<b>Veal Parmesan</b> Marinara sauce, melted mozzarella	85	150
<b>Veal Marsala</b> Mushrooms, Marsala wine sauce	85	150
<b>Veal Piccata</b> Mushrooms, capers & tomato, lemon wine sauce	85	150
<b>Eggplant Parmesan</b> Breaded eggplant rolled with ricotta, marinara, melted mozzarella cheese	50	90
<b>Sausage &amp; Peppers</b> With onions & roasted potatoes in a white wine sauce	55	100
<b>Shrimp &amp; Focaccia Stuffed Pork Loin</b> Sautéed with sun dried tomato, spinach & fresh mozzarella	85	150
<b>Mixed Seafood</b> Sautéed shrimp, clams, calamari & mussels in a light marinara and basil sauce	125	200
<b>Salmon</b> Grilled salmon filet on seasonal vegetable sauté	100	180
<b>Basa Oreganata</b> Sautéed in a lemon wine sauce topped with pangritatta and oregano	85	150