

# BUTERA'S

## On-premise catering packages Served a la carte style

### Catering Package #1 \$31.00 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 \$36.00 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 coffee and fresh baked bread
  - \*Custom baked occasion cake.

### Catering Package #3 \$43.00 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)
    - \*All entrees served with potato & vegetable
- \*Unlimited soda, American 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 salad course is served)

**Champagne Toast** \$5.00 per adult

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

**Available Bottle Beer, House Wine, & Top Shelf Liquor** \$32.00 per adult

## Children's Menu

\$16.00 per child (10 and under) includes entrée (below), soda & cake

Chicken Fingers & French Fries, Pizza

Pasta Marinara,

Pasta Butter,

Ravioli Marinara

## Cappuccino & Espresso

\$3.50 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.

\*\* Please inform your server if anyone in your party has a food allergy.

**Prices subject to change without notice.**