

On-premises catering packages

Served A la Carte

Buono Package

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

Eccellent Package

- 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 and one fish)
 - All entrees served with potato & vegetable
- Unlimited soda, American coffee and fresh baked bread
 - Custom baked occasion cake

Miglione Package

- Choice of two 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 and one fish; includes expanded entree choice)
 - All entrees served with potato & vegetable
- Unlimited soda, American coffee and fresh baked bread
 - Custom baked occasion cake

**Before placing your order, please inform your server if a person in your party has a food allergy.*

Nothing has changed, but we cannot guarantee there is no cross contamination.

\$39
per person

\$44
per person

\$52
per person

Entrée Selections

Chicken

Chicken Eggplant - sautéed chicken breast, baked eggplant, prosciutto & melted mozzarella, red wine sauce

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

Chicken Gorgonzola - grilled with Gorgonzola cheese, fresh tomato, mozzarella, caramelized 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

***Filet Mignon** - petite filet mignon with a Chianti wine sauce (Available with Ala Carte Package Three only - \$5 more for packages One & Two)

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 with mushrooms in a Marsala wine sauce

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

Veal Eggplant - breaded cutlet, eggplant, spinach, mozzarella cheese, red 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 Tilapia Filet - with onion, mushroom & fresh tomato in a wine sauce

Tilapia Oreganata - baked with herbs & bread crumbs in a light wine sauce

Basa Filet - with shiitake mushroom and fresh tomato in a lemon 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 Choices

Eggplant Parmesan - breaded eggplant, marinara sauce, mozzarella cheese

Penne Primavera - sautéed seasonal vegetables in a light wine sauce or marinara

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.
Prices subject to change without notice.

Additional Items

Antipasto

Fried Calamari • Mozzarella Caprese
Sicilian Calamari • Grilled Pizza
Mussels Fra Diavolo • Mussels White Wine
Stuffed Mushrooms

\$8
per person
per appetizer

Children's Menu

(10 and under)
Includes child entrée choice (below), soda and cake
Chicken Fingers & French Fries
Pasta Marinara • Pasta Butter • Pizza
Ravioli Marinara

\$16
per child

Liquor

Champagne Punch Bowl - \$12.00 per adult (Will be served until salad is served)

Champagne Toast - \$12.00 per adult

Available Bottle Beer, House Wine,

Bloody Mary's & Mimosas - \$38.00 per adult

Available Bottle Beer, House Wine, & Top

Shelf Liquor - \$48.00 per adult

Cappuccino & Espresso

\$6
per adult

Gluten-free options are available if needed. Please speak with the catering manager for further details.

Please note - no outside food or beverage is permitted by order of the Health Departments of Nassau & Suffolk Counties. Thank you for understanding.

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

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

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BUTERA'S RESTAURANT OF WOODBURY

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BUTERA'S RESTAURANT OF BAY SHORE

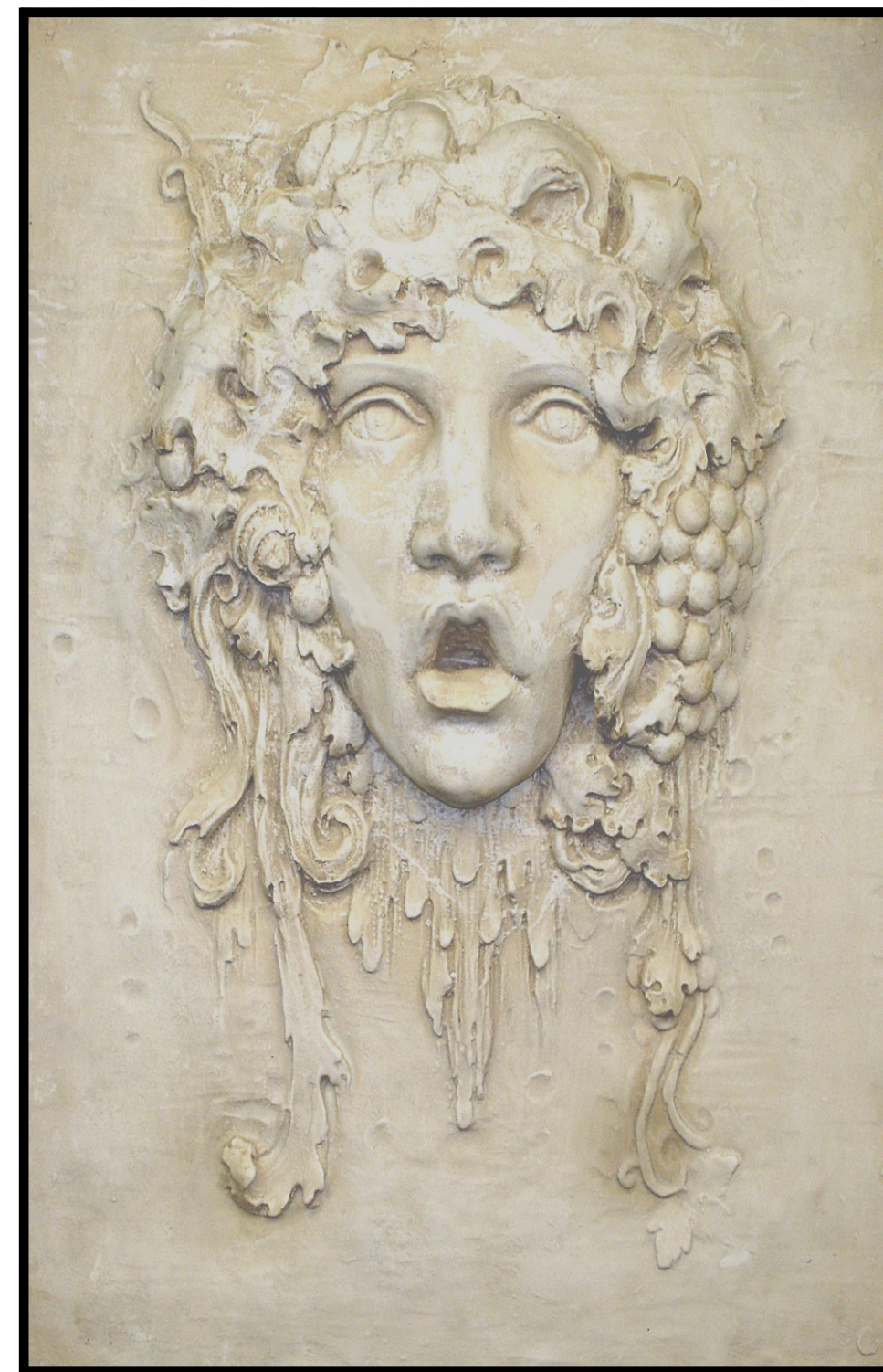
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BUTERA'S *Restaurant*



ON PREMISE CATERING