



bread + butter
café • eatery • libations

- 2021 HOT BUFFET CATERING -

Starting at \$12.99/person for groups of 25 or more.*

Quote to be provided based on selected menu + final quantity of people.

Select 2 Main Dishes:

- Cheesy Bacon Chicken
- Steak Tips with Grilled Onions + Mushrooms
- Chicken Marsala
- Lemon Parmesan Seared Pork Chop
- Smoked Beef Tenderloin Medallions
- Honey Sriracha Pork Tenderloin
- Prime Rib
- Smoked Turkey
- Spiral Ham
- Garlic Pesto Gnocchi
- Pulled Pork
- Italian Sausage Baked Ziti
- Ribeye Steak

Select 2 Side Dishes:

- Cornbread Sausage Stuffing
- Bacon Mac 'n Cheese
- Green Bean Casserole
- Southern Style Green Beans
- Roasted Potato Medley
- Broccoli Cheese Casserole
- Garlic Parmesan Mashed Potatoes
- Sweet Potato Mash with Brown Sugar
- Glazed Carrots
- Au Gratin Potatoes
- bread+butterm Baked Beans
- Coleslaw

**Some items may incur an additional charge or service, dessert & drinks not included in per person pricing.*

***18% Gratuity is added for our Meeting Room services.*



bread + butter
café • eatery • libations

Select 1 Salad (includes rolls with sweet butter):

- Garden Salad
- Caesar Salad
- Greek Salad
- Berry Nutty Fruity Salad
- Cobb Salad
- California Salad

- MENU ADD-ONS FOR AN ADDITIONAL COST -

Homemade Desserts:

- **Cheesecake:** Turtle, Salted Caramel, Smores, Tiramisu, Oreo, Pumpkin Peanut Butter Chocolate, Apple Crumble
- **Cake:** Carrot, Chocolate, Pumpkin, Chocolate Peanut Butter German Chocolate, Italian Creme
- **Pie:** Pumpkin, Pecan, Crumble Top Apple, Chocolate/Lemon Meringue, Salted Caramel Pecan, Peanut Butter
- **Dessert Bars:** Yellow Goopy Butter Cake, Chocolate Chip Goopy Butter Cake, Brownies, Hello Dollies (*gluten-free*)

Beverages:

- Lemonade, Tea & Pepsi Products
- Full Espresso Bar (Dine-in only)
- Beer, wine & craft cocktails - *can cater alcohol off-site with advance notice*

Our private meeting room seats up to 50 guests & we offer off-site catering. If you are looking for a specific item you do not see please let us know – we are happy to work to customize your menu to suit your needs!

*Thank you for the opportunity to earn your business!
Matt & Erin Dodd – Owners*

CONTACT US TODAY TO CONFIRM YOUR DATE IS AVAILABLE!
Catering Manager: 303-550-9760 bread+butterm: 573-785-8500