

Sweet Butter™

Kitchen • Café • Market

WINTER ENTERTAINING MENU

Contact us 818-788-2832

Catering coordinator: marlasweetbutter@aol.com

Please give us a minimum of 72 hours to prepare your order

We recommend ordering early so that

we are sure to accommodate you!

Full service catering requires 10 days notice



Hors D'Oeuvres



Hot Bites

Per Dozen--Three Dozen Minimum per Variety

baking instructions included

All Beef Pigs in a Blanket with Honey Mustard Dipping Sauce \$12

Meatballs in Spicy Marinara Sauce \$12

Cheese & Jambon de Paris Croquettes \$15

Spinach & Boursin in Puff Pastry Purses \$18

Mushroom-Leek Puff Pastry Bites \$18

Chicken Taquitos with Chipotle Sour Cream Dipping Sauce \$ 18

Bacon-Wrapped Medjool Dates Stuffed with your Choice of Grana Padana or St. Agur Blue Cheese \$24



More Hot Bites

heating instructions included

Brie & Fig Jam en Croute small (serves 8-10) \$ 16 ~ large (serves 16-20) \$ 32

Brie & Pumpkin Butter en Croute small (serves 8-10) \$ 16 ~ large (serves 16-20) \$ 32



Cool Bites

Shrimp with Our Cocktail Sauce for 8 (32 pieces Jumbo) \$ 60

By the dozen

Caprese Skewers \$ 18

Fresh Mozzarella, Tomato & Basil

Greek Skewers \$ 18

Feta, Bell Pepper, Red Onion & Kalamata Olive

Deviled Eggs with Caviar \$ 25

Prosciutto-Wrapped Asparagus served with Dijon Aioli Dipping Sauce \$ 25



Dips

Pint (serves 8) \$ 8 ½ Pint (serves 4) \$ 4

Hummus

Hot Spinach & Artichoke

Ranch

Sour Cream Onion

Fire-Roasted Tomato Salsa

Guacamole

Pint (serves 8) \$ 12 ½ Pint (serves 4) \$ 6

St. Agur Bleu Cheese Dip

Pint (serves 8) \$ 14 ½ Pint (serves 4) \$ 7

Serve your Dip in a Festive Purple Cabbage Cup (pint size) ~ add \$ 5



Crunchy

Parmesan & Garlic Crostini 10 slices \$ 2.50 bag

Pretzel Crostini 10 slices \$ 2.50 bag

Homemade Salt & Pepper Potato Chips 16 ounces (serves 8) \$ 16

Homemade Tortilla Lime Chips 16 ounces (serves 8) \$ 16

Homemade Pita Chips 16 ounces (serves 8) \$ 16

Spicy Rosemary Mixed Nuts

8 ounces (serves 6) \$ 8 ~ 16 ounces (serves 12) \$ 16

Candied Pecans

8 ounces (serves 6) \$ 9 ~ 16 ounces (serves 12) \$ 18



Platters for 8-12

Chef's Selection Cheese Platter \$ 140

Assorted Cheeses, Marcona Almonds, Honeycomb, Quince Paste & 2 Baguettes

Charcuterie Platter \$ 140

Assorted Meats, Cornichons, Olives, Edmond Fallot Dijon Mustard & 2 Baguettes

Mediterranean Platter \$ 140

String Cheese, Stuffed Grape Leaves, Hummus, Feta, Roasted Peppers, Dried Apricots, Dates & Pita Bread

Smoked Salmon Platter \$140

Boursin, Sliced Cucumber, Caperberries, Red Onion & Pumpernickel Bread

Crudites Platter \$ 120

Farmer's Market Fresh Seasonal Vegetables
with your choice of one Pint of Hummus, Ranch, Sour Cream Onion or Fire-Roasted Tomato Salsa Dip in a Cabbage Cup

Fruit Platter \$ 120

Farmer's Market Fresh Sliced Winter Fruit

Ficelles Platter \$ 78

12 Ficelles of your choice: Proscuitto & Fresh Mozzarella, Jambon de Paris & Brie, Smoked Turkey & Sharp Cheddar,
or Fresh Mozzarella, Tomato & Basil

Mini Tea Sandwiches Platter \$ 100

40 Mini Sandwiches of your choice: Italian Tuna, Tarragon Egg Salad, Curried Chicken Salad, Cucumber & Herb Butter on Pain de Mie
or Open-Face Smoked Salmon & Boursin on Millstone



Dinner

Entrees for 8

Reheating instructions included

Diestel Free Range Roasted Turkey Breast \$ 50

Our Famous Mac 'n' Cheese \$ 64

Beef Meatloaf \$ 64

Chicken Pot Pie with Puff Pastry Crust \$ 70

Shepherd's Pie with Mashed Potato Crust \$ 70

Chicken Enchiladas Verdes \$ 70

Filet Mignon Stroganoff over Noodles \$ 80

Chicken Marbella \$ 80

Savory Chicken baked with Olives, Dried Plums, White Wine, Herbs & Spices

Niman Ranch Boneless Glazed Ham \$ 82



Hot Sides for 8

Reheating instructions included

Mashed Potatoes with Herb Gravy \$ 32

Green Beans Almondine \$ 32

Roasted Root Vegetables \$ 36

Creamed Spinach \$ 36

Roasted Brussels Sprouts with Pancetta \$ 36

Twice-Baked Potatoes \$ 36

Au Gratin Potatoes \$ 45



Side Salads for 8

Kale Caesar Salad \$ 36

with Creamy Caesar Dressing & Handmade Croutons

Tricolore Salad \$ 36

Raddicchio, Endive & Arugula with Shaved Grana Padano

Winter Broccoli, Grapes & Walnuts Salad \$ 40

Waldorf Salad \$ 48

Shaved Brussels Sprouts with Toasted Hazelnuts & Grana Padano Salad \$ 48

Kale with Candied Pecans & Cranberries Salad \$ 48

Cut Fresh Farmer's Market Winter Fruit Salad \$ 48

Iceberg Wedge with Grape Tomatoes & St. Agur Bleu Cheese Dressing \$ 50

Fresh Farmer's Market Mixed Berries \$ 64



Soups for 8

Tomato Bisque \$ 48

Cream-Free Mushroom & Chive Soup \$ 48

Chicken Tortilla Soup \$ 48

Vegan Split Pea \$ 48



Sweets

Apple-Pear Pie \$36

Cranberry-Walnut Bread Pudding (serves 12-16) \$ 36

Chocolate Bread Pudding (serves 12-16) \$ 42

Flourless Chocolate Cake (serves 12-16) \$ 60

Butterscotch Layer Cake with Butterscotch Frosting & Pecans (serves 12-16) \$75

Caramel Fleur de Sel Brownies \$ 2 each (1 dozen minimum)

Chocolate Peanut Butter Pretzel Triangle Bars \$ 2.50 (2 dozen minimum)



Sweet Butter requires payment in full at the time the order is placed.

18 % catering charge will be added to all orders.

All Hors D'oeuvres to be reheated will be placed in easy-to-transport tins. Sweet Butter does not provide the foil-lined trays on which the hot Hors D'oeuvres will need to be baked at the Client's event. Dips will be placed in plastic to-go containers. Hot Dips may need to be reheated in Client's personal dishes. Platters will be placed artfully on plastic trays with lids. Entrees and Hot Sides will be placed in oven-safe containers for reheating. Salads will be placed in easy-to-transport plastic lidded plastic bowls. Desserts will be packaged in either bakery boxes or lidded tins.

