

Butternut Banquet Menu



2010 spring-summer-fall season

(PRICES SUBJECT TO CHANGE)

Frequently Asked Questions

Available Dates? May – October. Call or email for specific date availability.

Capacity? 200 can be accommodated without encroaching on dancing area.

Minimum Banquet Size? Minimum of 75 and/or \$3,000 catering bill required.

Room Fees? \$250 non-refundable date reservation fee required to lock in your desired date.

Linen Table Cloths & Napkins? White or champagne are included. Colors available for additional cost.

China Plates, Cups & Saucers? Included with the basic table setting.

Champagne & Water Glasses? Included. Beer, wine and cocktail glasses available for additional fee.

Hors D'oeuvres Station? Included with assorted cheeses, crackers, vegetables & dips. Passed appetizers are available for an additional fee.

Champagne Toast? Included with domestic champagne or ginger ale passed to your guests.

Beer & Wine Open Bar? Includes Sam Adams, Heineken, Amstel Light, Corona, Michelob Ultra, Budweiser, Bud light, Coors Light; domestic and/or imported house Merlot, Chardonnay or Pinot Grigio, and Zinfandel Wines.

Call Brand Open Bar? Includes Sam Adams, Heineken, Amstel Light, Corona, Michelob Ultra, Budweiser, Bud light, Coors Light; domestic and/or imported house Merlot, Chardonnay or Pinot Grigio, and Zinfandel Wines; and full assortment of name brand liquors including Absolute vodka, Tangueray gin, Jack Daniels bourbon, Johnny Walker scotch, Bacardi rum and Jose Cuervo tequila.

Cash Bar? Includes all call brand beer, wine and liquor available for purchase.

Salad & Bread? Included and served to each table with dressing of your choice.

Buffet Dinner? Included. Full service sit down dinners are available for an additional \$5 per person due to the expense of the additional wait staff that will be required.

Cake Cutting & Plating? Included with coffee and served at each table or set up as a station.

Duration? 6 Hours from the beginning of the reception. \$200 per hour fee applies thereafter.

Access to Premises? If we don't have another function scheduled, you may have access to the facilities from 10:00 a.m. to 4:00 p.m. on the day before your function to decorate. Otherwise, you will have access to the facilities at 10:00 a.m. on the day of your event until one hour after your event is scheduled to end.

On Site Ceremony? No additional charge, but you are responsible for providing everything that is necessary for the ceremony, including renting, and providing labor to set up any tents, tables, chairs, alters, PA system, etc. that you might need.

Payment? Personal check or credit cards accepted for required 50% deposit 10 days prior to the event and the remaining balance is due on the day before function.

Bronze Banquet Package

\$ 3 2 per person Plus tax and gratuity

LINENS, CHINA, SILVER & GLASS

Linen tablecloths and napkins in the colors of your choice, porcelain china plates, cups and saucers, silver flatware and water glasses.

CASH BAR

Assorted imported and domestic regular and light bottled beer; domestic and/or imported house Merlot, Chardonnay or Pinot Grigio, and Zinfandel wines; and a full bar of "call" brand liquors will be available for purchase. All drinks shall be served in high quality clear plastic cups.

CHEESE BOARD & CRUDITE STATION

Premium cheeses, assorted crackers, fresh seasonal vegetables, and assorted dips artfully displayed on a self serving station for one (1) hour duration.

CHAMPAGNE TOAST

Domestic champagne and/or ginger ale served in champagne glasses or flutes shall be passed to your guest at specified time.

BUFFET

Assorted Bread Basket – Plain and multi-grain rolls.

Tossed Salad – Mixed greens salad with house dressing.

Grilled Chicken – Boneless chicken breast prepared with your choice of Marsala, Piccata, Francaise, Provencale, Lemon Pepper, or Garlic Herb sauce served from a chafing dish.

Lasagna – Homemade traditional Italian and/or vegetable lasagna served from a chafing dish.

Vegetables – The chef's choice grilled or sauteed seasonal vegetable(s)

DESSERT AND COFFEE STATION

Purchaser to provide the wedding cake and Butternut will cut, plate, and set up a dessert and coffee station with both regular and decaf, assorted herbal teas and cream & sugar.

Silver Banquet Package

\$40 per person Plus tax and gratuity

LINENS, CHINA, SILVER & GLASS

Linen tablecloths and napkins in the colors of your choice, porcelain china plates, cups and saucers, silver flatware and water glasses.

CASH BAR

Assorted imported and domestic regular and light bottled beer; domestic and/or imported house Merlot, Chardonnay or Pinot Grigio, and Zinfandel wines; and a full bar of "call" brand liquors will be available for purchase. All drinks shall be served in high quality clear plastic cups.

CHEESE BOARD & CRUDITE STATION

Premium cheeses, assorted crackers, fresh seasonal vegetables, and assorted dips artfully displayed on a self serving station for one (1) hour duration.

CHAMPAGNE TOAST

Domestic champagne and/or ginger ale served in champagne glasses or flutes shall be passed to your guest at specified time.

SALAD

Mixed greens dinner salad with your choice of dressing and served at the table.

ASSORTED BREAD BASKET

Plain, rye and multi grain rolls are served at each table with butter.

BUFFET

Steamship Round of Beef Carving Station – Chef carved roast sirloin of beef buffet station with au jus and horseradish sauces served on the side.

Sauteed Chicken – Boneless chicken breast prepared with your choice of Marsala, Piccata, Francaise, Provencale, Lemon Pepper, or Garlic Herb sauces and served from a chaffing dish.

Baked Fish or Pasta – Chef's choice of fresh scrod, sole or flounder prepared with your choice of lemon herb sauce, garlic white wine sauce, or herb breading, or pasta primavera with marinara or alfredo sauce served in chafing dish.

STARCH AND VEGETABLE

Your choice of garlic or regular mashed potatoes, roasted herb potatoes seasoned with fresh herbs, or white, brown and/or wild rice. Chef's choice of seasonal vegetables typically includes at least one green and one colored vegetable.

DESSERT AND COFFEE

Cutting and plating of wedding cake supplied by you is included at no extra charge. We will either serve cake to each table with coffee and tea or set up a dessert and coffee station as you wish. Regular coffee, decaffeinated coffee, and assorted herbal teas with cream and sugar.

Gold Banquet Package

\$ 4 8 per person Plus tax and gratuity

L I N E N S , C H I N A , S I L V E R & G L A S S

Linen tablecloths and napkins in the colors of your choice, porcelain china plates, cups and saucers, silver flatware, and water glasses.

2 H O U R B E E R & W I N E O P E N B A R

Assorted domestic regular and light bottled beer and domestic and/or imported house Merlot, Chardonnay or Pinot Grigio and Zinfandel wines will be available to your guests for the first two hours of your banquet. Mixed drinks will be available for purchase. All drinks shall be served in high quality clear plastic cups. After two hours, we will gladly extend the beverage service for an additional fee or convert over to a cash bar.

C H E E S E B O A R D & C R U D I T E S T A T I O N

Premium cheeses, assorted crackers, fresh seasonal vegetables and assorted dips artfully displayed on a self serving station for one (1) hour duration.

C H A M P A G N E T O A S T

Domestic champagne and/or ginger ale served in champagne glasses or flutes shall be passed to your guest at specified time.

S A L A D

Mixed greens dinner salad with your choice of dressing and served at the table.

A S S O R T E D B R E A D B A S K E T

Plain, rye and multi grain rolls are served at each table with butter.

B U F F E T

Steamship Round of Beef Carving Station – Chef carved roast sirloin of beef buffet station with au jus and horseradish sauces served on the side.

Sauteed Chicken – Boneless chicken breast prepared with your choice of Marsala, Piccata, Francaise, Provencale, Lemon Pepper, or Garlic Herb sauces and served from a chaffing dish.

Baked Fish or Pasta – Chef's choice of fresh scrod, sole or flounder prepared with your choice of lemon herb sauce, garlic white wine sauce, or herb breading, or pasta primavera with marinara or alfredo sauce served in chaffing dish.

S T A R C H A N D V E G E T A B L E

Your choice of garlic or regular mashed potatoes, roasted herb potatoes seasoned with fresh herbs, or white, brown and/or wild rice. Chef's choice of seasonal vegetables typically includes at least one green and one colored vegetable.

D E S S E R T A N D C O F F E E

Cutting and plating of wedding cake supplied by you is included at no extra charge. We will either serve cake to each table with coffee and tea or set up a dessert and coffee station as you wish. Regular coffee, decaffeinated coffee, and assorted herbal teas with cream and sugar.

Platinum Banquet Package

\$ 6 0 per person Plus tax and gratuity

L I N E N S , C H I N A , S I L V E R & G L A S S

Linen tablecloths and napkins in the colors of your choice, porcelain china plates, cups and saucers, silver flatware and water glasses.

2 H O U R F U L L O P E N B A R

Assorted imported and domestic regular and light bottled beer; domestic and/or imported house Merlot, Chardonnay or Pinot Grigio and Zinfandel wines; and a full bar of "call" brand liquors will be available for the first 2 hours of your banquet. All drinks shall be served in high quality clear plastic cups. After two hours, we will gladly extend the beverage service for an additional fee or convert over to a cash bar.

C H E E S E B O A R D & C R U D I T E S T A T I O N

Premium cheeses, assorted crackers, fresh seasonal vegetables and assorted dips artfully displayed on a self serving station for one (1) hour duration.

C H A M P A G N E T O A S T

Domestic champagne and/or ginger ale served in champagne glasses or flutes shall be passed to your guest at specified time.

S A L A D

Mixed greens dinner salad with your choice of dressing and served at the table.

A S S O R T E D B R E A D B A S K E T

Plain, rye and multi grain rolls are served at each table with butter.

B U F F E T

Steamship Round of Beef Carving Station – Chef carved roast sirloin of beef buffet station with au jus and horseradish sauces served on the side.

Sauteed Chicken – Boneless chicken breast prepared with your choice of Marsala, Piccata, Francaise, Provencale, Lemon Pepper, or Garlic Herb sauces and served from a chaffing dish.

Baked Fish or Pasta – Chef's choice of fresh scrod, sole or flounder prepared with your choice of lemon herb sauce, garlic white wine sauce, or herb breading, or pasta primavera with marinara or alfredo sauce served in chafing dish.

S T A R C H A N D V E G E T A B L E

Your choice of garlic or regular mashed potatoes, roasted herb potatoes seasoned with fresh herbs, or white, brown and/or wild rice. Chef's choice of seasonal vegetables typically includes at least one green and one colored vegetable.

D E S S E R T A N D C O F F E E

Cutting and plating of wedding cake supplied by you is included at no extra charge. We will either serve cake to each table with coffee and tea or set up a dessert and coffee station as you wish. Regular coffee, decaffeinated coffee, and assorted herbal teas with cream and sugar.

Diamond Banquet Package

\$ 6 8 per person Plus tax and gratuity

L I N E N S , C H I N A , S I L V E R & G L A S S

Linen tablecloths and napkins in the colors of your choice, porcelain china plates, cups and saucers, silver flatware and water glasses.

2 H O U R F U L L O P E N B A R

Assorted imported and domestic regular and light bottled beer; domestic and/or imported house Merlot, Chardonnay or Pinot Grigio and Zinfandel wines; and a full bar of "call" brand liquors will be available for the first 2 hours of your banquet. After two hours, we will gladly extend the beverage service for an additional fee or convert over to a cash bar.

C H E E S E B O A R D , C R U D I T E S T A T I O N & P A S S E D A P P E T I Z E R S

Premium cheeses, assorted crackers, fresh seasonal vegetables, and assorted dips artfully displayed on a self serving station for one (1) hour duration plus Crab Stuffed Mushrooms and Bacon Wrapped Scallops will be passed to your guests.

C H A M P A G N E T O A S T

Domestic champagne and/or ginger ale served in champagne glasses or flutes shall be passed to your guest at specified time.

S A L A D

Mixed greens dinner salad with your choice of dressing and served at the table.

A S S O R T E D B R E A D B A S K E T

Plain, rye and multi grain rolls are served at each table with butter.

B U F F E T

Prime Rib or Sliced Tenderloin – Chef carved prime rib or roast tenderloin with au jus, horseradish, and/or a burgundy mushroom sauce on the side.

Sauteed Chicken – Boneless chicken breast prepared with your choice of Marsala, Piccata, Francaise, Provencale, Lemon Pepper, or Garlic Herb sauces and served from a chaffing dish.

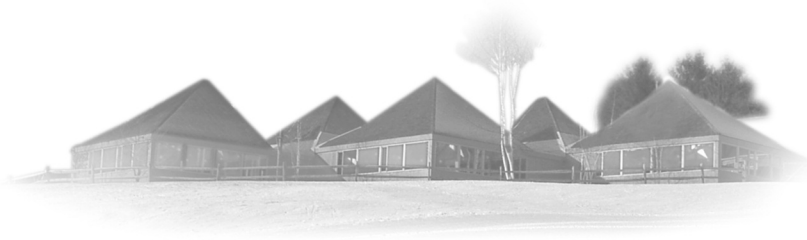
Baked Fish or Pasta – Crab Stuffed Sole Newburg or Lobster Ravioli with Newburg sauce served in chafing dish.

S T A R C H A N D V E G E T A B L E

Your choice of garlic or regular mashed potatoes, roasted herb potatoes seasoned with fresh herbs, or white, brown and/or wild rice. Chef's choice of seasonal vegetables typically includes at least one green and one colored vegetable.

D E S S E R T A N D C O F F E E

Cutting and plating of wedding cake supplied by you is included at no extra charge. We will either serve cake to each table with coffee and tea or set up a dessert and coffee station as you wish. Regular coffee, decaffeinated coffee, and assorted herbal teas with cream and sugar.



Beverage Additions

OPEN BAR

Prices are per person per hour after initial 2 hours (plus tax and gratuities)

Domestic Beer and Wine	\$6.00
Imported Beer, Wine and Call Brand Liquor	\$8.00

HOST BAR

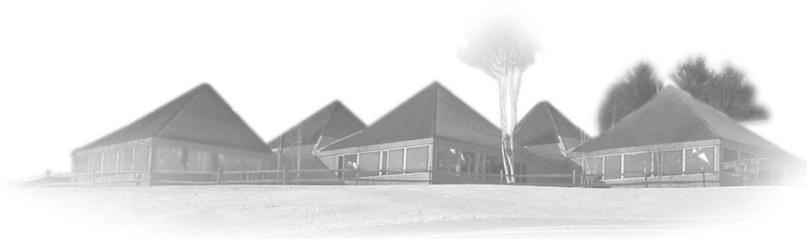
Charges accrued on a per drink basis (tax included)

Soda	\$1.50
Domestic Bottled Beer	\$3.50
Premium Domestic or Imported Bottled Beer	\$4.00
Domestic House Wine	\$4.00
House Brand Liquor	\$4.00
Call Brand Liquor	\$5.00

CASH BAR

Price per drink charged to guest

Prices same as host bar above.



Hors d'Oeuvres Additions

Plus tax and gratuities

C O L D H O R S D ' O E U V R E S

Prices per person and served at station

- Premium Imported Cheese \$5.00
Includes premium imported Brie, Smoked Gouda and Havarti cheeses and assorted flat bread.
- Antipasto Platter \$7.00
Salami, capocollo, pepperocini's, marinated mushrooms, green & black olives and imported cheeses.

H O T H O R S D ' O E U V R E S

Price per person, 3 pieces per order, passed to your guests

- Cheese Stuffed Mushrooms \$4.00
- Mini Quiche Lorraine \$4.00
- Mini Vegetable Egg Rolls \$4.00
- Spanikopita (Greek layered spinach and phyllo) \$4.00
- Vegetable Quesadilla (Mexican tortilla with melted cheese) \$4.00
- Empanadas (Mexican puff pastry filled with vegetables) \$4.00
- Mini Sausage Calzone \$5.00
- Chicken Quesadilla \$5.00
- Fried Sesame Chicken \$5.00
- Beef Satay (with Thai peanut sauce) \$5.00
- Chicken Satay (with Thai peanut sauce) \$5.00
- Pear & Brie in Phyllo \$6.00
- Crab Stuffed Mushrooms \$6.00
- Bacon Wrapped Scallops \$6.00
- Shrimp Cocktail Bar Market Price
- Raw Clam Bar Market Price
- Raw Oyster Bar Market Price
- Snow Crab Claws Market Price
- Lobster Cocktail Market Price

C R E A T E Y O U R O W N M E N U

If you don't see exactly what you are looking for from the above menus, we will be happy to work with you in creating the menu of your dreams. We have the capability to prepare virtually anything you would like. Please contact the Banquet Sales Manager at (413) 528-2000 x154 to go over menu and pricing options for both buffet style and full waitstaff seated meals.