

Butter



THAN THE REST
CATERING · OCONOMOWOC · WI

appetizers /passed apps

Tartlet

Seasonal jam and brie tartlet with balsamic drizzle \$27/dozen

- Serves roughly 6-10 people

Stuffed mushroom caps

Cremini mushrooms stuffed with cream cheese, herbs, panko bread crumbs, parmesan cheese \$10/dozen

- roughly 2 per person would be 6 people per dozen

Spinach and artichoke dip

Spinach and artichoke dip mixed with cream cheese and sour cream blended with garlic, parsley and shallot. Served with pita or crackers.

- Large Bowl (24 people, 4oz per individual serving): \$55

Charcuterie board

Seasonal cured meats and local Wisconsin cheeses, nuts, seasonal fruit, jams, honey, Lake Louie beer mustard.

- Small cheese & charcuterie board - \$55
 - serves roughly 10-15 people
- Large cheese & charcuterie board - \$99
 - serves about 30-35 people

Cheese board

Several cheeses, nuts, jams, crostinis, cornichons, pickled teardrop peppers

- Small cheese board with imported cheeses - \$65
 - serves roughly 10-15 people
- Small cheese board with Wisconsin/Local cheeses - \$55
 - serves about 30-35 people

Meatballs

1.5 oz meatballs with homemade marinara, shaved parmesan, basil, parsley, olive oil

- Increments of 25: \$45

Shrimp cocktail

Poached shrimp served on ice and served with homemade cocktail sauce and lemons

- 16-20 Shrimp: \$29
- Serves roughly 6-10 people

Fruit Tray

Fresh fruit tray with a combination of the freshest fruits available per season.

- Serves roughly 20-25 people

Bruschetta

Fresh bruschetta made with roma tomatoes, basil, yellow onion & parmesan cheese served with with crostinis or pita chips

- One Serving Bowl serves roughly 24 people. \$38

Empanadas

“Hand pies” made a few different ways. Homemade empanadas made with flour, butter and eggs filled with your favorite stuffing. Serves roughly 6-10 people per dozen.

- Mushroom, Spinach & Brie Empanada - \$15/dozen
- Cheese Empanada - \$13/dozen
- Potato Chorizo - \$13/dozen
- Braised Carolina Pork - \$19/dozen

Luncheons/Smaller Groups

For parties of 50 or less

Sandwiches or Wraps

Choice of sandwich (roll, croissant, choice of bread) or wrap filled with turkey, smoked or regular chicken, ham or roast beef served with potato salad and chips.

\$15/person

Airline Chicken Breast

Airline chicken breast roasted with crispy chicken skin served with choice of mashed or herbed potatoes, herbed rice or polenta and choice of seasonal vegetable or salad.

\$17/person

entrees/mains

For parties of 50+

Choice of:

Ala carte - prices by each item

7 oz entree portions

*1 entree 2 sides package (\$20/person)
includes salad, butter & roll*

*2 entrees 2 sides package (\$25/person)
includes salad, butter & roll*

*3 entrees 3 sides package (\$35/person)
includes salad, butter & roll*

Seared Chicken Breast

Airline Chicken breast roasted (breast & wing) with crispy chicken skin
\$13 per person

Roasted Pork Loin

Roasted pork loin, sliced, bourbon mustard sauce and set with jus
\$13 per person

Seasonal/ Mushroom Risotto

Risotto with mushroom and seasonal vegetables and parmesan cheese
Can also be made as a vegan option
\$11 per person

Beef Tenderloin

Beef Tenderloin cooked with a red wine demi-glace. Cooked medium or medium rare
\$17 per person

Beef Tips

Beef Tips braised and seared and topped with chimichurri
\$14 per person

Seared salmon /fjord trout

Salmon or Trout pan seared and served with caper sauce
\$14 per person

sides

Herbed Rice/Parmesan Risotto

Cooked in vegetable stock and made with heavy cream, seasonings and parmesan cheese
\$4 per person

Roasted or grilled seasonal vegetables

Charred Broccoli, smoked zucchini or honey roasted carrots or any seasonal vegetable
\$3 per person

Mashed Potatoes, Herbed Potatoes, Crimson Lentils or Polenta

\$3 per person

packages

Nacho/Taco bar

Choice of chicken, ground beef or pork served with rice, refried beans, cheese, jalapeños, pico de gallo, cilantro and sour cream. \$18 per person

Tailgate

Burgers and/or hot dogs served with coleslaw or roasted corn, potato salad or mac-n-cheese and condiments. \$18 per person

Smoked Meats

Choice of smoked chicken or pork or combination, beans, cornbread, potato salad, BBQ sauce and coleslaw or local and seasonal roasted corn. \$20 per person

Pasta bar

Pasta served with regular or spicy marinara, mushroom bolognese or garlic cream Alfredo, dinner rolls, seasonal salad and the following choices:

- Seafood (shrimp/squid) \$25 per person
- Vegetarian/Vegan \$18 per person
- Meat (bolognese/meatballs) \$22 per person

Homemade Pizza

16" homemade pizza. Options are Cheese, Sausage or Pepperoni \$20

desserts

Choice of homemade cookies, brownies, churros or fruit - \$4 per person.

Choice of cookies: chocolate chip, brown butter & sea salt, Dockhound cookie

Beverages

For groups of 50+

Open Bar Package

Beer, Wine, Soda & Mixed Drinks

Includes house & call liquor (not premium liquor)

Coors Light, Walk-Off Lager, Badger Club Amber Lager, Rational Haze IPA, Warped Speed Scotch Ale, Infinite Forms Sour (Mango & Passionate Fruit Kettle Sour) on tap

Domestic & N/A bottled beer

Juice & Soda by the glass

House Red & White Wine by the glass

2 consecutive hours: \$28/per person

4 consecutive hours: \$46/per person

Each additional hour: \$5/per person

Anyone 20 and under: \$10/per person

Beer, Wine & Soda Package

Coors Light, Walk-Off Lager, Badger Club Amber Lager, Rational Haze IPA, Warped Speed Scotch Ale, Infinite Forms Sour (Mango & Passionate Fruit Kettle Sour) on tap

House Red and White Wine by the glass

Juice & Soda by the glass

4 consecutive hours: \$28/per person

Each additional hour: \$4/per person

Anyone 20 and under: \$10/per person

Soda Only

Soda by the glass (not bottled soda)

\$10/per person

1/2 Barrel Domestic Beer

Coors Light, Walk-Off Lager

\$325

1/2 Barrel Craft Beer

Badger Club Amber Lager, Rational Haze IPA, Warped Speed Scotch Ale, Infinite Forms Sour (Mango & Passionate Fruit Kettle Sour)

\$400

Inquire about custom Dockhaus beer and pricing. Custom beer may require lead time.

Inquire about bottles of wine and pricing.

Package charges are based on final head count.

20% gratuity added to total bar package.

policies

Payment & Charges

A 25% down payment is due within seven days of giving an oral agreement. A written contract must be signed at that time to secure the date and time of services. A 5.6% state tax charge of and a 20% service fee will be added to the total of food or beverage charges. Upon credit card use, an additional 3% charge will be accrued.

Final Count & Guarantee

Seven days prior to your event, a final count must be specified. We will not guarantee food for more than an additional 10% of your headcount on the day of your event

Leftover Food

Per Wisconsin Health Code, any remaining food from your event becomes the property of Butter Than the Rest Catering Services to ensure the appropriate handling of all foods and the temperatures that they are kept at.

No Carry Ins

Sorry, no carry ins or other food vendors permitted on-site unless authorized by the catering or Dockhound staff (fee may apply).

Special Requests

If there is something that you do not see on our catering menu that you would like to have for your special event, please do not hesitate to ask. We can accommodate almost any request. Also, please let us know of any food allergies or gluten-free needs.

ALL PRICES ARE SUBJECT TO CHANGE

Please email buttrthantherest@gmail.com for specific requests and/or any questions.

