

The Butler Package

\$54⁹⁵ / person *New York State Tax and Service Charge Additional*

Reception Cocktails

A fully stocked 4 hour open bar featuring our house-brand liquors, red & white wine, domestic bottled beer, soda, juices & mixers.

Display of domestic cheeses, grapes, medley of crackers & crostinis, fresh fruit & berries.




Dinner Salad *choice of one served with rolls & butter*

Field Greens Salad - *dried cranberries, candied walnuts & crumbled feta with raspberry vinaigrette*

Caesar Salad - *sun dried tomatoes, croutons, shaved parmesan with Caesar dressing*

House Salad - *iceberg & romaine lettuce, black olives, grape tomatoes, cucumbers, croutons, asiago cheese, served with choice of dressing*

Entrée *choice of three*

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| • Balsamic Grilled Flank Steak | • Chicken Fresco <i>with Tomato Relish & Lemon Beurre Blanc</i> | • Sweet Potato & Kale Gratin  |
| • Mediterranean Catch of the Day | • Herb Roasted Pork Loin <i>with Grilled Peaches & Savory Dijon Sauce</i> | • Mediterranean Orzo  |
| • Pan Seared Salmon <i>with Lemon Beurre Blanc</i> | | • Jerusalem Chickpea Cake <i>with Tomatillo Chutney</i> (vegan)  |
| • Boursin Stuffed Chicken Breast <i>with Beurre Blanc</i> | | |

Accompaniments *choice of two*

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| • Wild Rice Pilaf | • Wild Mushroom Risotto |
| • Gorgonzola Mashed Potatoes | • Sautéed Haricot Verts |
| • Duchess Potatoes | • Asparagus Grilled <i>with Lemon Butter</i> |
| • Fingerling Potatoes Roasted <i>with Garlic</i> | • Grilled Seasonal Vegetables |

Dessert

Couple's Wedding Cake
Coffee Service

The Metcalf Package

\$58⁹⁵ / person *New York State Tax and Service Charge Additional*

Reception Cocktails

A fully stocked 4 hour open bar featuring our house-brand liquors, red & white wine, domestic bottled beer, soda, juices & mixers.

Display of domestic cheeses, grapes, medley of crackers & crostinis, fresh fruit & berries.

Dinner Salad *choice of one served with rolls & butter*

Field Greens Salad - *dried cranberries, candied walnuts & crumbled feta with raspberry vinaigrette*

Caesar Salad - *sun dried tomatoes, croutons, shaved parmesan with Caesar dressing*

Caprese Salad (*seasonal*) - *fresh mozzarella, sliced tomato, fresh basil, balsamic drizzle*

House Salad - *iceberg & romaine lettuce, black olives, grape tomatoes, cucumbers, croutons, asiago cheese, served with choice of dressing*

Entrée *choice of one*

Grilled Filet Mignon & Boursin Stuffed Chicken Breast

Grilled Filet Mignon & Grilled Shrimp

Grilled Filet Mignon & Pan Seared Salmon with Lemon Beurre Blanc

Chicken Fresco & Grilled Shrimp

Chef Vegetarian Entrée that Compliments your Pairing 

Accompaniments *choice of two*

• Wild Rice Pilaf

• Spring Carrot Spikes

• Gorgonzola Mashed Potatoes

• Sautéed Haricot Verts

• Duchess Potatoes

• Asparagus Grilled *with Lemon Butter*

• Fingerling Potatoes Roasted
with Garlic

• Grilled Seasonal Vegetables

Dessert

Couple's Wedding Cake

Chocolate Dipped Strawberries

Coffee Service

The Williams Package

\$65⁹⁵ / person *New York State Tax and Service Charge Additional*

Reception Cocktails

A fully stocked 4 hour open bar featuring our house-brand liquors, red & white wine, domestic bottled beer, soda, juices & mixers.

Seasonal display of crudités with hummus and creamy herb dip.

Display of domestic cheeses, grapes, medley of crackers & crostinis, fresh fruit & berries.

Dinner Salad *choice of one served with rolls & butter*

Field Greens Salad - *dried cranberries, candied walnuts & crumbled feta with raspberry vinaigrette*

Caesar Salad - *sun dried tomatoes, croutons, shaved parmesan with Caesar dressing*

Caprese Salad (*seasonal*) - *fresh mozzarella, sliced tomato, fresh basil, balsamic drizzle*

House Salad - *iceberg & romaine lettuce, black olives, grape tomatoes, cucumbers, croutons, asiago cheese, served with choice of dressing*

Entrée *choice of one*

• Herb Roasted Sliced Beef Tenderloin
with Port Demi Glaze

• Prosciutto Wrapped Chicken *with
Chive Buerre Blanc*

• Pan Seared Sea Bass *with Garlic
Herb Butter* (additional \$3)

• Herb Rubbed Filet Mignon *with a
Bordelaise Sauce*

• Chicken Breast Stuffed with Brie &
Cranberry *with Beurre Blanc*

• Sweet Potato & Kale Gratin 

• Herb Encrusted Salmon

• Lump Crab Cake *with Remoulade*

• Mediterranean Orzo 

• Jerusalem Chickpea Cake *with
Tomatillo Chutney* (vegan) 

Accompaniments *choice of two*

• Wild Rice Pilaf

• Spring Carrot Spikes

• Gorgonzola Mashed Potatoes

• Sautéed Haricot Verts

• Duchess Potatoes

• Asparagus Grilled *with Lemon Butter*

• Fingerling Potatoes Roasted
with Garlic

• Grilled Seasonal Vegetables

Dessert

Couple's Wedding Cake served with Chocolate Dipped Strawberries

Late Night Dessert Table - *assorted mini desserts & petit fours*

Coffee Service

The Baird Package

\$62⁹⁵ / person *New York State Tax and Service Charge Additional*

Reception Cocktails

A fully stocked 4 hour open bar featuring our house-brand liquors, red & white wine, domestic bottled beer, soda, juices & mixers.

Choice of one of the following Cocktail Stations

- Fruit, Vegetable & Cheese Station - *imported & domestic cheeses, fresh fruits, assorted fresh crudités & dips*
- Antipasto Station - *assorted Italian meats and cheese, roasted peppers, marinated artichokes, tomatoes & olives served with pita chips*

Entrée Stations *choice of three*

Asian Station

- *fried rice, sticky rice, stir fried vegetables with a choice of pork, chicken, beef, or shrimp, Thai noodle salad*

Potato Bar

- *sweet potatoes & mashed potatoes, assorted toppings including sour cream, bacon, whipped butter, chives, grated cheeses, cinnamon, pecans*

Pasta Station *served with grassini*

- *grilled chicken scaloppini bowtie pasta with a lemon cream sauce with mushrooms, artichokes, capers and pancetta*
- *rigatoni pasta tossed with a hearty meat bolognese*
- *vegetarian tarragon basil pesto tossed gemelli pasta with spring vegetables*

Carving Station *choice of one (accompanied with rolls & appropriate condiments)*

- *apple glazed pork loin* - *top round of beef* - *oven roasted turkey* - *honey baked ham*

Fajita Station

- *beef and chicken fajitas, onions & peppers, tomatoes, shredded lettuce, chopped onion, salsa, sour cream, shredded cheese, black bean dip served with tricolor tortilla chips*

Macaroni & Cheese Bar

- *six cheese and macaroni with the following topping choices: crisp bacon, buffalo chicken bites, truffle oil, cheddar cheese, bleu cheese crumbles, green onion and pico de gallo*

Martini Salad Station

bellini salad - grilled peaches, pears, gorgonzola cheese mix greens with champagne vinaigrette

appletini salad - baby spinach, green apples, brie, croutons, and candied walnuts with a cider vinaigrette

cosmopolitan salad - mixed greens with dried cranberries and mandarin oranges with a triple sec vinaigrette

Sizzling Caesar Salad Station

- *freshly tossed Caesar salad with homemade croutons topped with the guest choice of marinated chicken breast or blackened shrimp*

The Baird Package Continued

Entrée Stations *choice of three*

Mini Gourmet Slider Station

- *guests can choose from the following topping, bacon, bleu cheese crumbles, roma tomatoes, lettuce, grilled onions, cheddar cheese, grilled mushrooms, tator tots, wild turkey ketchup*

Panini Station

- *cuban sandwich, rosemary grilled chicken sandwich, tomato basil mozzarella sandwich, terra chips & pasta salad*

Trattoria *choose one*

- *butternut squash ravioli tossed with tarragon, Georgia wild shrimp, brussel sprouts, brown butter & crisp pancetta*
- *golden beet risotto with pan seared scallops drizzled with basil oil*

Carniceria *choose one*

- *creole beef grillades with flatland creek triple threat pepper jack cheese grits*
- *spoon tender beef simmered in creole (Italian red gravy).*
- *truffled yam hash topped with a honey crisp apple pancetta brandy glazed pork loin.*

Dessert

Couple's Wedding Cake

Coffee Service

Additional Packages / Pricing

Bar Packages

All bar packages include liquor, assorted sodas, juices, wine and beer. Champagne, cordials, cognacs and specialty vodkas are not included in the basic bar package but can be ordered for an additional charge.

Champagne Toast \$2 / person

Wine Service with Dinner \$6 / person

Upgrade to Premium Brand Bar \$3 / person

Late Night Extras

Pizza & Wing Station

- assorted mini pizzas & boneless wings tossed in your choice of two sauces served with bleu cheese

Nacho Bar

- hot nacho cheese & chips served in paper boats with the following toppings: sour cream, olives, diced tomatoes, hot peppers and pico de gallo

Espresso Station

- espresso made to order with cinnamon, whipped cream, cane sugar & cream

Sundae Station

- chocolate & vanilla ice cream with strawberry sauce, hot fudge, assorted candies & toppings

Candy Station

- assorted candies, gummies & chocolates with take home bags

Dessert Station

- assorted cakes, pies, mini desserts & petit fours served with fresh brewed Columbian coffee & assorted teas

Additional Pricing

Ceremony Fee (*must have on-site reception*) \$600

Building Facility Fee \$600

Catering Guidelines

Three Pillars Catering at the Butler Mansion requires a non-refundable \$1,000 deposit to hold your event. A 19% service charge and 8.75% sales tax will be automatically added to all charges related to your event. There is a \$3,000 minimum which is required when booking for a friday or saturday evening. Prices quoted are subject to proportionate increases to meet costs of goods and services at the time of the event.