

Passed Appetizer Menu

Butterfly's Passed Appetizer Menu is perfect for a social reception or cocktail party. The following are the minimum expenditures for food and beverages. Food and beverages minimums do not include gratuity or sales tax. Flowers, music and other miscellaneous charges are additional and do not apply to the minimums. The guaranteed minimum only applies to food and beverages consumed on the premises at the time of the event.

Full-Floor Buy Out

Food and Beverage Minimum*

Lunch (11am - 4pm)

Mon-Thurs	\$5,000	Fri-Sun	\$10,000
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Dinner

Sun-Mon	\$8,000	Tues-Wed	\$12,000
Thurs	\$15,000	Fri-Sat	\$25,000

Candle Room

Food and Beverage Minimum*

Lunch (11am - 4pm)

Mon-Thurs	\$1000	Fri-Sun	\$1500
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Dinner

Mon-Thurs	\$2,500	Fri-Sun	\$4,000
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After-Hours Buy Out

Begins at 10 PM Until 2 AM

Any Night	\$5,000
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*does not include tax or gratuity

Select Six at \$30 per person

*add \$3 per person

Green papaya and mango salad

vietnamese caramelized shrimp and fried shallots

Kobe beef and foie gras puffs*

sweet soy and pineapple reduction

Bloody mary oyster shooters

lemon and garlic gremolata

Grilled chicken salad club sandwich*

applewood smoked bacon and avocado

Sesame coated edamame

sea salt and sesame oil

Poached pear in endive spears

gorgonzola dolce and candied walnuts

Fire fried calamari

tobasco remoulade and cucumbers

Charred vegetable gazpacho

tomato sorbet and chili oil

Wild mushroom pizzetta

white truffle oil

Ahi poke tartar

wasabi cream sauce and tobiko caviar

Smoked salmon and strawberry salad rolls

spicy garlic and ginger dipping sauce

Ahi tempura rolls

wasabi cream sauce and sweet soy reduction

Duck confit spring rolls

chinese mustard and honey dipping sauce

Kobe beef sliders*

caramelized onion and bacon jam

Grilled chicken satay

spicy peanut sauce

Kalua pig in butter lettuce cups

hoisin barbeque sauce and cashews

Chili and lemongrass chicken in butter lettuce cups

scallion and garlic relish

Mini crème brulees and chocolate tortes

Stations Approximately \$10-15 per person

Artisanal cheese and seasonal fruit platters with local breads

Chilled seafood and oyster platter

based on season and availability



"Thank you so much for a fabulous dinner, everything was great."

-Sandra Taravella, Glaceau Group