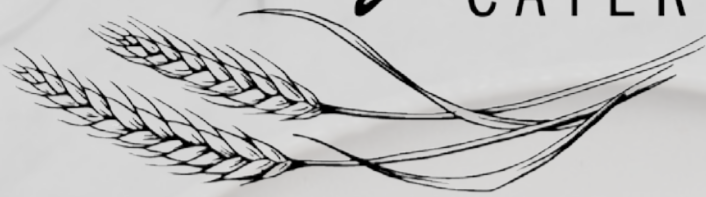


CHARLETTONAVS

Butterfield

CATERING



MISSION STATEMENT

Offering a full-service, off premise experience in the mid Hudson Valley, Executive Chef Jesse Frederick's focus is on seasonal farm-forward fare. Paying homage to the rich heritage of Hudson Valley cuisine, utilizing the freshest local ingredients from our farm partners, we present beautiful dishes that are playful, thoughtful, and deliciously memorable. Butterfield's curated bar offerings include seasonal, signature and zero-proof cocktails, a natural wine list with a balance of classical and adventurous options, plus a cocktail program highlighting small producers from the Hudson Valley, the Catskills, and beyond.

Butterfield will create a menu to delight you and your guests - from elegant wedding celebrations and casual backyard barbeques, to corporate retreats and special events. Whatever the occasion and wherever you choose to celebrate, let our food tell your story.



Executive Chef Jesse Frederick

*INSPIRED BY CHEF JESSE'S
KITCHEN GARDEN, OUR
BUTTERFIELD CATERING MENU
FOCUSES ON SEASONALITY.*



*HIGHLIGHTING UNIQUE INGREDIENTS
AND VIBRANT FLAVORS, OUR FEATURED
ANNUALS ARE AVAILABLE FOR
A LIMITED TIME... WHILE OUR
PERENNIAL MAINSTAYS REFLECT
SOME OF CHEF'S YEAR-ROUND
FAVORITES.*







A QUICK SNAPSHOT OF OUR CURRENT PRICING TO HELP YOU PLAN YOUR EVENT

COCKTAIL HOUR & DINNER

PASSED

Selection of 3 passed hors d'oeuvres | *from \$18 pp*

Additional Selections | *from \$6 pp*

TASTING TABLES

Hudson Valley Farmers Tasting Table | *from \$25 pp*

Charcuterie & Artisan Cheese | *from \$35 pp*

Caviar Bar | *from \$105 pp*

Raw Bar | *from \$45 pp*

Seasonal Tasting Table | *from \$35 pp*

BUFFET & FAMILY STYLE DINNER

Option 1 | 2 firsts | 2 mains | 2 sides | 1 sweet | *from \$85 pp*

Option 2 | 2 firsts | 3 mains | 3 sides | 1 sweet | *from \$95 pp*

Additional First | *from \$8 pp*

Additional Main | *from \$12 pp*

Additional Side | *from \$6 pp*

Additional Sweet | *from \$8 pp*

PLATED DINNER

1 first, choice of 3 pre-selected mains | 1 sweet | *from \$95 pp*

**Butterfield requires meal selections no later than 30 days in advance.*

ADD-ON OPTIONS

CASUAL DINNER

Tuscan Dinner | *\$70 pp*

1 first | 1 pasta | 2 mains | 2 sides | 1 sweet

Buffet or Family Style

Butterfield-Que | *\$70 pp*

2 firsts | 2 mains | 2 sides | 2 sweets

Buffet or Family Style

Butterfield Garden Party | *from \$85 pp*

1 first | 2 or 3 pre-selected mains | 1 sweet

Plated Dinner

BRUNCH BUFFET

Farmers Market Breakfast | *\$35 pp*

Chef's Hot Breakfast | *\$45 pp*

Breakfast Sandwich Bar | *\$40 pp*

Bagel Bar Add-On | *\$9 pp*

BUTTERFIELD BITES

Bar Classics | *\$24 pp*

Taco Stand | *\$24 pp*

Dim Sum Takeout | *\$24 pp*

Jesse's Spuntino | *\$24 pp*



BAR PACKAGES

SELECTIONS

Beer & wine | \$20 pp | Per Hour

Beer, wine & classic spirits | \$22 pp | Per Hour

Beer, wine & premium spirits | \$25 pp | Per Hour

**Both spirit packages include 2 specialty cocktails and 1 zero-proof cocktail*

**Prosecco and cava are included in all packages*

ADD-ON

Champagne Toast | from \$11 pp

Cava + Prosecco Toast | \$8 pp

CLASSIC SPIRITS

Vodka | Ketel One | Tito's

Gin | Tanqueray | New Amsterdam Stratosphere

Whiskey | Jameson

Rye | Old Overholt

Bourbon | Wild Turkey

Tequila | Espolon | Cimarron

Mezcal | Del Maguey Vida

Rum | Gosling's Black Rum | El Dorado

PREMIUM SPIRITS

Vodka | 1857 (local) | Tito's

Gin | Hendrick's | Neversink (local)

Whiskey | Johnnie Walker Black | Hudson Whiskey

Rye | Michter's Rye

Bourbon | Eagle Rare 10yr

Tequila | Fortaleza Blanco | Siete Leguas Reposado

Mezcal | Gem & Bolt Mezcal

Rum | Flor de Cana 4 year | Plantation Dark Rum

NY STATE BEER + CIDER

BEER

Arrowood, Keegan Ales, Newburgh, Suarez Family Brewery, Dutchess Ales, Westkill Brewery, Paradox Brewing, amongst others!

CIDER

Hudson North, Westwind Orchard, Greenpoint Cidery

NON-ALCOHOLIC BEERS

Athletic Brewing Upside Dawn

WINES

Wines: Available selections may be confirmed 6 months prior to the event date. Bar packages include 4 wines.



**All wines, spirits, beers and craft beverages subject to market availability.*

COCKTAIL INSPIRATION

CLASSIC COCKTAILS

Margarita | tequila | lime juice | triple sec | lime

Negroni | gin | campari | sweet vermouth | orange wedge

Old Fashioned | bourbon (or rye) whiskey | simple syrup | bitters
orange twist

Vodka Mule | vodka | lime | ginger beer | lime

Martini | vodka or gin | dry vermouth | olive or lemon garnish

Manhattan | bourbon (or rye) whiskey | sweet vermouth | bitters
luxardo cherry

Sazerac | rye | sugar | Peychaud's bitters | absinthe rinse

White Negroni | gin | cocchi americano | sweet white vermouth

Gold Rush | bourbon | local honey syrup | lemon

Last Word | gin | green chartreuse | maraschino liqueur | lime juice

SIGNATURE COCKTAILS

SPRING / SUMMER

Lemon Squeeze | mezcal | Génépy des Alps | luxardo maraschino
lemon juice | dehydrated lemon wheel

Cool As A Cucumber | tequila | cucumber | coconut | lime | salt

Butterfield Blush | gin | lemon juice | aperol

Evoo Martini | 1857 vodka | castelvetrano-infused dolin dry
vermouth | castelvetrano olive | drop of evoo

FALL / WINTER

Slice of Paradise | whiskey | St. George spiced pear liqueur | lemon
ginger syrup | dehydrated pear

Orchard Old-Fashioned | applejack | maple-infused cider
reduction | black walnut bitters | orange peel | luxardo cherry skewer

Honeycrisp Toddy | bourbon | maple-infused cider reduction | lemon
juice | hot water | cinnamon stick | clove-studded lemon wheel

Autumn in Stone Ridge | armagnac | Pedro Jimenez sherry
elderflower | lemon twist



MOUNTAIN ROSÉ



GARDEN PARTY



ROSEMARY BABY



LEMON SQUEEZE



SUNSET SPRITZ



RASPBERRY BERET



SAZERAC



EVOO MARTINI



SLICE OF PARADISE



LAST WORD

LOW ABV COCKTAILS

Rosemary, Baby | white port | rosemary syrup | grapefruit | tonic
rosemary sprig

Mountain Rosé | Cocchi Rosa | rosé syrup | lemon | aperol
lemon wheel

Accord Americano | Contratto red bitter | Cocchi Dopo Teatro sweet
vermouth | club soda | orange twist

ZERO PROOF COCKTAILS

SPRING / SUMMER

Sunset Spritz | Giffard bitter orange apertif | orange juice | tonic
orange twist

Garden Party | Seedlip Garden 108 | lemon juice | rich lavender
syrup | celery bitters | lavender flower | cucumber ribbon

FALL / WINTER

Harvest Hand | Seedlip Grove 42 | local columbus hop simple syrup
grapefruit juice | lemon juice | grapefruit twist

N'ergroni | Seedlip Spice 94 | Giffard Apertif | non alcoholic rouge
vermouth | blood orange bitters | orange twist

BRUNCH PUNCH

Flight to Kingston | jamaican rum | cognac | pear brandy
or liqueur | lemon oleo-saccharum | lemon juice | black tea
[can be served hot or cold]

Picnic Punch | gin | Contratto red bitter | Lillet blanc | grapefruit
juice | lemon | cucumber wheels



*A SAMPLING OF CHEF JESSE'S SEASONAL MENUS,
TO PLANT A SEED OF INSPIRATION AND START A CONVERSATION...*

COCKTAIL RECEPTION MENU INSPIRATION

COCKTAIL:

Gold Rush | bourbon | house-made local honey syrup | lemon

ZERO PROOF COCKTAIL:

Sunset Spritz | Giffard bitter orange zero proof aperitif | orange juice | tonic | orange twist

WINES:

Rosé | Château de L'escarelle "June 21st" | *Provence, France*
Gamay | Mary Taylor | *Beaujolais, France*

PASSED

Bay Scallops Crudo | citrus
Gazpacho Shooters | tomato | watermelon or peach
Parmesan Asparagus Arancini
Mini Pizzas | fig | prosciutto

SPRING TASTING TABLE

Ricotta Bruschetta | mint | zucchini
Assorted Dips - Charred Onion & Fennel | Truffle Artichoke
Quinoa & Snap Peas | feta
Orecchiette | asparagus | fava | mushrooms | lemon
Lamb Meatballs | cucumber yogurt
Citrus Marinated Baby Beets | goat cheese

SWEETS

Cherry Crumb Cake
Mixed Summer Berry Tarts
Vanilla Panna Cotta | blackberries | balsamic

COCKTAIL:

Lemon Squeeze | mezcal | Génepy des Alps | luxardo maraschino
lemon juice | dehydrated lemon wheel

ZERO PROOF COCKTAIL:

Garden Party | Seedlip Garden 108 | lemon juice | rich lavender
syrup | celery bitters | lavender flower | cucumber ribbon

WINES:

Chardonnay | Kewin Descombes "Beaujolais Blanc" | *Loire, France*
Pinot Noir | Mas de Daumas | *Languedoc, France*

PASSED

Watermelon | fennel | olives | mint
Tomato and Pesto Bruschetta
Chicken Satay | sesame | soy | ponzu dip
Lump Crab | lemon aioli | savory cones

SUMMER TASTING TABLE

Gazpacho Shooters | choice of tomato or watermelon & peach
Summer Stone Fruits | burrata
Roasted Pepper Farro | olives | capers | herbs
Baby Gem Lettuces | feta | tomato | pickled vegetables | oregano
Roasted Street Corn | chipotle aioli | cotija cheese | scallions
Roasted Striploin of Beef | black garlic steak sauce

HUDSON VALLEY FARMERS TASTING TABLE

Marinated Roasted Peppers | mint | summer squash
Cherry Tomato & Fresh Mozzarella | basil | balsamic
Mixed Salted Nuts | rosemary
Citrus-Brined Olives
Prosciutto & Melon
Seasonal Fruits & Aged Adirondack Cheddar
Assorted dips | crostini | flatbreads





COCKTAIL RECEPTION MENU INSPIRATION

COCKTAILS:

Leaf Peeper | bourbon | maple syrup | lime | ginger beer | club
Smoky Negroni | mezcal | rouge vermouth | Contratto red bitter

ZERO PROOF COCKTAIL:

Harvest Hand | Seedlip Grove 42 | local columbus hop simple
syrup | grapefruit juice | lemon juice | rosemary sprig | grapefruit twist

WINES:

Cabernet Sauvignon | Bacchus | *Paso Robles*
Chenin Blanc | Mosse | *Loire, France*

CIDER:

Hudson North Cider Co. 7 | Standard Apple | *Newburgh, NY*

PASSED

Smoked Trout Smorrebrod
Hand-Chopped Truffle Steak Tartare | parmesan frico
Red Endives Waldorf
Lamb Brochettes | zaatar | lime | mint

FALL TASTING TABLE

Roasted Delicata Squash | pomegranates | pepitas | maple syrup
Heirloom Baby Carrots | whipped feta | sesame
Polenta Cakes | crispy mushrooms
Rosemary Roasted Stuffed Chicken Breast | sage | chicken confit
Black Rice | butternut squash | walnuts | dried currants
Radicchio | blue cheese | hazelnut | apples

SWEETS

Mini Apple Crumb Pie
Salted Butterscotch Pudding | creme fraiche
Mini Macarons | pistachio | lemon | orange | caramel | mocha

COCKTAIL:

Fa-Diva Cider | bourbon | warm local apple cider | cinnamon infusion

ZERO PROOF COCKTAIL:

Pomanono | pomegranate | grapefruit | house-made local honey
syrup | citrus soda

CHAMPAGNE:

Laherte Frères “Ultratradition Brut” Champagne | *France*

WINES:

Sauvignon Blanc | Sandy Cove | *Marlborough, NZ*
Malbec | Rivas | *Mendoza, Argentina*



PASSED

Mushroom Pate | dijon | cornichon | crostinis
Tuna Tartare Gaufrettes
Smoked Short Rib Slider
Serrano Ham and Pickled Vegetable Canape
Crispy Blue Cheese Stuffed Olives

WINTER TASTING TABLE

Beluga Lentils | hazelnuts | haricots vert | radish
Camembert Baked in Puff Pastry
Red Wine Braised Short Ribs
Herb Roasted Fingerling Potatoes
Puntarelle Caesar | toasted breadcrumbs
Shrimp | blood orange | grapefruit | olives

RAW BAR

Oysters | Clams | Shrimp | Crab
classic cocktail sauce | mignonette | aioli | citrus



DINNER MENU INSPIRATION

PLATED

COCKTAIL:

Cool As A Cucumber | tequila | cucumber | coconut | lime | salt

LOW ABV COCKTAIL:

Accord Americano | Contratto red bitter | Cocchi Dopo Teatro
sweet vermouth | club soda | orange twist

WINES:

Rosé | Le Loup Dans La Bergerie Rosé | *Languedoc, France*
Cabernet Franc | Domaine de L'Oubliee | *Loire, France*

PASSED

Blistered Shishito Peppers | ramp ranch
Hand-Cut Tortilla Nachas | sweet pea guacamole
Heirloom Tomato Tarts | goat cheese

FIRST

Roasted Asparagus | morels | truffle vinaigrette

MAIN

Grilled Strip Loin | broccoli rabe | peaches
Heirloom Beans | cranberry | yellow wax | haricots verts | citrus

VEGETARIAN MAIN

Grilled King Trumpet Mushrooms | teriyaki glaze
Crispy Candied Sweet Potato | yuzu aioli
Heirloom Beans | cranberry | yellow wax | haricots verts | citrus

SWEET

Strawberry Rhubarb Crisp

FAMILY-STYLE

COCKTAIL:

Butterfield Blush | gin | lemon juice | aperol

LOW ABV COCKTAIL:

Rosemary, Baby | white port | rosemary syrup | grapefruit
tonic | rosemary sprig

WINES:

Grillo | Mary Taylor | *Sicily, Italy*
Gamay | Mary Taylor | *Beaujolais, France*

FIRSTS

Stone Fruit Salad | sheep milk ricotta | mint | arugula
Tuna Crudo | watermelon | soy | crushed | cucumbers

MAINS

Cavatelli | green garlic pesto | fava beans
Chimichurri Cornish Hen | pan jus

SIDES

Summer Corn Succotash | zucchini | tomato | beans
garden herbs
Sugar Snap Peas | fresh horseradish | chives

SWEETS

Blueberry Peach Cobbler
Chef's Selection of Goat, Sheep and Cow's Milk Cheeses
grapes | honeycomb | baguettes | fig jam | nuts

BUFFET

COCKTAIL:

Ashokan | vodka | Giffard elderflower | aperol | grapefruit
soda

ZERO PROOF COCKTAIL:

The Bee's Peas | Seedlip Garden 108 | verjus | cloudy
apple cider | honey syrup

WINES:

Pinot Grigio | Cora | *Abruzzo, Italy*
Sangiovese | Orsi | *Emilia-Romagna, Italy*

PLATED FIRST

Herbal Baby Gem Lettuces | french breakfast radish
verjus | sunflower seeds

MAINS

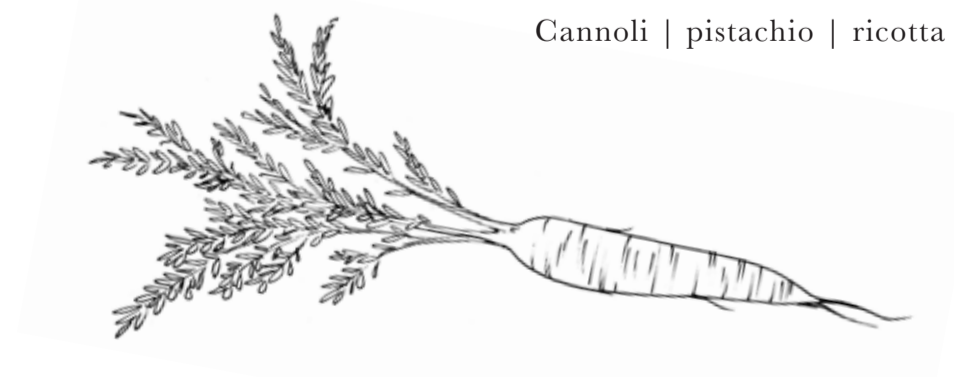
Atlantic Swordfish | tomato compote
Black Pepper and Fennel Crusted Pork Loin
Tortelli Quattro Formaggio | corn | basil

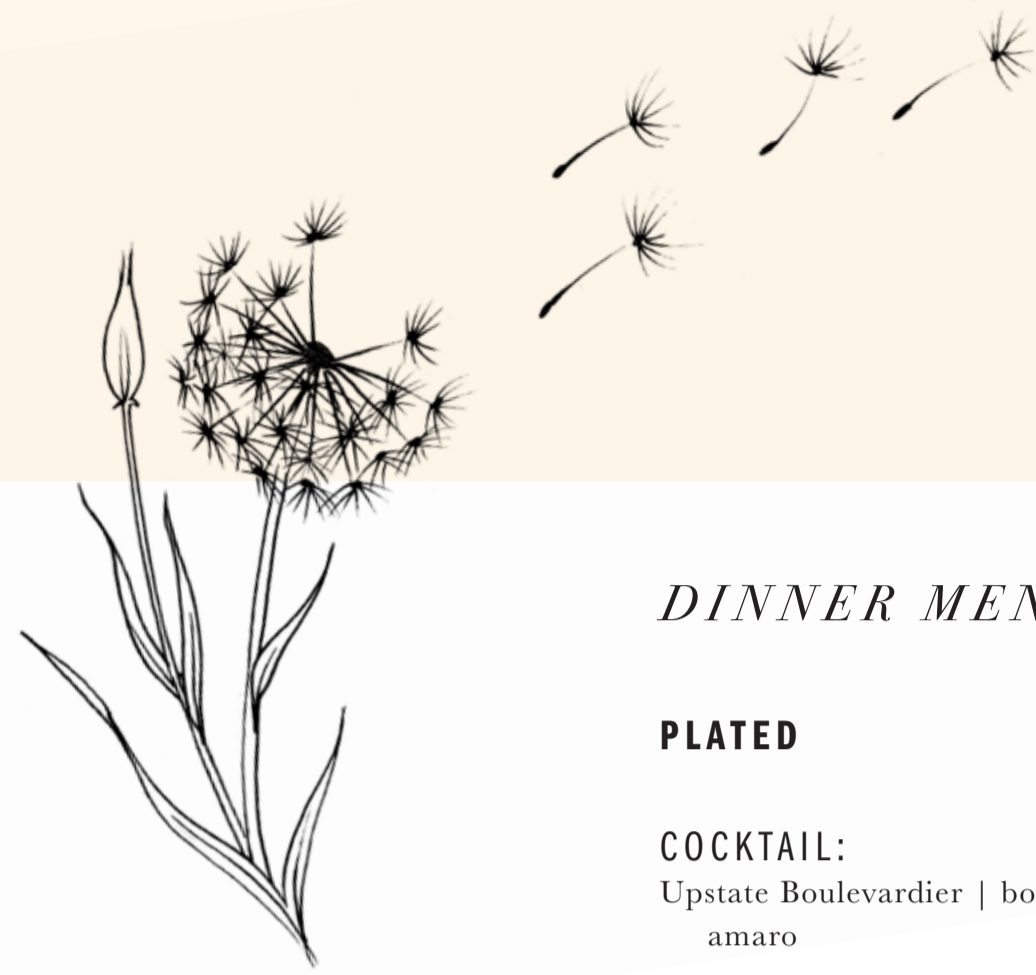
SIDES

Roasted Fairytale Eggplant | baby zucchini | agrodolce
Charred Broccoli | black garlic
Baby Rainbow Carrots | lavender | honey

SWEETS

Cherry Clafoutis
Salted Chocolate Ganache Tart
Cannoli | pistachio | ricotta | chocolate chip





DINNER MENU INSPIRATION

PLATED

COCKTAIL:

Upstate Boulevardier | bourbon | Ibisco bitter | Lockhouse amaro

ZERO PROOF COCKTAIL:

L.P. | lime | Laurel & Ash Farm maple syrup | ginger beer | sparkling water

WINES:

Sangiovese | Orsi | *Emilia-Romagna, Italy*
Cava | Bohigas | Brut Reserve Cava | *Catalunya, Spain*

PASSED

Crab Cakes | remoulade
Red Endives Waldorf
Cauliflower Pilsner Batter | maple chipotle sauce

FIRST

Scallops | Gnocchi | Brussels Sprouts | Hazelnuts

MAIN

Red Wine Short Ribs Bourguignon
Duck Fat Potatoes
Broccoli Rabe | garlic | chili | olive oil

SWEET

Sticky Toffee Pudding | caramel | orange blossom

FAMILY-STYLE

COCKTAIL:

Autumn in Stone Ridge | armagnac | Pedro Jimenez sherry | elderflower liqueur | lemon twist

ZERO PROOF COCKTAIL:

Miso Happy | Seedlip Grove 42 | plum and white miso caramel | ginger kombucha | white balsamic

WINES:

Lambrusco | Camillo Donati | *Emilia-Romagna, Italy*
Riesling | Hofgut Beurer | *Baden, Germany*

FIRSTS

Ash Roasted Beets | honey yogurt | pistachio | watercress
Jack b Little Pumpkin | quinoa | roasted vegetables

MAINS

Hay Smoked & Dry Aged Duck Breast | black currant jus
Roasted Chatham Cod Steak | thyme | lemon

SIDES

Pretzel Spaetzle red cabbage | sage | frutta mostarda
Charred Broccoli | black garlic vinaigrette

SWEETS

Hazelnut Torte | caramel | chocolate
Lemon Brûlée Tart

BUFFET

COCKTAIL:

Slice Of Pearadise | whiskey | St. George spiced pear liqueur | lemon | ginger syrup | dehydrated pear

ZERO PROOF COCKTAIL:

Orchard Fizz | Seedlip Garden 108 | pear jam | lemon juice
ginger beer

WINES:

Muscadet | Luneau Pepin | *Loire, France*
Pinot Noir | Enderle & Moll | *Germany*

PLATED FIRST

Baby Spinach Salad | kalamata olives | feta | chickpeas

MAINS

Garam Masala Lamb Shank | pumpkin seed | gremolata
Slow Roasted Salmon | beurre blanc | roe | chives
Roasted Cauliflower | capers | Calabrian chilis
toasted almonds

SIDES

Warm Moroccan Couscous | seasonal vegetables | raisins
Roasted Delicata Squash | pomegranates | pepitas
maple syrup
Orecchiette | kale pesto | toasted bread crumbs | walnuts
black garlic

SWEETS

Clafoutis | grapes | elderflower
Warm Chocolate Cake
HV Apple Tart | frangipane | salted caramel







MENUS DESIGNED FOR AFTER-PARTIES AND CASUAL ENTERTAINING

BUTTERFIELD BITES

BAR CLASSICS

Buffalo-style Chicken Wings | blue cheese dipping | celery
Korean-style Chicken Wings | gochujang sauce | miso yogurt
Beef Sliders | onions | Adirondack cheddar | party rolls
Parmesan Fries | rosemary | herb aioli
Grilled Cheese | Adirondack cheddar | sourdough | caramelized onions

TACO STAND

Chicken Taquitos | crispy corn tortilla | braised chicken | cotija crema
Loaded Nachos | pickled jalapeno | salsa roja | nacho cheese | avocado
Vegetable Quesadillas | salsa roja | sour cream
Guacamole | tortilla chips | salsa

DIM SUM TAKEOUT

Vegetable Spring Rolls | ponzu dipping sauce
Kung Pao Cauliflower | rice battered cauliflower | sweet & sour sauce | peanuts
Vegetable Lo Mein | bok choy | shiitake | snow peas | garlic sauce
Steamed Vegetable Dumplings

JESSE'S SPUNTINO

Mini Pizzas | classic margarita | three cheese bianca | fig & prosciutto
Nonna's Meatballs | grass fed local beef | tomato | parmesan
Fried Polenta Sticks | wild mushrooms
Arancini | crispy risotto balls | tomato dipping sauce



BRUNCH MENU INSPIRATION

FARMERS MARKET BREAKFAST

Grain Bowl | poached eggs | swiss chard
Frittata | kale | cauliflower | parmesan
Toasts | jams | butter
Overnight Oats
Whole Fruit | seasonal berries
Freshly Squeezed Orange Juice | Green Juice
Locally Roasted Coffee | Teas

CHEF'S HOT BREAKFAST

Herbed Breakfast Potatoes
Frittata | kale | tomato | cheddar
Applewood Smoked Bacon | sausage
Assorted Pastries
Seasonal Berries and Fruit | granola | yogurt | honey
Freshly Squeezed Orange Juice | Green Juice
Locally Roasted Coffee | Teas

BREAKFAST SANDWICH BAR

Verde Ciabatta | cucumber | avocado | pesto | sprouts
Cauliflower Ciabatta | arugula | scrambled eggs
Breakfast Burrito | eggs | beans | salsa roja | sour cream
Kaiser Roll | bacon | egg | Adirondack cheddar cheese
Open Face Sourdough Tartine | ricotta | fruit | honey
Freshly Squeezed Orange Juice | Green Juice
Locally Roasted Coffee | Teas

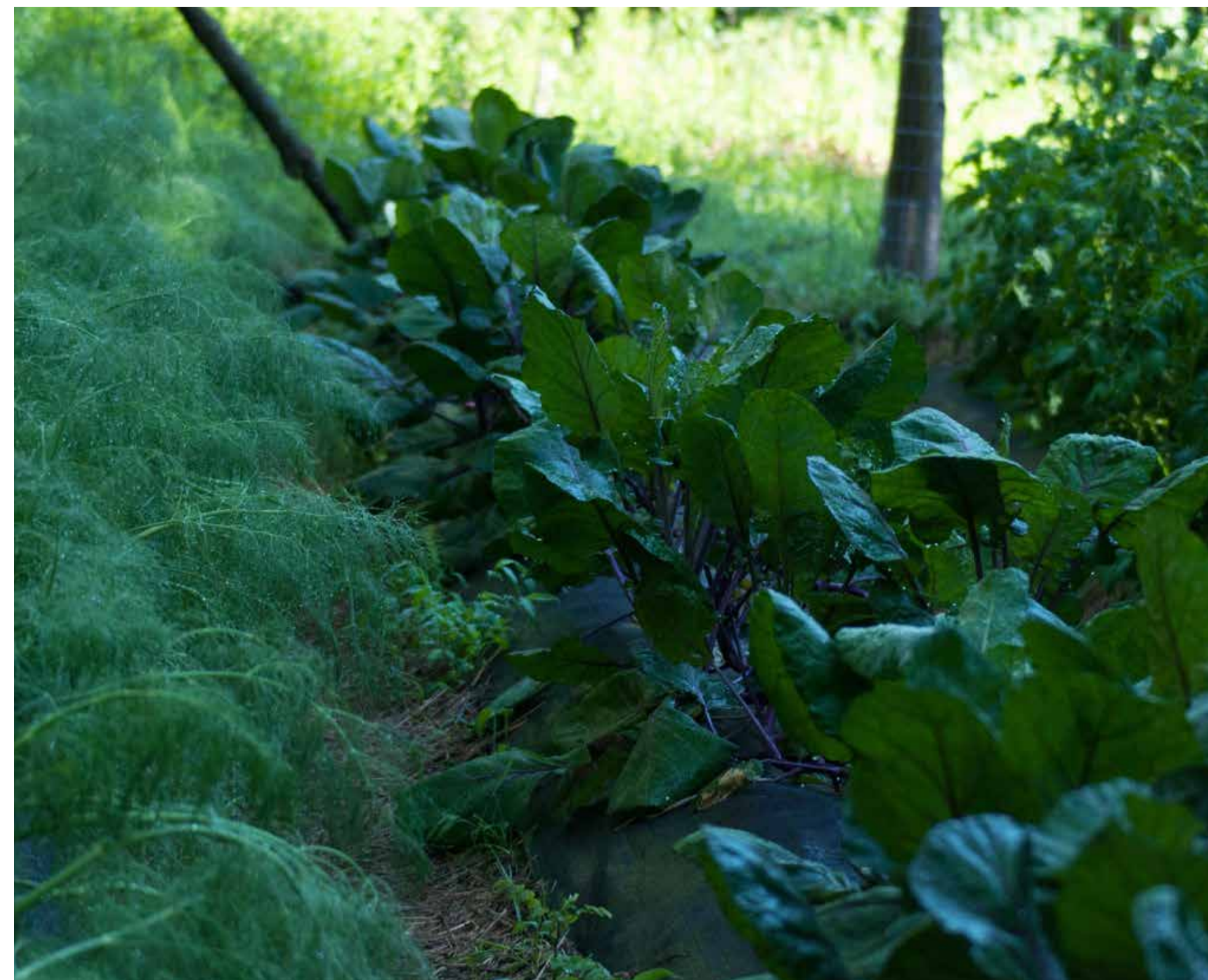
BAGEL BAR *(add on)*

Assorted Organic Bagels | everything | plain | sesame | poppy
Cream Cheese | plain | scallion-chive | veggie
Red Onions | Capers | Tomatoes
Smoked Salmon | Smoked Trout Spread



LOCAL FARM PARTNERS

- Arrowood Farms
- Beaverkill Hatchery
- Black Horse
- Campanelli's Poultry Farm
- Catsmo Corp
- Caviar Russe
- Cooperstown Creamery
- Five Spoke Creamery
- Four Fat Fowl
- Hepsworth
- Highland Farms Venison
- Hudson River Fruit
- Hudson Valley Cattle Company
- Koppert Cress
- La Bella
- Laurel & Ash Farm
- Mead Orchards
- Migliorelli
- Nettle Meadows
- Old Chatham Creamery
- Poughkeepsie Farm Project
- Ray Tousey
- Russell Farm
- Samascott Orchards
- Satur Farm
- Sorbello Farm
- Veritas
- Wild Hive
- Wright's Farm



FAQ'S

HOW DO I BOOK BUTTERFIELD CATERING FOR A SPECIFIC DATE?

A signed contract with a 50% deposit of the total projected costs of your event is required to reserve your date and secure our services.

HOW FAR ARE YOU ABLE TO TRAVEL TO CATER AN EVENT?

Most of our events take place within a 50 mile radius of Stone Ridge, NY. Please reach out if your event is further afield and we'd be happy to discuss your event details.

DO YOU HAVE A MINIMUM GUEST COUNT FOR CATERING?

Our minimum count is 50 persons.

DO YOU OFFER MENU AND BEVERAGE TASTINGS PRIOR TO THE EVENT?

Once your contract has been executed, a tasting for two persons may be scheduled. Tastings may be arranged no less than two months prior to your event date.

MAY I CUSTOMIZE MY MENU?

Our menus are a collaboration between you and our team. These sample menus provide our clients with inspiration to start a conversation and often your venue will influence your final choices. We welcome your feedback to create a bespoke menu experience that reflects your event vision.

CAN YOU ACCOMMODATE DIETARY RESTRICTIONS AND HOW ARE THEY HANDLED DURING OUR EVENT?

Please let us know of any dietary restrictions in advance and we will create a menu to address your needs.

CAN I PROVIDE MY OWN ALCOHOL?

If your venue does not have a liquor license, Butterfield Catering must provide all alcoholic beverages and service by NY State law.

DO YOU PROVIDE VENDOR MEALS?

Vendor meals are \$35 each and must be ordered in advance. The total number required is due with the final guest count.

WHAT LABOR IS INCLUDED WITH YOUR SERVICES? AND WHAT SET-UP AND BREAKDOWN DO YOU HANDLE?

Staffing is determined based on the number of guests, the amount of setup and breakdown time required and the complexity of the menu served. Events always include a captain to manage our team. Staff responsibilities include but are not limited to: setting up all tables and chairs and catering equipment, preparing and serving all food; bussing the venue of all serviceware throughout the event, minding any spills, broken glass or trash on the venue floor; packing up all catering equipment rentals, including kitchen items, china, flatware, glassware, linens and service rentals; breaking down all tables and chairs.

WHAT IS THE RECOMMENDED TIPPING POLICY? IS GRATUITY INCLUDED?

Gratuity is at your discretion. All employees hired for events are paid flat hourly catering rates rather than a calculated gratuity or tip.

IS THERE DIFFERENT FOOD & BEVERAGE PRICING FOR CHILDREN AND MINORS?

Children 5 and under are free of charge. Guests under 21 are charged a full-price meal with a reduced non-alcoholic beverage fee.

WHEN DO YOU REQUIRE THE FINAL GUEST COUNT?

Final guest count is due to Butterfield Catering no later than 30 days prior to your event. No refunds for change in guest count will be issued. Payments submitted may not be applied or transferred to other event fees or costs.

DO YOU OFFER FURNITURE AND TABLETOP RENTALS?

We'll guide and confirm all food-service related rentals including tables and chairs. Once finalized, you will contract directly with our exclusive rental partner, Events Unlimited. All other specialty decor or furniture rentals may be handled directly by you or with an event planner/designer.

DO YOU REQUIRE CATERING TENTS FOR OUTDOOR EVENTS?

If your event venue is outdoors and there is no on-site catering kitchen, you will need to provide our catering team with appropriate tent coverage to ensure clean and safe food service.

DO YOU OFFER WEDDING/CELEBRATION CAKES?

We do not provide celebration cakes. Butterfield Catering offers a wide variety of desserts and sweet stations. If you plan to serve a specialty cake, a plating fee of \$5 per person applies. If your cake is supplemental to any desserts provided by Butterfield Catering, the plating fee will be waived.

WHAT IS YOUR CANCELLATION POLICY?

75% of the Contract Deposit becomes non-refundable upon signing. The remaining 25% of the Contract Deposit will not be refunded if you cancel the event within 120 days of your event date. If you cancel your event anytime from 0-119 days of your event, you will be charged the full contract amount. If you need to reschedule the date of your event you may do so up to 120 days prior to your date, pending availability.

ADDITIONAL COSTS

RENTALS

The cost of tabletop and furniture rentals fluctuates depending on many factors specific to your event vision such as venue logistics, service style, guest count and menu. Venues with no on-site kitchen will require additional equipment.

LABOR

A staffing fee for all front and back of house personnel will be added to all events based on the style of service, menu, guest count and event length.

OPERATIONS FEE

A 12% operations fee will be added to your contracted food and beverage total. The 12% operations fee contributes to the costs of executing your event, and does not constitute a gratuity or tip to staff. The fee covers our time and ancillary expenses incurred during the planning stages, leading up to the event and all other associated costs with producing and insuring your event.

TRANSPORTATION

Transportation costs start at \$500 for up to a 50 mile radius from Stone Ridge, NY.

TAX

8% New York State Tax will be added to your final bill.



BUTTERFIELD STONERIDGE

FOR INQUIRIES PLEASE EMAIL
AUDREY@BUTTERFIELDSTONERIDGE.COM

BUTTERFIELDCATERINGNY.COM