



Butterfield

TRAIL VILLAGE

LIVING YOUR *Best* RETIREMENT

CATERING MENU

Tasteful Creations for Every Occasion

1923 E. Joyce Boulevard, Fayetteville, AR 72703

www.ButterfieldTrailVillage.org

(479) 442-7220

Assistant Director of Programs and Events	Michael Burks	Ext 8072
Director of Programs and Events	Riki Stamps	Ext 8073
Director of Dining Services	Memo Vaca	Ext 8029
Executive Chef	Henry Leachman	Ext 8027

Dear Residents

From that very important meeting to a special occasion, we here at Butterfield Trail Village are aware how important they are to you. We are experts in knowing how to create and execute each one, making them memorable and rewarding.

Here you will find a variety of culinary choices, complemented by our knowledgeable and attentive hospitality professionals who are committed to creating a successful event for you and your guests. We will be here from beginning to end! Should you have any questions or just want some directions, please do not hesitate to call us anytime. Thank you for making us part of your next event.

Food Service Hours

Monday – Saturday 8:00am – 6:30pm

Sunday 8:00 am – 2:00pm

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Pricing

Menu prices are quoted for resident events.

A 40% upcharge will be applied for non-resident events.



BEVERAGES

Beverage Stations

(Serves 30 Guests)

Regular & Decaf Coffee	\$25.00 per set up Carafe
Unsweetened Iced Tea.....	\$10.00 per 2-gallons Carafe
Juices (Apple, Orange, Lemonade)	\$10.00 per 2-gallons Carafe
Hot Chocolate.....	\$10.00 per 2-gallons Carafe
14oz Assorted Bottled Soft Drinks.....	\$ 2.00 per Bottle
12oz Bottled Water.....	\$ 1.50 per Bottle



DAY SNACKS

Morning Pastries

(Serves 20 Guest)

Mini Croissants	\$15.00
Assorted Mini Muffins.....	\$15.00
Assorted Regular Muffins	\$26.00
Assorted Mini Danishes.....	\$21.00
Bagels with Cream Chesses	\$21.00
Assorted Donuts.....	\$24.00



Breakfast Cups

(Serves 20 Guest)

Assorted Yogurts Cups.....	\$10.00
Yogurt Berry Parfaits Cups	\$36.00
Fruit Cups	\$36.00



Dry Snacks

(20 Individual Bags)

Mini Salted Pretzels Bags	\$10.00
Selected Chex Mix Bags	\$10.00
Nut & Chocolate Trail Mix Bags	\$15.00
Popcorn Bags.....	\$14.00
Assorted Potato Chips.....	\$14.00

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HOT APPETIZERS

all appetizers include appropriate condiments

CHICKEN	Serves 50 Guest	Notes
Boneless Wings <i>(5 per person)</i>	\$110.00
Bone-In Chicken Wings <i>(4 per person)</i>	\$120.00
Breaded Chicken Tenders <i>(3 per person)</i>	\$120.00
Chicken & Cheese Flautas <i>(2 per person)</i>	\$120.00
Chicken Skewers <i>(2 per person)</i>	\$145.00
Chicken Cordon Bleu Bites <i>(4 per person)</i>	\$ 90.00
Mini Chicken Corn Dogs <i>(4 per person)</i>	\$ 80.00
MEAT	Serves 50 Guest	
Cheeseburger Sliders	\$100.00
Mini Hot Dogs.....	\$ 90.00
Mini Beef Tacos <i>(2 per person)</i>	\$ 90.00
Pork & Vegetable Egg Rolls 1.5oz <i>(2 per person)</i>	\$ 90.00
Loaded Potato Skin with Bacon <i>(2 per person)</i>	\$ 80.00
Baby BBQ Ribs <i>(2 per person)</i>	\$170.00
Savory Swedish Meatballs .5oz (Beef & Pork) <i>(6 per person)</i>	\$125.00
Mini Franks & Pastry <i>(4 per person)</i>	\$ 80.00
Pork Potstickers <i>(3 per person)</i>	\$ 90.00
SEAFOOD	Serves 50 Guest	
Crab Cake Bites <i>(2 per person)</i>	\$175.00
Shrimp Skewers <i>(2 per person)</i>	\$100.00
Coconut Shrimp <i>(4 per person)</i>	\$115.00
Crab Rangoon Wontons <i>(2 per person)</i>	\$ 85.00
VEGETARIAN	Serves 50 Guest	
Spinach Spanakopita <i>(2.5 per person)</i>	\$125.00
Mozzarella Cheese Sticks <i>(3 per person)</i>	\$ 90.00
Mac & Cheese Bites <i>(6 per person)</i>	\$ 90.00
Fried Pickle Spears <i>(3 per person)</i>	\$ 48.00
Vegetarian Spring Rolls 1oz <i>(2 per person)</i>	\$ 70.00
Battered Fried Mushrooms <i>(6 per person)</i>	\$ 65.00
Jalapeno Cheese Poppers <i>(3 per person)</i>	\$100.00
Fried Cheese Ravioli <i>(3 per person)</i>	\$ 75.00
Seven Layer Dip with Tortilla Chips.....	\$ 65.00
Queso Cheese Dip with Tortilla Chips	\$125.00
Artichoke Spinach Dip with Pita Chips	\$125.00



COLD APPETIZERS

	Serves 50 Guest	Notes
Chilled Shrimp Cocktail Cups <i>(2 per person)</i>	\$175.00
Tomato Basil Bruschetta with Parmesan <i>(2 per person)</i>	\$ 90.00
Tortilla Cheese & Spinach Pinwheels <i>(3 per person)</i>	\$ 90.00
Tortilla Meat & Cheese Club Pinwheels <i>(3 per person)</i>	\$100.00
Antipasto Skewers <i>(2 per person)</i>	\$100.00
Fresh Fruit Kabobs <i>(2 per person)</i>	\$110.00
Greek Cucumber Cups <i>(2 per person)</i>	\$ 80.00
Devilled Eggs <i>(4 per person)</i>	\$100.00
Smoked Salmon Cucumber Cups with Dill Cream <i>(2 per person)</i>	\$120.00

BANQUET DESSERTS

	Serves 50 Guest	
Assorted Cookies <i>(2 per person)</i>	\$ 60.00
Brownies	\$ 70.00
Lemon Bars	\$140.00
Assorted Buffet Cheesecake Slices.....	\$100.00
Assorted Cheesecakes Bites <i>(2 per person)</i>	\$130.00
Churro Bites <i>(6 per person)</i>	\$ 45.00
Assorted Cake Tidbit Shooters <i>(2 per person)</i>	\$ 90.00

BANQUET PLATTERS

Minimum 20 Guest Required

Fresh Vegetable Platter

A Presentation of Seasonal Vegetables
Served with Ranch Dressing
\$70.00 Platter \$3.50 per person

Seasonal Fresh Fruit Platter

A Variety of Seasonal Fresh Fruits & Berries
Served with Chilled Yogurt
\$80.00 Platter \$4.00 per person

Cheese Board Platter

Assortment of Domestic Cheeses, Crackers,
Grapes & Berries
\$80.00 Platter \$4.00 per person

Meat & Cheese Platter

Assortment of Cheese, Sliced Cured Meats, Olives,
Nuts, Berries & Crackers
\$100 Platter \$5.00 per person

Assorted Finger Sandwiches

Turkey & Swiss, Ham & Cheddar, Roast Beef &
Swiss, Cucumber & Cheese
\$80.00 Platter \$4.00 per person

Tortilla Wraps

Ham & Cheddar, Turkey Bacon Club,
Grilled Chicken & Ranch
\$80.00 Platter \$4.00 per person



BUFFETS & RECEPTION PACKAGES

Minimum 20 Guest Required

Breakfast Bar \$7.00 per person

Fluffy Scrambled Eggs
Crisp Bacon Strips & Sausage Patties
Chef's Seasoned Breakfast Potatoes
Fresh Buttermilk Biscuits
Peppered Country Gravy
Assorted Breads, Jam, Preserves & Butter
Fresh Fruit & Yogurt
Breakfast Pastries

Greek Salad Bar \$4.00 per person

Romaine, Grilled Chicken, Salami, Banana Peppers,
Red Onion, Chickpeas, Artichokes, Tomatoes,
Kalamata Olives, Cucumbers, Red Peppers,
Feta Cheese, Greek Dressing & Italian Dressing
Served with Pita Bread

Soup Bar \$4.00 per person

Served with Rolls & Crackers
Chef's House-Made Soup Selection
Tomato Basil Bisque Beef & Vegetable Soup
Chili with Beans Baked Potato Soup
Broccoli & Cheese Corn Chowder
Chicken & Dumpling Chicken Noodle
Clam Chowder Chicken Tortilla
Chicken Gumbo Wisconsin Cheese Soup
Healthy Mediterranean Vegetable Soup

Mashed Potato Bar \$5.00 per person

Whipped Potatoes, Popcorn Chicken, Ham, Bacon,
Sausage, Scallions, Cheddar, Sour Cream, Jalapeños,
Broccoli, Peas, Sweet Corn, Butter, Red Onions,
Crispy Onions

The Sandwich Shop \$7.00 per person

Assorted Sandwich Breads & Condiments
Sliced Roasted Beef, Turkey, Ham, Swiss & Cheddar
Chicken Salad & Pimento Cheese
Lettuce, Tomato, Shaved Red Onions & Pickles

Tailgate Grill Out \$7.00 per person

Hamburgers & Beef Hot Dogs
Lettuce, Tomato, Onions, Pickles & American Cheese
No Bean Chili, Cheddar, Onions, Relish, Condiment

Taco Bar Station \$10.00 per person

Spanish Rice & Refried Beans
Warm Flour Tortillas
Chopped Steak Carne Asada
Grilled Chicken Fajitas
Peppers & Onions
Tomatoes, Lettuce, Shredded Cheese, Guacamole,
Sour Cream, Pico de Gallo
Fresh Tortilla Chips

Taste of Italy Pasta Bar \$10.00 per person

Penne Pasta, Linguini Pasta
Shrimp, Grilled Chicken, Pepperoni, Salami, Italian
Sausage, Peppers, Onions, Spinach, Asparagus,
Tomatoes, Olives, Mushrooms, Parmesan
Marinara Sauce & Creamy Alfredo Sauce
Garlic Bread Sticks

Picnic Lunch Box \$10.00 per person

Choice of Sandwich
Roast Beef, Ham, Turkey, BLT, Chicken Salad
Comes with of Bag Chips, Cookie, Beverage

Additional Add-Ons Serves 20 Guest

Creamy Coleslaw	\$25.00
Baked Potato Salad	\$25.00
Macaroni & Cheese.....	\$25.00
Italian Pasta Salad	\$25.00
Broccoli Salad.....	\$25.00
Tropical Fruit Salad.....	\$26.00
Baked Beans	\$20.00
Fried Potato Chips	\$20.00

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Butterfield
TRAIL VILLAGE
CATERED BUFFET

\$10.50 per person – One Entrée Buffet
(Minimum of 20 Guests Required)

\$6.00 per person – Per Additional Entrées
(Minimum of 35 Guests Required)

\$2.00 per person – Per Additional Side Dish
(Minimum of 35 Guests)

\$2.50 per person – Per Additional Dessert
(Minimum of 35 Guests Required)

Includes

Fresh Bread & Butter
Salad Bar – Mixed Greens, Tomatoes, Cucumbers, Red Onions, Cheddar, Croutons, Ranch & Italian Dressing
Coffee, Fresh Iced Tea, Ice Water

Entrée Options

Your Choice of One | Ask for special request! Mkt\$
Mediterranean Boneless Chicken, Artichokes, Tomatoes
Kansas City Chicken, BBQ Chicken with Cheddar & Bacon
Fried Chicken with Country Gravy
Roasted Carved Turkey with Gravy & Cranberry Sauce
Honey Glazed Ham
Pork Ribs with Head Country BBQ Sauce
Pork Loin with Rosemary Pork Gravy
Fried Catfish with Tartar Sauce & Hush Puppies
Roasted Salmon with Sweet Chili Glaze
Herb-Roasted Salmon with Lemon Butter Sauce
Tail-On Shrimp Scampi with Tomatoes & Scallions
Meatloaf with a Rustic Tomato Sauce with Peppers & Onions
Lasagna with Marinara & Alfredo Sauce
Italian Meatball with Pomodoro
Sliced Beef Brisket with Roasted Mushrooms & Onions, Au Jus

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Side Dishes

Your Choice of Two | Ask for special request! Mkt\$
Vegetables – Broccoli, Asparagus, Green Beans, Brussels, Corn, Squash, Carrots, Roots Vegetables, Mushrooms, Medleys, Green Bean Casserole, etc.
Starches – Mashed Potatoes, Loaded Mash, Roasted Potatoes, Cornbread Dressing, Sweet Potato Casserole, Potato Medley, Au Gratin Potatoes, Rice Pilaf, Pasta, Mac N Cheese, etc.

Dessert

Your Choice of One | Ask for special request! Mkt\$
Carrot Cake, Chocolate Cake, Cheesecake, Cobblers with Ice Cream.



PLATED DINNER
Minimum 35 Guest Required

Deluxe Plated Salads

Served with Fresh Baked Rolls & Butter

Your Choice of One

- Caesar Salad – Romaine Heart, Crouton, Parmesan, Hard-Boiled Egg, Shaved Red Onion & Caesar Dressing
- Greek Salad – Romaine Heart, Marinated Tomatoes, Cucumber, Kalamata Olives, Feta Cheese & Greek Dressing
- Seasonal Salad – Spinach, Berries, Bacon, Shaved Red Onion, Soft Herb Cheese & Vinaigrette

Signature Entrées

Select a Main Entrée for All Guests | Ask for special request! Mkt\$

Mushroom Ravioli, Sundried Tomato & Creamy Alfredo, Roasted Asparagus (<i>Vegetarian</i>).....	\$18.00
Chicken Piccata – Seared Airline Chicken with Capers, Lemon Butter Sauce, Angel Hair Pasta	\$20.00
Chicken Marsala Florentine – Sundried Tomato, Mushrooms, Spinach, Creamy Risotto	\$20.00
Roasted Half Cornish Hen with Herb Butter – Roasted Potatoes & Roasted Carrots.....	\$20.00
Pork Tenderloin – Sweet Potato Mash, Candied Walnuts, Pomegranate Glaze	\$25.00
Herb Crusted Salmon – Steamed Carrots & Broccoli, Herb Lemon Beurre Blanc	\$25.00
Chilean Seabass – Lemon Oil, Julienne Squash, Zucchini & Carrots	\$35.00
Flame Broiled Ribeye with Sautéed Mushrooms	\$35.00
Prime Rib – Soaked in Au Jus, Twice Baked Potato, Steamed Broccoli	\$35.00
Beef Tenderloin 8oz – Red Wine Sauce, Creamy Mashed Potatoes, Asparagus	\$35.00
Chateaubriand Beef Tenderloin – Red Wine Sauce, Mushrooms.....	\$40.00
Surf & Turf – Filet Mignon, Shrimp, Garlic Herb Butter, Fresh Squash, Zucchini & Carrots	\$40.00

Premium Desserts

Your Choice of One

- Walnut Carrot Cake
- Lemon Mousse Cake
- Rich Chocolate Cake
- Caramel Pecan Cheesecake
- Chef's Choice NY Cheesecake

Ask for Special Request!

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Venue Options

Food Services Hours Monday – Saturday 8:00am – 6:30pm | Sunday 8:00 am – 2:00pm

Performance Hall (250 Theater Seated | 180 Banquet Seated | 100 Classroom Seated)

Convocation Room (80 Theater Seated | 60 Banquet Seated | Classroom 50 Seated)

The Lodge (100 Theater Seated | 80 Banquet Seated)

Villa Room (30 Conference Seated)

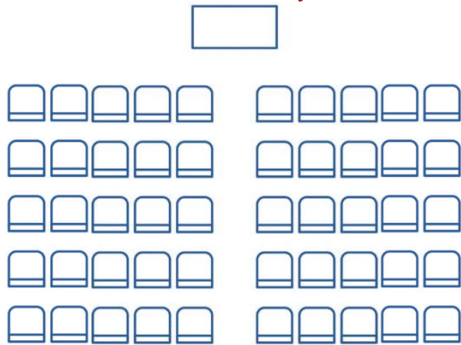
Garden Room (48 Banquet Seated)

Garden Room Availability for Private Dinners

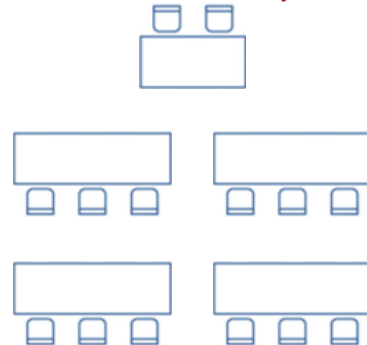
11:30AM – 1:30PM & 4:30PM – 6:30PM, Monday – Saturday

Seating Styles

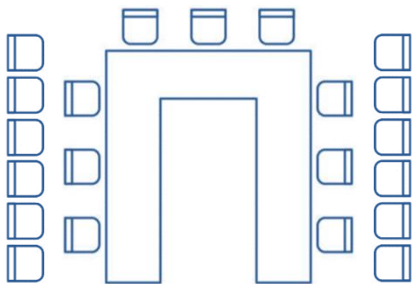
Theater Style



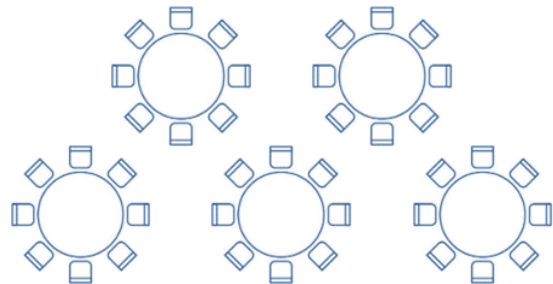
Classroom Style



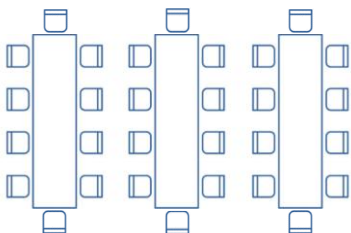
Conference Style



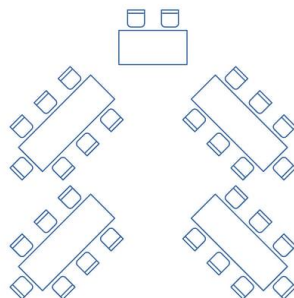
Banquet Style



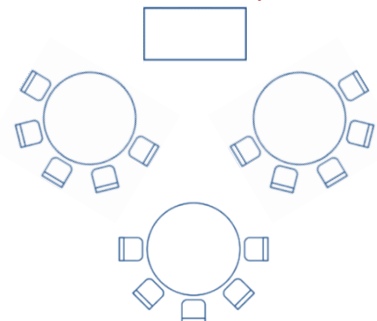
Family Style



Chevron Style



Cabaret Style





CATERING INFORMATION

SPECIAL SERVICES. Our Catering Department would be pleased to assist you with special requests, including reserved seating arrangements, floor plans, and registration tables.

CHOICE OF MENU. When selecting your menu please remember the menu is identical for all guests attending the function. Special dietary substitutions are available, and must be arranged well in advance of the function. Guests who are to receive special meals should be identified to the Manager prior to the service commencing.

SERVICE STAFF. There will be a \$18 per hour fee for service staff.

**No Tipping is allowed for food service or wait staff. However, donations may be made year-round to the Employee Christmas Purse. Please see the Business Office or the receptionist to make a donation.

GUARANTEED ATTENDANCE. A guaranteed number of guests attending your food and beverage function is required five (5) days prior to the event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Should more than your guaranteed number of attendees arrive to the function, you will be charged accordingly.

PRICES. Menu prices are quoted for resident events and are subject to change due to market prices. A 40% upcharge will be applied for non-resident events. Additional charges apply for rental request items (special equipment, colored linens, fresh floral, etc.).

START AND FINISH TIMES. Start and finish times of all functions are to be strictly adhered to. Function space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking.

FUNCTION ROOM ASSIGNMENT. A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change.

SHIPPING, RECEIVING, STORAGE. Minimal amounts of material or supplies for your function may be delivered to Butterfield two business day (48 hours) prior to your function. Boxes must be marked and addressed properly with the name and the date of the meeting or function clearly indicated on each item. We reserve the right to charge a fee for handling and storage of items delivered to Butterfield.

DISPLAY MATERIALS. To avoid damage to walls, we do not allow the use of strong tape, tacks, or any other attachments for posters, flyers, or written materials to be affixed to the walls or doors.

AUDIO/VISUAL. Your equipment requirements can be reserved through Programs and Events Department. Rental fees apply to most equipment. Two business days (48 hours) are required to avoid rental and labor charges for cancelled equipment.

METHOD OF PAYMENT. Resident Flex Dollars cannot be used to pay for catering or food services. For all private and social functions, invoices are billed after the conclusion of the event to the resident sponsor unless otherwise noted.

CANCELLATION POLICY. In the event of cancellation, the customer is subject to a charge of 25% of the total value, seven (7) days prior to the function date.

DAMAGES. As a patron, you are responsible for any damages done to the premises or any other part of Butterfield, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you. Butterfield requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to Butterfield property. As such, Butterfield Trail Village shall be named as additional insured on any certificate of insurance. All vendors are required to check -in at the main entrance reception desk.