



Butler's Pantry is part of Y'all Hospitality, Northern Kentucky's newest restaurant group with a passion for southern hospitality.

Y'all Hospitality knows food inspires a sense of community and dining experiences meant to be shared, and we're dedicated to delivering that in our restaurants and offsite.

Our catering team, based out of Butler's Pantry, offers options for breakfast, lunch, dinner, and everything in between.

For questions or to order, please email catering@holleryall.com

BREAKFAST

HOT OPTIONS*

**Half pan/12-15 people | Full pan/25-30 people*

Quiche | \$16/8" round

choose from meat, cheese or veggie

Breakfast Sandwiches | \$5 each

biscuit or english muffin

upgrade to bagel or croissant | \$1each

Breakfast Burritos (gluten-free) | \$5 each

Buttermilk Biscuits | \$3/each -or- \$30/dozen

includes whipped butter & local

jam/jelly -or- honey

Breakfast Meats:

sausage | \$12/pound

bacon | \$16/pound

turkey sausage | \$14/pound

griddled ham | \$12/pound

***Breakfast Hash | \$32/half pan, \$64/full pan**

***Breakfast Potatoes | \$18/half pan, \$36/full pan**

***Oatmeal | \$24/half pan, \$48/full pan**

includes brown sugar & candied nuts

***Scrambled Eggs | \$12/half pan, \$25/full pan**

add shredded cheddar cheese | \$5/10

COLD OPTIONS

Recommended for 8-10 people

Smoothie & Smoothie Bowls | \$45/half gallon

ask for seasonal selections

Fruit Bowl: \$40/half gallon

Cereal | \$24/half gallon

includes locally sourced whole milk or dairy free option

Yogurt Bar | \$45/half gallon

includes vanilla yogurt, granola, berries, honey & chia seeds

Bagels | \$2.50/each -or- \$25/dozen

includes local, sliced bagels & assorted cream cheeses

Breakfast Pastries | \$25

chef's choice assorted pastries

Breakfast Sweetbreads & loaves | \$20

chef's choice breads & mini muffins

Energy Bites | \$1.50/each -or- \$15/dozen

*Consuming raw or undercooked meats, poultry, seafood and shellfish or eggs may increase your risk of foodborne illness.

*Items that are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

LUNCH & DINNER

HOT OPTIONS*

Minumum order 20 people

Mediterranean Bar | \$14/person

includes pita, shredded lettuce, sliced tomatoes, shaved cucumbers, sliced red onion & tzatziki
choose (2) shwarma | grilled chicken, gyro meat, marinated mushrooms, marinated-roasted veggies, curried cauliflower & carrots
choose (2) sides | hummus, babaganoush, curried lentils, Greek salad

Picnic Lunch | \$15/person

includes buns & coleslaw
choose (2) mains | shredded pork, sliced -or- chopped brisket, braised chicken, grilled vegetables
choose (2) sides | deviled egg potato salad, cornbread, broccoli salad, macaroni salad

Southern Package | \$18/person

choose (2) mains | fried chicken, blackened pork loin, pot roast, boiled shrimp
choose (2) sides | black-eyed peas, collard greens, cornbread, cheese grits, potato salad

Nati Bar | \$12/person

includes cincinnati style chili & fixin's, hot buns, spaghetti & grippos bbq -or- hen of the woods chips
choose (3) mains | hot dogs, mettwurst, bratwurst, goetta sliders, bbq pork

Italian Bar | \$13/person

includes salad and garlic bread
choose | baked ziti with alfredo -or- lasagna
choose | meatballs, roasted chicken, or grilled vegetables

Mexican Bar | \$14/person

includes chips & flour-or-corn tortillas, limes & salsa
choose (2) | cumin chicken, carnitas, barbacoa, ground taco beef, grilled veggies
choose (5) | shredded cheese, cotija, pico de gallo, corn salsa, black beans, sour cream, onions & cilantro, guacamole

Baked Potato Bar | \$12/person

includes garden salad
choose (2) | bacon, grilled chicken, chili, ground beef, pot roast, bbq pork
choose (5) | shredded cheddar, sour cream, green onions, avocado, grilled veggies, diced red onions, pickled jalapeno, black beans

COLD OPTIONS*

Sandwich Platters | \$8/person

choice of up to 3 sandwiches

"Boxed Lunch" | \$13/person

includes bag of chips, piece of whole fruit
-or- cookie, bottle of water -or- can of soda
choice of up to 3 sandwiches

Build Your Own Deli Platter | \$11/person

includes lettuce, tomatoes, onions, pickles, condiments, assorted chips
choose | 2 breads, 2 proteins, 2 cheeses

Sandwich Options:

bread | white, wheat, salted rye, sourdough, whole grain hoagie

proteins | cajun turkey, roast beef, chicken salad, tuna salad, egg salad, avocado mash, chicken breast, salami

cheese | cheddar, american, swiss, gouda, provolone

Upgrade to Deluxe | \$4 per person

choose 2 breads, 3 proteins, 3 cheeses & assorted cookies -or- whole fruit

Salads | small \$40 (10 people as side, 5 as entrée) large \$70 (20 people as side, 10 as entrée)

Salad Options:

greens, mixed baby greens, crisp romaine, baby spinach

dressings | blue cheese, caesar, ranch, fat-free ranch, italian, sesame ginger, white balsamic vinaigrette

Add protein:

grilled chicken, baked salmon | \$4/person

tuna salad, chicken salad, egg salad, marinated chickpeas | \$3/person

BEVERAGES

6 oz. jug serves 8-10 people

Coffee | \$25/jug

includes cups, lids, stir straws, creamers, sugars

Iced Tea, Sweet Tea, Lemonade | \$25/jug

includes cups, lids, straws

Fresh Juices | \$30/jug

includes cups, lids, straws

Soda | \$2/can

Coca-Cola products

Cold Brew | \$40/half gallon

includes ice, cups, lids, stir straws, creamers, sugars

Bottled Water | \$2/bottle

SNACKS*

Sweet & Salty | \$7/person

build your own trail mix

Chips & Dips | \$5/person

assortment of local chips & dips

Fruit & Granola | \$5/person

whole fruit & house granola

Crudite & Hummus | \$6/person

fresh veggies, buttermilk dressing & hummus

Meat Board | \$9/person

cured meats, pickles & condiments

Cookies & Milk | \$5/person

fresh baked cookies and local milk or non-dairy option

Cheese & Crackers | \$9/person

artisanal cheeses, crackers, jams & candied nuts

DESSERTS*

Cookies | \$20/dozen -or- \$.50/each for minis

chocolate chip, snickerdoodle,
double chocolate, peanut butter, sugar

Brownies | \$35/dozen -or- \$1/each for minis

classic, fudge, blondies

Bread Pudding | \$36/half pan, \$70/full pan

cinnamon & almond, chocolate chip, raisin & rum

Assorted Minis | \$18/dozen

lemon bars, buckeyes, canolis, eclairs, chocolate-pecan tarts

Muffins | \$27/dozen; minis \$18/dozen

seasonal fruit, chocolate, banana, oreo

Cakes | Whole, \$2.50/slice (\$35/8" round);

Cupcakes | \$27/dozen; Minis, \$18/dozen;

Cake shooters | \$18/dozen

*Cake options: chocolate, vanilla, salted caramel,
red velvet, oreo, spice*

Pies | \$25 each; minis, \$18/dozen

pecan & chocolate chess, seasonal fruit,
coconut cream, chocolate cream, peanut butter

Cheesecake | \$40 each; minis \$18/dozen

traditional, peanut butter, chocolate, seasonal fruit

Please allow at least 24 hours notice for cold items and cookies and at least 48 hours notice for hot items and groups of 20 or more.

Orders for Monday must be in by Friday at 2pm.

Both parties must confirm before an order is finalized.

Our catering office is open Monday - Friday, 8am - 5pm.

Join us for a meal at one of our Y'all Hospitality restaurants:

The Kitchen

50 E. RiverCenter Blvd. Covington, KY 41011

Butler's Pantry

50 E. RiverCenter Blvd., Covington, KY 41011

Fire

50 E. RiverCenter Blvd. Covington, KY 41011

Bouquet

519 Main Street, Covington, KY 41011

