BURTONS
GRILL & BAR

CATERING MENU

VISIT **BURTONSGRILL.COM/CATERING**
OR EMAIL **CATERING@BURTONSGRILL.COM**
TO PLACE YOUR ORDER.

WE LOOK FORWARD TO SERVING YOU!

CATERING
FOR THE HOLIDAYS

SERVED HOT; CHILLED W. REHEATING INSTRUCTIONS ON REQUEST.
PICKUP & DELIVERY AVAILABLE NOVEMBER 9 – JANUARY 3,
EXCLUDING THANKSGIVING DAY & CHRISTMAS DAY.

HOLIDAY BUNDLES

SERVES 10

PARTY STARTERS | 175

SHRIMP COCKTAIL | GF
house-made cocktail sauce

RISOTTO FRITTERS | GF
mozzarella, provolone, parmesan, pesto, panko, italian parsley, tomato sauce

CHOICE OF

SIGNATURE WINGS | GF
blue cheese sauce
choose memphis dry rub, maple sriracha, or burtons buffalo

OR

CHEESESTEAK SPRING ROLLS | GF | +35
tenderloin, caramelized onions, red peppers, pepper jack, american cheese, spicy ketchup

HOLIDAY HARVEST | 345

CHICKEN PICCATA RISOTTO | GF
capers, parmesan risotto, lemon butter sauce
SUBSTITUTE CHICKEN WITH SALMON* | +35

HARVEST BOWL | GF
roasted butternut squash, beets & broccoli with rice & quinoa blend, julienned vegetables, goat cheese, dried cranberries, candied walnuts, maple dijonnaise

TRUFFLE HONEY ROASTED CARROTS | GF
baby carrots, truffle honey glaze

ROASTED BROCCOLI | GF
tossed in seasoned butter

PECAN BARS | GF
roasted pecans, brown sugar custard, shortbread crust

ADD DINNER ROLLS | +15
served with herb & garlic butter

JUST THE SIDES | 220

ALSO AVAILABLE A LA CARTE | 55 EA

POTATOES AU GRATIN | GF
mornay sauce, cheddar, potato chip crust

CREAMED SPINACH | GF
parmesan cream sauce, nutmeg

MAPLE BOURBON BUTTERNUT SQUASH | GF
cranberries, candied walnuts, maple bourbon glaze

TRUFFLE HONEY ROASTED CARROTS | GF
baby carrots, truffle honey glaze

ADD DINNER ROLLS | +15
served with herb & garlic butter

FESTIVE FEAST | 665

SHRIMP COCKTAIL | GF
house-made cocktail sauce

RISOTTO FRITTERS | GF
mozzarella, provolone, parmesan, pesto, panko, italian parsley, tomato sauce

STEAK MEDALLIONS* | GF
coffee-crusted petite tenderloin, red wine demi-glace
SERVED MEDIUM UNLESS OTHERWISE REQUESTED

POTATOES AU GRATIN | GF
mornay sauce, cheddar, potato chip crust

CREAMED SPINACH | GF
parmesan cream sauce, nutmeg

TRUFFLE HONEY ROASTED CARROTS | GF
baby carrots, truffle honey glaze

HARVEST BOWL | GF
roasted butternut squash, beets & broccoli with rice & quinoa blend, julienned vegetables, goat cheese, dried cranberries, candied walnuts, maple dijonnaise

CHOCOLATE CAKE | GF
chocolate frosting, hot fudge, maldon sea salt, raspberry coulis

GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION AVAILABLE

Please note that our restaurants are closed on Thanksgiving Day and Christmas Day.

{ CATERING }

STARTERS

SERVES 10

SHRIMP COCKTAIL | GF | 65
house-made cocktail sauce

CHEESESTEAK SPRING ROLLS | GF | 100
tenderloin, caramelized onions, red peppers, pepper jack, american cheese, spicy ketchup

SIGNATURE WINGS | GF | 65
blue cheese sauce
choose memphis dry rub, maple sriracha, or burtons buffalo

HAND-BREADED CHICKEN TENDERS | GF | 50
general tso, burtons buffalo, maple sriracha, or plain
choose blue cheese sauce or ranch dressing

GENERAL TSO CAULIFLOWER | GF | 85
general tso sauce, scallions, cilantro, sesame seeds, ginger aioli

CRAB CAKES | GF | 155
blue crab, remoulade sauce

RISOTTO FRITTERS | GF | 45
mozzarella, provolone, parmesan, pesto, panko, italian parsley, tomato sauce

BEVERAGES

4 SINGLE-SERVE BOTTLES PER ORDER

LEMONADE | 15

ICED TEA | 15

SPARKLING WATER | 15
san pellegrino or saratoga

STILL WATER | 15

SALADS & BOWLS

SERVES 10

HOUSE | GF | 45
romaine, iceberg, cucumbers, grape tomatoes, red & yellow peppers, blue cheese, bacon
choose mustard vinaigrette or blue cheese dressing

CAESAR | GFV | 40
romaine, parmesan, croutons, caesar dressing

SPINACH | GF | 45
grape tomatoes, pickled red onions, goat cheese, bacon, mustard vinaigrette

SUPERFOOD | GF | 55
spinach, avocado, quinoa, grape tomatoes, julienned vegetables, feta, dried cranberries, lemon vinaigrette

ROASTED VEGETABLE BOWL | GF | 80
roasted asparagus, mushrooms, broccoli, corn & peppers with rice & quinoa blend, feta, toasted almonds, scallions, green goddess dressing

HARVEST BOWL | GF | 80
roasted butternut squash, beets & broccoli with rice & quinoa blend, julienned vegetables, goat cheese, dried cranberries, candied walnuts, maple dijonnaise

ADD A PROTEIN

CHICKEN | GF | 50
choose grilled or bronzed

SHRIMP | GF | 60
choose grilled or bronzed

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SANDWICHES & WRAPS

10 HALF SANDWICHES PER ORDER

CHICKEN CAESAR WRAP | GFV | 80
grilled chicken, romaine,
parmesan, caesar dressing

COLD STEAK SANDWICH* | GFV | 90
medium rare steak,
mixed field greens, pickled red onions,
garlic aioli, ciabatta roll

WARM STEAK SANDWICH* | GFV | 90
chargrilled petite tenderloin,
roasted onions, provolone,
bbq ranch, ciabatta roll

CALIFORNIA CHICKEN SANDWICH | GFV | 80
bronzed chicken, black forest ham, guacamole,
pepper jack, chipotle aioli, ciabatta roll

GARDEN WRAP | GFV | 80
artichokes, cucumbers, tomatoes,
caramelized onions, roasted red peppers,
mixed field greens, feta, lemon vinaigrette

CHICKEN CLUB | GFV | 80
grilled chicken, bacon, lettuce, tomato,
lemon aioli, ciabatta roll

AVOCADO BLT | GFV | 80
bacon, avocado, mixed field greens,
tomato, garlic aioli, challah

SOUTHWEST CHICKEN WRAP | GFV | 80
bronzed chicken, bbq glaze, romaine,
grilled corn, diced tomatoes, red onions,
cheddar, bacon, bbq ranch dressing

MIX & MATCH PLATTERS

ASSORTED SANDWICH PLATTER | GFV | 80
choose up to 5 different sandwiches
SERVED AS 10 CUT & INDIVIDUALLY WRAPPED HALVES
STEAK SANDWICHES | +2 EA

DELUXE SANDWICH PLATTER | GFV | 115
assorted sandwich platter plus salad for 10
CHOOSE HOUSE, CAESAR, OR POTATO SALAD
SUPERFOOD | +5

BOXED LUNCHES

INCLUDES HOUSE-MADE POTATO CHIPS & A BLONDIE BAR

CHICKEN CAESAR WRAP | GFV | 20

COLD STEAK SANDWICH* | GFV | 22

WARM STEAK SANDWICH* | GFV | 22

CALIFORNIA CHICKEN SANDWICH | GFV | 20

HOUSE SALAD | GF | 20

HARVEST BOWL | GF | 22

GARDEN WRAP | GFV | 20

CHICKEN CLUB | GFV | 20

AVOCADO BLT | GFV | 20

SOUTHWEST CHICKEN WRAP | GFV | 20

CAESAR SALAD | GFV | 20

SPINACH SALAD | GF | 20

ROASTED VEGETABLE BOWL | GF | 22

ADD A PROTEIN TO ANY SALAD OR BOWL | GF

CHICKEN | 8 SHRIMP | 10 SALMON* | 12 STEAK* | 13

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MAINS

SERVES 10

PICCATA | GFV
capers, lemon butter sauce
CHICKEN PICCATA | 135
SHRIMP PICCATA | 150
SALMON PICCATA* | 170
ADD ANGEL HAIR PASTA | +15
ADD PARMESAN RISOTTO | +15

OVEN-ROASTED SALMON* | GF | 170
lemon thyme butter
choose grilled or bronzed
SERVED MEDIUM UNLESS OTHERWISE REQUESTED

STEAK MEDALLIONS* | GF | 200
coffee-crusted petite tenderloin,
red wine demi-glace
SERVED MEDIUM UNLESS OTHERWISE REQUESTED
ADD SAUTÉED MUSHROOMS | +15

GENERAL TSO CHICKEN | GF | 125
bronzed chicken, general tso glaze,
rice & quinoa blend, julienned vegetables,
scallions, cilantro, sesame seeds, ginger aioli

SIDES

SERVES 10

MAC & CHEESE | GFV | 40

GARLIC MASHED POTATOES | GF | 30

DINNER ROLLS | 15

HERBED JASMINE RICE | GF | 25

ROASTED BROCCOLI | GF | 35

HOUSE-MADE POTATO CHIPS | GF | 15

POTATO SALAD | GF | 45

ROASTED FINGERLING POTATOES | GF | 40

PASTA & RISOTTO

SERVES 10

MEDITERRANEAN RISOTTO | GF | 80
artichoke hearts, roasted tomatoes, spinach,
feta, pesto, lemon butter sauce
ADD SAUTÉED CHICKEN | +40
ADD SAUTÉED SHRIMP | +60

RISOTTO PRIMAVERA | GF | 80
corn, roasted tomatoes, english peas,
parmesan, lemon butter sauce
ADD SAUTÉED CHICKEN | +40
ADD SAUTÉED SHRIMP | +60

CAJUN PASTA | GF | 80
andouille sausage, rotini, red peppers,
spinach, parmesan, bourbon cream sauce
ADD BRONZED CHICKEN | +40
ADD BRONZED SHRIMP | +60

PASTA ALFREDO | GF | 60
rotini, parmesan, black pepper cream sauce
ADD SAUTÉED CHICKEN | +40
ADD SAUTÉED SHRIMP | +60

PASTA BOLOGNESE | GF | 85
rotini, traditional meat sauce,
parmesan, italian parsley

DESSERT

BAKED FRESH DAILY

CHOCOLATE CAKE | GF
chocolate frosting, hot fudge,
maldon sea salt, raspberry coulis
HALF CAKE | SERVES 10-12 | 55
WHOLE CAKE | SERVES 20-24 | 110

DESSERT BARS | GF
BLONDIE BAR | SERVES 10 | 25
KEY LIME BAR | SERVES 10 | 25
PECAN BAR | SERVES 10 | 25

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SAUCES & DRESSINGS

12oz BOTTLES | GF | 10

BURTONS BUFFALO SAUCE
COCKTAIL SAUCE
CRAB CAKE REMOULADE
GENERAL TSO SAUCE
GINGER AIOLI
MAPLE SRIRACHA SAUCE
RED WINE DEMI-GLACE
SPICY KETCHUP
TOMATO SAUCE

BBQ RANCH DRESSING
BLUE CHEESE DRESSING
CAESAR DRESSING
GREEN GODDESS DRESSING
LEMON VINAIGRETTE
MAPLE DIJONNAISE
MUSTARD VINAIGRETTE
RANCH DRESSING

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PLEASE INQUIRE ABOUT VEGETARIAN OPTIONS.

MENU OFFERINGS MAY VARY BY LOCATION.

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies and dietary restrictions very seriously, and we're proud of our extensive protocols. Ask us about them!

*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

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ADDITIONAL INFORMATION

OUR SERVICES

Burtons Grill & Bar is now available for your corporate meeting, family celebration, or large-scale event. Just like in our restaurants, every dish on our Catering Menu is prepared from scratch with wholesome premium ingredients. You'll find many of our classics as well as new favorites. There's something for everyone, including customizable options for receptions, lunches & coursed dinners.

Our team is dedicated to delivering exceptional food & a seamless experience. At Burtons, we don't just cater events – we elevate them.

PICKUP & DELIVERY

You can pick up your order from one of our restaurants, or we will arrange for delivery directly to your event location for an additional fee. Delivery minimums & service charges may apply.

To ensure we can accommodate your preferred delivery time and menu selections, orders must be placed at least 48 hours in advance. For last-minute catering requests, inquiries about allergies, or information about event staffing, please reach out to our team at **CATERING@BURTONSGRILL.COM** to check availability. We will do our best to meet your needs.

Our offerings are served on high-quality disposable platters & bowls, and all orders come with rolled cutlery, plates & serving utensils. Display cards with menu & allergen information are also provided. Disposable, flameless heating trays are available for an additional charge.

CONTACT US

Order online at **BURTONSGRILL.COM/CATERING** or contact **CATERING@BURTONSGRILL.COM** for personalized service.

We look forward to helping make your event a success!

Cancellation policy: Guests must notify us of order cancellation in a timely manner to receive a full refund. A 50% refund is provided if cancellation occurs between 24-48 hours in advance of scheduled pickup/delivery time. Orders canceled within 24 hours of delivery/pickup time are charged in full.