

BUTTER LEAF INFLIGHT DINING

At Butter Leaf, our kitchen is fueled by curiosity and local pride. We source exclusively from the finest Ohio farms and artisans to bring you a menu defined by integrity, seasonality, and effortless luxury. We don't just deliver a meal; we deliver the very best of our local landscape, meticulously prepared for the discerning traveler.

MENU



513-293-9680

info@butterleafcatering.com

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BREAKFAST MAINS

Individual Handmade Quiche

Outward Farms Organic eggs, Bluescreek Farms bacon, sundried tomatoes & smoked Ohio cheddar

Egg White Frittata - gf

Outward Farms Organic egg whites, Ohio goat cheese, local organic spinach & broccoli

Ohio Maple Sage Sausage Sandwich

Souffled Outward Farms Organic eggs, American cheese, JW's Sausages maple sage sausage & local semolina roll

Grilled Chorizo Burrito

Souffled Outward Farms Organic eggs, JW's Sausages chorizo, Ohio pepperjack, sweet potatoes, black beans & side fire roasted chipotle salsa

Lemon-Ricotta French Toast

Local brioche stuffed with lemon ricotta cream, served with elderberry syrup & fresh vanilla whipped cream

Maple & Apple Oatmeal

Local organic oats cooked with Snowville Creamery A2 milk, maple-cinnamon apples & flaxseed meal

BREAKFAST SIDES

Rosemary Roasted Yukons - gf/df

Fresh rosemary roasted potatoes with side tomato aioli

Bluescreek Farms Bacon - gf/df

Classic, thick-cut bacon

Candied Black Pepper Bluescreek Farms Bacon - gf/df

Thick cut peppered bacon candied with Ohio maple

Maple-Sage Sausage Patties - gf/df

Locally made sausage by JW's Sausages

Yogurt Parfait - gf

Snowville Creamery vanilla yogurt with fresh berry compote & Ohio small batch granola

Mini Lemon Poppyseed Scones

Ohio buttermilk & poppyseed scones with lemon glaze

KIDS BREAKFAST

French Toast Sticks

Classic french toast with local brioche, maple & berries

Scrambled Eggs & Bacon - gf

Cheesy scrambled Outward Farms Organic eggs with classic Bluescreek Farms bacon & organic tater tots



Salmon & Bagel Board

Bear's Bagels mini everything bagels, dilly smoked salmon, lemon-caper cream cheese & accoutrements

Fresh Morning Pastries

Mini lemon poppyseed scones, mini almond croissants, and assorted specialty pastries by Three Bites Bakery

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BOARDS

Ohio Everything Board

Ohio's finest charcuterie & cheese with Sweet Gourmet assorted jams, Krema snack mix & local crackers

Mezze Mediterranean Board

Roasted beet hummus, kale & artichoke dip, grilled local pita, house marinated olives, marcona almonds, spanakopita bites & veggies

Cheese & Fruits

Ohio's finest assorted cheeses with fresh & dried fruits, Sweet Gourmet jams, local honey & crackers

Protein Dip Trio - gf

High protein dips including: edamame hummus, kale & artichoke dip, and seven layer black bean dip; with fresh veggies & Shagbark Mills corn chips

Caviar Service

Osetra caviar & smoked trout roe with blini, local kettle chips, Snowville Creamery creme fraiche, hard boiled Outward Farms Organic eggs & accoutrements

Dessert Board

Espresso buckeye brownies (contains peanuts), Three Bites Bakery assorted cookies & assorted confections made locally by Sweet Ghost



Cucumber & Salmon Rolls - gf

Dilly smoked salmon, cream cheese & everything spice

Chorizo Egg Bites- gf

Outward Farms Organic eggs, smoked Ohio cheddar, JW's Sausages chorizo & bell peppers

Mini Sandwiches

Tarragon Gerber chicken salad on mini croissants
Bluescreek ham, brie & fig jam on brioche sliders
Turkey BLT with avocado on brioche sliders

Black Bean Seven Layer Dip - gf

Ohio black bean dip with sour cream, cheese, pico de gallo & guacamole, with Shagbark Mills corn chips

Carrot Cake Overnight Oats - gf

Organic Ohio oats & chia seeds with Snowville Creamery milk or organic oat milk, organic local carrots, toasted coconut & walnuts

No-Bake Energy Bites

Chocolate, cherry & almond bars - **gf/df**
Peanut butter & chocolate "buckeyes" - **gf/df**
Birthday cake energy "cake pops" - **gf**



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SANDWICHES & WRAPS

Focaccia Italian "Sub"

Local organic focaccia baked with Bluescreek Farms ham, Ezzo peperoni & sausage, provolone & pepper relish

Steak & Bleu

Ohio filet mignon cooked to order & thinly sliced on local semolina roll with arugula, caramelized onions & bleu cheese spread

Tarragon Chicken Salad Croissant

Gerber chicken mixed with tarragon aioli with butter lettuce on buttery croissant

Ham & Brie Melt

Bluescreek Farms ham, brie & fig jam griddled between local brioche

Turkey & Avocado BLT - df

Local oven-roasted turkey, avocado, Bluescreek Farms thick cut bacon, heirloom tomato & artisan lettuce on local whole wheat

Sesame Caesar Chicken Wrap

Local Koki's tortillas filled with sesame caesar salad, parmesan baked chicken, bacon & red onions

Vegan Roasted Veggie Lavash - df/v

Lavash flatbread wrapped with roasted beet hummus, roasted vegetables & pistachio pesto

ENTREE SALADS

Steakhouse Salad - gf

Black pepper crusted Ohio filet mignon cooked to order -OR- blackened wild-caught salmon with arugula, spinach, crispy shallots, balsamic roasted tomatoes, grilled asparagus & creamy bleu cheese

Chicken Chop Salad

Roasted Gerber chicken breasts with local organic kale, seasonal greens, Bluescreek Farms bacon, Ohio chèvre, dry tart cherries, roasted chick peas, marcona almonds & champagne vinaigrette

Sesame Caesar Salad - gf

Organic romaine, parmesan crusted Gerber chicken breast, tomatoes, red onion, parmesan, toasted panko & sesame caesar dressing, jammy Outward Farms egg

Seasonal Feature: Spring Salad - gf

Pistachio-crusted goat cheese medallions, local organic kale, spring greens, asparagus, strawberries & poppyseed vinaigrette
Add protein: Roasted Gerber chicken breast, or honey roasted wild-caught salmon filet

SOUPS & STEWS

Chicken & Wild Rice Soup - gf

Gerber chicken & local rice medley with lemon & parsley

Pot Roast Stew - gf

Bluescreek Farms beef roast slow braised in house made beef bone broth with veggies & potatoes, served with a dollop of Snowville Creamery creme fraiche

Creamy Sweet Potato & Rosemary Bisque - gf

Local organic sweet potatoes & carrots caramelized & blended with rosemary & Snowville Creamery cream

Hearty Vegan Lentil Stew - gf/df/v

Local organic lentils stewed with vegetables & warm spices, topped with toasted pistachios & parsley

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ENTREES

Spiced Pork Chop - gf/df

Spice rubbed Bluescreek Farms bone-in pork chop with cherry-cognac sauce, grilled local organic carrots & balsamic sauteed local organic kale



Steak & Potatoes - gf

Grass fed Minerva butter with rosemary over grass-fed Ohio filet mignon with parmesan whipped potatoes & grilled asparagus

Luxe Cincinnati Chili

Bluescreek Farms spiced beef sauce over Ohio City Pasta linguine with shredded cheese, diced onions, oyster crackers & tabasco

Chicken Saltimbocca - gf

Gerber chicken breast stuffed with sage & goat cheese, wrapped with prosciutto & pan seared, with Shagbark Mills creamy polenta & lemon sauteed local organic kale

Wild Mushroom Chicken Marsala

Wild local mushroom medley cooked with a creamy marsala wine sauce, sous vide chicken breast & Ohio City Pasta gnocchi with roasted broccolini

Harvest Grain & Chicken Bowl - df

Ohio grains & legumes, sesame roasted Gerber chicken breast, edamame, pepitas, kale slaw, sweet potato & green goddess tahini

ENTREES

Pierogi & Kielbasa

Ohio City Pasta cheddar & potato pierogi with JW's Sausages smoked Kielbasa, caramelized onion & bacon jam, with housemade red sauerkraut

Chilean Sea Bass Puttanesca

Wild caught chilean sea bass with rustic anchovy-tomato-olive sauce, blistered haricot vert, truffle risotto & shaved parmesan



VEGETARIAN ENTREES

Vegetarian Cincinnati Chili

Spiced black bean & seitan sauce over Ohio City Pasta linguine with shredded cheese, diced onions, oyster crackers & tabasco

Butternut & Gnocchi

Ohio City Pasta gnocchi with butternut & parmesan sauce, white beans, & balsamic roasted tomatoes with crispy sage & toasted walnuts

Vegan Harvest Bowl - df/v

Ohio grains & legumes, sesame-miso roasted Ohio made tofu, edamame, pepitas, kale slaw, sweet potato & green goddess tahini

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DESSERTS

Three Bites Bakery Cookies

One dozen assorted cookies by Columbus-based bakery

Big Sea Salt Choco Chip Cookies

Half dozen oversized housemade cookies with fair trade organic chocolate chips & maldon sea salt
- Available gluten free -

Espresso Buckeye Brownies

Dark chocolate brownies with peanut butter & espresso

Creme Puffs

Profiteroles with honeyed diplomat creme & drizzled with fair trade organic dark chocolate

Salted Caramel Apple Bars

Thin layers of Ohio apples baked on vanilla shortbread with oat streusel and salted caramel sauce

Elderberry Cheesecake

Individual cheesecake with graham crust & wild Ohio elderberry compote

Jeni's Splendid Trio

A seasonal collection of three single-serving cups from Columbus's most celebrated creamery with artisan flavors, local grass-fed dairy, and dairy free options

SMOOTHIES & JUICE

Cold Brew Frappe - gf/df

OSO cold brew blended with medjool dates, banana, local honey, coconut milk & fair trade organic cacao

Buckeye Banana Blast Smoothie - gf

Peanut butter, fair trade organic cacao, bananas, Snowville Creamery yogurt

Almond Butter & Jam Smoothie - gf/df/v

Almond butter, flaxseeds, toasted Ohio oats, banana, mixed berries & organic oat milk

Mango Tango Smoothie - gf/df/v

Coconut milk, mango, banana, lime juice, turmeric & organic chia seeds

- Option to spice it up with Tajin rim -

Lean & Green Smoothie - gf/df

Coconut milk, kale, celery, fresh orange, chia seeds & local honey

Apple & Celery Juice - gf/df/v

Organic apple & celery juice

Fresh Squeezed OJ - gf/df/v

Organic oranges, squeezed to order

KIDS' MENU

Pepperoni Flatbread

Ezzo pepperoni, housemade marinara, four cheese blend on local pita flatbread

Grilled Cheese & Tomato Soup

American and cheddar griddled in local brioche with housemade classic tomato soup

Cheesy Chicken & Broccoli

Cavatappi & cheese with roasted Gerber chicken breast & steamed broccoli

Ham & Cheddar Sliders

Baked ham & cheddar on brioche sliders with tater tots

Peanut Butter & Jam - df/v

Organic peanut butter & local strawberry jam on brioche

THANK YOU



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A NOTE OF GRATITUDE

Thank you for allowing us to be a part of your journey. At Butter Leaf, we believe that true luxury is found in the details—and in the genuine, personable hospitality that defines our Midwest roots. It is our distinct honor to serve you.

We are also deeply grateful to the local farmers and artisans whose hands helped prepare this menu. By choosing Butter Leaf, you are supporting a vibrant community of Ohio producers who believe, as we do, that the best ingredients are grown right here at home. Safe travels and we look forward to welcoming you back to Columbus soon.



OUR COLUMBUS PARTNERS

The Bakeries: Bear's Bagels, Three Bites Bakery, Lavash Bakery, Littleton's Market, Matija Breads

The Farms: Snowville Creamery, Three Creeks Organics, Bluescreek Farms, Roesers Elderberry Farm, Stutzman Farms, Outward Farms, Swainway Farms, New Albany Organics

The Butchers: Foris Extraordinary Meats, JW's Sausages, Bluescreek Farms, Lucky's, Ezzo Sausage Co

The Purveyors: Beechwold Farm Market, Littleton's Market, The Worthington Farm Market

The Fishmongers: Coastal Local Seafood, Littleton's Market

The Makers: Sweet Ghost, Sweet Thing Gourmet, Crema Nut Company, Seventh Sons Brewing, Ohio City Pasta, Jeni's Splendid Ice Creams, Urban Stead Cheese, Hen of the Woods, Shagbark Seed & Mill