

BUFFET OR PLATED MEALS

ALL MEALS INCLUDE CHOICE OF 2 SIDES, FRESH BREAD, ASSORTED COOKIES AND BOTTLED WATER

CHOOSE 1 - \$15.95

CHOOSE 2 - \$19.95

CHOOSE 3 - \$23.95

BEEF, PORK, OR CHICKEN

TRI-TIP

CARVED SLOW SMOKED AND FIRED TRI-TIP
SEASONED TO PERFECTION

HOMESTYLE MEATLOAF

BLENDED MEATS AND TOPPED WITH SPICY GRAVY

SALISBURY STEAK

1/3 LB. GROUND ROUND SERVED WITH MUSHROOM SAUCE

POT ROAST

SLOW ROASTED SERVED WITH RICH GRAVY

MEATBALLS

HANDMADE MEATBALLS, CHEESE AND SPICY MARINARA

HOMEMADE ITALIAN SAUSAGE

1/3LB. SAUSAGE SERVED WITH PEPPERS AND ONIONS

PORK TENDERLOIN

SEASONED, ROASTED AND SERVED WITH HERB REDUCTION

PULLED PORK

SLOW SMOKED AND PULLED IN A JUICY BBQ SAUCE

GRILLED CHICKEN BREAST

SPECIAL MARINADE AND GRILL TECHNIQUE
INSURING MOIST CHICKEN

CHICKEN PICCATA

PAN ROASTED CHICKEN, CAPERS, GARLIC, LEMON
AND FINISHED WITH BUTTER

CHICKEN MARSALA

GOLDEN PAN-FRIED CHICKEN IN MARSALA WINE SAUCE

BBQ CHICKEN

MARINATED CHICKEN GRILLED TO PERFECTION
BASTED WITH A SMOKEY SAUCE

CREAMY GARLIC CHICKEN

PAN SEARED CHICKEN AND SERVED IN A
CREAMY GARLIC SAUCE

CHICKEN PARMESAN

HAND POUNDED BREADED CHICKEN,
MOZZARELLA AND MARINARA

PASTA

PASTA BOLOGNESE - ROASTED BONE TOMATO SAUCE
WITH PORK, VEAL AND BEEF

BAKED LARGE SHELLS - SAUSAGE, RICOTTA AND
MOZZARELLA IN A RICH HOMEMADE MARINARA

CHICKEN A LA KING - ROASTED CHICKEN,
PASTA, MUSHROOMS AND PARMESAN
CREAM SAUCE

****CDC, STATE OR LOCAL RESTRICTIONS MAY APPLY****

@ - MICHAEL@BUTCHERBLOCKCATERING.COM

🌐 - BUTCHERBLOCKCATERING.COM

☎ - (602) 722-4092

BUFFET OR PLATED • 1

SIDE DISHES - \$3.50

MIXED VEGETABLES

ROASTED OR STEAMED MIXED VEGETABLES
WITH HERB BUTTER

ROASTED MEXICAN CORN

CORN, ZUCCHINI, RED PEPPER AND PARMESAN BUTTER

STEAMED GREEN BEANS

GREEN BEANS, PEARL ONIONS AND BACON BITS

BAKED POTATOES

ROASTED LARGE POTATO WITH ALL THE FIXINGS

CREAMY GARLIC MASHED

POTATO, CREAM, BUTTER AND GARLIC

ROASTED OR BOILED POTATOES

POTATO, OLIVE OIL AND HERBS

4 CHEESE MAC AND CHEESE

ELBOW PASTA, HOMEMADE 4 CHEESE BECHAMEL

CLASSIC POTATO SALAD

POTATO, ONION, EGGS, MUSTARD, MAYO AND HERBS

BUBBA BAKED BEANS

WHITE BEANS, SMOKED PORK, MOLASSES,
ONION AND SEASONINGS

RICE PILAF

LONG GRAIN RICE, VERMICELLI AND CHICKEN STOCK

CHEF'S PASTA SALAD

ROTINI PASTA, TOMATO, OLIVES, SALAMI, CHEESE
AND GARLIC VINAIGRETTE

GARDEN SALAD

ICEBERG LETTUCE, TOMATO, CUCUMBER, OLIVE,
PEPPERONCINI AND CROUTONS

CAESAR

ROMAINE, PUMPERNICKEL CROUTONS, SHAVED
PARMESAN AND HOMEMADE DRESSING

SIGNATURE SIDES (ADD \$1)

ROASTED BRUSSEL SPROUTS

BRUSSELS, SPANISH CHORIZO, HONEY
AND BALSAMIC GLAZE

CLASSIC FRENCH GRATIN DAUPHINOIS

POTATO, SHALLOT AND CREAMY GRUYERE BECHAMEL

CAPRESE

VINE-RIPENED TOMATOES, FRESH MOZZARELLA,
FRESH HERBS AND BALSAMIC

VELVET PARMESAN RISOTTO

ARBORIO RICE, CHICKEN STOCK, MUSHROOMS,
HERBS AND BUTTER

GARLIC MUSHROOMS

BUTTON MUSHROOMS, GARLIC, THYME AND BUTTER

CHEESY SPINACH CASSEROLE

SPINACH, SAUTÉED MUSHROOMS, JARLSBERG
AND PANKO

ASPARAGUS BUNDLES

ASPARAGUS TIED WITH BACON OR GREEN ONION,
RED PEPPER AND CARROT

EPIC SALAD

ARUGULA OR MIXED GREENS, FRESH ROASTED
BEETS, ROASTED PEPPERS, TOMATO, RED ONION,
BALSAMIC DRIZZLE AND DANISH GORGONZOLA
OR GOAT CHEESE

SPINACH SALAD WITH HOT BACON DRESSING

SPINACH, MUSHROOM, SOFT BOILED EGG