

BUTCHER BLOCK SPECIALTIES

GREEN PEPPERCORN CRUSTED PRIME RIB OF BEEF

(CARVED FRESH ON THE BUFFET)

\$24.95 A LA CARTE ▪ \$30.95 DINNER

DINNER INCLUDES PRIME CUT RIB ROAST, MARINATED SHRIMP SKEWER, CHOICE OF 2 SIDES, CHOICE OF SALAD, AU JUS, CREAMY HORSERADISH, FRESH BAKED RUSTIC ITALIAN LOAVES, BUTTER OR HERB AND BALSAMIC DIPPING OIL

LOUISIANA CRAB AND SHRIMP BOIL

\$30.95

THE TABLES ARE COVERED IN BUTCHER PAPER AND THE CRAB AND SHRIMP JUST KEEPS COMING

INCLUDES: SHRIMP AND CRAB, BOILED RED POTATOES, SMOKED SAUSAGE, ARTICHOKE, CORN ON THE COB, ONIONS, WHOLE HEADS OF BOILED GARLIC, SIDE OF COLESLAW, DIPPING SAUCE, MELTED BUTTER AND BREAD

COUNTRY STYLE SMOKEHOUSE BBQ

\$27.95

INCLUDES: SLOW SMOKED TEXAS BRISKET, BABY BACK RIBS AND SMOKED SAUSAGE, CORN ON THE COB, POTATO SALAD OR COLESLAW, MOLASSES BAKED BEANS DINNER ROLLS, BUTTER AND A PEACH COBBLER DESSERT

(SUBSTITUTE MAC AND CHEESE ADD \$1.00)

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🌐 ▪ BUTCHERBLOCKCATERING.COM

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