

BUTCHER BLOCK SPECIALTIES

ALL MENU ITEMS PRICED PER PERSON

GREEN PEPPERCORN CRUSTED PRIME RIB OF BEEF

(CARVED FRESH ON THE BUFFET)

\$24.95 DINNER ▪ **\$29.95 ADD SHRIMP**

DINNER INCLUDES PRIME CUT RIB ROAST, CHOICE OF 2 SIDES, CHOICE OF SALAD, AU JUS, CREAMY HORSERADISH, FRESH BAKED RUSTIC ITALIAN LOAVES, BUTTER OR HERB AND BALSAMIC DIPPING OIL. (ADD MARINATED SHRIMP SKEWER FOR \$5.00)

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

TEXAS BBQ TRIO

\$29.95

INCLUDES: YOUR CHOICE OF 3 SMOKED PROTEINS FROM THE FOLLOWING: SLOW-SMOKED TEXAS BRISKET, BABY BACK RIBS, SMOKED SAUSAGE, GRILLED CHICKEN, OR PULLED PORK. SERVED WITH CORN ON THE COB, POTATO SALAD OR COLESLAW, MOLASSES BAKED BEANS, DINNER ROLLS WITH BUTTER, AND PEACH COBBLER FOR DESSERT.

@ · MICHAEL@BUTCHERBLOCKCATERING.COM

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☎ · (602) 722-4092

