

WEDDING AND DINNER

ALL MENU ITEMS PRICED PER PERSON

INCLUDES 2 SIDES, GARDEN OR CAESAR SALAD, RUSTIC ITALIAN LOAVES ON TABLE WITH BUTTER OR DIPPING OIL

CHOOSE 1 - \$15.95

CHOOSE 2 - \$19.95

CHOOSE 3 - \$23.95

BEEF, PORK, OR CHICKEN

(FRESH CARVED SELECTIONS ADD \$1)

TRI-TIP

CARVED SLOW SMOKED AND FIRED TRI-TIP
SEASONED TO PERFECTION (CARVING STATION)

ROAST BARON OF BEEF

GREEN PEPPERCORN AND ROSEMARY CRUST AND AU JUS
(CARVING STATION)

BEEF BOURGIGNON

SLOW STEWED BEEF MEDALLIONS, VEGETABLES,
MUSHROOMS AND RED WINE

TEXAS BRISKET

SMOKED 12 HOURS OVER OAK AND APPLE WOOD
(CARVING STATION)

THREE MEAT MEATBALLS

HANDMADE MEATBALLS, CHEESE AND SPICY MARINARA

HOMEMADE ITALIAN SAUSAGE

1/3LB. SAUSAGE SERVED WITH PEPPERS AND ONIONS

PORK ROULADE

STUFFED PORK TENDERLOIN WITH
SAGE SAUSAGE STUFFING

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

CHICKEN PARMESAN

HAND POUNDED BREADED CHICKEN,
MOZZARELLA AND MARINARA

****ALL MEALS AVAILABLE BUFFET STYLE OR PLATED****
(ADDITIONAL \$30 PER HOUR PER SERVER FOR PLATED MEALS)

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☎ · (602) 722-4092

WEDDING AND DINNER • 1

PASTA AND RICE

3 CHEESE LASAGNA

PASTA, MARINARA, FRESH RICOTTA,
MOZZARELLA AND LOCATELLI

PASTA BOLOGNESE

ROASTED BONE TOMATO SAUCE WITH PORK, VEAL AND BEEF

BAKED LARGE SHELLS

SAUSAGE, RICOTTA AND MOZZARELLA
IN A RICH HOMEMADE MARINARA

SPAGHETTI POMODORO

PASTA, IMPORTED TOMATOES, FRESH BASIL,
GARLIC AND OLIVE OIL

CHICKEN ALFREDO

ROASTED CHICKEN, MUSHROOM AND PARMESAN CREAM

CHICKEN AND BOW TIES

ROASTED CHICKEN, SUN DRIED TOMATO,
VEGETABLES AND OLIVE OIL

LINGUINE AND CLAMS

PASTA, LITTLENECK CLAMS, GARLIC AND OLIVE OIL

CHICKEN AND YELLOW RICE

ROASTED CHICKEN, BASMATI RICE, CHICKEN STOCK AND A
TOUCH OF SAFFRON

AMISH CHICKEN AND NOODLES

ROASTED CHICKEN, HOMEMADE EGG NOODLES,
VEGETABLES AND STOCK

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

RICE PILAF

LONG GRAIN RICE, VERMICELLI AND CHICKEN STOCK

PASTA POMODORO

PASTA, GRAPE TOMATO, GARLIC, HERBS AND OLIVE OIL

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