

PRE-SET MENU #1

\$45/Person, Served Family Style

APPETIZERS

LOADED PRETZEL BITES

SERVED WITH CREAMY BEER
CHEESE SAUCE

FRIED PICKLES

SERVED W/ HAY AIOLI

SALAD

CAESAR OR HOUSE

SHERRY VINAIGRETTE

MAINS

ASSORTED GRILLED SAUSAGES

SAUERKRAUT, CARAMELIZED
ONIONS

CHEESEBURGER/PORK OR MIXED BURGERS

MEATLOAF

MEATLOAF GLAZED & HAYSTACK
ONIONS

SIDES

MASHED POTATOES

BUTCHER SHOP

BACON MAC & CHEESE

BROCCOLI & CAULIFLOWER

PRE-SET MENU #2

\$60/Person, Served Family Style

APPETIZERS

(SELECT 2)

LOADED PRETZEL BITES

SERVED WITH CREAMY BEER
CHEESE SAUCE

PIEROGIES

POTATO & CHEESE

THAI CHILLI CAULIFLOWER BITES

SALAD

CAESAR OR HOUSE

SHERRY VINAIGRETTE

MAINS

(SELECT 2)

CHURRASCO SKIRT STEAK

ORANGE BEURRE BLANC GRILLED FISH

SMOKED CHICKEN

ALL-NATURAL CHICKEN, LEMON
HERB BRINE, SLOW SMOKED
HICKORY

ASSORTED GRILLED SAUSAGES

ASSORTMENT OF 4 HOUSE MADE
SAUSAGES, BAVARIAN MUSTARD,
CARAMELIZED ONION &
SAUERKROUT

SIDES

BUTCHER SHOP

BACON MAC & CHEESE

BROCCOLI & CAULIFLOWER

BRUSSELS SPROUTS

(BROWN SUGAR & CITRUS)

HERB ROASTED POTATOES

PRE-SET MENU #3

\$75/Person, Served Family Style

APPETIZERS

(SELECT 3)

BRISKET PIEROGIES

CHEESEBURGER/PORK OR MIXED BURGERS

THAI CHILLI CAULIFLOWER BITES

PULLED PORK EMPANADAS

AVOCADO CREMA, SHAVED
RADISH & CILANTRO

SALAD

CAESAR OR HOUSE

SHERRY VINAIGRETTE

MAINS

(SELECT 3)

ORANGE BEURRE BLANC GRILLED FISH

GRILLED PRIME RIBEYE (MP)

PRIME CUT ANGUS RIBEYE

SMOKED CHICKEN

ALL-NATURAL CHICKEN, LEMON
HERB BRINE, SLOW SMOKED
HICKORY

ROSEMARY ROASTED PORK

ALL-NATURAL HERITAGE PORK
LOIN

SIDES

BUTCHER SHOP

BACON MAC & CHEESE

MASHED POTATOES

BRUSSELS SPROUTS

(BROWN SUGAR & CITRUS)

BROCCOLI & CAULIFLOWER

HERB ROASTED POTATOES

DESSERTS

(SELECT 2)

MOLTEN CHOCOLATE CAKE

APPLE TURNOVERS

RASPBERRY DONUT CHEESECAKE

THE
BUTCHER
SHOP



Beer Garden & Grill

BEVERAGE PACKAGES

**TOP SHELF
BAR SERVICE**

*PREMIER LIQUOR
BRANDS
SELECT DRAFT BEERS
HOUSE RED & WHITE
SOFT DRINKS & BOTTLED
WATER*

*2 HOURS \$50/ PERSON
3 HOURS \$65/ PERSON
4 HOURS \$78/ PERSON*

**HOUSE
BAR SERVICE**

*CALL LIQUOR BRANDS
SELECT DRAFT BEERS
HOUSE RED & WHITE
SOFT DRINKS & BOTTLED
WATER*

*2 HOURS \$40/ PERSON
3 HOURS \$52/ PERSON
4 HOURS \$65/ PERSON*

**BEER & WINE
BAR**

*SELECT DRAFT BEERS
HOUSE RED & WHITE
SOFT DRINKS & BOTTLED
WATER*

*2 HOURS \$35/ PERSON
3 HOURS \$47/ PERSON
4 HOURS \$60/ PERSON*

THE
BUTCHER
SHOP



Beer Garden & Grill

STATIONARY

**SERVED BUFFET STYLE*

ARTISAN CHEESE BOARD

*SEASONAL JAM, BAVARIAN MUSTARD & HOUSE MADE LAVASH
\$100/ PLATTER*

CRUDITE

*FRESH CUT SEASONAL VEGETABLES & BUTTERMILK RANCH DRESSING
\$85/ PLATTER*

BACON MAC & CHEESE BOMBS

*SERVED WITH CHEESE SAUCE
\$80/ PLATTER (32CT.)*

THAI CHILI CAULIFLOWER

\$70/ PLATTER

ASSORTED GRILLED SAUSAGES

*ASSORTED HOUSE MADE SAUSAGES SERVED W/ BAVARIAN MUSTARD, CARAMELIZED
ONIONS & SAUERKRAUT
(BEER BRATWURST, JALAPENO CHEDDAR, CHICKEN BRATWURST, METTWURST & POLISH
KIELBASA)
\$120/ PLATTER*

CORN ON THE COBB

\$65 / PLATTER (15CT)

SLIDERS

*BRISKET - PICKLED ONIONS & PEPPER JACK CHEESE
\$120 / PLATTER (24CT.)*

PORK - SERVED WITH BBQ SAUCE

CHEESEBURGER - SERVED WITH CHEDDAR CHEESE

*MIXED BURGERS - BACON GORGONZOLA OR JALAPENO CHEDDAR
\$100 / 24 COUNT PLATTER*

BONELESS CHICKEN BITES

*CHOICE OF BUTCHER SELECT, BUFFALO OR THAI CHILI SAUCE
\$80 / PLATTER (SERVES 10-15)*

PIEROGIES

POLISH - CHEESE & POTATO SERVED WITH SOUR CREAM

\$70 / PLATTER (40CT)

BRISKET - SERVED WITH CARAMELIZED ONIONS, BEER DEMI GLAZE & SOUR CREAM

\$105/ PLATTER (40CT)

STEAK & VEGETABLE SKEWERS

PRIME MARINATED STEAK WITH TRI PEPPERS, RED ONIONS & GRAPE TOMATOES

\$120 / PLATTER (40CT)

PULLED PORK EMPANADAS

SERVED WITH VEGAN AIOLI & PICO DE GALLO

\$100 / PLATTER (40CT)

FRIED PICKLES

SERVED WITH HAY AIOLI

\$65 / PLATTER (SERVES 15-20)

LOADED PRETZEL BITES

SERVED WITH CREAMY CHEESE SAUCE, BACON BITS & SHREDDED CHEDDAR CHEESE

\$75/ PLATTER (SERVES 20-30)

MEATLOAF

SERVED WITH HAYSTACK ONIONS & BUTCHER SHOP GLAZE

\$120/ PLATTER (SERVES 12-18)

SMOTHERED CHICKEN BREAST

SERVED WITH DEMI CREAM, SAUTEED MUSHROOMS & CARAMELIZED ONIONS

\$140/ PLATTER (SERVES 20-25)

CHURRASCO SKIRT STEAK

SERVED WITH CHIMICHURRI SAUCE

\$200/ PLATTER (SERVES 20-25)

ROSEMARY ROASTED PORK LOIN

SERVED WITH ROSEMARY DEMI

\$130/ PLATTER (SERVES 20-25)

ORANGE BEURRE BLANC GRILLED FISH

CHOICE OF MAHI OR SALMON

\$160/ PLATTER (SERVES 12-18)

GRILLED PRIME RIB

PRIME CUT ANGUS RIBEYE

\$350/ PLATTER (SERVES 12-18)

SMOKED CHICKEN

*ALL-NATURAL SMOKED CHICKEN, LEMON HERB BRINE, SLOW SMOKED HICKORY
\$130/ PLATTER (SERVES 12-18)*

ST. LOUIS STYLE RIBS

*SEASONED WITH BUTCHER RUB, BRAISED & GRILLED, SERVED WITH HOUSE MADE BBQ
SAUCE
\$240/ PLATTER (SERVES 12-18)*

SMOKED BRISKET

*PRIME BRISKET SMOKED OVER CHERRY & HICKORY WOOD, SERVED WITH HOUSE MADE
BBQ SAUCE
\$240/ PLATTER (SERVES 12-18)*

SIDES

MAC & CHEESE

*SERVED WITH CHEESE SAUCE & BACON BITS
\$80/ PLATTER (SERVES 20-26)*

MASHED POTATOES

\$70/ PLATTER (SERVES 20-26)

BROCCOLI & CAULIFLOWER

\$70/ PLATTER (SERVES 20-26)

BRUSSEL SPROUTS

*BROWN SUGAR & CITRUS
\$80/ PLATTER (SERVES 20-26)*

HERB ROASTED POTATOES

\$75/ PLATTER (SERVES 20-26)

POTATO SALAD

\$100/ PLATTER (SERVES 30-40)

COLE SLAW

\$100/ PLATTER (SERVES 30-40)

BAKED BEANS

\$70/ PLATTER (30-40)

ASPARAGUS

\$130/ PLATTER (SERVES 30-40)

SALADS

CAESAR SALAD

*SERVED WITH SHAVED PARMESAN CHEESE & CROUTONS
\$70/ PLATTER (SERVES 12-18)*

GARDEN SALAD

*MIXED GREENS, SHAVED PARMESAN, GRAPE TOMATOES & SHERRY VINAIGRETTE
\$70/ PLATTER (SERVES 12-18)*

BUTCHER SALAD

*MIXED GREENS, SHAVED PARMESAN, GRAPE TOMATOES, AVOCADO, ALMONDS & SHERRY
VINAIGRETTE
\$75/ PLATTER (SERVES 12-18)*

DESSERTS

MOLTEN CHOCOLATE CAKE

*SERVED WITH WHIPPED CREAM & CHOCOLATE SYRUP
\$90/ PLATTER (11CT)*

COOKIES

\$60/ PLATTER (33CT)

RASPBERRY DONUT CHEESECAKE

*SERVED WITH RASPBERRY SAUCE
\$110/ PLATTER (14CT)*

APPLE FRIED OVERS

*SERVED WITH WHIPPED CREAM & CARAMEL SAUCE
\$90/ PLATTER (40CT)*

THE
BUTCHER
SHOP



Beer Garden & Grill

*209 6TH STREET
WEST PALM BEACH FL.*

*CATERING & EVENTS
MENU*