PRIVATE DINING AND SPECIAL EVENTS MENU

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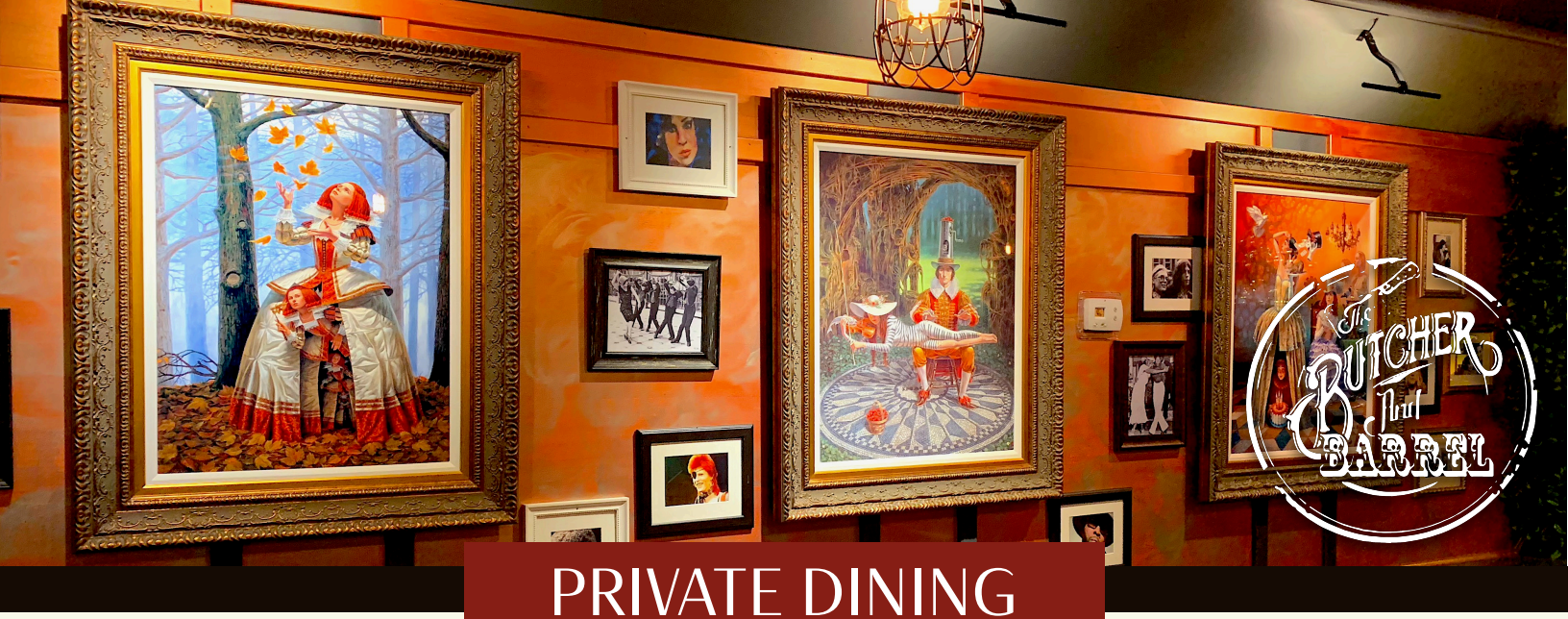

PRIVATE DINING

TIER ONE

SERVED BUFFET-STYLE - $30/GUEST

ENSALADA

ENSALADA MIXTA
LETTUCE, TOMATOES, ONIONS TOSSED IN RED WINE VINAIGRETTE

COMIDA

CANELONES
CREPES ROLLED AND STUFFED WITH BRAISED PRIME RIB, THEN BAKED IN A CREAMY TOMATO SAUCE

POLLO
GRILLED CHIMICHURRI CHICKEN

ACOMPAÑAMIENTOS

(CHOOSE TWO OPTIONS)

REPOLLITOS DE BRUSSELS - CARAMELIZED BRUSSELS WITH GARLIC BUTTER, BACON, TRUFFLE, & WHITE WINE
VEGETALES DE GRANJA - ROASTED FARM VEGETABLES
PURE DE PAPAS - CLASSIC CREAMY MASHED POTATOES
MACARRONES CON QUESO - CLASSIC MACARONI & CHEESE

DULCE

(CHOOSE ONE OPTION)

ARGENTINE ALFAJORES - TRADITIONAL ARGENTINE SWEET COOKIES
PASTEL DE CHOCOLATE - CHOCOLATE CAKE BITES

PRIVATE DINING

TIER TWO

SERVED BUFFET-STYLE - $45/GUEST

ENSALADA

ENSALADA MIXTA
LETTUCE, TOMATOES, ONIONS TOSSED IN RED WINE VINAIGRETTE

ENTRADA

- EMPANADAS AND CHARCUTERIE -
ONE AUTHENTIC ARGENTINE EMPANADA PER GUEST, AND OUR CHARCUTERIE BOARD
(THIN-SLICED PROSCIUTTO, SALAMI, TWO HAND-SELECTED CHEESES, HOUSE-MARINATED CHIMICHURRI OLIVES, CORNICHONS AND RED PEPPERS, WITH HOUSE PICKLED VEGGIES, ARRANGED ON A LARGE BOARD, FOR GRAZING.)

COMIDA

CANELONES
CREPES ROLLED AND STUFFED WITH BRAISED PRIME RIB, THEN BAKED IN A CREAMY TOMATO SAUCE

POLLO
GRILLED CHIMICHURRI CHICKEN

ACOMPAÑAMIENTOS

(CHOOSE TWO OPTIONS)

REPOLLITOS DE BRUSSELS - CARAMELIZED BRUSSEL SPROUTS WITH GARLIC BUTTER, BACON, TRUFFLE, AND WHITE WINE

VEGETALES DE GRANJA - ROASTED FARM VEGETABLES

PURE DE PAPAS - CLASSIC CREAMY MASHED POTATOES

MACARRONES CON QUESO - CLASSIC MACARONI & CHEESE

DULCE

(CHOOSE ONE OPTION)

ARGENTINE ALFAJORES - TRADITIONAL ARGENTINE SWEET COOKIES

PASTEL DE CHOCOLATE - CHOCOLATE CAKE BITES

PRIVATE DINING

THE ARGENTINE PARRILLADA EXPERIENCE

SERVED FAMILY STYLE OR BUFFET-STYLE - $60/GUEST

ENTRADA

- AUTHENTIC ARGENTINE EMPANADAS AND OUR CHARCUTERIE BOARD -

(THIN-SLICED PROSCIUTTO, SALAMI, TWO HAND-SELECTED CHEESES, HOUSE-MARINATED CHIMICHURRI OLIVES, CORNICHONS AND RED PEPPERS, WITH HOUSE PICKLED VEGGIES, ARRANGED ON A LARGE BOARD, FOR GRAZING.)

ENSALADA

(CHOOSE TWO OPTIONS)

GRILLED CAESAR

GRILLED ROMAINE LETTUCE, CAESAR DRESSING, SHAVED PARMESAN, AND CROUTONS

REMOLACHA CON QUESO DE CABRA

MARINATED BEETS, CRUMBLED GOAT CHEESE, ARUGULA, STRAWBERRIES, AND PECANS

ENSALADA MIXTA

LETTUCE, TOMATOES, ONIONS TOSSED IN RED WINE VINAIGRETTE

PARRILLADA

(INCLUDES ALL)

SIRLOIN FLAP
SHORT RIB
SKIRT STEAK
ARGENTINE-STYLE SAUSAGE
AUTHENTIC BLOOD SAUSAGE

ACOMPAÑAMIENTOS

(CHOOSE 2 OPTIONS)

REPOLLITOS DE BRUSSELS - CARAMELIZED BRUSSEL SPROUTS WITH GARLIC BUTTER, BACON, TRUFFLE, & WHITE WINE
VEGETALES DE GRANJA - ROASTED FARM VEGETABLES
PURE DE PAPAS - CLASSIC CREAMY MASHED POTATOES
ESPARRAGOS - GRILLED ASPARAGUS
ESPINACA CREMA - CREAMED SPINACH

DULCE

THREE UNIQUE ARGENTINE SHORTBREAD COOKIE SANDWICHES
CARAMEL AND CHOCOLATE, COCONUT, AND RASPBERRY MOUSSE WITH WHITE CHOCOLATE

The Butcher And Barrel

With every plate, a story follows.

In your hands you hold a menu born from the culture of Argentina. Every detail of your dining experience emulates what you would find while visiting an Argentine parrilla. The parrilla cuisine is one oriented around grilled meat. Our Argentine Grill Master prepares each cut with a custom grilling technique to best bring out the rich flavor of the hand-selected and hand-butchered meats that he cooks.

Prepare to travel to another part of the world here in our beautiful Queen City.

Have a drink, throw a party.

Be sure to explore The Backroom while visiting The Butcher and Barrel. This area has been custom designed to fit every occasion in splendor. Whether you are having a happy hour gathering, wedding rehearsal dinner, or a late night celebration, we are ready to make it perfect just for you. Ask your server for details on how to book your next event!

THE BACKROOM