

BUTCHER AND SINGER

SPECIAL EVENT MENUS

STEAKS AND CHOPS

An homage to 1940s Hollywood, low lights and dark wood gives this restaurant the feel of a bygone era when women donned full red lips, men wore a suit and tie and post-Prohibition liquor flowed freely. The menu includes an array of perfectly charred steaks and chops, coldwater lobster and iconic dishes like crab Louie.

1500 WALNUT STREET PHILADELPHIA | BUTCHERANDSINGER.COM



FEATURES

- Available for lunch Monday – Friday.
- Available for dinner seven days a week.
- Private luncheons available upon request.
- Available to be reserved exclusively for up to 140 people.
- Seating for up to 60 guests in the Main Dining Room.
- Extensive wine list.
- Semi-private Chef's Table seats up to 12 guests.

FOR MORE INFORMATION CONTACT DIANE@STARR-RESTAURANTS.COM | 267-238-3650

*menus subject to change

LUNCH ONE

FIRST COURSE

(CHOICE OF TWO)

CAESAR SALAD
BUTCHER SALAD
MIXED GREENS SALAD
SEASONAL SOUP

ENTRÉE

(CHOICE OF THREE)

BUTCHER BURGER
SEARED TUNA SALAD
STEAK SALAD
SEASONAL FISH
CHICKEN & FONTINA SANDWICH

DESSERT

ASSORTED COOKIES
COFFEE, DECAF COFFEE & HOT TEA

\$38.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

LUNCH TWO

FIRST COURSE

(CHOICE OF TWO)

CAESAR SALAD
BUTCHER SALAD
MIXED GREENS SALAD
SEASONAL SOUP

ENTRÉE

(CHOICE OF THREE)

12 OZ. NEW YORK STRIP
BUTCHER BURGER
12 OZ. PORK SHOP
SEARED TUNA SALAD
STEAK SALAD
SEASONAL FISH
CHICKEN & FONTINA SANDWICH

SIDES

(SERVED FAMILY STYLE)

MASHED POTATOES
CREAMED SPINACH

DESSERT

ASSORTED COOKIES
COFFEE, DECAF COFFEE & HOT TEA

\$53.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

TASTING MENU

FIRST COURSE

(SERVED FAMILY STYLE)

LARGE SHELLFISH PLATEAU

SECOND COURSE

BUTCHER SALAD

ENTRÉE

SURF AND TURF

8 OZ. FILET MIGNON AND LOBSTER TAIL

SIDE

CHEF'S CHOICE

DESSERT

CHEF'S TASTING TRIO

\$150.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

DINNER ONE

FIRST COURSE

(CHOICE OF TWO)

CRAB CAKE
CRAB COCKTAIL
BUTCHER SALAD
SEASONAL SOUP
CAESAR SALAD
WEDGE

MAIN COURSE

(CHOICE OF THREE)

12 OZ. NEW YORK STRIP
8 OZ. FILET MIGNON
12 OZ. PORK CHOP
SALMON
SWORDFISH
ROASTED HALF ORGANIC CHICKEN

SIDE

(SERVED FAMILY STYLE. CHOICE OF TWO)

SINGER FRIES
MASHED POTATOES
MUSHROOMS & ONIONS
CREAMED SPINACH
ROASTED CAULIFLOWER
GREEN BEANS AMANDINE

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA

\$75.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

DINNER TWO

BUTCHER SEAFOOD SAMPLER
oysters, shrimp cocktail and crab cocktail
(APPETIZERS FOR THE TABLE)
\$17.00 PER PERSON*

SURF AND TURF
8 oz. lobster tail
\$40.00 PER PERSON*

FIRST COURSE

(CHOICE OF THREE)

SHRIMP COCKTAIL
CRAB COCKTAIL
CAESAR SALAD
CRAB CAKE
BUTCHER SALAD
WEDGE

MAIN COURSE

(CHOICE OF THREE)

14 OZ. NY STRIP STEAK
12 OZ. PORK CHOP
ROASTED HALF ORGANIC CHICKEN
SALMON
8 OZ. FILET MIGNON
SWORDFISH
VEAL CHOP

SIDES

(SERVED FAMILY STYLE. CHOICE OF THREE)

SINGER FRIES
MUSHROOMS & ONIONS
ROASTED CAULIFLOWER
GREEN BEANS AMANDINE
MASHED POTATOES
CREAMED SPINACH

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA

\$90.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

DINNER THREE

BUTCHER SEAFOOD SAMPLER
oysters, shrimp cocktail and crab cocktail
(APPETIZERS FOR THE TABLE)
\$17.00 PER PERSON*

SURF AND TURF
8 oz. lobster tail
\$40.00 PER PERSON*

FIRST COURSE (CHOICE OF TWO)

SHRIMP COCKTAIL
CRAB CAKE
CRAB COCKTAIL
STEAK TARTARE
SHRIMP & CRAB LOUIS
SELECTION OF EAST & WEST COAST OYSTERS*

SECOND COURSE (CHOICE OF ONE)

BUTCHER SALAD
CAESAR SALAD
WEDGE
MIXED GREEN SALAD

ENTRÉE (CHOICE OF THREE)

14 OZ. NY STRIP STEAK
12 OZ. PORK CHOP
16 OZ. BONE IN FILET
18 OZ. DELMONICO
22 OZ. PORTERHOUSE (\$15 supplement)
SWORDFISH
ROASTED HALF ORGANIC CHICKEN

SIDES (SERVED FAMILY STYLE. CHOICE OF TWO)

SINGER FRIES
MASHED POTATOES
MUSHROOMS & ONIONS
CREAMED SPINACH
ROASTED CAULIFLOWER
GREEN BEANS AMANDINE

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA

\$110.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

*menus subject to change

BEVERAGE ONE

WINES BY THE GLASS*

WHITE

Pinot Grigio, Primaterra, Italy

Chardonnay, Hess Select, California

RED

Cabernet Sauvignon, Greystone Cellars, California

Malbec, Portillo, Argentina

BEER*

AMSTEL LIGHT

YUENGLING LAGER

GUINNESS

YARDS PHILLY PALE ALE

BEVERAGE

ASSORTED SOFT DRINKS

JUICES

BOTTLED STILL AND SPARKLING WATERS

\$40.00 PER PERSON FOR THE FIRST 2.5 HOURS

\$19.00 PER PERSON PER HALF-HOUR EXTENSION

Tax and gratuity additional.

*Subject to change.

BEVERAGE TWO

HOUSE COLLECTION LIQUOR

VODKA – SMIRNOFF

GIN- BOMBAY DRY

RYE WHISKEY – OLD OVERHOLT

BOURBON – JACK DANIELS

RUM – BACARDI LIGHT

SCOTCH – DEWARS

TEQUILA – SAUZA SILVER

WINES BY THE GLASS*

WHITE

Pinot Grigio, Primaterra, Italy

Chardonnay, Hess Select, California

RED

Malbec, Portillo, Argentina

Cabernet Sauvignon, Greystone Cellars, California

BEER*

AMSTEL LIGHT

YUENGLING LAGER

BEVERAGE

ASSORTED SOFT DRINKS

JUICES

BOTTLED STILL AND SPARKLING WATERS

\$50.00 PER PERSON FOR THE FIRST 2.5 HOURS

\$10.00 PER PERSON PER HALF-HOUR EXTENSION

Tax and gratuity additional.

*subject to change.

BEVERAGE THREE

PREMIUM COLLECTION SPECIALTY COCKTAILS

OUR SELECTION OF TWO OF OUR CLASSIC COCKTAILS

LIQUOR

VODKA – ABSOLUT

GIN – TANQUERAY

WHISKEY – CROWN ROYAL

BOURBON – BULLEIT

RUM – BACARDI LIGHT

SCOTCH – DEWARS OR CHIVAS REGAL

TEQUILA – CAZADORES REPOSADO

WINES BY THE GLASS*

WHITE

Pinot Grigio, Primaterra, Italy

Sauvignon Blanc, Infamous Goose, New Zealand

Chardonnay, Hess Select, California

RED

Malbec, Portillo, Argentina

Bordeaux Blend, Domaine De La Caresse, France

Cabernet Sauvignon, Greystone Cellars, California

BEER*

AMSTEL LIGHT

YARDS PHILLY PALE ALE

YUENGLING LAGER

STELLA ARTOIS

BEVERAGE

ASSORTED SOFT DRINKS

JUICES

BOTTLED STILL AND SPARKLING WATERS

\$58.00 PER PERSON FOR THE FIRST 2.5 HOURS

\$14.00 PER PERSON PER HALF-HOUR EXTENSION

Tax and gratuity additional.

*Subject to change.

BEVERAGE FOUR

LUXURY COLLECTION SPECIALTY COCKTAIL

FULL MENU OF OUR CLASSIC COCKTAILS

LIQUOR

VODKA – GREY GOOSE OR KETEL ONE

GIN – BOMBAY SAPPHIRE

WHISKEY – CROWN ROYAL

BOURBON – MAKER'S MARK

RUM – BACARDI

SCOTCH – GLENLIVET 12

TEQUILA – PATRON SILVER

WINES BY THE GLASS*

FULL SELECTION FROM OUR CURRENT BY-THE-GLASS LIST

BEER*

FULL SELECTION FROM OUR CURRENT BEER LIST (EXCLUDES RESERVE BEER LIST)

BEVERAGE

ASSORTED SOFT DRINKS

JUICES

BOTTLED STILL AND SPARKLING WATERS

\$69.00 PER PERSON FOR THE FIRST 2.5 HOURS

\$19.00 PER PERSON PER HALF-HOUR EXTENSION

Tax and gratuity additional.

*Subject to change.