

# PLATED BANQUET DINNER

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## Entrées

Select Two

### PRIME RIB of BEEF

Angus Beef Served au Jus & with Creamy  
Horseradish (8 oz.) 38 (10 oz.) 43

### FILET MIGNON

Served with a Mushroom Cap and Bordelaise  
Sauce 40

### NEW YORK STEAK

Brushed with Maitre D' Butter 38

### PRIME TOP SIRLOIN STEAK

USDA Prime Cut Brushed with Maitre D'  
Butter (8 oz.) 36

### TRI-TIP of BEEF

with Bordelaise Sauce 31

### CHICKEN SCALOPPINI

Olive Oil, Butter, Mushrooms, Capers,  
White Wine Lemon Sauce 32

### COLD WATER LOBSTER TAIL

Drawn Butter, Lemon Wedge 44

### FRESH ATLANTIC SALMON

Sautéed Salmon Fillet with Dill Buerre Blanc  
Sauce 33

### SHRIMP SCAMPI

Jumbo Shrimp Sautéed in a Garlic and White  
Wine Sauce 33

### MEDITERRANEAN PASTA

Pasta, Olive Oil, Garlic, Sun-Dried  
Tomatoes, Black Olives, Feta Cheese 28

## Combinations

### FILET MIGNON & SCAMPI

6 oz. Filet with Three Jumbo Shrimp Scampi  
Style 44

### FILET MIGNON & SALMON

6 oz. Filet and Fillet of Salmon with Dill  
Buerre Blanc Sauce 44

### STEAK & COLD WATER LOBSTER

6 oz. Filet Mignon and Broiled Lobster Tail with Drawn Butter and Lemon Wedge 65

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## Salads

Select One

### CLASSIC CAESAR SALAD

### MIXED GREENS SALAD

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## Desserts

Select One (For Two (2) Choices Add \$1.50 per Person)

### NEW YORK STYLE CHEESECAKE

with Strawberry Sauce

### CHOCOLATE OVERLOAD TORTE

### CARROT CAKE

### SORBET with Cookie

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## Entrées Include

SALAD, WILD RICE BLEND, YUKON GOLD GARLIC MASHED POTATOES or NEW POTATOES,  
and FRESH VEGETABLES, DINNER ROLLS and BUTTER, COFFEE or TEA, and DESSERT.

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*The*  
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## **General Banquet Information and Guidelines**

The key to a successful function is advanced planning - and events can be fun and easy. We ask that the following policies be adhered to in coordinating your upcoming event with the Butcher Shop Restaurant. Please keep in mind that we will make every effort to accommodate your needs.

1. All prices are subject to change. Prices can only be guaranteed 90 days prior to the function date.
2. Due to health regulations, no food will be allowed into or removed from the premises, with the exception of Wedding cakes.
3. Management reserves the right to change the room location of your event, without prior notice to the client, if the guest count for the event falls below the minimum guest count required for the room.
4. Wedding cakes, flowers, bands, Disc Jockeys, balloons, etc. may arrive no earlier than one hour prior to the guests' scheduled arrival time.
5. Party favors may be brought in with the approval of the catering office. The client will be responsible for setting out favors and decorating for the event. If the client prefers the banquet department to set out favors and assist in the decorating, a labor fee will apply.

### **Guarantees:**

The guaranteed guest count is required four (4) days prior to your event, along with the number of each entree chosen for sit-down dining functions, as well as the balance due in full for the guaranteed guest count. The client is responsible financially for the amount of guests guaranteed, and will be charged, even if fewer guests attend. If a guaranteed guest count is not received by the restaurant within two (2) working days prior to the event, management will choose one (1) entree selection from your detailed contract to be served to all guests. The guaranteed guest count will be based upon the minimum guest count guaranteed as stated in your confirmation letter.

### **Advanced Deposits:**

Deposits for banquet rooms are required upon confirmation of reservations. Deposits will be deducted from the total cost of the function. The deposit is non-refundable and non-transferable. The amount of the deposit required is based upon the type of event and room you reserve.

### **Payment:**

Final payment is required four (4) days prior to your event and will be calculated based upon your guaranteed guest count and any/all additional costs as outlined in your contract. The catering office will provide you with the accurate balance due figure when you call with your guaranteed guest count, four (4) days prior to your event. Final payment must be made in the method of cash, credit card, cashier's check or money order unless otherwise approved in advance by management. Any additional balance that may be due at the conclusion of the event must be made by cash or credit card. **NO PERSONAL CHECKS WILL BE ACCEPTED AS FINAL PAYMENT.**

### **Service Charge and Tax:**

A 20% service charge and state sales tax will be added to all food and beverages. California law states that the service charge is subject to sales tax. Groups requesting tax exemption must submit their tax exemption number and a completed tax exempt form four (4) days prior to the function or sooner.