

SPECIAL EVENT MENUS

BUTCHER AND SINGER

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.

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 150 people.
- Seating for up to 40 guests in the Main Dining Room.
- Extensive wine list.
- Semi-private Chef's Table seats up to 12 guests.

Butcher and Singer

1500 WALNUT ST,
PHILADELPHIA

butcherandsinger.com

For more info
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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

\$35.00 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)

12OZ NEW YORK STRIP

BUTCHER BURGER

12OZ PORK CHOP

SEARED TUNA SALAD

STEAK SALAD

SEASONAL FISH

CHICKEN & FONTINA SANDWICH

SIDES (SERVED FAMILY STYLE)

MASHED POTATOES

CREAMED SPINACH

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

\$50.00 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

8OZ FILET MIGNON AND LOBSTER TAIL

SIDES

CHEF'S CHOICE

DESSERT

CHEF'S TASTING TRIO

\$150.00 PER PERSON*

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

DINNER one

NOT AVAILABLE FRIDAY OR SATURDAY EVENINGS

Butcher
and Singer



FIRST COURSE (CHOICE OF TWO)

CRAB CAKE
CRAB COCKTAIL
BUTCHER SALAD
ONION SOUP
CAESAR SALAD
WEDGE

ENTRÉE (CHOICE OF THREE)

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

SIDES (SERVED FAMILY STYLE. CHOICE OF TWO)

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

DESSERT

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

\$65.00 PER PERSON*

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

DINNER two



FIRST COURSE (CHOICE OF TWO)

SHRIMP COCKTAIL
CRAB CAKE
CRAB COCKTAIL
BUTCHER SALAD
CAESAR SALAD
WEDGE

ENTRÉE (CHOICE OF THREE)

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

SIDES (SERVED FAMILY STYLE. CHOICE OF TWO)

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

DESSERT

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

\$80.00 PER PERSON*

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

DINNER three

Bitcher
and Singer



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
TOMATO & ROQUEFORT SALAD

ENTRÉE (CHOICE OF THREE)

14OZ NY STRIP STEAK
12OZ FILET MIGNON
12OZ PORK CHOP
18OZ DELMONICO
22OZ DRY AGED PORTERHOUSE - \$25 SUPPLEMENT
TROUT
SWORDFISH
ROASTED HALF ORGANIC CHICKEN

SIDES (SERVED FAMILY STYLE. CHOICE OF TWO)

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

DESSERT

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

\$100.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.
Offered to groups of 15 or less.

BEVERAGE one



HOUSE COLLECTION

LIQUOR

VODKA- SMIRNOFF

GIN- BEEFEATER

WHISKEY- SEAGRAM VO

BOURBON- JIM BEAM BLACK

RUM- BACARDI LIGHT

SCOTCH- DEWARS

TEQUILA- JOSE CUERVO GOLD

WINES BY THE GLASS*

WHITE

PINOT GRIGIO, ENTWINE, CALIFORNIA

CHARDONNAY, WENTE MORNING FOG, CALIFORNIA

RED

MALBEC, PORTILLO, ARGENTINA

CABERNET SAUVIGNON, PASO CREEK, 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 two



PREMIUM COLLECTION

SPECIALTY COCKTAILS

OUR SELECTION OF TWO OF OUR CLASSIC COCKTAILS

LIQUOR

VODKA- ABSOLUT

GIN- TANQUERAY

WHISKEY- CROWN ROYAL

BOURBON- JACK DANIELS

RUM- BACARDI LIGHT

SCOTCH- DEWARS OR CHIVAS REGAL

TEQUILA- CAZADORES REPOSADO

WINES BY THE GLASS*

WHITE

PINOT GRIGIO, ENTWINE, CALIFORNIA

SAUVIGNON BLANC, NOBILO, NEW ZEALAND

CHARDONNAY, SIMI, CALIFORNIA

RED

MALBEC, DISENO, ARGENTINA

MERLOT, HOGUE, WASHINGTON

CABERNET SAUVIGNON, HAYMAN & HILL, CALIFORNIA

BEER*

AMSTEL LIGHT

YARD'S BRAWLER

YUENGLING LAGER

STELLA ARTROIS

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 three



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- 10 CANE

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

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.