



PRIVATE DINING

Welcome your guests to Fort Worth's only upscale steakhouse and traditional butcher shop specializing in high-quality meats and elevated customer service. Our private dining director is at your disposal whether you are hosting a business breakfast, luncheon, dinner, wine tasting or cocktail reception. Let us tend to your entertaining needs with Executive Chef John Piccolino's award-winning cuisine, impeccable service and an ambiance that delights the senses. We look forward to taking personal care of your custom-printed menus, specially tailored wine pairings, floral decoration, musical entertainment and more.

Please contact us to plan your next event in a style that reflects the spirit of hospitality and the careful attention to detail of B&B's proprietor, Benjamin Berg. Housed in The Shops at Clearfork, an open-air luxury lifestyle destination just minutes from downtown and the TCU football stadium, B&B is easily accessible from all major highways and offers valet and self-parking.

For more information, please contact Kristin Bogart: partyfw@bbbutchers.com or 713.829.3775



BUTCHER SHOP

up to 35 seated
40 cocktail party



GEARHART ROOM

up to 60 seated
75 cocktail party



FORT ROOM

up to 40 seated
45 cocktail party



WORTH ROOM

up to 80 seated
90 cocktail party



PATIO

up to 30 seated
50 cocktail party

LUNCH A

Salad (Choose One)

Mixed Greens Salad | Caesar Salad | Iceberg Wedge | Tomato & Onion

Entrée (Choose Three)

Filet (8 oz) | Grilled Chicken Gremolata | Pan Seared Salmon | Snake River Farms Pork Chop

Family Style Sides (Choose Two)

Creamed Spinach | Garlic Whipped Potatoes | Broccoli Florets | Sautéed Mushrooms
Mac & Cheese | Fully Loaded Mashed Potatoes

Dessert (Choose Two)

Cheesecake | Carrot Cake | Chocolate Cake

LUNCH B

Appetizer (Choose Three)

Caesar Salad | Mixed Greens Salad | Iceberg Wedge | Jumbo Lump Crab Cake | B&B Meatballs | Brisket Ravioli | Tommy's Bacon

Entrée (Choose Three)

Filet (8oz) | Chicken Shank | Pan Seared Salmon | Snake River Farms Pork Chop | Wasabi Crusted Tuna

Family Style Sides (Choose Two)

Classic Creamed Spinach | Garlic Whipped Potatoes | Broccoli Florets | Sautéed Mushrooms
Mac & Cheese | Fully Loaded Mashed Potatoes

Dessert (Choose Two)

Cheesecake | Chocolate Cake | Carrot Cake

DINNER A

Salad (Choose One)

Caesar Salad | Mixed Greens Salad | Iceberg Wedge | Tomato & Onion

Entrée (Choose Three)

Filet (10 oz) | Chicken Shank | Pan Seared Salmon | Snake River Farms Pork Chop | Wasabi Crusted Tuna

Family Style Sides (Choose Two)

Classic Creamed Spinach | Garlic Whipped Potatoes | Broccoli Florets | Sautéed Veggies | Sautéed Mushrooms
Mac & Cheese | Corn Soufflé | Fully Loaded Mashed Potatoes

Dessert (Choose Two)

Cheesecake | Chocolate Cake | Carrot Cake | Mixed Berries

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DINNER B

For the Table (Choose Three, Served Family Style)

B&B Meatballs | Crispy Calamari & Peppers | Prosciutto & Mozzarella | Sizzling Thick Cut Bacon | Tommy's Bacon
Choice of Pizza

Margherita | Spicy Sausage | Grilled Shrimp | Buffalo Chicken

Salads (Choose Two)

Caesar | Mixed Greens | Wedge Salad | Tomato & Onion

Entrée (Choose Three)

Filet (10 oz) | Chicken Shank | Pan Seared Salmon | Snake River Farms Pork Chop | Wasabi Crusted Tuna

Family Style Sides (Choose Two)

Classic Creamed Spinach | Garlic Whipped Potatoes | Sautéed Veggies | Broccoli Florets | Sautéed Mushrooms
Mac & Cheese | Corn Soufflé | Fully Loaded Mashed Potatoes

Dessert (Choose Two)

Cheesecake | Chocolate Cake | Carrot Cake | Mixed Berries

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DINNER C

Course One (Choose Three)

Jumbo Lump Crab Cake | Crab Louie Salad | B&B Meatballs | Prosciutto & Mozzarella | Sizzling Thick Cut Bacon
Tommy's Bacon | Shrimp Cocktail | Crab Cocktail

Course Two (Choose Two)

Caesar Salad | Mixed Greens Salad | Iceberg Wedge | Tomato & Onion | BLT Salad

Course Three (Choose Four)

Filet (10 oz) | Chicken Shank | Pan Seared Salmon | Snake River Farms Pork Chop | Wasabi Crusted Tuna
Bone-In Ribeye | Bone-In NY

Family Style Sides (Choose Two)

Classic Creamed Spinach | Garlic Whipped Potatoes | Sautéed Veggies | Broccoli Florets | Sautéed Mushrooms
Mac & Cheese | Corn Soufflé | Fully Loaded Mashed Potatoes

Dessert (Choose Two)

Cheesecake | Chocolate Cake | Carrot Cake | Mixed Berries

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DINNER D

Appetizer (Choose Three)

Jumbo Lump Crab Cake | Crab Louie Salad | B&B Meatballs | Prosciutto & Mozzarella | Sizzling Thick Cut Bacon
Tommy's Bacon | Shrimp Cocktail | Crab Cocktail

Salad (Choose Two)

Caesar Salad | Mixed Greens Salad | Iceberg Wedge | Tomato & Onion | BLT Salad

Entrée (Choose Four)

Filet Mignon (10 oz) | Chicken Shank | Pan Seared Salmon | Snake River Farms Pork Chop | Wasabi Crusted Tuna | Chilean Sea Bass
Sirloin | Bone-In Ribeye | Bone-In NY

Family Style Sides (Choose Three)

Classic Creamed Spinach | Garlic Whipped Potatoes | Sautéed Veggies | Broccoli Florets | Sautéed Mushrooms
Mac & Cheese | Corn Soufflé | Fully Loaded Mashed Potatoes

Dessert (Choose Two)

Cheesecake | Chocolate Cake | Carrot Cake | Mixed Berries

THE WAGYU EXPERIENCE

Appetizer (Choose Three)

Wagyu Carpaccio Cipriani Style | Jumbo Lump Crab Cake | B&B Meatballs | Prosciutto & Mozzarella Shrimp Cocktail | Crab Cocktail | Tommy's Bacon

Salad (Choose Two)

Caesar Salad | Mixed Greens Salad | Iceberg Wedge | Tomato & Onion | Crab Louie Salad | BLT Salad

Entrée (Choose Four)

Wagyu Filet | Wagyu Ribeye | Chicken Shank | Pan Seared Salmon | Chicken Fried Prime Pork Chop
Wasabi Crusted Tuna | Rack of Lamb | Chilean Sea Bass | Veal Parmesan

Family Style Sides (Choose Two)

Classic Creamed Spinach | Garlic Whipped Potatoes | Broccoli Florets | Sautéed Mushrooms | Mac & Cheese
Corn Soufflé | Fully Loaded Mashed Potatoes

Dessert (Choose Two)

Cheesecake | Chocolate Cake | Carrot Cake | Mixed Berries

B&B'S SIGNATURE MEET OUR MEAT TASTING EXPERIENCE

with or without wine pairing) | Minimum of 8 guests, Maximum of 16 guests

Filet Mignon Center Cut

Texas Wagyu Filet Mignon | Marfa, TX

A5 Japanese Wagyu Filet | Kagoshima Prefecture, Japan

A5 Kobe Tenderloin | Hyogo Prefecture, Japan

House Cured & Smoked Lamb Bacon

28-Day Dry-Aged Ribeye | Grand Island, NE

Texas Wagyu Ribeye | Marfa, TX

55-Day Dry-Aged Prime Ribeye | Grand Island, NE

55-Day Dry-Aged Wagyu Ribeye | Marfa, TX

28-Day Dry-Aged A5 Japanese Wagyu Ribeye | Kagoshima Prefecture, Japan

Meyer Lemon Sorbetto

A5 Kobe Ribeye | Hyogo Prefecture, Japan

Family Style Sides

B&B Potato Hash Browns | Classic Creamed Spinach | Grilled Asparagus | Vegetables Sautéed in Kobe Fat

Dessert

Chef's Selection Served Family Style

BRUNCH BANQUET BUFFET

(Offered only on Saturdays & Sundays. Minimum of 30 guests.)

\$35 INCLUDES THE FOLLOWING: coffee & juices, sweet & savory breakfast breads, monkey bread, fresh fruit, scrambled eggs, sausage patties, thick cut bacon, grilled mixed vegetables & breakfast potatoes. Plus, a choice of Apple Crisp Waffles, Stuffed French Toast or Pancakes.

New York Bagels & Lox | *W/ cream cheese, smoked salmon, red & green onions, capers*

Fried Chicken & Waffles | *Creamed corn waffle w/ country fried chicken*

Scotch Egg | *Hard boiled egg wrapped in sage sausage & topped w/ Cajun hollandaise*

Quiche | *Andouille sausage & seasonal vegetables w/ horseradish Havarti*

Croque Madame | *House-smoked ham, horseradish Havarti, fried egg*

Maryland Benedict | *Jumbo lump crab cake*

Butchers Benedict | *blackened filet w/ griddle onions & béarnaise sauce*

Power Up | *egg white scramble, whole wheat avocado toast & salsa roja*

B&B Hash | *prime rib hash browns topped w/ sizzling thick cut bacon, poached eggs w/ hollandaise*

Shrimp Cocktail

Prime Rib Carving Station (12 - 15 servings)

Tenderloin Carving Station (12 - 15 servings)

COCKTAIL PARTIES

All Beverages Charged Upon Consumption
Open Bar* | wine/beer/liquor/non-alcoholic drinks charged upon consumption
Banquet Wine Only | by Vigilance (Red & White)
*\$150 private bartender fee per bartender may apply.

Passed Hors D'oeuvres (Choose 4 - 6)

(\$28 per person for 1 hr., \$20 per person for each additional hr.)

Mini Crab Cakes | W/ remoulade
Baked Brie | On toast points w/ bacon jam
Truffle Chicken Salad | House-made and served in a crispy wonton cone
Tomato Mozzarella Skewer | W/ balsamic reduction & basil
Vegetable Spring Roll | Cabbage, carrots, celery & onions
Avocado Toast | W/ Cajun Shrimp

Mini Beef Wellington | W/ mushroom duxelle & truffle aioli
Pepper Crusted Filet Crostini | W/ caramelized onions & creamy horseradish
Pigs in a Blanket | W/ Dijon mustard
Artichoke Bruschetta | W/ garlic, onion, basil & tomato
Stuffed Mushroom Cap | W/ kale, shallots, zucchini & carrots

Deluxe Hors D'oeuvres
(additional charge)

Tuna Tartare
Wagyu Tartare
Bacon-Wrapped Shrimp
Foie Gras Pâté

Tommy's Bacon | Applewood smoked bacon w/ blue cheese and truffle-infused honey
Mini Carpet Baggers | Chicken fried oyster, filet tip, applewood smoked bacon, house-made blue cheese dressing & hot sauce w/ blue cheese crumbles

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Food Stations

Tenderloin Carving Station
Prime Rib Carving Station
Mac & Cheese Station
Lemon Pepper Chicken
B&B Meatballs
Garlic Whipped Potatoes

Mixed Greens or Caesar Salad
Shellfish Platter
(assortment of oysters, shrimp, crab cocktail, clams, tuna tartare)
Add Lobster and/or King crab for additional charge
Shellfish by the Dozen
Shrimp | Oysters | Clams
Coffee/Assorted Mini Dessert Station



B&B Butchers & Restaurant

5212 MARATHON AVE. | 817.737.5212

BBBUTCHERS.COM