



PRIVATE DINING

B&B has three private dining rooms that are ideal for your next celebration or office gathering. The spacious rooftop patio, with views of downtown Houston, offers full service dining and is available to rent for private parties along with the upstairs dining room and Butcher Shop. Complete buyouts are also available based on the date. Located approximately one mile from the George R. Brown Convention Center as well as the downtown hotels, B&B is easily accessible from all major highways. To further ensure convenience, B&B offers complimentary valet in addition to ample self-parking on either side of the restaurant.

CONTACT: Kristin Bogart party@bbbutchers.com | 713.829.3775



THE BUTCHER SHOP

(up to 20 seated | 24 cocktail party)



UPSTAIRS DINING ROOM

(up to 70 seated | 80+ cocktail party)



ROOFTOP PATIO

(up to 80 seated | 125+ cocktail party)



UPSTAIRS DINING ROOM + ROOFTOP PATIO

(up to 160 seated | 250 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

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

Wine Pairing Available | 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.)

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)
*private bartender fee per bartender may apply.

Passed Hors D'oeuvres (Choose 4 - 6)

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
(12 - 15 servings)
Prime Rib Carving Station
(12 - 15 servings)
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 for additional charge
King crab for additional charge
Shellfish by the Dozen
Shrimp | Oysters | Clams
Coffee/Assorted Mini Dessert Station



B&B Butchers & Restaurant

1814 WASHINGTON AVE. | 713.862.1814

BBBUTCHERS.COM