



PRIVATE EVENTS



ABOUT

Inspired by Chef Barbara Lynch's travels throughout France and Italy, The Butcher Shop is both an award-winning neighborhood wine bar and a full service butcher shop. With versatile seating and a range of food and drink options, The Butcher Shop is suited to a variety of events, from an intimate afternoon lunch to an aperitivo hour featuring beautiful antipasti and charcuterie for a small crowd.

LARGE PARTY RESERVATION

food & beverage minimum may apply
reservation times may be specified
8 - 12 guests

PARTIAL BUYOUT

food & beverage minimum applies
Up to 15 guests, seated
Up to 25 guests, reception style

FULL BUYOUT

food & beverage minimum applies
Up to 30 guests, seated at one long table
Up to 38 guests, seated at tables and bar seats
Up to 50 guests, reception style

All events are subject to 20% gratuity, 7% admin fee, 7% MA meals tax.





SPACE

Situated in a classic 1800's-style row house in Boston's stylish South End neighborhood, The Butcher Shop is charmingly rustic featuring exposed brick walls, a black soapstone bar, reclaimed wood floors, and etched glass windows overlooking Tremont and Waltham Streets. Weekly pairings, classic offerings from the kitchen, and wines-of-the-day are written in chalk on a slate wall behind an 8-foot wide butcher block. The block functions as a place to gather with friends over wine and charcuterie. The back wall features an illuminated floor-to-ceiling, glass-front, refrigerated case filled with selections from our carefully curated wine list.



RECEPTION STYLE MENUS



PASSED APPETIZERS

selection of three passed appetizers, 15 pp
selection of four passed appetizers, 20 pp
selection of five passed appetizers, 25 pp

SEASONAL PASSED APPETIZERS

Gougeres
gruyere, truffle

Honeynut Squash Soup
pepitas, pepita oil, sage

Cotechino Meatballs
gribenes, paive

TBS Slider
aged cheddar, caramelized onion, bacon

Steak Tartare
pickled shallot, brioche

Fagottini Spoons
porcini, chevre, walnut

Lamb Loin
gorgonzola dolce, black olive, brioche

STATIONARY DISPLAYS

Artisanal Cheese, Traditional Accompaniments
one cow, one sheep, one goat, nuts, fruit confiture, toast
18 pp

Charcuterie
chef's selection of salumi, pâté, antipasti, accoutrements
20 pp
(add steak tartare - 4 pp)
(add housemade sausages - 6 pp)
(add foie gras - 8 pp)

Siena Farms Vegetable Crudité
9 pp

Raw Bar
shrimp cocktail, oysters, mignonette
3.50 per piece

DESSERT

Coconut Cake
cream cheese, toasted coconut
&
Chocolate Mousse
raspberry sabayon, almond tart

12 pp for both

SEASONAL SIDES

Roasted Yukon Gold Potatoes
Baby Brussels Sprouts
Creamy Polenta

9 pp each

CARVING STATIONS

3-5 ounces of meat per person
chef attendant fee applies

Heritage Green Circle Chicken
mushroom jus
15 pp

Roasted Rohan Duck
blackberry jus
20 pp

Porchetta
caper salsa verde
20 pp

Pork Loin
burgundy green pepper sauce
25 pp

Prime Rib Roast
confit garlic butter
30 pp

Leg of Lamb
Madeira demi glace
35 pp

Some items on this page and on the following menus may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.



SEATED DINNER MENUS



Three Course Menu, 75 pp
please select one dish for each course

Four Course Menu, 85 pp
please select one dish from each course

Add a course selection, 15 pp

SUPPLEMENTS

Cheese, 12 pp
Foie Gras, 22 pp
Seasonal Truffles, MP

FIRST COURSE

please select one

Charcuterie and Salumi
(add selection of two cheeses - 12 pp)

Tuscan Kale Salad
arugula, winter squash, french feta, pepitas

Cotechino Meatballs
gribenes, paive, focaccia

Spicy Tomato Soup
ricotta, olive oil

PASTA COURSE

please select one

Porcini Fagottini
chevre, walnut

Rabbit Lasagnette
butternut squash, pepitas, sage

Tagliatelle
housemade pasta, parmigiano

ENTRÉE

please select one

Cider Glazed Berkshire Pork
spaetzle, radicchio, golden raisin

Green Circle Chicken Breast
fennel gratin, charred red onion, polenta

Prime Sirloin
braised kale, roasted potatoes, aioli

DESSERT

please select one

Chocolate Mousse
raspberry sabayon, almond tart

Coconut Cake
cream cheese, toasted coconut





WINE PROGRAM

At The Butcher Shop, the house-made charcuterie and market-driven menus call for the wines of the old world: from Italy, France and Spain. To echo the quality and integrity of the food, Wine Director Cat Silirie selects wines from artisanal producers and families that farm their grapes and make the wine in small batches. The wine list features over 100 food-friendly wines, offering a taste of Cat's most recent discoveries and favorites.

Our passion for armchair travel through the glass extends to include a few of Italy's most classic and interesting Amari. The spirits selection at The Butcher Shop is carefully edited to showcase the wonderful regionality and diversity of these liqueurs.



HOW TO PLAN AN EVENT

We encourage making reservations in advance to secure the desired date for your event. Our team of event planners will work closely with you to ensure a memorable event that is perfectly tailored to your needs.

Please contact our private events team for further information:

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