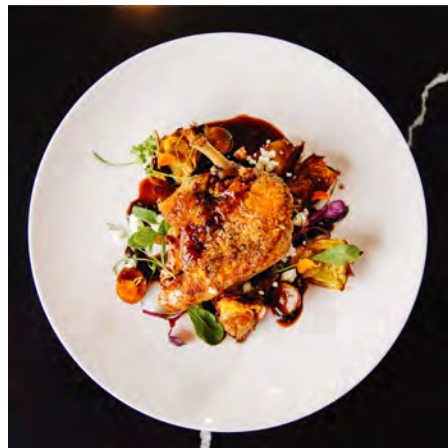


WICKED BUTCHER

FORT WORTH, TEXAS

GROUP DINING



PASSED APPETIZERS

WB SLIDERS	4	PEANUT CHICKEN	4
angus beef, white cheddar, crispy onions, truffle mayo, bacon		chicken, mint, lime, crunchy peanuts, cucumber disc	
SHRIMP CAKES	5	SALMON & TUNA TARTARE	4
cucumber disc, Thai peanut relish		avocado, ponzu, cucumber, fried wontons	
POMMES DOUPHINE	3	BEEF TARTARE	5
fried creamy potato, spicy sriracha aioli		green onion, quail egg yolk in shell	
BLACKENED BEEF CUBES	4	WICKED EGGS	3
espelette pepper jam		parm tuile, paprika, quinoa, pickled red onion	

Priced Per Piece

LUNCH

FIRST COURSE

select one item to be presented on custom menu

CAULIFLOWER SOUP

roasted cauliflower, pine nuts, brown butter

WB WEDGE SALAD

blue cheese, tomatoes, bacon, candied pecans

CLASSIC CAESAR

romaine hearts, white anchovies, croutons, crispy quinoa

SECOND COURSE

select two items to be presented on custom menu

BUTCHER'S BURGER

angus patty, cheddar, bacon jam, sriracha mayo, sesame bun, garlic rosemary fries

SEARED SALMON

parsnips, parsley purée, lemon caper butter

ROASTED AIRLINE CHICKEN

marble potatoes, goat cheese, crispy artichokes

STEAK FRITES

6 oz filet, chimichurri, garlic rosemary fries

HARVEST BOWL

porcini couscous, carrots, brussels, tomatoes

THIRD COURSE

select one item to be presented on custom menu

BLACK CHERRY CHEESECAKE

New York style cheesecake in a glass, black cherries, corn flake crunch

OLIVE OIL CAKE

strawberry compote, citrus mascarpone

40

PER PERSON

tax & gratuity not included

 vegetarian option upon request to be printed on all custom menus

*bread service included in per person price

*drip coffee, sodas and iced tea included in per person price.

ANGUS

FIRST COURSE

select one item to be presented on custom menu

CAULIFLOWER SOUP

creamy cauliflower, brown butter, roasted pine nuts

WB WEDGE SALAD

blue cheese, tomatoes, bacon, candied pecans

CLASSIC CAESAR

romaine hearts, white anchovies, croutons, crispy quinoa

SECOND COURSE

select two items to be presented on custom menu

6 OZ. ANGUS FILET MIGNON

yukon mashed potatoes, brussels sprouts

SEARED SALMON

parsnips, parsley purée, lemon caper butter

ROASTED AIRLINE CHICKEN

marble potatoes, goat cheese, crispy artichokes

BERKSHIRE PORK CHOP

five onion mélange, apple compote

HARVEST BOWL

porcini couscous, carrots, brussels, tomatoes

THIRD COURSE

select one item to be presented on custom menu

BLACK CHERRY CHEESECAKE

New York style cheesecake in a glass, black cherries, corn flake crunch

OLIVE OIL CAKE

strawberry compote, citrus mascarpone

70

PER PERSON

tax & gratuity not included

 vegetarian option upon request to be printed on all custom menus

*bread service included in per person price

*drip coffee, sodas and iced tea included in per person price.

LONGHORN

FIRST COURSE

select two items to be presented on custom menu

CAULIFLOWER SOUP

creamy cauliflower, brown butter, roasted pine nuts

WB WEDGE SALAD

blue cheese, tomatoes, bacon, candied pecans

CLASSIC CAESAR

romaine hearts, white anchovies, croutons, crispy quinoa

SECOND COURSE

select three items to be presented on custom menu

SEARED SALMON

parsnips, parsley purée, lemon caper butter

ROASTED AIRLINE CHICKEN

marble potatoes, goat cheese, crispy artichokes

BERKSHIRE PORKCHOP

five onion melange, apple compote

12 OZ RIBEYE

crispy onions, steak sauce, marinated tomatoes

6 OZ FILET MIGNON

yukon mashed potatoes, brussels sprouts

HARVEST BOWL (V)

porcini couscous, carrots, brussels, tomatoes

THIRD COURSE

both items will be presented on custom menu

BLACK CHERRY CHEESECAKE

New York style cheesecake in a glass, black cherries, corn flake crunch

OLIVE OIL CAKE

strawberry compote, citrus mascarpone

80

PER PERSON

tax & gratuity not included

(V) vegetarian option upon request to be printed on all custom menus

*bread service included in per person price

*drip coffee, sodas and iced tea included in per person price.

HERFORD

FIRST COURSE

select two items to be presented on custom menu

CAULIFLOWER SOUP

creamy cauliflower, brown butter, roasted pine nuts

WB WEDGE SALAD

blue cheese, tomatoes, bacon, candied pecans

CLASSIC CAESAR

romaine hearts, white anchovies, croutons, crispy quinoa

SECOND COURSE

select four items to be presented on custom menu

SEARED SALMON

parsnips, parsley purée, lemon caper butter

ROASTED AIRLINE CHICKEN

marble potatoes, goat cheese, crispy artichokes

BERKSHIRE PORKCHOP

five onion melange, apple compote

12 OZ RIBEYE

crispy onions, steak sauce, marinated tomatoes

PETITE FILET & KING CRAB

parsley puree, marble potatoes, garlic butter, garlic sea foam

WASABI FURIKAKE CRUSTED AHI TUNA

porcini mushrooms, basmati stir fry, wasabi sauce

HARVEST BOWL (V)

porcini couscous, carrots, brussels, tomatoes

THIRD COURSE

both items will be presented on custom menu

BLACK CHERRY CHEESECAKE

New York style cheesecake in a glass, black cherries, corn flake crunch

OLIVE OIL CAKE

strawberry compote, citrus mascarpone

WICKED SUNDAE

caramel corn, brownie chunk, chocolate ice cream, pecans, caramel, whipped cream, cherries

90

PER PERSON

tax & gratuity not included

(V) vegetarian option upon request to be printed on all custom menus

*bread service included in per person price

*drip coffee, sodas and iced tea included in per person price.

WB
FW

DRINK PACKAGES

BAR PACKAGES

PLATINUM PACKAGE I PER PERSON

Premium, Standard & House Spirits
Red/White wine selections at or below \$45 per bottle
Standard Beer Selection

1HR	2HR	3HR	4HR
\$47	\$55	\$63	\$70

GOLD BAR PACKAGE I PER PERSON

Standard & House Spirits
Red/White wine selections at or below \$45 per bottle
Standard Beer Selection

1HR	2HR	3HR	4HR
\$40	\$47	\$54	\$61

SILVER PACKAGE I PER PERSON

House Spirits
Red/White wine selections at or below \$45 per bottle
Standard Beer Selection

1HR	2HR	3HR	4HR
\$33	\$39	\$45	\$51

BEER + WINE PACKAGES

PLATINUM PACKAGE I PER PERSON

Red/White wine selections at or below \$50 per bottle
Standard Domestic and Imported Beer Selection

1HR	2HR	3HR	4HR
\$33	\$39	\$45	\$51

GOLD PACKAGE I PER PERSON

Red/White wine selections at or below \$45 per bottle
Standard Domestic and Imported Beer Selection

1HR	2HR	3HR	4HR
\$29	\$34	\$39	\$44

SILVER PACKAGE I PER PERSON

House Red/White Wine
Standard Domestic Beer Selection

1HR	2HR	3HR	4HR
\$27	\$31	\$35	\$39



- ◆ Private dining and event hosting for events ranging from 10 to 100 guests
- ◆ Five unique private dining spaces, perfect for corporate lunches, dinners and events
- ◆ Audio/visual, floral and entertainment available
- ◆ Full restaurant buyout available
- ◆ Custom prix fixe menus
- ◆ Custom bar packages, perfect for large group hosting
- ◆ Custom wine pairings and consultation available with in-house sommelier
- ◆ Hand-crafted cocktails
- ◆ Dedicated banquet staff and event coordinator
- ◆ Bread service included in per person price
- ◆ Drip coffee, sodas and iced tea included in per person price

CONTACT GROUP DINING

214.231.3431

groupdining@wickedbutcher.com

WICKED BUTCHER

CREDIT CARD GUARANTEE FORM

The credit card specified below is to be held as a guarantee for the party scheduled at Wicked Butcher. If payment is not made at the conclusion of your event, the credit card below will be charged for the entire balance.

CHECK ONE

- ☐ To be used to hold room
☐ To be used at conclusion of event

CHECK ONE

- ☐ Please scan receipt and email slip to _____
☐ Give receipt and charge slip to host at conclusion of event

CREDIT CARD TYPE: ☐ VISA ☐ MC ☐ AMEX ☐ DISCOVER

CREDIT CARD#: _____

EXPIRATION DATE: _____

NAME AS IT APPEARS ON THE CARD: _____

AUTHORIZED SIGNATURE: _____

All food and beverage charges are subject to 22% service charge and 8.25% sales tax

The receipt of this guarantee will serve as confirmation of your reservation and understanding of the food and beverage minimum for the private room. A final count of guests is required no later than 48 hours before your event.

Billing will be for the final guest count provided or the number of actual attendance, whichever is greater.

The total balance is due upon conclusion of event.

I have read and understand the above policies.

SIGNATURE: _____

DATE: _____