

EVENT & GROUP DINING MENU

THE ROMAN MENU

65 PER PERSON

For parties 20 or larger, please select (3) entree options. Vegetarian options available upon request.

SHAREABLES FOR THE TABLE

SICILIAN-STYLE BRUSCHETTA

tomato + mozzarella + garlic + basil + e.v.o.o.

SALAD SELECTION

guest choice of:

CAESAR SALAD

romaine hearts + creamy dressing + grana + parmesan croutons

FLORA SALAD

baby field greens + arugula + heirloom tomatoes + roman artichokes + roasted peppers + Sicilian olives + parmigiano + toasted pine nuts + balsamic vinaigrette

ENTREE SELECTION

guest choice of:

EGGPLANT PARMIGIANA

San Marzano tomato herb sauce + fresh mozzarella + parmigiano + served with paccheri + marinara

CHICKEN PARMIGIANA

fresh mozzarella + San Marzano tomato herb sauce + parmigiano + served with paccheri pasta + vodka sauce

SHRIMP FRA DIAVOLO

jumbo prawns + roasted garlic + blistered tomato + saffron + wine + spaghetti pasta

SICILIAN NEW YORK STRIP*

herb breaded + chargrilled + Sicilian chimichurri
**Guests with dietary restrictions please inform your server*

DOLCE

severed family-style

TIRAMISU

espresso syrup-soaked lady fingers + sweet mascarpone

MINI CANNOLI

crisp cannoli shell + sweet mini chocolate chip cream

Corporate
Executive Chef
Omar Bernal

@theSicilianbutcher
theSicilianbutcher.com

the SICILIAN BUTCHER
CRAFT MEATBALLS & CHARCUTERIE BAR

11.01.23



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EVENT & GROUP DINING MENU

THE PALERMO MENU

75 PER PERSON

For parties 20 or larger, please select (3) entree options. Vegetarian options available upon request.

SHAREABLES FOR THE TABLE

ANTIPASTO

artisanal imported meats & cheeses + mixed nuts +
pickled vegetables + jams + grilled ciabatta

SALAD SELECTION

guest choice of:

CAESAR SALAD

romaine hearts + creamy dressing + grana + parmesan croutons

FLORA SALAD

baby field greens + arugula + heirloom tomatoes + roman artichokes + roasted
peppers + Sicilian olives + parmigiano + toasted pine nuts + balsamic vinaigrette

ENTREE SELECTION

guest choice of:

FAZZOLETTI

handkerchief pasta stuffed with three meat ragu + ricotta + fresh mozzarella +
bechamel + baked

CHICKEN PARMIGIANA

fresh mozzarella + San Marzano tomato herb sauce + parmigiano + served with
paccheri pasta + vodka sauce

PAN ROASTED BRANZINO

roman artichokes + rapini + chablis lemon butter

MARE E TERRE

sicilian New York strip + jumbo shrimp scampi + sicilian chimichurri

**Guests with dietary restrictions please inform your server*

DOLCE

severed family-style

TIRAMISU

espresso syrup-soaked lady fingers + sweet mascarpone

MINI CANNOLI

crisp cannoli shell + sweet mini chocolate chip cream

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