

BUTCHER
& *Rose*

AN EVENING WITH ROSE



PRIVATE DINING & SPECIAL EVENTS





LET'S INDULGE

FOR EVERY OCCASION

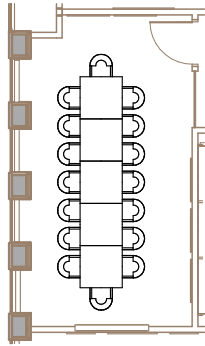
- BUSINESS MEETINGS
- SALES PRESENTATIONS
- HOLIDAY PARTIES
- ANNIVERSARY PARTIES
- BABY SHOWERS
- BAR AND BAT MITZVAHS
- BIRTHDAY CELEBRATIONS
- BRIDAL SHOWERS
- GRADUATION DINNERS
- LUNCHEON EVENTS
- REHEARSAL DINNERS
- RETIREMENT PARTIES

Butcher & Rose features three stunning private dining spaces, perfect for your next event. The Capital Room accommodates up to 16 guests. The Preston Rooms 1 & 2 each accommodate 24 guests and may be combined to accommodate up to 48 guests. Our signature glass dining room, The Pavillion, accommodates up to 50 guests seated with a dedicated bar, and features floor-to-ceiling windows overlooking Broad Street. Guests will be transported to another place entirely beneath the glow of the lights through hanging greenery and a central tree to anchor the space. Pre-selected menus and room minimums apply.

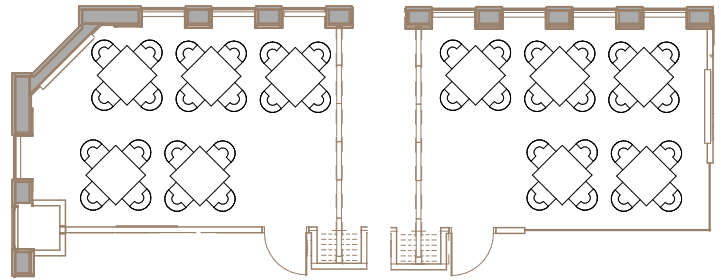
In addition, we'll take care of any special requests with finesse and excellence. Anything from valet service and floral arrangements, to audio visual support, and specialty cakes or desserts – whatever you can imagine, we will deliver. We'll work with you to create a spectacular menu to meet all your event details. Whether it's an elegant private dinner or an exciting event for your guests, we look forward to helping you create something special.



CAPACITIES

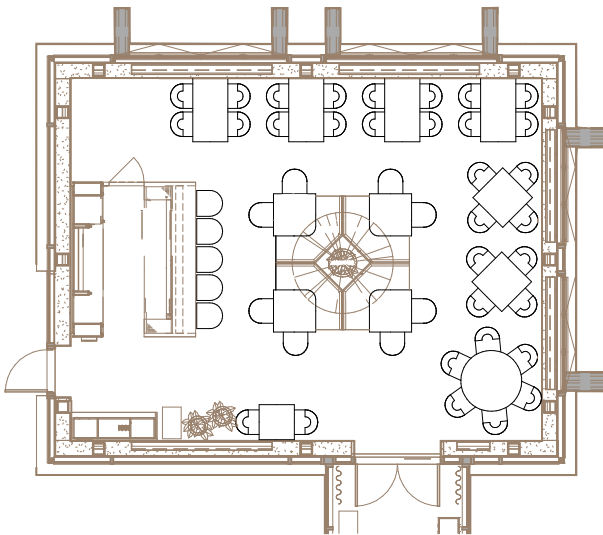


THE CAPITAL ROOM

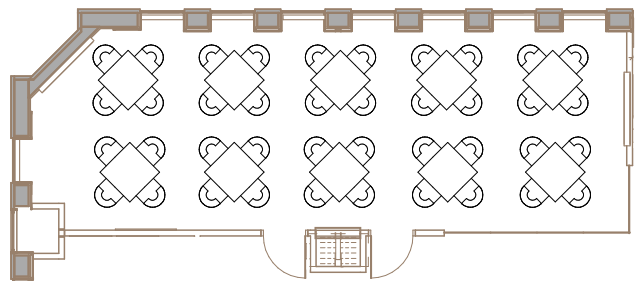


PRESTON ROOM 2

PRESTON ROOM 1



THE PAVILION



PRESTON ROOMS 1&2 COMBINED

	<i>Capacity</i>	<i>Sq. Ft.</i>
THE CAPITAL ROOM	16	250
PRESTON ROOM 1	24	290
PRESTON ROOM 2	24	295
PRESTON ROOMS 1&2	48	590
THE PAVILION	50	875



WELCOME COCKTAILS

THE BUTCHER

wagyu-washed maker's mark, demerara, smoked cinnamon 18

THE ROSE

ketel one grapefruit & rose, spiced cranberry, lime juice 18

HARVEST GIMLET

bombay sapphire, cucumber, watershed guild series 16

OLD FASHIONED

old forester rye, sirop de champagne, angostura, orange oil 17

CHAMPAGNE & SPARKLING TOAST

SCHRAMSBERG, BLANC DE NOIRS, BRUT

North Coast, California, 2020 100

PIPER HEIDSIECK, EXTRA BRUT,

"ESSENTIEL BY CAMERON MITCHELL" France, NV 120

RUINART, BLANC DE BLANCS, BRUT, France, NV

215

One (1) Bottle Minimum, Charged Based on Consumption

WINE

Enjoy the luxury of a personal sommelier. Our Sommelier will help select wines by the bottle or create custom wine pairings from our curated wine list to complement events of any size. Please contact your Private Dining Sales coordinator to view our full wine list and discuss your event.

MESS WITH THE BULL



YOU MAY GET THE HORNS

STARTERS

PASSED OR DISPLAYED (priced per dozen)

PRIME STEAK TARTARE CROSTINI capers, sherry vinaigrette	54
DOUBLE-CUT BACON cherry peppers, lemon gremolata	36
DIRTY TOTS trout roe, dill, remoulade	48
WAGYU TENDERLOIN CARPACCIO garlic aioli, cured egg, cracker	54
LAMB LOLLIPOPS	120
PROSCIUTTO WRAPPED SCALLOPS pistachios, fresh herbs	96
SALMON TARTARE avocado, sesame chili	48
KING CRAB BRÛLÉE soy glaze	96
CAVIAR DEVEILED EGGS	36
WAGYU BEEF skewered, black garlic butter	62
BAKED BRIE BITES apple chutney	36
STUFFED MUSHROOMS duxelles, bankston	36

ICE COLD

TORO CRUDO bluefin tuna belly, #1 ahí, caviar, citrus olive oil	34
B&R EAST COAST OYSTERS half dozen, cabernet granita	27
DUTCH HARBOR ALASKAN KING CRAB LEGS half or full pound	62 124
JUMBO SHRIMP COCKTAIL cocktail sauce, lemon (4 pieces)	24

BUTCHER'S EDITION

8oz PIEDMONTESE FILET	(add \$10 pp)
7oz WAGYU FILET	(add \$24 pp)
12oz GRASS-FED NY STRIP	(add \$20 pp)
12oz WAGYU STRIP STEAK	(add \$57 pp)
BEEF WELLINGTON	(add \$10 pp)

SIDES

(each order serves 2-3 guests)

WHIPPED YUKON GOLD POTATOES	12	GLAZED CARROTS	14
POTATO ANNA	15	CREAMED SPINACH	15
BAKED MAC & CHEESE	14	ASPARAGUS	14
CHILI ROASTED BROCCOLI	13	MUSHROOMS	18

LET'S GO ALL IN

(priced per person)

PEPPERCORN CRUST	10	LOBSTER TAIL	34
DIANE	16	JUMBO PRAWNS SCAMPI	17
KING CRAB OSCAR	38	SEARED SCALLOPS	22



DINNER MENU A

\$90 PER PERSON

PARKER HOUSE BREAD cultured butter *(SERVED FOR THE TABLE)*

SOUP & SALAD *(CHOOSE ONE)*

ICEBERG WEDGE maytag blue cheese, bacon, egg, vine-ripened tomatoes

CAESAR parmesan, anchovy dressing, croutons

FRENCH ONION SOUP gruyère, brioche crouton

ENTRÉES

8oz FILET asparagus & whipped yukon gold potatoes

ROASTED CHICKEN brioche stuffing, glazed carrots, natural jus

SALMON STEAK cauliflower puree, romanesco, caper vinaigrette



DESSERT *(CHOOSE ONE)*

ROSE'S CHEESECAKE pistachio crust, strawberry rose mousse

CHOCOLATE CAKE dark chocolate ganache, gold chocolate curls, vanilla gelato



DINNER MENU B

\$105 PER PERSON

STARTERS *(SERVED FOR THE TABLE)*

PARKER HOUSE BREAD cultured butter

DIRTY TOTS trout roe, dill, remoulade

SOUP & SALAD *(CHOOSE ONE)*

ICEBERG WEDGE maytag blue cheese, bacon, egg, vine-ripened tomatoes

CAESAR parmesan, anchovy dressing, croutons

FRENCH ONION SOUP gruyère, brioche crouton

ENTRÉES *(CHOOSE THREE)*

ROASTED CHICKEN brioche stuffing, glazed carrots, natural jus

MISO SEA BASS shrimp dumplings, spinach, sesame broth

8oz FILET asparagus and whipped yukon gold potatoes

14oz NY STRIP asparagus and whipped yukon gold potatoes

DESSERT *(CHOOSE TWO)*

ROSE'S CHEESECAKE pistachio crust, strawberry rose mousse

CRÈME BRÛLÉE vanilla bean custard, fresh berries

CHOCOLATE CAKE dark chocolate ganache, gold chocolate curls, vanilla gelato

CARROT CAKE toasted walnuts, cream cheese frosting



DINNER MENU C



\$120 PER PERSON

STARTERS *(SERVED FOR THE TABLE)*

JUMBO SHRIMP COCKTAIL

DIRTY TOTS trout roe, dill, remoulade

PARKER HOUSE BREAD cultured butter

SOUP & SALAD *(CHOOSE TWO)*

ICEBERG WEDGE maytag blue cheese, bacon, egg, vine-ripened tomatoes

CAESAR parmesan, anchovy dressing, croutons

FRENCH ONION SOUP gruyère, brioche crouton

ENTRÉES *(CHOOSE THREE)*

8oz FILET

16oz PRIME RIBEYE

ROASTED CHICKEN brioche stuffing, glazed carrots, natural jus

MISO SEA BASS shrimp dumplings, spinach, sesame broth

SALMON STEAK cauliflower puree, romanesco, caper vinaigrette

SIDES *(CHOOSE TWO FOR THE TABLE)*

CHILI ROASTED BROCCOLI

BAKED MAC & CHEESE

GLAZED CARROTS pistachio crumble

WHIPPED YUKON GOLD POTATOES

ASPARAGUS truffled vinaigrette

POTATO ANNA parmesan cream

DESSERT *(CHOOSE TWO)*

ROSE'S CHEESECAKE pistachio crust, strawberry rose mousse

CRÈME BRÛLÉE vanilla bean custard, fresh berries

CHOCOLATE CAKE dark chocolate ganache, gold chocolate curls, vanilla gelato

CARROT CAKE toasted walnuts, cream cheese frosting



DINNER MENU D

\$150 PER PERSON



WELCOME COCKTAIL INCLUDED



STARTERS *(SERVED FOR THE TABLE)*

- PARKER HOUSE BREAD** cultured butter
- DIRTY TOTS** trout roe, dill, remoulade
- WAGYU TENDERLOIN CARPACCIO** garlic aioli, cured egg, crackers
- JUMBO SHRIMP COCKTAIL** cocktail sauce, lemon

SOUP & SALAD *(CHOOSE TWO)*

- ICEBERG WEDGE** maytag blue cheese, bacon, egg, vine-ripened tomatoes
- CAESAR** parmesan, anchovy dressing, croutons
- FRENCH ONION SOUP** gruyère, brioche crouton

ENTRÉES *(CHOOSE THREE)*

- | | |
|--|---------------------------|
| 8oz PIEDMONTESE FILET | 12oz BONE-IN FILET |
| 14oz PRIME NEW YORK STRIP | 16oz PRIME RIBEYE |
| ROASTED CHICKEN brioche stuffing, glazed carrots, natural jus | |
| MISO SEA BASS shrimp dumplings, spinach, sesame broth | |
| SALMON STEAK cauliflower puree, romanesco, caper vinaigrette | |

Add 6oz Cold Water Lobster Tail for \$34

SIDES *(CHOOSE TWO FOR THE TABLE)*

- | | |
|---|------------------------------------|
| CHILI ROASTED BROCCOLI | BAKED MAC & CHEESE |
| GLAZED CARROTS pistachio crumble | WHIPPED YUKON GOLD POTATOES |
| ASPARAGUS truffled vinaigrette | POTATO ANNA parmesan cream |

DESSERT *(CHOOSE TWO)*

- ROSE'S CHEESECAKE** pistachio crust, strawberry rose mousse
- CRÈME BRÛLÉE** vanilla bean custard, fresh berries
- CHOCOLATE CAKE** dark chocolate ganache, gold chocolate curls, vanilla gelato
- CARROT CAKE** toasted walnuts, cream cheese frosting



LUNCH MENU A

2 COURSES \$38 PER PERSON

PARKER HOUSE BREAD cultured butter *(SERVED FOR THE TABLE)*

ENTRÉES *(CHOOSE THREE)*

ROASTED CHICKEN SALAD endive, apples, pecans, shallot vinaigrette

BLACKENED SALMON SALAD oranges, radish, goat cheese, citrus mustard vinaigrette

FUSILLI ROSA marinated shrimp, chili flakes, parmesan

WAGYU CHEESEBURGER caramelized shallot jam, bankston triple cream

DESSERT *(CHOOSE ONE)*

CHOCOLATE CAKE dark chocolate ganache, gold chocolate curls, vanilla gelato

CARROT CAKE toasted walnuts, cream cheese frosting



LUNCH MENU B

\$54 PER PERSON

PARKER HOUSE BREAD cultured butter *(SERVED FOR THE TABLE)*

SOUP & SALAD *(CHOOSE TWO)*

ICEBERG WEDGE maytag blue cheese, bacon, egg, vine-ripened tomatoes

CAESAR parmesan, anchovy dressing, croutons

FRENCH ONION SOUP gruyère, brioche crouton



ENTRÉES *(CHOOSE THREE)*

ROASTED CHICKEN brioche stuffing, glazed carrots, natural jus

MARINATED WAGYU HANGER STEAK & FRIES black garlic butter

BLACKENED SALMON SALAD oranges, radish, goat cheese, citrus mustard vinaigrette

FUSILLI ROSA marinated shrimp, chili flakes, parmesan

DESSERT *(CHOOSE ONE)*

CHOCOLATE CAKE dark chocolate ganache, gold chocolate curls, vanilla gelato

CARROT CAKE toasted walnuts, cream cheese frosting



LUNCH MENU C

\$70 PER PERSON

PARKER HOUSE BREAD cultured butter *(SERVED FOR THE TABLE)*

SOUP & SALAD *(CHOOSE TWO)*

ICEBERG WEDGE maytag blue cheese, bacon, egg, vine-ripened tomatoes

CAESAR parmesan, anchovy dressing, croutons

FRENCH ONION SOUP gruyère, brioche crouton

ENTRÉES *(CHOOSE THREE)*

6oz FILET asparagus & whipped yukon gold potatoes

ROASTED CHICKEN brioche stuffing, glazed carrots, natural jus

SALMON STEAK cauliflower puree, romanesco, caper vinaigrette

FUSILLI ROSA marinated shrimp, chili flakes, parmesan

DESSERT *(CHOOSE ONE)*

CHOCOLATE CAKE dark chocolate ganache, gold chocolate curls, vanilla gelato

CARROT CAKE toasted walnuts, cream cheese frosting





*LET'S
INDULGE*

PRESTON CENTRE | 614.918.9819 | BUTCHERANDROSE.COM

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