


b.
blackie's
—
A BETTER BITE

private dining
event menu

fall/winter gatherings 2021



blackie's is the perfect place to
host your next special family
event, corporate gathering or chic,
upscale party.

our intimate room can comfortably
seat up to 48 people for a
traditional dining experience.
blackie's, however, loves to host
events in a more casual, "mingley"
fashion.

our private room can host up to 60
people comfortably in our sexy
lounge atmosphere.

come celebrate with us...
a & j

your favorite starter snacks.

crispy chicken bites.

juicy chicken chunks lightly fried and tossed
in your choice of sauce and served with appropriate
dipping sauce
mild | hot | honey mustard | apple bbq | classic bbq
root beer hoisin (not gf)
| 7 pp | gf |

pizzas from our Forza Forni ovens.

scratch-made dough with imported Caputo 00 flour, olive
oil, sea salt and fresh yeast | cheeses made in house |
chef's seasonal ingredients including margherita and
pepperoni...always.
| 6 pp | gf +2 pp |

blackie's buffalo dip.

pulled white meat chicken breast mixed with gooey,
bubbly cheeses and baked | served with a combination of
hand-cut & freshly fried potato and corn tortilla chips
| 6 pp | gf |

everyone's favorite cheese and crackers.

assorted imported and domestic cheeses |
red fig jam | fresh fruit | candied nuts |
assorted classic and not so classic crackers
| 9 pp | gf +2 pp |

cheeseburger rangoons.

a perfect bite of a cheeseburger and fries |
seasoned ground beef | chopped fries | ketchup |
mustard | pickles | tomato | lettuce | Yancey's Fancy
dill pickle cheddar | crispy wonton pouch |
special sauce
| 5 pp |
(by the dozen)

hand-held favorites.

smoked pork sliders.

our own smoked, pulled and bbq smothered pork |
buttery, toasted mini brioche buns | classic sweet &
chopped slaw | melted American cheese
| 6 pp | gf +1 pp |

apple pie burger sliders.

ground brisket and chuck, griddled diner-style |
melted cheddar cheese | crisp, applewood bacon | brown
sugar maple mayo | slowly simmered apple & pear
compote | buttery, mini brioche rolls
| 7 pp| gf +1 pp |

mini diner burgers.

ground brisket and chuck, griddled diner-style |
l, t, o & special sauce | buttery, mini brioche buns |
creamy American cheese
| 7 pp| gf +1 pp |

mini pubs.

our own brined, smoked & slow-roasted turkey breast |
mini brioche buns | brown sugar maple mayo |
ripe avocado | sharp white cheddar | crisp bacon |
l, t, o
| 7 pp | gf +1 pp |



mini t-burgers.

our moist & flavorful, all-white meat turkey burger |
baby ciabatta roll toasted with garlic oil | creamy
Italian dressing | red wine vinaigrette dressed baby
spinach | ripe tomato | shaved red onion
| 7 pp | gf +1 pp |

mini hurdy gurdy's.

thin and crisp panko chicken cutlet | toasted, mini
ciabatta bread | whipped garlic herb spread & melted
provolone | baby arugula tossed in a creamy, white
truffle dressing | shaved parmesan | demi for dipping
| 8 pp | gf +1 pp |

**mini delicata squash, red fig & fontina grilled
cheese.**

house-made, fluffy focaccia | red fig jam |
thinly shaved & peppered squash | gooey fontina cheese
& melty American | red onion marmalade | baby arugula
| 6 pp | gf +2 pp |





chef's favorite snacks.

spuddy two times. (dip)

creamy, cheesy, loaded tater dip | yancey's fancy
garlic cheese curd | bacon broth |
hand-cut chips & fries
| 6 pp | gf |

pizza stuffed mushrooms.

marinated and gently roasted mushroom caps | our own
lemony, fennely, fresh Italian sausage | stick
pepperoni | black olives | dried Sicilian oregano |
house-made ricotta & fresh mozzarella cheeses |
served in a pool of Sardinian tomato "pizza sauce"
| 6 pp | gf | keto |

two-bite short rib shepherd's pie.

slowly braised & pulled, tender beef short rib
simmered in a rich beef demi-glace | creamy, whipped
Yukon gold potatoes | buttery sweet corn
| 7 pp | gf |

Calabrian cauli polenta squares.

brined, herby-oil marinated & roasted cauli | Calabrian
chili dressing | shaved Grana Padano | fresh herbs |
crisped semolina pillows
| 6 pp | gf |

bacon bites.

smoked, pineapple & brown-sugar braised North Country
slab bacon | bbq-butter brushed, sweet cornbread |
buttermilk ranch | vinegary slaw | pickled sweet corn &
bell pepper relish
| 7 pp | gf |

short rib bahn mi dumplings.

braised, chopped short rib tossed in apple bbq |
chopped, pickled onions & house-made kimchi | potato
chips | American cheese |
all cuddled into a dumpling wrapper
nestled onto a bed of pickled daikon & carrot slaw |
fresh cilantro | cucumber | fresno peppers |
spicy, miso mayo
| 5 |

greens to share.

classic caesar.

freshly chopped, crunchy romaine lettuce | creamy,
cheesy traditional dressing | shaved Grana Padano |
herby croutons | fresh lemon
| 5 pp | gf |

traditional greens.

crunchy romaine and iceberg | grape tomatoes | shaved
heirloom carrot | Persian cucumbers | red onion |
sharp, white cheddar | herby croutons |
choice of:
red wine vinaigrette, balsamic vinaigrette, roasted
lemon vinaigrette... all crafted in house
| 5 pp | gf |

Sunday salad.

chopped romaine, iceberg & radicchio | banana peppers |
pepperoni | our own fresh mozzarella | pecorino romano |
sliced, black olives | garlicky croutons | creamy
Italian dressing |
| 7 pp | gf |

more than a bite.

(twelve serving multiples)

American chop.

ground angus chuck & brisket simmered in a tomato
parmesan sauce | fried peppers & sweet onions |
tossed with lots of grated cheese and
the quintessential elbow pasta
| 9 pp | gf +2

pasta pink vodka.

cold-pressed, Sicilian olive oil | crushed, Sardinian
tomato | cream | shaved, fresh garlic | torn basil |
starchy pasta water & pecorino | orecchiette
| 6 pp | gf +2

roasted salmon.

spiced & seared medallions | horseradish, panko chive
crust | roasted, seasonal veggies | quinoa pilaf
| 15 pp | gf

tavern-style steak tips.

red wine, herb-marinated and seared | wild mushrooms &
caramelized onions in a rich beef demi-glace |
classic, creamy Yukon gold mashed potatoes |
roasted, seasonal vegetables
27 pp | gf

chef's own chicken saltimbocca.

pan-seared, brined chicken breast cutlets | marsala
wine, scratch-made chicken stock & beef demi pan sauce |
caramelized onions | oven-roasted tomatoes | whole
butter and a hint of pecorino romano cheese |
served over baby shells tossed in a
black garlic, parmesan butter
| 16 pp | gf +2

veggie Bolognese.

eggplant | mushrooms | classic aromatic veggies | miso,
wine, tomato, garlic broth tossed with Tuscan kale &
spaghetti | served with a dollop of our scratch-made
ricotta | herby olive oil | crunchy garlic crumbs
| 14 pp | gf +2

happy endings.

hand-crafted by our
Pastry Chef, Savannah Barrow
(by the dozen)

b. sweet

carrot cake & seasonal cheesecake bites
| 6 pp | gf |

b. sweeter

carrot cake, seasonal cheesecake and brownie bites
| 7 pp | gf + 2 pp |

b. the sweetest

brownie bites | seasonal cheesecake bites |
choice of two cookies:
chocolate chip | snickerdoodle |
double chocolate | funfetti
| 10 pp | gf +2 pp |

add macarons:

buttercream flavors by the dozen:
coffee | chocolate | peanut butter | vanilla |
strawberry
| +2 pp | +1 for ganache |

mini crème brulee jars.

classic vanilla, pumpkin or autocrat
| 4 | gf

lil' whoopie pie.

chocolate chip, funfetti, double chocolate
or churro with vanilla ice cream |
| 3 | gf +1 pp

Private Dining Events:

Room Fee: \$250

Private Room Requirements:

A minimum of 30 guests with
a maximum of 65.

A minimum guarantee of \$30 per person in food
must be met.

Deposit & Payment:

A non-refundable deposit of \$150 is required
at the time of booking.
This deposit will be deducted from your final
bill.

Full payment is due at the completion of your
event. All major credit cards are accepted.
Personal checks are not accepted.

Guest Guarantee:

A final count is required seven days prior to the
event and cannot be reduced after this time. This
count will be the minimum number you will be
billed for at the conclusion of your event.

Gratuities & Taxes:

A 20% gratuity will be added to your final bill.
Prices do not include the 8% meal & beverage tax.

