


b.  
blackie's  
—  
A BETTER BITE

private dining  
event menu

spring/summer gatherings 2022



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.**

### **brined chicken bites.**

crispy, tender white meat chunks  
your choice of sauce & creamy dip  
| 8 pp | gf |

### **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  
| 8 pp | gf |

### **vegan buffalo dip.**

roasted, spiced, and chopped artichoke hearts &  
chickpeas | vegan mayo | vegan cheese | hot sauce |  
baked 'til bubbly and served with your choice of  
freshly fried tortilla, potato or 1/2 and 1/2  
| 6 pp | gf | v

### **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  
| 10 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  
| 6 pp |  
(by the dozen)

### **classic caprese crostini.**

roasted garlic oiled and toasted house-made focaccia |  
ripe heirloom tomatoes, hearth roasted @ 800 degrees  
with cold-pressed, Castelvetro olive oil | garden  
basil pesto | house-made ricotta and  
marinated, fresh mozzarella  
| 4 pp | gf

### **steak & street corn crostini.**

crunchy focaccia spread with silky black bean puree |  
cotija cheese | asada marinated & grilled skirt steak |  
ripe avocado | sofrito lime crema |  
fermented chili sauce  
| 9 pp | gf |

### **pizzas from our Forza Forni ovens.**

scratch made dough with imported Caputo 00 flour, olive  
oil, sea salt & fresh yeast | cheeses made in house  
**options include:**

#### **margherita**

simply salted & crushed Sardinian plum tomatoes |  
provolone, whole milk & fresh mozzarella |  
cold-pressed, Sicilian olive oil | torn basil

#### **pepperoni**

our own slowly simmered pizza sauce | provolone, whole  
milk & fresh mozzarella | smoked cup & char pepperoni |  
grated pecorino romano cheese | dried, Sicilian oregano

#### **pep no pep**

a suped up cheese pizza | sauce | provolone, whole milk  
& fresh mozzarella | grated pecorino romano cheese |  
dried oregano | no roni

#### **the sideways cajun**

lemony drawn butter with a splash of cream |  
classic "ish" crab cake mix with cornbread crumble,  
sherry-buttered, long-cooked bell peppers,  
celery & shallot |  
smoked, fresh mozzarella & our own lemony ricotta |  
finished with a dilly remoulade, fresh lemon & chives

#### **vampire breath**

fresh, whipped garlic spread | our fresh mozzarella and  
lemony ricotta | bubbly pizza blend, shaved  
grana and smoked mozzarella | cracked black & crushed  
red pepper | herby oil | fresh parsley acting as  
an ingredient, not a garnish | fried garlic chips

### **pickled pink & pepperoni pizza pie**

creamy vodka sauce | whole & fresh milk mozzarella |  
smoked cup & char ronis | pickled red onion |  
our spicy pickles & chiles

### **heavens to betsy**

smoky bbq glazed & chopped fried chicken tenders |  
buffalo cheddar ditalini mac n' cheese |  
crumbled applewood bacon | bubbly pizza cheeses |  
chopped bread & butter pickles |  
buttermilk ranch drizzle drizzle

### **el jefe**

roasted pineapple base | dollops of silky  
black bean spread | corn off the cob |  
smoked applewood bacon | bubbly pizza blend |  
queso cotija | cilantro | sofrito lime crema |  
Yucatan style salsa criolla | crushed fritos

### **bangin' hangover**

cheddar queso + bubbly pizza blend cheeses |  
drunken (from tequila shots) and marinated, shaved  
sirloin steak | tater tots | shredded lettuce |  
diced, fresh tomato | crumbled potato chips with a  
splattering of fermented chile sauce

## **3-bite versions of your favorites.**

**(by the dozen)**

### **pulled pork sliders.**

our own smoked, pulled and bbq smothered pork |  
buttery, toasted mini brioche buns | classic sweet &  
chopped slaw | melted American cheese  
| 7 pp | gf +1 pp |

### **diner burgers sliders.**

ground brisket and chuck, griddled diner-style |  
l, t, o & special sauce | buttery, mini brioche buns |  
creamy American cheese  
| 8 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  
| 8 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  
| 8 pp | gf +1 pp |

**mini dirty gurdy's.**

thin & crisp panko chicken cutlet | toasted baby  
ciabatta roll | Yancey's Fancy buffalo wing & sharp  
white cheddar | bacon fat mayo |  
lightly fried fresno peppers & pickled red onion |  
North Country applewood bacon  
| 10 pp | gf +1 pp |

**because why wouldn't you add fries, right?**

regular hand-cut +3pp  
sweet potato +4pp  
cheddar cheese dusted hand-cut +4pp



## **tacos & friends.**

(tacos by the dozen)

warm flour OR Siete

(paleo, soy free, vegan, no gmo, grain free, egg free)

cassava tortillas +2

### **celie's tacos.**

bacon-fat crisped, authentic pulled pork carnitas |  
sharp cheddar | pickled red onion | chicharron dust |  
salsa verde | fresh cilantro & lime

| 4 ea | gf +2 pp |

### **buffalo bayou po' boy tacos.**

shrimp soaked in a buffalo buttermilk bath |  
lightly battered & fried | dilly remoulade |  
shredded, crunchy lettuce | diced tomato |  
bread and butter pickle | lemon

| 5 ea | gf +2 pp |

### **tofu + tot = tacos.**

tofu chorizo & crispy tater tots | silky, black bean  
spread | crunchy cabbage slaw & thin baby bell pepper  
rings dressed in roasted pineapple vinaigrette | creamy  
chipotle sauce | freshly squished guac |  
pickled radish | crushed fritos | lime

| 4 ea | gf/v +2 pp |

### **tres quesos fries.**

crispy, hand-cut fries tossed in sharp cheddar powder |  
drizzled with queso | dusted with cotija | pickled  
shaved radish | diced white onion | salsa verde  
fermented chili sauce & cilantro |

| 5 pp | gf |



## **blackie's nachos.**

(serves 12-15)

### **deluxe.**

lots of sharp white cheddar cheese sauce |  
pickled jalapeños | our freshly squished guac | smoked  
salsa verde | sour cream | shredded lettuce | tomato |  
sliced black olives | black bean puree  
| 5 pp | gf |

### **smoked pork.**

slowly smoked & bbq drenched pulled pork | freshly  
fried corn tortilla chips | white cheddar queso |  
freshly squished guac | pickled fresno peppers |  
sour cream | smoky salsa verde  
| 5 pp | gf |

### **carnitas.**

authentically marinated, roasted and pulled pork butt |  
gooey, white cheddar queso | smoked salsa verde |  
sofrito lime crema | pickled and shaved radish, red  
onion & fresno peppers | black bean puree | queso  
cotija | freshly squished guac & a wedge o' lime  
| 5 pp | gf |

### **vegan.**

crunchy corn chips | dairy-free queso | shredded  
lettuce | warm, black bean puree | shredded lettuce |  
sliced black olives | diced, fresh tomato |  
salsa verde | freshly squished guac |  
dairy-free sour cream | pickled fresno peppers  
| 6 pp | gf |

## **greens to share.**

(twelve serving multiples)

### **classic caesar.**

freshly chopped, crunchy romaine lettuce | creamy,  
cheesy traditional dressing | shaved grana padano |  
herby croutons | fresh lemon  
| 7 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, balsamic or roasted lemon vinaigrette  
all crafted in house  
| 6 pp | gf |

## **more than a bite.**

(twelve serving multiples)

### **pasta pink vodka.**

cold-pressed, Sicilian olive oil | crushed, Sardinian  
tomato | cream | shaved, fresh garlic | torn basil |  
starchy pasta water & pecorino | orecchiette  
| 7 pp | gf +2

### **honey & tangerine-glazed salmon.**

spiced & seared medallions | coconut basmati rice |  
tropical fruit relish | crunchy veggie slaw  
| 17 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 not so classic chicken piccata.**

thinly pounded & lightly dredged cutlets |  
pan-seared in olive oil til' golden |  
house-made white wine, chicken stock |  
lots of fresh lemon | whole butter | pecorino cheese |  
fresh arugula & heirloom tomato | orecchiette pasta  
| 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 | oreo |  
sugar | funfetti |  
| 10 pp | gf +2 pp |

### **macarons.**

ganache fillings:  
salted caramel | white chocolate | chocolate |  
| 6 pp | gf |

### **chocolate dipped strawberries.**

fresh, ripe and dressed in silky ganache |  
| 2 ea | gf

### **seasonal fruit crisp.**

(served warm)

the ripest and juiciest fruits the season has to offer.  
seasonal fruit compote | oat crumble |  
vanilla anglaise drizzle  
| 9 pp | gf  
(dairy free upon request)

### **mini trifles.**

(by the dozen)

strawberry shortcake | Boston cream pie | s'mores |  
lemon meringue  
| 20 per dozen/flavor | gf

## 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.

