

b.

blackie's


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A BETTER BITE

private dining

event menu

fall/winter 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 40 people for a  
non-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  
sauces to choose from: mild | hot | classic bbq |  
honey mustard | root-beer hoisin (not gf)  
| 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 |  
black mission 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)

### **caramelized butternut squash crostini.**

tender, spice roasted squash | our scratch ricotta  
with a pool of herby oil | black mission fig jam |  
baby arugula tossed in a honey thyme vinaigrette |  
crunchy garlic oil toasted crostini  
| 5 pp | gf +1 | df + 1  
add thinly shaved prosciutto +1 pp

### **chicken marsala stuffed mushrooms.**

cremini & shiitake mushrooms cooked in garlic butter  
with chicken breast, then braised in Marsala wine and a  
rich beef demi | shredded and mixed with parmesan,  
pecorino, whipped garlic herb spread and  
secret spices | cuddled into mushroom caps and baked in  
a parmesan, wine, butter broth  
| 9 pp | gf | keto

### **mini butternut, apricot & brie grilled cheese.**

house-made, fluffy focaccia | shaved butternut squash |  
apricot preserves | gooey, melted brie and  
silky American | caramelized balsamic onions | arugula  
tossed in cold pressed olive oil  
| 8 pp | gf +1

### **Cubano for everyone!**

traditional pan de aqua | authentic, shredded pork  
carnitas | silky American and Swiss |  
dill pickle dijonaise | sliced dill pickles |  
pickled onion | thinly, sliced smoked ham |  
buttered & pressed on the plancha | sliced into  
sharing portions and served with dill pickle  
dijonaise for dipping  
| 7 pp | gf +2

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

scratch-made dough with imported Caputo 00 flour, olive oil, sea salt & fresh yeast | cheeses made in house | a variety of pie will be selected unless otherwise preferred.

#### **options include:**

| 7 pp | gf +3 | df +3

#### **margherita**

plum tomato puree | bubbly, Italian cheeses and our fresh, hand-stretched mozzarella | torn, fresh basil | S&P

#### **pep no pep**

all the love of a normal pepperoni minus the roni | like a cheese pizza plus

#### **pepperoni**

pizza sauce loaded with shaved, fresh garlic, basil and a touch of crushed red pepper flakes | our blended pizza cheeses | fresh mozzarella | cup and char pepperoni | Sicilian oregano | pecorino

#### **funghi.**

roasted garlic oil | cremini, shiitake and oyster mushrooms cooked in a black garlic infused olive oil | whipped garlic herb spread | bubbly, blended cheeses | our own ricotta | Vermont Creamery goat cheese | herby oil | fried garlic chips | fresh chives

#### **quattro formaggio.**

roasted garlic oil | bubbly, blended cheeses | smoked mozzarella | our own ricotta and fresh mozzarella | fried garlic chips & crushed red pepper flakes

#### **picante Italiano.**

Calabrian chili paste (pretty spicy!) and olive oil | bubbly, blended cheeses | smoked mozzarella | charred, baby onions | our own crumbled, fennely pork sausage | prosciutto spread | pecorino | Sicilian oregano

**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 +2 pp |

**diner burgers sliders.**

mini LaFrieda brisket and chuck burgers, griddled  
diner style | l, t, o & special sauce |  
buttery, mini brioche buns | creamy American cheese  
| 8 pp | gf +2 pp |

**apple pie burger sliders.**

mini LaFrieda brisket and chuck burgers |  
melted, sharp white cheddar | crisp North Country  
bacon | apple pear compote | toasted brioche roll |  
brown sugar maple mayo | whipped cinnamon butter  
| 7 pp | gf +2 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 +2 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 +2 pp |

### **mini hurdy gurdy's.**

roasted garlic oil toasted, mini ciabattas spread with  
whipped garlic herb spread & melted, bubbly  
provolone | thin & crispy panko chicken cutlet |  
baby arugula tossed in a creamy truffle dressing |  
shaved Grana Padano  
| 10 pp | gf +2 pp |

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

regular, hand-cut | +3pp | gf  
sweet potato | +4pp | gf



## **blackie's nachos.**

(serves 12-15)

### **deluxe.**

freshly fried corn tortilla chips | warm, white cheddar  
queso | silky black bean puree | shredded lettuce |  
diced, fresh tomato | sliced black olives | freshly  
squished guac | our own smoky salsa verde | pickled  
fresno peppers | sour cream  
| 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 |

### **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 | df



## **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 vinaigrette, balsamic vinaigrette or  
honey thyme vinaigrette  
all crafted in house  
| 6 pp | gf |

### **Sunday salad.**

iceberg, romaine and radicchio tossed in creamy Italian  
dressing | diced pepperoni |  
chopped banana pepper rings | fresh mozzarella |  
garlicky croutons | sliced black olives &  
a sprinkle of pecorino  
| 7 pp | gf |

## **more than a bite.**

(twelve serving multiples)

### **pasta pink vodka.**

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

### **chicken marsala.**

thinly pounded chicken breast cutlets lightly dredged in  
seasoned flour and pan seared with wild mushrooms,  
caramelized onion and roasted garlic puree | Marsala  
wine, beef demi & whole butter pan sauce with a touch of  
pecorino | served with chef's veggie and your choice of  
whipped, Yukon gold mashed potatoes OR  
buttered baby shells  
| 19 pp | gf

### **chicken pot pie pasta.**

Baffoni's Farm chicken breast slowly simmered with  
aromatic veggies & fresh thyme in a rich, home-made  
chicken demi with a splash of cream | tossed with baby  
shell pasta & buttered sweet peas | finished with  
buttery, herby crumbs  
| 14 pp | gf +2

### **rigatoni amatriciana.**

mezze rigatoni | rendered pancetta | plum tomato sauce  
with sweet onion | spicy, Calabrian chili paste |  
starchy pasta water | white wine | pecorino |  
a touch of whole butter  
| 10 pp | gf +3

**more than a bite.**

(twelve serving multiples)

**tavern style steak tips.**

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

**sukiyaki salmon.**

kimchi fried rice | pan-flashed shiitake mushrooms,  
ginger, fermented garlic and tamari with aromatic  
veggies | seared salmon with a sweet and sticky glaze |  
sautéed snow peas, baby spinach and mukimame |  
finished with pickled daikon radish,  
green onion and toasted sesame  
| 18 pp | gf

## 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 | double chocolate chip |  
sugar | funfetti | snickerdoodle  
| 10 pp | gf +2 pp |

### **macarons.**

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

### **bread pudding.**

(warm in a chafer)

apple cinnamon | cookies & cream | chocolate |  
vanilla anglaise drizzle  
| 9 pp | gf

### **chocolate mocha bites.**

brownie crust | chocolate cream | chocolate crispies  
| 6 pp | gf | df

### **mini jar o'sweets.**

(by the dozen)

dirt | tiramisu | pumpkin panna cotta |  
caramel apple  
| 24 per dozen/flavor | gf

## Private Dining Events:

Room Fee: \$250

### Private Room Requirements:

A minimum of 30 guests with  
a maximum of 60.

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.

### Gratuity & Taxes:

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

thank you for choosing blackie's!

J&A

