

b.

blackie's



A BETTER BITE

private dining event menu
spring/summer '23



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. our private room can host up to 60 people comfortably in a more casual, "mingley" fashion.

our event coordinator will handle all the details for you while our staff caters to your every need that day.

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 | red fig jam | fresh fruit | candied nuts |
assorted classic & 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)

lobstah roll stuffed mushrooms.

overstuffed mushroom caps filled with a buttery lobster sourdough filling |
finished at 800° with a splash of Sherry wine and whole butter |
fresh chives & lemon
11 pp | gf

caprese crostini.

crispy, crunchy, toasted slices of our house-made focaccia | our own lemony ricotta
with herby olive oil | lemony dressed baby arugula |
garlic oil, hearth-roasted heirloom tomatoes & torn fresh basil
5 pp | gf +1

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.

7 pp | gf +3 | df +3

options include:

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

I'm in a pickle ... pizza.

charred onion & roasted garlic dilly cream | bubbly pizza cheese with
a hint of sharp white cheddar | sliced dill, and house-made bread & butta pickles |
buttermilk ranch | fresh dill

Chicago tavern-style pizza.

our plum tomato pizza sauce | bubbly, blended cheeses with
a hint of white cheddar | our own fennelly sausage | cup & char pepperoni |
bell pepper and red onion rings | crushed Castelvetro olives |
finished with grated pecorino and dried oregano

call me old fashioned.

our garlicky plum tomato sauce | bubbly pizza cheeses | cup & char pepperoni |
crumbled, fennelly pork sausage | house-made, fresh mozzarella and ricotta |
pecorino & dried oregano

verdura bianca.

oven blistered peppers | zucchini & summer squash | handmade ricotta with a hint
of fresh lemon zest | garlic oil braised greens | fresh mozzarella |
oven caramelized baby pearl onions

3-bite versions of your favorites.

(by the dozen)

pulled pork sliders.

our own smoked, pulled and bbq smothered pork | | classic sweet & chopped slaw |
buttery, toasted mini brioche buns | 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

short rib Italian beef sliders.

buttery, toasted ciabatta rolls spread with Calabrian chili aioli | layered with gooey
provolone | served “grilled-cheese” style with braised and pulled short rib,
house-made, pickily giardiniera and baby arugula
8pp | gf+2

mini dirty gurdy's.

toasted ciabatta rolls spread with bacon fat mayo | layered with crispy, fried panko
chicken breast cutlets | Yancey's Fancy buffalo cheddar |
crispy, applewood smoked bacon | pickled fried jalapeños | pickled red onion
10pp | gf +2

mini turkey burgers.

our moist & flavorful, all-white meat turkey burger |
baby ciabatta roll toasted with garlic oil | ripe tomato | shaved red onion |
red wine vinaigrette dressed baby spinach | creamy Italian dressing
8 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

because why wouldn't you add fries, right?

regular, hand-cut | +3pp | gf
sweet potato | +4pp | gf
waffle fries | +4pp | gf
greek fries | +7pp gf

tacos!

by the dozen or choose 2 varieties (6 of each)

choice of flour tortillas OR Siete tortillas
(gf/grain free/soy free/vegan/no gmo/egg free)

celie's tacos.

authentic, seasoned and slow-roasted shredded pork crisped in bacon fat |
melted, sharp white cheddar | smoky salsa verde | pickled red onions |
freshly squished guac | chicharron dust | fresh cilantro
5pp | gf+l

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
4pp | gf+l

chicken street tacos.

brined & lightly fried chicken breast bites tossed in a sticky pineapple glaze |
shredded cabbage slaw | cilantro | sliced, ripe avocado | pickled jalapeño mayo
5pp | gf+l

blackie's nachos.

(serves 12-15)

deluxe.

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

authentically marinated, roasted and pulled pork butt | gooey, white cheddar cheese
sauce | smoked salsa verde | sofrito lime crema | pickled and shaved radish, red
onion & fresno peppers | black bean puree | queso cotija |
freshly squished guac and lime
7pp | 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 dressings all crafted in house:

red wine vinaigrette | balsamic vinaigrette | roasted lemon vinaigrette
6 pp | gf

clean machine.

shredded kale tossed in our house-made roasted lemon vinaigrette | white quinoa |
sliced, fresh strawberries | diced, fresh cucumber | tangy Granny Smith apple |
Marcona almonds | pomegranate arils | finely, diced red onion | ripe avocado
7pp | 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

sticky guava salmon.

seared salmon | brushed & broiled with a pineapple guava glaze | coconut basmati
rice | silky, black bean puree | crunchy veggie slaw tossed in a roasted pineapple
jalapeño vinaigrette | ripe, tropical fruit relish
18pp | gf

pasta al limone + buratta.

spaghetti | simply prepared with fresh lemon | pecorino and Grana Padano |
cracked black pepper | starchy pasta water & a dollop of our lemony ricotta |
fresh pea tendrils & asparagus
12pp | gf +2 Jovial shells

cantina steak tips & waffle fries.

marinated sirloin medallions, grilled to your liking | served over spiced waffle fries |
sweet corn & bell pepper sauté | sliced, ripe avocado | bright & herby salsa verde |
cilantro leaves
27pp | gf
(4 oz. steak portion pp)

lemon chicken & spanakopita rice.

brined, marinated & slightly pounded chicken breast, cast-iron seared | basmati rice
with caramelized onion, shallot, garlic, fresh spinach, ripe tomato and feta |
white wine & lemon | finished with a slow roasted bell pepper sauce & fresh veggies
19pp | 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

seasonal fruit crisp.

the ripest, juiciest fruit the season has to offer crumbly topping
(dairy free upon request)
9 pp | gf

brookie bites.

gooey chocolate chip brownie bites topped with a chocolate whipped ganache
6 pp | gf | df

mini jar o'sweets.

tiramisu | strawberry shortcake | lemon
24 per dozen/ flavor | gf

chocolate dipped strawberries.

(dairy free upon request)
24 per dozen

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.

Gratuuity & 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

