

b.


blackie's



A BETTER BITE

off-premise catering

summer 2023



hosting family & friends is one of
our most favorite things to do.

sharing delicious food, drink and
laughter is what life is all about.

we would be honored to be part of creating
memories to last a lifetime. whether
ordering for an intimate group of 12 or a
larger gathering, blackie's can offer our
favorites for you to enjoy at home!

you can pick it up ready to eat or take it to
heat and eat later....either way, you're in
for a treat!

we look forward to being part of your
special events....wherever they may be.

cheers!

J&A

snacks for gathering.

by the dozen

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 +1

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 +3 pp

charcuterie.

a selection of domestic and imported cured meats | accompanied by artisanal
cheeses | house-made ricotta | house-made fresh mozzarella | seasonal fruit |
fruit jams | pickled and roasted veggies | crostini | fresh focaccia |
assorted crackers
| 13 pp | gf +3 pp

seasonal crostini.

our seasonal selection of toppings | roasted garlic oil toasted bite-sized crostini,
deconstructed for building on site
(simple instructions included)
| 5 pp | gf +3 | df + 1

loaded baked potato dip.

(available traditional or jalapeno)

pureed Yukon gold potato | smoky bacon broth | shredded sharp white cheddar |
green onion | fluffy cream cheese and spices | whipped together and
baked 'til bubbly | served with freshly fried potato chips | sour cream for finishing
| 7 pp | gf

spinach artichoke dip.

freshly chopped sautéed spinach and artichoke hearts | lemon zest |
mixed with a blend of pecorino, parmesan, cream cheese, sharp white cheddar |
fresh herbs and spices | baked 'til bubbly |
served with your choice of tortilla chips or potato chips
| 6 pp | gf



deconstructed nacho bar.

pulled pork nachos.

our house-smoked & braised pork | sharp white cheddar cheese sauce |
pickled jalapeños | sour cream | freshly squished guac |
smoked salsa verde | freshly fried, white corn tortilla chips
| 5 pp | gf

deluxe cheese nachos.

lots of sharp white cheddar cheese sauce | pickled jalapeños | sour cream |
smoked salsa verde | freshly squished guac | shredded lettuce | tomato |
sliced black olives | freshly fried, white corn tortilla chips
| 5 pp | gf

vegan nachos.

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

pizzas from our Forza Forni ovens.

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

fully baked (just warm up) OR half-baked

all pizzas available gluten-free

| 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 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 | house-made, fresh
mozzarella and ricotta | crumbled, fennelly pork sausage |
cup & char pepperoni | pecorino and 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

greens to share.

twelve serving multiples

classic Caesar.

freshly chopped, crunchy romaine lettuce | shaved Grana Padano |
creamy, cheesy traditional dressing | herby croutons | fresh lemon
| 7 pp | gf

traditional greens.

crunchy romaine and iceberg | grape tomatoes | Persian cucumbers |
shaved heirloom carrot | 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

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

small bites.

by the dozen

traditional pressed Cuban sandwiches.

(just toast and slice)

traditional pan de agua | authentic, shredded pork carnitas |
silky American and Swiss | dill pickle dijonaise | sliced dill pickles |
pickled onion | thinly-sliced, smoked ham |
served with dill pickle dijonaise for dipping
| 7 pp | gf +2 pp

deconstructed pulled pork sliders.

our own smoked, pulled and bbq smothered pork | American cheese |
buttery, toasted mini brioche buns | classic sweet & chopped slaw
| 7 pp | gf +2 pp

deconstructed mini sloppy joe's.

savory, seasoned ground beef slowly simmered with caramelized onion and
bell peppers in a flavorful, tangy, bbq inspired glaze |
served with mini brioche slider rolls
| 8 pp | gf +2 pp

mini short rib Italian beef sliders.

slowly braised and pulled short rib on toasted artisan white bread |
spread with Calabrian chili aioli | gooey provolone and American cheese |
finished with pickled veggie giardiniera and baby arugula
| 8 pp | gf +2 pp

mini turkey pubs.

our own brined, smoked & slow-roasted turkey breast | mini brioche buns |
ripe avocado | crisp bacon | brown sugar maple mayo |
sharp white cheddar | l, t, o
| 8 pp | gf +2 pp

create your own bowl.

Greek style.

thinly sliced red onion, ripe tomato, crumbled feta, Kalamata olives with
olive oil & lemon dressing | cucumber tzatziki | pickled red onion |
garlic oil brushed whole wheat pita OR classic Syrian bread

with:

rice OR quinoa pilaf

and your choice:

chicken souvlaki | 17

pork souvlaki | 16

grilled shrimp skewers | 18

roasted peppers, potatoes & red onion | 14

gf pita +2

cantina style.

olive oil rice and fragrant black beans | shredded cheddar cheese |
crunchy kale and cabbage slaw with a roasted lemon vinaigrette |
diced tomato | freshly squished guac | lime wedges

your choice:

authentic spiced, roasted and pulled pork carnitas | 16 | gf

marinated chicken breast | 17 | gf

asada sirloin | 18 | gf

vegan jackfruit “carnitas” | 15 | gf

Thai style.

bean sprouts | fresh basil, cilantro & scallions | sliced cucumber |
heirloom carrot ribbons | bibb lettuce cups | whipped avocado lime puree |
peanut satay sauce | classic rice wine & fish sauce dressing |
crunchy chow mein noodles

with:

pad Thai rice noodles OR steamed white rice

your choice:

marinated shrimp | 18 | gf

coconut lime chicken skewers | 17 | gf

vegan eggplant and veggie stir-fry | 15 | gf

do it like the Italian's.

(take & bake or simply warm and serve)

thin and crispy Baffoni chicken parmesan.

thin, crispy chicken cutlets | topped with pomodoro sauce |
melted provolone
| 19 pp | gf +2 pp

herb-roasted eggplant parmesan.

layered with our house-made ricotta, fresh mozzarella
and bubbly blended cheeses | pomodoro sauce | fresh basil
| 15 pp | gf

chicken picatta.

thin chicken cutlets sautéed in a buttery, fresh lemon and white wine
sauce with a touch of pecorino | cherry tomatoes and baby arugula
| 19 pp | gf +1 pp

chicken marsala.

thin chicken cutlets sautéed with roasted garlic, caramelized onions and
sautéed wild mushrooms in a rich demi-glace | hint of pecorino
| 19 pp | gf +1 pp

chicken saltimbocca.

thin chicken cutlets lightly dredged in flour and topped with prosciutto
and provolone | baked 'til bubbly in a marsala wine demi
with a hint of fresh tomato
| 20 pp | gf +1 pp

slowly braised meatballs.

our own beef, pork and veal blend mixed with pecorino, fresh herbs and
torn bread | browned and slowly simmered in flavorful tomato sauce
| 17 pp | gf +2 pp

local Tuscan sausage & peppers.

Tuscan-style sausage seared and slowly simmered with onions and bell
peppers either in a light tomato sauce OR simply with white wine,
garlic and olive oil
| 19 pp | gf

local Tuscan sausage, peppers, potatoes and onions.

Tuscan-style sausage seared and slowly roasted with sweet bell peppers,
onion and chunks of red bliss potato in a white wine,
garlic and olive oil pan sauce
| 18 pp | gf

sides.

roasted potatoes | 4 | gf | v

Yukon gold mashed potatoes | 4 | gf

seasonal veggies | 4 | gf | v

orecchiette with pomodoro | 4 | gf +2 | v

orecchiette pink vodka | 5 | gf +2

orecchiette aglio olio | 4 | gf +2

garlic and broccoli orzo | 6 | gf +3
(served cold)

freshly cut & fried potato chips | 3 | gf

freshly baked focaccia squares | 3 | gf +1



happy endings.
hand-crafted by our
Pastry Chef, Savannah Barrow

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

tiramisu.
| 38 | serves 24

mini whoopie pies
| 16 | dz.

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

cookies.
chocolate chip | oreo | double chocolate chip |
sugar | funfetti | snickerdoodle
| 16 | dz.

off-premise catering.

payment & pickup.

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

delivery is not available.

all orders must be picked up.

full payment is due upon pick up.

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.

gratuuity & taxes.

a 20% gratuity will be added to your final bill.

prices do not include the 8% meal & beverage tax.

prices subject to change.

thank you for choosing blackie's!

J&A

