




brunch event menu
fall gatherings 2023



blackie's is the perfect place to host
your brunch event!

from baby to bridal showers, corporate
events, or family reunions, blackie's
intimate room can comfortably seat up to
40 people for a traditional dining
experience or up to 60 people in a more
casual, "mingley" fashion.

come celebrate with us....
a & j

classic b.runch

fluffy scrambled eggs with OR without cheddar

red bliss and sweet potato home fries with caramelized onions

crisp applewood smoked bacon

classic French toast with warm maple syrup

fresh fruit salad

oj, coffee & tea

25 per person | gf +3

classic b.runch with a twist

fluffy scrambled eggs with OR without cheddar

red bliss and sweet potato home fries with caramelized onions

crisp applewood smoked bacon

savory & sweet breakfast sausage

or

house-made, decadent corned beef hash

Chef-inspired stuffed French Toast with
the perfect coordinating sauce

fresh fruit salad

mini sweet treats

oj, coffee & tea

30 per person | gf +3

lunchy b.runchy

fluffy scrambled eggs with OR without cheddar

red bliss & sweet potato home fries with caramelized onions

crisp applewood smoked bacon

traditional greens OR classic Caesar

pasta pink vodka

chicken marsala OR chicken piccata

fresh fruit salad

mini sweet treats

oj, coffee & tea

50 per person | gf +3



b.oozy brunch

mimosa

choice of freshly squeezed orange juice, peach nectar or
prickly pear | sparkling wine

9 per person

16 bottomless

bloody Mary

house-made bloody Mary mix | Tito's vodka

10 per person

18 bottomless

red & white sangria

12 per person

22 bottomless

everything bottomless

mimosa

bloody

sangria

20 per person

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 | strawberry | chocolate |

6 pp | gf

bread pudding.

(warm in a chafer)

cookies & cream bread pudding | topped with milk chocolate

ganache | served with vanilla anglaise drizzle

9 pp | gf

cranberry orange fruit or apple cinnamon crisp.

served warm | topped with crumble | vanilla creme anglaise

(can be df upon request)

6 pp | 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.

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!

a & j
