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blackie's private dining  
event menu

winter gatherings 2024



blackie's is the perfect place to host your next special event, corporate gathering or chic, upscale party.

the lounge has traditional seating for 24 and an array of non-traditional seating for your guests. the additional seating includes high-top tables with stools, seating at the private bar and cozy lounge furniture.

for a more casual event, the room can host up to 60 guests by eliminating some of the seating options.

the private dining room features a fully-stocked, private bar, private bathroom and dedicated service staff for your event.

come celebrate with us....

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# 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 |  
sticky maple coffee | 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 & corn tortilla chips  
8 pp | [gf](#)

## vegan buffalo dip.

roasted, spiced, and chopped artichoke hearts & chickpeas | vegan mayo |  
vegan cheese | hot sauce | served with a combination of hand-cut & freshly fried  
potato and corn tortilla chips  
6 pp | [gf](#) | [v](#)

## spinach artichoke dip.

our version of the classic | chopped artichoke hearts, steamed and  
chopped fresh spinach | roasted garlic puree | sour cream, cream cheese, mozzarella,  
provolone, & pecorino | simple spices | lemon zest and juice for a little brightness |  
baked til' bubbly | served with a combination of hand-cut & freshly fried  
potato and corn tortilla chips  
9 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)

## peperonata & ricotta crostini.

sweet peppers braised with onion, garlic, tomato, a touch of sugar and sherry wine |  
served warm on a roasted garlic oil toasted crostini with scratch-made ricotta |  
finished with grated pecorino, fresh basil and a drizzle of herby olive oil  
5 pp | [gf](#) +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  
10 pp | [gf](#) | [k](#)

## 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 | salt & pepper

pep no pep

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

pepperoni

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

Chicago tavern-style

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 Castelvetrano 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

a simply roasted mushroom pizza

roasted garlic & mushroom cream | bubbly pizza cheeses | our own fresh mozzarella  
& cheddar | sliced shiitake & cremini mushrooms | freshly shaved garlic |  
sherry wine butter | pecorino, cracked pepper and chives

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# 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*

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# 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 burger 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

## 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 birdie gurdy's.

toasted, baby ciabatta rolls spread with cranberry aioli & whipped garlic herb spread | broiled with Yancey's Fancy steakhouse onion cheddar & sharp white cheddar | topped with a thin, crispy, panko-crusted chicken cutlet | sweet and decadent cornbread stuffin' | crisp applewood bacon  
10 pp | [gf](#) +2 pp

## bbq short rib.

toasted mini ciabatta roll | Yancey's Fancy steakhouse onion cheddar | a dollop of creamy Yukon gold mashed potatoes | braised and pulled short rib glazed with a sweet and smoky bbq | caramelized onions | a chopped dill pickle  
11 pp | [gf](#) +2 pp

because why wouldn't you add fries, right?

regular, hand-cut | +3pp | [gf](#)  
sweet potato | +4pp | [gf](#)

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# greens to share.

(twelve serving multiples)

## classic Caesar.

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

6 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, sweet & savory roasted garlic or balsamic vinaigrette  
all crafted in house

6 pp | *gf*

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## 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

### black garlic & honey glazed salmon\*.

seared salmon glazed with a sweet and savory sticky garlic glaze | kimchi fried rice |  
shiitake & cremini mushrooms, spinach & snow peas sautéed with shaved garlic and  
coconut aminos | fried garlic chips | pickled daikon radish | scallion oil

18 pp | **gf**

### chicken saltimbocca\*.

thinly pounded chicken breast lightly dredged in flour and pan-seared | deglazed with  
Marsala wine | topped with prosciutto and provolone | slowly simmered in a sauce  
made from chicken stock, beef demi, whole butter, chopped tomato &  
a touch of pecorino | served over whipped Yukon gold mashed potatoes

20 pp | **gf** +2

### chicken parm pizza pasta.

all the comfort in one gooey bite | shell pasta tossed in a decadent sauce made to  
order with pepperoni pesto, plum tomato sauce, a splash of wine & a touch of cream |  
a little ricotta & pecorino, then baked til bubbly “casserole-style” |  
topped with brined, fried crispy chicken breast bites tossed in herby olive oil &  
topped with gooey melted “pizza cheese”

14 pp | **gf** +2

### eggplant al forno.

oven-roasted, herb-oiled eggplant layered with plum tomato basil sauce, our own fresh  
mozzarella and ricotta cheeses | baked til’ bubbly and finished with freshly torn basil  
and grated pecorino

11 pp | **gf**

### red wine marinated steak tips\*.

marinated sirloin medallions grilled to your liking | served with whipped Yukon gold  
mashed potatoes | today’s fresh veggie | caramelized onion demi-glace

22 pp | **gf**

### red wine & black garlic sous-vide beef tenderloin\*.

beautifully cooked in an immersion circulator to your perfect temp | gently seared |  
thinly sliced and served with your choice of red wine demi-glace OR Cabernet shallot  
butter | served with Yukon gold mash OR oven roasted potatoes & today’s veggie

29 pp | **gf**

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\*4 ounce portion 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 |

4 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*

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# private dining events and blackie's

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

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