

b.

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 free-flowing 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!

j & a

your favorite starter snacks.

(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 |
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 | df

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

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

peperonata & ricotta crostini.

sweet peppers braised with onion, garlic, tomato, a touch of sugar &
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.

(by the dozen)

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 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

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

greens to share.

(by the dozen)

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

blackie's nachos.

(by the dozen)

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

6 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

6 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**



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 turkey 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 turkey burgers.

our moist & flavorful, all-white meat turkey burger | baby ciabatta roll toasted with garlic oil | creamy Italian dressing | ripe tomato |

red wine vinaigrette dressed baby spinach | 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 | crisp

applewood bacon | topped with a thin, crispy,

panko-crusted chicken cutlet | sweet and decadent cornbread stuffin'

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

more than a bite.

(by the dozen)

pasta pink vodka.

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

* 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 chafar)
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 at blackie's

thank you for choosing blackie's for your special event. we look forward to creating an experience that will be cherished for a lifetime.

private dining room food minimums:

(minimums do not include alcohol)

Wednesday & Thursday \$1200

Friday, Saturday & Sunday \$1500

brunch \$1200

room fee:

\$250

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.

gratuities & 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

private dining events

FAQ

what are the options for the private bar?

we offer three options for your event:

cash bar

each guest is given the flexibility to choose their preferred beverage and pay accordingly.

open bar

there are two options for open bar ...

our first option allows the host or event organizer to cover the cost of all beverages served to guests.

the second option is for the host to set a predetermined dollar amount or time limit. once this limit has been reached, it will then become a cash bar.

drink tickets

drink tickets may be given to your guests allowing you to offer a set number/type of beverage during your event. drink tickets are not a set price, so you will be charged accordingly for the type of beverage your guests consume. once the drink tickets are redeemed, the bar then becomes a cash bar.

can we come early to decorate?

yes! you can arrange coming as early as one hour prior to your start time. if you need additional time, accommodations may be made. we do not allow anything to be taped to walls or painted surfaces. please let us know if you need a table designated for gifts, favors, etc. so we can have that in place. all decor must be removed from the property at the end of your event.

can I bring a cake?

you are more than welcome to bring a cake or pastries from a bakery or store. no homemade cakes or pastries are permitted.

is there a cake cutting fee?

yes, a \$3 per person service fee will be added to your final bill.

what is the cancellation policy?

if you cancel your event 60 days or more in advance, your deposit will be refunded in the form of a gift card.

if you cancel your event less than 60 days from the event date, you will forfeit your deposit.

do you have AV capabilities?

no, but you are welcome to bring your equipment and set it up!

private dining events

FAQ

do you offer linens?

black linens are included for all tables. if you prefer another option, we work with Quality Rental and are happy to assist.

can we book outside entertainment?

yes, you can hire musical entertainment. the space will allow for a DJ or solo performer. otherwise, we are happy to curate a playlist for your event. you are also welcome to share one of your favorite Spotify playlists with us.

do you offer a kid's menu?

during your event, you are welcome to place an order from our regular kid's menu.

what happens if we don't meet our minimum?

the difference will be added as a line item on your final bill that evening.

is the private dining room available during the day?

the private dining room is available
Wednesday - Sunday, 11:00am to close.
for brunch and lunch events, we offer start times between 11am - 1pm.
for afternoon and evening events, we offer start times between 4pm - 8pm.
we do our best to accommodate special start time requests.



