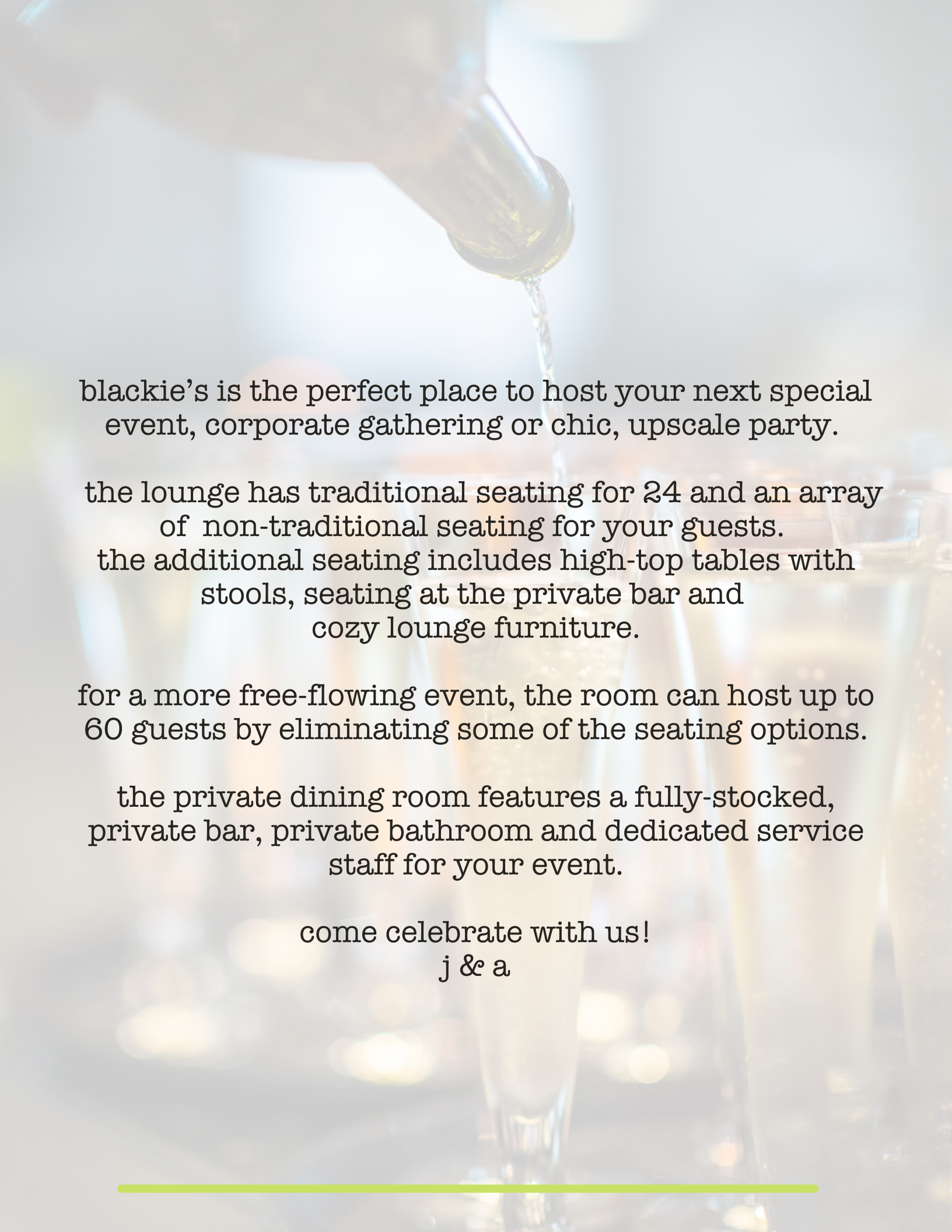


b.

blackie's event menus

summer 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

private dining room event menu

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
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**

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
6 pp | **gf** +1 pp

everyone's favorite cheese and crackers.

assorted imported and domestic cheeses | red 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

spicy tuna & crispy rice.

crunchy coconut rice cakes | finely diced tuna in a spicy tamari dressing | chili crisp aioli |
buttery avocado | black tobiko
10 pp | **gf**

cornbread bites.

pimento cheese | bbq pulled pork | jalapeños | bread & butter pickles
6 pp | **gf**

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

choose up to four varieties:

margherita

plum tomato purée | 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

doppio pepperoni

pizza sauce | our cheese blend | house-made, fresh mozz | Ezzo cup & char pepperoni |
extra Ezzo cup & char pepperoni

ricotta be kiddin' me...(with that garlic breath)

double garlic & leek béchamel | sharp, white cheddar | smoked mozz | shaved, fresh garlic |
finished with garlic oil + grana + oregano + parsley + post-oven ricotta dollops

just call her Stracciatella

garlicky, red pepper purée | our cheese blend | hand-pulled stracciatella | charred, baby onion |
finished with fresh arugula & pizza oil

Domenic the don(key)

our lean fennel sausage | spicy pizza sauce | crushed chili flakes | our cheese blend & provolone |
shaved garlic | roasted peppers | rabe | finished with Zab's hot honey

Sonny Boy moves to Rhode Island

beef, pork & veal baby meatballs braised in pizza sauce | our cheese blend | charred onion |
New School shredded American | smoked mozzarella | finished with pizza oil

Morty D.

cold-pressed olive oil | apricot jam as the base | our cheese blend | sharp white cheddar |
whipped ricotta | thinly sliced Fra' mani mortadella | finished with arugula, crushed pistachios
& red onion agrodolce

the windy city

Calabrian chili oil base | beef, pork & veal baby meatballs | fennel sausage | our cheese blend | black
& green olives | garlic confit | a pizza sauce swirl | finished with spicy, Chicago-style giardiniera,
oregano, pecorino and sport peppers

Izzy is loco (but in the best way)

mojo verde | our cheese blend | shredded cheddar | cotija | authentic carnitas | finished with
shredded lettuce, diced red onion, black olives, lime crema, cilantro, a lime squeeze and crushed,
nacho cheese Doritos

lazy Mary is a vegan

herby oil base | Violife mozz & parm | chopped rabe | marinated kale | artichoke |
charred, baby onion | garlic confit | garlicky, red pepper drizzle | finished with roasted garlic oil
and red onion agrodolce

blackie's nachos.

(by the dozen)

deluxe.

freshly fried corn tortilla chips | warm, white cheddar queso | silky black bean purée | shredded lettuce | diced, fresh tomato | sliced black olives | freshly squished guac | sour cream | our own smoky salsa verde | pickled fresno peppers
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 purée | salsa verde | shredded lettuce | sliced black olives | diced, fresh tomato | freshly squished guac | dairy-free sour cream | pickled fresno peppers
6 pp | **gf** | **df**

greens to share.

(by the dozen)

classic Caesar.

freshly chopped, crunchy romaine lettuce | creamy, cheesy traditional dressing | fresh lemon | shaved Grana Padano | herby croutons
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 | creamy, parmesan peppercorn | balsamic vinaigrette
all crafted in house
6 pp | **gf**

clean machine.

shredded kale tossed in roasted lemon vinaigrette | sliced, fresh strawberries | white quinoa | diced, fresh cucumber | tangy Granny Smith apple | Marcona almonds | ripe avocado | pomegranate arils | finely diced red onion
8 pp | **gf**

chopped antipasto.

crunchy iceberg, romaine & radicchio | marinated artichoke hearts & chickpeas | pepperoncini | Castelvetrano olives | sliced black olives | heirloom tomato | garlicky croutons | pepperoni & Fra'mani capicola | provolone | smoked mozzarella | giardiniera vinaigrette
8 pp | **gf**

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.

ground brisket and chuck burgers, griddled diner style | l, t, o | special sauce | buttery, mini brioche buns | creamy American cheese
8 pp | gf +2 pp

turkey pubs.

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

turkey burgers.

our moist & flavorful, all-white meat turkey burger | baby ciabatta roll toasted with garlic oil | creamy Italian dressing | ripe tomato | shaved red onion | red wine vinaigrette dressed baby spinach
8 pp | gf +2 pp

Guido “The Gurdy” Armenucci.

toasted ciabatta rolls spread with pepperoncini aioli and layered with melted provolone | crispy fried panko & pecorino Bell & Evans chicken breast cutlet | peppery arugula | chopped giardiniera relish and crunchy cabbage slaw tossed in giardiniera vinaigrette
10 pp | gf +2 pp

crispy chicken Caesar hoagies.

mini ciabatta spread with creamy parmesan peppercorn dressing | shaved Grana | crispy, panko-crusting Bell & Evans chicken cutlet dusted with pecorino | crunchy romaine & marinated, shaved kale tossed with crouton crumbs and our classic, creamy, lemony Caesar dressing | fried cherry peppers and pickled red onions
9 pp | gf +2 pp

Jamaican me want to be vegan.

our own veggie patty on a plant butter toasted wheat roll spread with whipped black bean purée and melted Violife, dairy-free cheddar | shredded cabbage slaw tossed in caramelized pineapple vinaigrette | creamy chipotle aioli | freshly sliced jalapeño | sliced, ripe avocado | pickled pineapple & fried sweet plantains
8 pp | v | gf +2 pp

Thai-style, seared tuna “burger”.

spicy oil toasted ciabatta roll spread with chili crisp aioli | seared & thinly sliced sushi grade tuna (rare) | crispy coconut rice cake | Napa cabbage and Asian pear kimchi | sliced, ripe avocado | marinated cucumber
11 pp | gf +2 pp

because why wouldn't you add fries, right?

regular, hand-cut | +3 pp | gf
sweet potato | +4 pp | gf
tots | +4 pp | gf
giardiniera buttered “Italian beef inspired” tots with pecorino | +4 pp | gf

tacos.

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

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

Celie's 2.0.

some of her favorite things....sofrito marinated, shaved, and fried Beeler's Heritage Duroc pork belly |
griddled, shaved spicy tasso ham | authentic carnitas | cotija | lime crema | fried, sweet plantain |
fresh jalapeños | limey cabbage slaw | freshly squished guac

6 pp | gf +2

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 | crushed fritos |
freshly squished guac | pickled radish | lime

4 pp | gf +2

gypsy tacos.

grilled and chopped, schwarma-spiced Bell & Evans chicken breast | mango mint raita |
cucumber ribbons | crumbled feta | chopped, pickled red onion |
shredded romaine tossed in caramelized pineapple vinaigrette

6 pp | gf+2

more than a bite.

(by the dozen)

pasta fresca.

fresh, ripe tomatoes simply sauteed in olive oil with shaved fresh garlic & torn basil |
finished with shaved Grana
(vegan with Violife parmesan)

8 pp | gf +2 | v+1

greenie fusilli (sorta carbonary, sorta lemony).

crispy, rendered Fra'mani smoked pancetta | lemony arugula cream | fresh peas |
pecorino & parmesan | tossed with fusilli

12 pp | gf +2

gremolata cod.

cod baked in a white wine, lemon & butter sauce | pangrattato infused with garlic, fresh herbs and
lemon zest | served over steamed basmati rice & seasonal, fresh veggies

17 pp | gf

marinated prime hanger steak tips.

seared and tossed in giardiniera butter | served with crispy tater tots and seasonal fresh veggies

22 pp | gf

Greek-style chicken pepperonata.

grilled, marinated Bell & Evans chicken breast brushed with a lemony, caper olive oil |
topped with freshly roasted sweet peppers, olives & sauteed garlicky spinach |
served with herby rice pilaf & crumbled feta

18 pp | gf

herb marinated tofu limone.

extra firm tofu, coated in herbs and compressed, then gently fried | fresh veggie hash (zucchini,
summer squash, red onion, bell peppers, heirloom carrot, corn "off the cob" | silky cauliflower purée |
fresh lemon, white wine, plant butter & herb pan sauce

14 pp | gf | v

happy endings.

(by the dozen)

hand-crafted by our Pastry Chef, Savannah Barrow

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 | fauxoreo | double chocolate chip | sugar | funfetti | snickerdoodle

10 pp | **gf** + 2 pp

macarons.

ganache fillings:

salted caramel ganache | strawberry jam | milk chocolate ganache

24 dz | **gf**

fresh fruit crisp.

(warm in a chafer)

seasonal fruit compote | topped with buttery streusel | served with vanilla anglaise drizzle

6 pp | **gf** | **df** + 2

brookie bites.

gooey brownie chocolate chip bites topped with ganache

7 pp | **gf** | **v**

key lime bars.

graham cracker crust | tangy key lime filling | topped with whipped cream & toasted coconut

6 pp | **gf**

brunch event menu

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
30 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
35 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

choose one pasta:

pasta pink vodka.

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

OR

pasta fresca.

fresh, ripe tomatoes simply sauteed in olive oil with shaved fresh garlic & torn basil |
finished with shaved Grana

choose one protein:

chicken marsala.

thin chicken cutlets sautéed with roasted garlic, caramelized onions and sautéed wild mushrooms in
a rich demi-glace | hint of pecorino | served with mashed potato & fresh veggies

OR

chicken piccata

thinly pounded & lightly dredged cutlets | pan-seared in olive oil til' golden | house-made white wine,
chicken stock | lots of fresh lemon | whole butter | pecorino cheese |
fresh arugula & heirloom tomato | served with mashed potato & fresh veggies

OR

Greek-style chicken pepperonata.

grilled, marinated Bell & Evans chicken breast brushed with a lemony, caper olive oil |
topped with freshly roasted sweet peppers, olives & sauteed garlicky spinach |
served with herby rice pilaf & crumbled feta

fresh fruit salad

mini sweet treats

oj, coffee & tea

50 per person | gf +3

b.pickie

everyone's favorite cheese and crackers.

assorted imported and domestic cheeses | red fig jam | fresh fruit | candied nuts |
assorted classic and not so classic crackers
10 pp | gf +2 pp

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
6 pp | gf +1 pp

cornbread bites.

pimento cheese | bbq pulled pork | jalapeños | bread & butter pickles
6 pp | gf

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 pies will be selected unless otherwise preferred
7 pp | gf +3 | df +3

b.oozy brunch

mimosa.

choice of freshly squeezed orange juice, peach nectar or prickly pear | sparkling wine
9 pp | 16 bottomless

bloody Mary.

house-made bloody Mary mix | Tito's vodka
10 pp | 18 bottomless

red & white sangria.

12 pp | 22 bottomless

everything bottomless.

mimosa | bloody | sangria
20 pp



happy endings.

(by the dozen)

hand-crafted by our Pastry Chef, Savannah Barrow

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 | fauxoreo | double chocolate chip | sugar | funfetti | snickerdoodle

10 pp | **gf** + 2 pp

macarons.

ganache fillings:

salted caramel ganache | strawberry jam | milk chocolate ganache

24 dz | **gf**

fresh fruit crisp.

(warm in a chafer)

seasonal fruit compote | topped with buttery streusel | served with vanilla anglaise drizzle

6 pp | **gf** | **df** + 2

brookie bites.

gooey brownie chocolate chip bites topped with ganache

7 pp | **gf** | **v**

key lime bars.

graham cracker crust | tangy key lime filling | topped with whipped cream & toasted coconut

6 pp | **gf**

private dining room 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.

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

private dining room 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!

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.

patio event menu



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

the lower patio outdoor space boasts a custom-built bar, a fire pit, a selection of lawn games and two water features for an enhanced ambiance.

for a free-flowing, casual event, the lower patio can host up to 60 guests with a multitude of couches, traditional tables & chairs, bar stools and club chairs.

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 |
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**

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
6 pp | **gf** + 1 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

cornbread bites.

pimento cheese | bbq pulled pork | jalapeños | bread & butter pickles
6 pp | **gf**

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

choose up to four varieties:

margherita

plum tomato purée | 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

doppio pepperoni

pizza sauce | our cheese blend | house-made, fresh mozz | Ezzo cup & char pepperoni |
extra Ezzo cup & char pepperoni

ricotta be kiddin' me...(with that garlic breath)

double garlic & leek béchamel | sharp, white cheddar | smoked mozz | shaved, fresh garlic |
finished with garlic oil + grana + oregano + parsley + post-oven ricotta dollops

just call her Stracciatella

garlicky, red pepper purée | our cheese blend | hand-pulled stracciatella | charred, baby onion |
finished with fresh arugula & pizza oil

Domenic the don(key)

our lean fennel sausage | spicy pizza sauce | crushed chili flakes | our cheese blend & provolone |
shaved garlic | roasted peppers | rabe | finished with Zab's hot honey

Sonny Boy moves to Rhode Island

beef, pork & veal baby meatballs braised in pizza sauce | our cheese blend | charred onion |
New School shredded American | smoked mozzarella | finished with pizza oil

Morty D.

cold-pressed olive oil | apricot jam as the base | our cheese blend | sharp white cheddar |
whipped ricotta | thinly sliced Fra' mani mortadella | finished with arugula, crushed pistachios
& red onion agrodolce

the windy city

Calabrian chili oil base | beef, pork & veal baby meatballs | fennel sausage | our cheese blend | black
& green olives | garlic confit | a pizza sauce swirl | finished with spicy, Chicago-style giardiniera,
oregano, pecorino and sport peppers

Izzy is loco (but in the best way)

mojo verde | our cheese blend | shredded cheddar | cotija | authentic carnitas | finished with
shredded lettuce, diced red onion, black olives, lime crema, cilantro, a lime squeeze and crushed,
nacho cheese Doritos

lazy Mary is a vegan

herby oil base | Violife mozz & parm | chopped rabe | marinated kale | artichoke |
charred, baby onion | garlic confit | garlicky, red pepper drizzle | finished with roasted garlic oil
and red onion agrodolce

blackie's nachos.

(by the dozen)

deluxe.

freshly fried corn tortilla chips | warm, white cheddar queso | silky black bean purée | shredded lettuce | diced, fresh tomato | sliced black olives | freshly squished guac | sour cream | our own smoky salsa verde | pickled fresno peppers
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 purée | salsa verde | shredded lettuce | sliced black olives | diced, fresh tomato | freshly squished guac | dairy-free sour cream | pickled fresno peppers
6 pp | **gf** | **df**

greens to share.

(by the dozen)

classic Caesar.

freshly chopped, crunchy romaine lettuce | creamy, cheesy traditional dressing | fresh lemon | shaved Grana Padano | herby croutons
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 | creamy, parmesan peppercorn | balsamic vinaigrette
all crafted in house
6 pp | **gf**

clean machine.

shredded kale tossed in roasted lemon vinaigrette | sliced, fresh strawberries | white quinoa | diced, fresh cucumber | tangy Granny Smith apple | Marcona almonds | ripe avocado | pomegranate arils | finely diced red onion
8 pp | **gf**

chopped antipasto.

crunchy iceberg, romaine & radicchio | marinated artichoke hearts & chickpeas | pepperoncini | Castelvetrano olives | sliced black olives | heirloom tomato | garlicky croutons | pepperoni & Fra'mani capicola | provolone | smoked mozzarella | giardiniera vinaigrette
8 pp | **gf**

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.

ground brisket and chuck burgers, griddled diner style | l, t, o | special sauce | buttery, mini brioche buns | creamy American cheese
8 pp | gf +2 pp

turkey pubs.

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

turkey burgers.

our moist & flavorful, all-white meat turkey burger | baby ciabatta roll toasted with garlic oil | creamy Italian dressing | ripe tomato | shaved red onion | red wine vinaigrette dressed baby spinach
8 pp | gf +2 pp

Guido “The Gurdy” Armenucci.

toasted ciabatta rolls spread with pepperoncini aioli and layered with melted provolone | crispy fried panko & pecorino Bell & Evans chicken breast cutlet | peppery arugula | chopped giardiniera relish and crunchy cabbage slaw tossed in giardiniera vinaigrette
10 pp | gf +2 pp

crispy chicken Caesar hoagies.

mini ciabatta spread with creamy parmesan peppercorn dressing | shaved Grana | crispy, panko-crusting Bell & Evans chicken cutlet dusted with pecorino | crunchy romaine & marinated, shaved kale tossed with crouton crumbs and our classic, creamy, lemony Caesar dressing | fried cherry peppers and pickled red onions
9 pp | gf +2 pp

Jamaican me want to be vegan.

our own veggie patty on a plant butter toasted wheat roll spread with whipped black bean purée and melted Violife, dairy-free cheddar | shredded cabbage slaw tossed in caramelized pineapple vinaigrette | creamy chipotle aioli | freshly sliced jalapeño | sliced, ripe avocado | pickled pineapple & fried sweet plantains
8 pp | v | gf +2 pp

because why wouldn't you add fries, right?

regular, hand-cut | +3 pp | gf
sweet potato | +4 pp | gf
tots | +4 pp | gf
giardiniera buttered “Italian beef inspired” tots with pecorino | +4 pp | gf

tacos.

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

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

Celie's 2.0.

some of her favorite things....sofrito marinated, shaved, and fried Beeler's Heritage Duroc pork belly |
griddled, shaved spicy tasso ham | authentic carnitas | cotija | lime crema | fried, sweet plantain |
fresh jalapeños | limey cabbage slaw | freshly squished guac

6 pp | gf +2

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 | crushed fritos |
freshly squished guac | pickled radish | lime

4 pp | gf +2

gypsy tacos.

grilled and chopped, schwarma-spiced Bell & Evans chicken breast | mango mint raita |
cucumber ribbons | crumbled feta | chopped, pickled red onion |
shredded romaine tossed in caramelized pineapple vinaigrette

6 pp | gf+2

more than a bite.

(by the dozen)

pasta fresca.

fresh, ripe tomatoes simply sauteed in olive oil with shaved fresh garlic & torn basil |
finished with shaved Grana
(vegan with Violife parmesan)

8 pp | gf +2 | v+1

greenie fusilli (sorta carbonary, sorta lemony).

crispy, rendered Fra'mani smoked pancetta | lemony arugula cream | fresh peas |
pecorino & parmesan | tossed with fusilli

12 pp | gf +2

gremolata cod.

cod baked in a white wine, lemon & butter sauce | pangrattato infused with garlic, fresh herbs and
lemon zest | served over steamed basmati rice & seasonal, fresh veggies

17 pp | gf

marinated prime hanger steak tips.

seared and tossed in giardiniera butter | served with crispy tater tots and seasonal fresh veggies

22 pp | gf

Greek-style chicken pepperonata.

grilled, marinated Bell & Evans chicken breast brushed with a lemony, caper olive oil |
topped with freshly roasted sweet peppers, olives & sauteed garlicky spinach |
served with herby rice pilaf & crumbled feta

18 pp | gf

herb marinated tofu limone.

extra firm tofu, coated in herbs and compressed, then gently fried | fresh veggie hash (zucchini,
summer squash, red onion, bell peppers, heirloom carrot, corn "off the cob" | silky cauliflower purée |
fresh lemon, white wine, plant butter & herb pan sauce

14 pp | gf | v

happy endings.

(by the dozen)

hand-crafted by our Pastry Chef, Savannah Barrow

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 | fauxoreo | double chocolate chip | sugar | funfetti | snickerdoodle

10 pp | **gf** + 2 pp

macarons.

ganache fillings:

salted caramel ganache | strawberry jam | milk chocolate ganache

24 dz | **gf**

fresh fruit crisp.

(warm in a chafer)

seasonal fruit compote | topped with buttery streusel | served with vanilla anglaise drizzle

6 pp | **gf** | **df** + 2

brookie bites.

gooey brownie chocolate chip bites topped with ganache

7 pp | **gf** | **v**

key lime bars.

graham cracker crust | tangy key lime filling | topped with whipped cream & toasted coconut

6 pp | **gf**

patio events at blackie's.

(weather permitting)

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

lower patio food minimums:

(minimums do not include alcohol)

Wednesday & Thursday \$1800
Friday, Saturday & Sunday \$2400

room fee:

\$250

deposit & payment:

a 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

patio 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!

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.

what happens if it rains?

we will move your party into our private dining room if it is raining.

is the private dining room available during the day?

the patio 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.

