

# BLACKBARN CATERING PLATTERS

platters feed up to 10 people each

## GARDEN

**Spinach Salad** 175  
fingerling potatoes, mushrooms,  
polenta croutons, sherry vinaigrette

**Caprese Salad** 180  
fresh tomato, mozzarella, basil,  
balsamic vinaigrette

**Roasted Beet & Boston Lettuce** 180  
spicy pistachio, haricots verts, orange,  
yogurt dressing

**Oven Baked Fennel Salad** 180  
balsamic, olive oil

**Seasonal Kale Salad** 190  
quinoa, baked ricotta, avocado green  
goddess dressing

**Caesar Salad** 190  
market gem lettuce, garlic bread crumbs,  
parmesan

## GRAINS

**House Made Orecchiette** 200  
broccoli rabe, white beans, chili flakes

**Vegetable Lasagna** 225  
broccoli rabe, zucchini, herbed ricotta

**Stuffed Shells** 230  
mediterranean vegetable and white bean  
filling, sundried tomato pesto, basil cream

**Rigatoni Beef Bolognese** 230  
sofrito, shaved ricotta, parsley

**White Bean & Leek Ravioli** 250  
saffron braised artichokes, roasted wood  
ear mushrooms

**Butternut Squash Ravioli** 275  
swiss chard, toasted pumpkin seeds,  
almonds, parmesan

## MAINS

**Roasted Seasonal Vegetable** 300  
lentils, labneh, grapes, hen of the woods,  
crispy chickpeas, herb vinaigrette

**Stuffed Poblano** 300  
brown rice, mango pico de gallo,  
black bean sauce, cotija cheese, radish,  
micro cilantro

**Seared Branzino Filet** 395  
braised endive, charred bell pepper,  
parsley

**Arctic Char Nicoise** 395  
haricots verts, dried olives

**Grilled Chicken Paillard** 350  
farro, heirloom carrots, parmesan-  
buttermilk dressing

**Parmesan Crusted Chicken** 360  
haricots verts, tomato

**Smoked Heritage Pork Chop** 390  
cabbage-apple sauerkraut

**Chipotle Braised Short Ribs** 425  
charred tomatillo relish

**Eight Hour BBQ Beef Ribs** 425  
chipotle-orange rub, pickled cucumber

## SIDE DISHES

**Roasted Brussels Sprouts** 80  
apples, thyme

**Herbed Local Potatoes** 80  
brown butter, shaved pecorino

**Charred Broccoli** 80  
lemon, grana padano

**Grilled Asparagus** 80  
sea salt, lemon

## DESSERT

*selection of three* 100

**Chocolate Mousse Cake**

**Tiramisu**

**Profiteroles**

**Seasonal Cheesecake**

**Chocolate Caramel Tart**

**Sliced Fruit**

\$500 minimum on catering orders

please note that all catering menus are subject to seasonal updates, and charges are subject to  
5% administrative fee, 8.875% sales tax - staffing, delivery, and rentals not included

# BLACKBARN LUNCH PACKAGES

## STANDARD 48 per person

selection of three sandwiches, selection of two salads or sides,  
potato chips, double chocolate cherry cookies

## FULL 58 per person

selection of three sandwiches, three salads or sides,  
potato chips, & three desserts

## SALADS

### Seasonal Kale Salad

quinoa, baked ricotta, avocado green goddess dressing

### Caesar Salad

market gem lettuce, garlic bread crumbs, parmesan

### Roasted Beet & Boston Lettuce

spicy pistachio, haricots verts, orange, yogurt dressing

### Roasted Cauliflower Caponata

green olives, cherry tomatoes, pickled celery, pine nuts, crispy capers

### Spinach Salad

fingerling potatoes, mushrooms, polenta croutons, sherry vinaigrette

### Smoked Onion Potato Salad

pickled raisins, egg, parsley, olive oil

## SANDWICHES

### Turkey Club

avocado, tomato, applewood smoked bacon, sourdough

### Chicken Caesar Wrap

market gem lettuce, garlic bread crumbs, grilled chicken, parmesan

### Ham & Cheese

lettuce, tomato, dijon aioli, sourdough

### Roast Beef Sandwich

caramelized onions, horseradish aioli, sourdough

### Chicken Milanese

tomato, mozzarella, pesto mayo, arugula, cheese brioche bun

### Fresh Mozzarella Sandwich

arugula, pesto, sun dried tomato, sourdough

### Grilled Vegetable Panini

lemon ricotta, pesto, naan

## SIDE DISHES

### Roasted Brussels Sprouts

apples, thyme

### Charred Broccoli

lemon, grana padano

### Roasted Vegetables

apple cider-maple glaze

### Mac & Cheese

cheddar cheese fondue, mozzarella, parmesan

## DESSERT

### Chocolate Mousse Cake

### Seasonal Cheesecake

### Chocolate Caramel Tart

### Double Chocolate Cherry Cookies

### Chocolate Chip Cookies

### Sliced Fruit

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# BLACKBARN FULL SERVICE EVENT RECEPTION

## PASSED HORS D'OEUVRES

30 per person for one hour

50 per person for two hours

*selection of six savory hors d'oeuvres*

## VEGETARIAN & VEGAN

### Caprese Skewers

basil pesto

### Goat Cheese & Piperade on Endive Leaves

### Mushroom Tart

ratatouille salad

### Carrot Tartare

ginger, yuzu, tahini, pickled ramps

### Zucchini Soup Shooter

burrata and basil pesto

### Roasted Garlic Gougere

sun dried tomato pesto, butterbeans

### Red Pepper Hummus

preserved lemon-olive gremolata

### Carrot-Ginger Soup Shooter

bergamot, basil oil

## MEAT, POULTRY, & SEAFOOD

### Lebanese Lamb Kabob

spiced yogurt, za'atar

### Lamb Stuffed Spanish Olive

herb breadcrumbs, pecorino

### Thai Chicken Skewer

lemongrass, ginger, peanuts

### Steak Bruschetta

tomatillo relish, black garlic

### Wagyu Steak Tartare

smoked egg yolk, sea salt

### Shrimp Aguachille

avocado, cucumber, apple

### Tuna Tartare on Crispy Rice

scallion

### Smoked Salmon Rillettes

caviar, crostini

### Octopus Salad

zucchini, red pepper hummus, bronze fennel

## DESSERT *(passed or stationary)* 10 per person

*selection of three*

### Chocolate Mousse Cake

### Tiramisu

### Profiteroles

### Seasonal Cheesecake

### Chocolate Caramel Tart

## RECEPTION STATIONS

### CHARCUTERIE & CHEESE

275

*feeds 15-20*

### Assorted Cured Meats, Pâté & Local Cheeses

house pickled vegetables, mustard,  
house made jam, marinated and cured olives,  
seasonal fruits, spiced nuts, hearth baked breads  
and rosemary grissini

### TUSCAN TABLE

50 per person

### Whole Red Snapper

roasted with citrus and herbs

### Oven Baked Fennel Salad

roasted vegetables, balsamic and olive oil

### Orzo & Bean Salad

cranberry, red onion, parsley

### Roasted Cauliflower Salad

pickled onions

### Ripe Melon with Prosciutto Di Parma

### Marinated Olives & Parmesan Cheese

## BLACKBARN SMOKEHOUSE

65 per person

### MAINS

### Pulled Pork Shoulder Pencil

chimol, tortilla

### Braised Short Rib Sliders

### Fried Amish Chicken Sliders

chimichurri

### SIDES

### Mac & Cheese

cheddar cheese fondue, mozzarella, parmesan

### Smoked Onion Potato Salad

pickled raisins, egg, parsley, olive oil

### Coleslaw

### Cornbread

## CEVICHE & RAW BAR STATION 70 per person

### Big Eye Tuna Tartare

avocado, mango pico de gallo

### Jumbo Shrimp Cocktail

cocktail sauce, fresh lemon

### Chilled Jumbo Crab Salad

salsa verde, cucumber, cilantro

### Freshly Opened Oysters and Clams

champagne mignonette

\$1,000 minimum on catering reception orders

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# BLACKBARN BREAKFAST PACKAGES

CONTINENTAL BREAKFAST 30 per person

**FULL BREAKFAST 48 per person**  
continental breakfast, & selection of three entrees

## CONTINENTAL BREAKFAST

### **Assorted Homemade Pastries**

muffins, scones, brioche rolls, butter, homemade jam

### **Homemade Granola**

berries, vanilla greek yogurt

### **Fresh Fruit**

## ENTREES

### **Seasonal Kale Salad**

quinoa, baked ricotta, avocado green goddess dressing

### **Avocado Toast**

heirloom tomatoes, baked ricotta

### **Frittata**

whole egg or egg white only, mushroom, spinach, goat cheese, roasted tomato

### **Corn Flake Crusted French Toast**

caramelized apples, creme anglaise, whipped cream, vermont maple syrup

### **Buttermilk Pancakes**

macerated market berries, whipped berry cream, vermont maple syrup

### **Smoked Salmon Tartine**

creme fraiche, shaved fennel, red onion

## BEVERAGES

### **Brooklyn Roasting Company Coffee**

5 per person

### **Freshly Squeezed Orange Juice**

5 per person

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