

special events menu



**SPRING
2017.**

delicious edible table displays.

the classic.

fresh veggies with whipped garlic herb dip |
assorted cheeses, fruit, crackers and fig jam |
(+2 pp for gf)
roasted jalapeno pimento cheese with grilled crostini and hand cut potato chips |
chef's selection of Sicilian styled pizza |
(+2 pp for gf)
crispy chicken bites |
| 16 pp |

the piazza.

cannellini bean fritters with baby arugula and creamy white truffle herb drizzle |
our own, hand-pulled fresh mozzarella, heirloom tomatoes and garden basil |
new, house-made Sicilian style pizza | chef's choice seasonal toppings |
(+2 pp for gf)
oil-cured olives |
grilled, funky mushroom crostini with shaved parmigiano reggiano and local honey
(+2 pp for gf)
| 16 pp |

bbq Blackie's style.

grilled Baffoni chicken thighs brushed with espresso honey bbq |
Nadine's sweet cast iron cornbread cake |
our sweet and old school classic chopped coleslaw |
our smoked pork sliders |
salt and vinegar hand cut tater chips |
our gooey baby shells and cheese |
| 25 pp |

the foodie picnic.

grilled, marinated shrimp with fresh herb chimichurri |
spiced tostones with sofrito mayo |
freshly squished guac and chips with Ingrid's roasted chile salsa |
Tonkatsu glazed chicken bites |
Syrian bread |our whipped, traditional hummus | tzatziki | Persian cucumber spears
| 25 pp |

snacks.

crispy chicken bites. (gf)

juicy chicken chunks lightly fried and tossed
in your choice of sauce and served with appropriate dipping sauce
(mild | hot | teriyaki | root beer hoisin | espresso honey bbq | general tso)
| 5 pp |

Sicilian style pizzas.

scratch made dough with imported Caputo 00 flour | hand-pulled mozzarella
chef's seasonal ingredients | served with pickled sweet peppers
| 6 pp |
(+2 pp for gf)

smoked pork sliders.

"house smoked" and bbq braised pulled pork |
mini brioche buns | old school coleslaw |
melted American cheese
|4.50 pp |
(+2 pp for gf)
(by the dozen)

blackie's buffalo dip.(gf)

pulled white meat chicken breast mixed with gooey bubbly cheeses and baked.
served with a combination of hand cut and freshly
fried potato and corn tortilla chips
| 5 pp |

jay's mini stuffies.

littleneck shell stuffed with decadent chorizo, fragrant veggie and bell pepper filling
(by the dozen....but trust us, that won't be enough)
\$5 per person

chinese take out "meatballs". (gf)

fragrant seared pork and shrimp mixture | ragoon spread | the general's glaze | green onion |
| 8 pp |

a taste of tuna poke. (gf)

freshly diced sushi grade tuna | vibrant, bright and clear Asian dressing | shaved green onion | ripe avocado | sweet, fresh pineapple |
toasted sesame seeds | pickled radish and jalapeno |
Persian cucumber | fried daikon | green herb aioli
| 8 pp |
(by the dozen)

everyone's favorite cheese and crackers.

assorted imported and domestic cheeses |
whipped garlic herb spread |
fig jam | pickled sweet peppers | red onion marmalade |
fresh fruit | candied nuts |
assorted classic and not so classic crackers |
| 7 pp |
(+2 pp for gf)

meze platter.

our ultra creamy chickpea spread | local feta | red onion marmalade |
pepperoncini | fresh veggies | smoky eggplant spread |
roasted garlic oiled whole wheat pita | crisp, spiced Syrian chips |
house made tzatziki
| 8.50 pp |
(+3 pp for gf)

peter piper's pickled grilled cheese bites.

crunchy artisan white buttered with pickled pepper butter and toasted |
gooey, melty Yancy's Fancy dill pickle cheddar | gooey, white LOL American |
thinly sliced dill pickle | roasted bell pepper | our own salt and vinegar potato chips on the inside
| 5 pp |
(by the dozen)

taco's by the dozen.

flour, scratch made corn (gf) or ½ and ½
| 6 each |

nino special = grilled scallion | fresh corn | grilled broccolini |
chipotle aioli | crumbled queso fresco | pickled radish

gypsy = spice grilled chicken thigh | hummus | feta | olive tapenade | romaine |
mango mint raita | thin sliced English cucumber | pickled red onion

general tso's cauliflower = roasted cauli |
quinoa broccolini and heirloom carrot fried rice |
light and crispy rice flour fried peppers | cool cucumber tzatziki

brisket and bacon = our own smoked brisket and burnt ends | candied bacon jam | hand cut fries | gooey white cheddar cheese sauce | our sweet, classic chopped coleslaw

three bite “dinner”.

classic pasta pink vodka.

rich san marzano plum tomato basil sauce |
touch of cream | parmigiano reggiano |
vodka deglaze | torn basil |
| 8 pp |
(+2 pp for gf)

fish and chip bites.

English style beer battered haddock bites |
crispy, hand cut fries | classic tartar |
funk it up and have them tossed in our hot sauce or general tso's |
| 9 pp |
(+2 pp for gf)

caprese pasta.

orecchiette pasta | heirloom tomato sauce with fresh basil and great olive oil |
our own, hand pulled mozzarella |
| 7 pp |
(+2 pp for gf)
(add shrimp +5pp, baffoni chicken breast +4pp)

blackie's mac.

baby shell pasta | ooey, gooey mac and cheese sauce |
| 6 pp |
(+2 pp for gf)

save room.

#scratch made or bust.
(ordered by the dozen.)

our famous carrot cake bites

whipped cream cheese frosting | carrot vanilla coulis | candied carrot
| 5 pp |

brownie sundae bites.

our outrageously chocolately brownie | vanilla bean ice cream | hot fudge | caramel | real whipped cream
| 5 pp |

cheesecake bites.

inspired by the season
| 6 pp |

dragon fruit sorbet. (paleo)

lemongrass honey dew "soup" | seasonal fruit
| 6 pp |

olive oil gelato. (gf)

roasted strawberries | scratch made classic vanilla base | evoo
| 6 pp |

paleo cookies.

either double dark chocolate or chocolate chip
(allergen free enjoy life chips)
(both contain almond flour)
| 7 pp |

berry lemon biscuit cobbler.

fresh berries | simple short dough crust | lemon ricotta ice cream | fresh whipped cream |
| 6 pp |
| minimum two dozen |