
BLACK RAIL

KITCHEN + BAR

Large Events Menu

Thank you for thinking of us at Black Rail Kitchen + Bar! Our event team looks forward to planning the perfect event for you and your guests. A few details about what we offer:

- Our large events are either family or buffet style service. The Dinner Menus are three courses, including dessert.
 - We do offer individually-plated options for parties under 20-25 guests, but speak to your event coordinator for more information on availability.
- All beverages from the bar are charged based on consumption, but we do offer special pricing on bottles of wine purchased in advance. Inquire for more details.
- If you would like a menu customized for your event, let us know! Our chef, bar manager, and sommelier would be happy to create something unique.
- You are more than welcome to bring decor of your own, but please discuss with your event coordinator so they can plan accordingly.
- We would be delighted to create custom printed menus for your event, including the name of the event and the items that will be served to add that special touch.
- Please refer to your contract for additional details.

Thank you and happy planning!

DINNER MENU #1

\$50 per person

3-COURSE FAMILY STYLE or BUFFET

COURSE 1 *choose 2*

KALE & WALNUT PESTO FLATBREAD

goat cheese, caramelized onions, shishito peppers

MARGHERITA FLATBREAD

roasted garlic, fresh mozzarella, charred tomatoes, basil, EVOO, parmesan

VEGETABLE FRITO MISTO

chickpea fried seasonal vegetables, calabrian chile aioli, lemon

MEDITERRANEAN MEZZE

roasted garlic hummus, tzatziki, spicy black beans, pita chips

LITTLE GEM SALAD

achiote dressing, parmigiano reggiano, lemon zest, ciabatta croutons

WALDORF SALAD

Organic field greens, apples, grapes, spiced pecans, micro celery, lemon zest, creamy celery seed dressing

COURSE 2 *choose 2*

EGGPLANT BOLOGNESE

housemade ziti, san marzano tomatoes, onions, carrots, celery, garlic, red wine, oregano, basil

HEARTH-ROASTED CAULIFLOWER

za'atar spices, black lentils, quinoa, charred tomato salsa, labneh, micro salad

ROASTED CHICKEN PAPPARDELLE

mint pistachio pesto, charred tomatoes, zucchini, yellow squash, butter, parmesan

ROASTED JIDORI CHICKEN BREAST

fresh herbs, EVOO, spinach, brown butter mashed potatoes, chicken jus

MOROCCAN BRAISED LAMB MEATBALLS

feta cheese, harissa, braised pepper sauce, herbed pilaf, mint salad

COURSE 3 *choose 1*

ASSORTED COOKIES & BARS

SEMIFREDDO

A semi-frozen dark chocolate italian style mousse

DINNER MENU #2

\$65 per person

3-COURSE FAMILY STYLE OR BUFFET

Includes options from Dinner Menu #1, with these additional choices:

COURSE 1 *choose 2*

SEASONAL FLATBREAD

ask for current selection

BLACK RAIL CHARCUTERIE PLATE

lomo, black truffle salami, sopressata, whipped ricotta, marinated olives, cornichons, jam, whole grain mustard, ciabatta

CHARRED CHIMICHURRI CHICKEN + VEGETABLE SKEWERS

avocado salsa, blistered tomatoes, pickled red onions

BUTTER LETTUCE SALAD

cucumber, watermelon radish, pickled red onion, avocado, fresh herb vinaigrette

BRUSSELS SPROUT SALAD

frisee, roasted butternut squash, toasted almonds, goat cheese, burnt orange vinaigrette

COURSE 2 *choose 2*

HOUSEMADE CASARECCE

pancetta, san marzano tomatoes, burrata, basil (add meatballs +4 per person)

LINGUINE + CLAMS

fresh clams, calabrian chile, garlic, white wine, parsley butter

BRAISED LAMB RAGU

dates, carrots, onions, garlic, tomatoes, red wine, fresh herbs, brown butter mashed potatoes, micro salad

BONELESS BEEF SHORT RIBS

red wine reduction + brown butter mashed potatoes

HOUSE BRINED DUROC PORK CHOP

stone ground mustard-maple glaze, sweet + spicy apple chutney, brown butter mashed potatoes

SEASONAL FRESH FISH

ask for current selections

COURSE 3 *choose 1*

SEASONAL MALABI

A rich custard of coconut milk with chia seeds + seasonal fruit

APPLE OLIVE OIL CAKE

bourbon caramel sauce

DINNER MENU #3

\$80 per person

3-COURSE FAMILY STYLE OR BUFFET

Includes options from Dinner Menus #1 + 2, with these additional choices:

COURSE 1 *choose 2*

KINO WHITE MEXICAN GARLIC SHRIMP

garlic, EVOO, chili d'arbol, artisan bread

CHARRED OCTOPUS

saffron skordalia, blistered cherry tomatoes, arugula, greek oregano dressing

CHEESE BOARD

assorted imported cheeses, dried fruit, almonds, cornichons, artisan bread

ROASTED BEET SALAD

Arugula, blood oranges, pomegranate seeds, feta, pumpkin seed dukkah, pomegranate vinaigrette

COURSE 2 *choose 2*

GRILLED FRESH SALMON

polenta cake, swiss chard, smoked tomato vinaigrette

GRILLED BEEF TENDERLOIN

Roasted wild mushroom + shallots, red wine reduction

GRILLED PRIME NEW YORK STEAK

Crispy fingerling potatoes, grilled onions, garlic herb butter

COURSE 3 *choose 1*

CHOCOLATE LAVA CAKE

Served warm with raspberry coulis, chocolate sauce + vanilla ice cream

SEASONAL CHEESECAKE

HEAVY APPETIZERS

*2 selections-\$20 per person/ 3 selections-\$35 per person
4 selections- \$50 per person/ 5 selections- \$65 per person*

KALE & WALNUT PESTO FLATBREAD

goat cheese, caramelized onions, shishito peppers

MARGHERITA FLATBREAD

roasted garlic, fresh mozzarella, charred tomatoes, basil, EVOO, parmesan

SEASONAL FLATBREAD

ask for current selection

VEGETABLE FRITO MISTO

Chickpea fried seasonal vegetables, calabrian chile aioli, lemon

MEDITERRANEAN MEZZE

roasted garlic hummus, tzatziki, red pepper feta, fire-roasted pita

BLACK RAIL CHARCUTERIE PLATE

lomo, black truffle salami, sopressata, whipped ricotta, marinated olives, cornichons, jam, whole grain mustard, ciabatta

CHEESE BOARD

assorted imported cheeses, dried fruit, almonds, cornichons, artisan bread

TOMATO BRUSCHETTA

local tomatoes, basil, EVOO, garlic, balsamic

CHARRED OCTOPUS

saffron skordalia, blistered cherry tomatoes, arugula, greek oregano dressing

GRILLED MARINATED KING SHRIMP SKEWERS

garlic, lemon, olive oil, fresh herbs

CHARRED CHIMICHURRI CHICKEN + VEGETABLE SKEWERS

avocado salsa, blistered tomatoes, pickled red onions

BLACK RAIL PRIME BEEF SLIDERS

crispy pancetta, havarti, black garlic aioli

CRISPY BRUSSELS SPROUTS

Pickled shallots, dill labneh

CHARRED SHISHITO PEPPERS

Tajin spices, pickled red onion, chipotle aioli



LIGHT SNACKS- *\$6 per person*

ROASTED GARLIC HUMMUS

pita chips

HOUSE-SPICED ALMONDS

SPICY BLACK BEANS

pita chips

TZATZIKI DIP

pita chips

MARINATED OLIVES

SUGGESTED ADDITIONS- *\$6 per person*

CRISPY FINGERLING POTATOES-garlic aioli

HERBED RICE

BROWN BUTTER MASHED POTATOES

CHARRED BROCCOLINI-pickled lemon, fresno chiles, parmesan bread crumbs, chipotle aioli

SPICED CAULIFLOWER FLORETS - olive oil, parmesan, capers, lemon vinaigrette

ROASTED WILD MUSHROOMS + SHALLOTS

