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# BLACK RAIL

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## 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 three-course dinner menus are served either family or buffet style. We also have a heavy appetizer menu available for buffet style service.
  - We can offer individually-plated options for parties under 25 guests. Please 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.
- We can offer linens and decor for your event. Please inquire for details and pricing. You are also 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: 3-COURSE FAMILY STYLE or BUFFET**  
*\$55 per person*

**COURSE 1** *choose 2*

**CRISPY BRUSSELS SPROUTS**

pickled shallots, dill labneh

**BRUSCHETTA**

whipped goat cheese, spicy chutney, bacon, balsamic drizzle

**TOMATO + BASIL FLATBREAD**

housemade marinara, fresh mozzarella, basil pesto, EVOO, parmesan

**SEASONAL FLATBREAD**

ask about our seasonal selections

**LITTLE GEM SALAD**

caesar dressing, parmigiano reggiano, lemon zest, ciabatta croutons, anchovy

**COURSE 2** *choose 2*

**BLACKENED SHRIMP TACOS**

kino shrimp, cabbage and bell pepper slaw, chipotle crema, served with herbed rice + tomatillo salsa

**GRILLED HERB MARINATED CHICKEN BREAST**

herbed rice, seasonal vegetables, chicken demi-glace

**MOROCCAN BRAISED LAMB MEATBALLS**

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

**CHIMICHURRI MUSHROOMS + LENTILS**

chimichurri marinated mushroom medley, lentils, charred shishito peppers, pickled onions, spring vegetables

**COURSE 3** *choose 1*

**ASSORTED COOKIES & BARS**

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**SUGGESTED ADDITIONS**

CIABATTA BREAD + BUTTER - *\$4 per person*

ROASTED SEASONAL VEGETABLES - *\$6 per person*

CREAMY POLENTA - *\$6 per person*

PARMESAN TRUFFLE FRIES with garlic aioli - *\$8 per person*

GRILLED BROCCOLINI- preserved lemon, fresno chiles, parmesan bread crumbs - *\$8 per person*



**DINNER MENU #2: 3-COURSE FAMILY STYLE or BUFFET**

*\$65 per person*

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

**COURSE 1** *choose 2*

**BLACK RAIL CHARCUTERIE BOARD**

assorted meats, whipped ricotta, marinated olives, cornichons, jam, whole grain mustard, ciabatta

**BURRATA + CIABATTA**

basil pesto, charred tomatoes, balsamic glaze

**LAMB MEATBALLS**

ciabatta, ricotta, pesto, parmesan

**BARBACOA EMPANADAS**

cilantro, onions, manchego, barbacoa jus, tomatillo salsa, cotija

**HARVEST SALAD**

mixed greens, blue cheese crumbles, fuji apple, candied walnuts, orange-maple vinaigrette

**COURSE 2** *choose 2*

**HOUSE-MADE PAPPARDELLE PASTA**

pancetta, san marzano tomatoes, chile flakes, burrata, fresh basil (option to add meatballs +4 per person)

**HOUSE-MADE FUSILLI PASTA**

charred tomato cream sauce, crumbled italian sausage, red peppers, parmigiano reggiano

**BEER BRINED PORK LOIN**

creamy polenta, apple chutney

**SEASONAL FRESH FISH**

served with seasonal starch + vegetables

**COURSE 3** *choose 1. desserts will be individually plated and everyone will receive the same dessert*

**SEMIFREDDO**

a semi-frozen dark chocolate italian style mousse

**APPLE CAKE**

whipped cream and caramel sauce

**DINNER MENU #3: 3-COURSE FAMILY STYLE or BUFFET**

**SUGGESTED ADDITIONS**

CIABATTA BREAD + BUTTER - *\$4 per person*

ROASTED SEASONAL VEGETABLES - *\$6 per person*

CREAMY POLENTA - *\$6 per person*

PARMESAN TRUFFLE FRIES with garlic aioli - *\$8 per person*

GRILLED BROCCOLINI- preserved lemon, fresno chiles, parmesan bread crumbs - *\$8 per person*



*\$80 per person*

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

**COURSE 1** *choose 2*

**WHITE WINE GARLIC MUSSELS**

blistered cherry tomatoes, chili flakes, smoked butter, ciabatta

**KINO GARLIC SHRIMP**

olive oil, chili d'arbol, ciabatta

**CRAB CAKES**

sweet + spicy chutney, citrus beurre blanc

**FARMERS MARKET SALAD**

super greens, watermelon radishes, red and golden beets, cherry tomato, shaved cucumber, red bell peppers, goat cheese, sunflower seeds, stone ground mustard- champagne vinaigrette

**COURSE 2** *choose 2*

**HEARTH OVEN-BAKED SALMON**

romesco sauce, swiss chard, roasted shallots

**BRAISED SHORT RIB**

creamy polenta, red wine reduction

**FLAT IRON STEAK**

shallot-herb demi glace, steak fries

**LAND + SEA**

beef tenderloin, herb garlic shrimp, creamy polenta, shallo-herb demi glace

**COURSE 3** *choose 1. desserts will be individually plated and everyone will receive the same dessert*

**WARM CHOCOLATE NUTELLA BROWNIE**

vanilla ice cream/whipped cream, caramel

**SEASONAL CHEESECAKE**

**SEASONAL CREME BRULEE** *(subject to availability)*

fresh berries

**SUGGESTED ADDITIONS**

CIABATTA BREAD + BUTTER - *\$4 per person*

ROASTED SEASONAL VEGETABLES - *\$6 per person*

CREAMY POLENTA - *\$6 per person*

PARMESAN TRUFFLE FRIES with garlic aioli - *\$8 per person*

GRILLED BROCCOLINI- preserved lemon, fresno chiles, parmesan bread crumbs - *\$8 per person*



## HEAVY APPETIZER BUFFET

*\$40 per person*

Includes charcuterie board and one item from each of the columns below.

Additional items may be included for a fee.

### BLACK RAIL CHARCUTERIE BOARD

assorted meats and cheeses, whipped ricotta, marinated olives, cornichons, jam,  
whole grain mustard, ciabatta

**FLATBREADS & SMALL BITES** (*choose 1, each additional choice is +\$8 per person*)

**TOMATO + BASIL FLATBREAD**

housemade marinara, fresh mozzarella, basil pesto, EVOO, parmesan

**SEASONAL FLATBREAD**

ask about our seasonal selections

**BRUSCHETTA**

whipped goat cheese, spicy chutney, bacon, balsamic drizzle

**CRISPY BRUSSELS SPROUTS**

pickled shallots, dill labneh

**BURRATA + CIABATTA**

basil pesto, charred tomatoes, balsamic glaze

**LAMB MEATBALLS**

toasted ciabatta, ricotta, pesto, parmesan

**SHARES** (*choose 1, each additional choice is +\$10 per person*)

**BLACK RAIL BEEF SLIDERS**

sweet + spicy pancetta jam

**BARBACOA BEEF SLIDERS**

avocado spread, havarti cheese, cilantro, onions, tomatillo salsa

**GRILLED CHICKEN SKEWERS**

dill labneh and house pickled vegetables

**GRILLED MARINATED KING SHRIMP SKEWERS**

garlic, lemon, olive oil, fresh herbs

**WHITE WINE GARLIC MUSSELS**

blistered cherry tomatoes, chili flakes, smoked butter, ciabatta

**BARBACOA BEEF EMPANADAS**

manchego, tomatillo salsa, cilantro, onions, cotija, barbacoa jus

**CRAB CAKES**

sweet + spicy chutney, citrus beurre blanc

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### SUGGESTED ADDITIONS

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ROASTED SEASONAL VEGETABLES - *\$6 per person*

CREAMY POLENTA - *\$6 per person*

PARMESAN TRUFFLE FRIES with garlic aioli - *\$8 per person*

GRILLED BROCCOLINI- preserved lemon, fresno chiles, parmesan bread crumbs - *\$8 per person*

