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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**

bacon, blue cheese crumbles, balsamic drizzle

**HOUSE-MADE HUMMUS**

pita bread, vegetable crudite

**FRITTO MISTO**

chickpea flour-fried seasonal vegetables, lemon, spicy remoulade

**LITTLE GEMS SALAD**

watermelon radish, shaved cucumber, crouton crumble, sesame caesar dressing

**GREEK SALAD**

little gem lettuce, cucumber, tomato, pepperoncinis, red onion, feta, dill greek yogurt dressing

**COURSE 2** *choose 2*

**WILD MUSHROOM PASTA**

house-made fusilli, charred tomatoes, red onion, garlic, EVOO, balsamic vinegar, parmesan bread crumbs

**OVEN-ROASTED CHICKEN BREAST**

mashed potatoes, roasted carrots, thyme demi-glace

**MOROCCAN BRAISED LAMB MEATBALLS**

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

**CHIMICHURRI MUSHROOMS + LENTILS**

chimichurri marinated mushroom medley, lentils, fresno chiles, pickled red onions, seasonal 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*

MASHED POTATOES - *\$6 per person*

PARMESAN TRUFFLE FRIES with garlic aioli - *\$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*

#### OVEN-ROASTED WINGS

ginger bbq sauce, with cucumber + cilantro buttermilk sauce

#### LAMB MEATBALLS

ciabatta, ricotta, pesto, parmesan

#### ROASTED VEGETABLE PIZZA

basil pesto, goat cheese, roasted seasonal vegetables, pickled fresno chiles

#### SAUSAGE + SALAMI PIZZA

marinara, sausage, spicy sopressata, fresh mozzarella, red onion, parmesan

#### FARMERS MARKET SALAD

super greens, seasonal fruit, goat cheese, golden beets, sunflower seeds, stone ground mustard vinaigrette

### COURSE 2 *choose 2*

#### SPICY PANCETTA RAGU

house-made papperdelle, basil, chile flakes, burrata, parmesan bread crumbs

*(option to add meatballs +4 per person)*

#### BEER-BRINED PORK LOIN

roasted brussels sprouts, bacon jam, mashed potatoes, balsamic + rosemary demi-glace

#### MARINATED SKIRT STEAK

grass-fed all-natural beef, garlic-herb butter, mashed potatoes

### 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

#### SEASONAL MALABI

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

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## SUGGESTED ADDITIONS

CIABATTA BREAD + BUTTER - \$4 per person

ROASTED SEASONAL VEGETABLES - \$6 per person

MASHED POTATOES - \$6 per person

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



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

*\$80 per person*

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

### **COURSE 1** *choose 2*

#### BLACK RAIL CHARCUTERIE BOARD

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

#### KINO GARLIC SHRIMP

olive oil, chili d'arbol, ciabatta

#### CRAB CAKES

sweet + spicy chutney, citrus beurre blanc

#### BURRATA CAPRESE + CIABATTA

basil pesto, heirloom tomatoes, balsamic glaze

### **COURSE 3** *choose 2*

#### HEARTH OVEN-BAKED SALMON

sauteed chickpeas + kale, caper salsa verde

#### SEASONAL FRESH FISH

served with seasonal starch + vegetables

#### GRILLED BEEF TENDERLOIN

grass-fed all-natural beef, mashed potatoes, wild mushrooms + red wine reduction

#### GRILLED NEW YORK STEAK

sterling silver premium beef, mashed potatoes, seasonal vegetables

*(option to add shrimp +\$8 per person)*

### **COURSE 4** *choose 1. desserts will be individually plated and everyone will receive the same dessert*

#### CHOCOLATE BOURBON CAKE

dark chocolate ganache, pecans, vanilla ice cream

#### BUTTER CAKE

Chantilly cream, seasonal compote

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## **SUGGESTED ADDITIONS**

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

ROASTED SEASONAL VEGETABLES - *\$6 per person*

MASHED POTATOES - *\$6 per person*

PARMESAN TRUFFLE FRIES with garlic aioli - *\$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*)

**CRISPY BRUSSELS SPROUTS**

bacon, blue cheese crumbles, balsamic drizzle

**HOUSE-MADE HUMMUS**

pita bread, vegetable crudite

**FRITTO MISTO**

chickpea flour-fried seasonal vegetables, lemon, spicy remoulade

**LAMB MEATBALLS**

toasted ciabatta, ricotta, pesto, parmesan

**ROASTED VEGETABLE PIZZA**

basil pesto, goat cheese, roasted seasonal vegetables, pickled fresno chiles

**SAUSAGE + SALAMI PIZZA**

marinara, sausage, spicy sopressata, fresh mozzarella, red onion, parmesan

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

**BLACK RAIL BEEF SLIDERS**

spicy chutney, havarti

**GRILLED CHICKEN SKEWERS**

dill labneh and house pickled vegetables

**GRILLED MARINATED KINO SHRIMP SKEWERS**

garlic, lemon, olive oil, fresh herbs

**OVEN-ROASTED WINGS**

ginger bbq sauce, with cucumber + cilantro buttermilk sauce

**CRAB CAKES**

sweet + spicy chutney, citrus beurre blanc

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### SUGGESTED ADDITIONS

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

ROASTED SEASONAL VEGETABLES - *\$6 per person*

MASHED POTATOES - *\$6 per person*

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

