

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 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

anchovy, crouton crumble, sesame caesar dressing

BABY KALE SALAD

Fuji apples, golden raisins, marcona almonds, parmesan, lemon-pepper dressing

COURSE 2 *choose 2*

WILD MUSHROOM PASTA

house-made fusilli, charred tomatoes, red onion, garlic, butter, 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

SUGGESTED ADDITIONS

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

ROASTED SEASONAL VEGETABLES - *\$6 per person*

MASHED POTATOES - *\$6 per person*

PARMESAN TRUFFLE BELGIAN-STYLE 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, watermelon radish, shaved cucumber, seasonal fruit, cherry tomatoes, 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, chimichurri, 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

SUGGESTED ADDITIONS

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

ROASTED SEASONAL VEGETABLES - *\$6 per person*

MASHED POTATOES - *\$6 per person*

PARMESAN TRUFFLE BELGIAN-STYLE 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 + HEIRLOOM TOMATOES

basil pesto, balsamic glaze, ciabatta

COURSE 2 *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, garlic-herb butter, mashed potatoes, seasonal vegetables

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

COURSE 3 *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

SUGGESTED ADDITIONS

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

ROASTED SEASONAL VEGETABLES - *\$6 per person*

MASHED POTATOES - *\$6 per person*

PARMESAN TRUFFLE BELGIAN-STYLE 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 KING 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

SUGGESTED ADDITIONS

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

ROASTED SEASONAL VEGETABLES - *\$6 per person*

MASHED POTATOES - *\$6 per person*

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

