

BLACK RAIL

KITCHEN + BAR

CATERING MENU

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

- Delivery
- Drop Off
- Full-Service
- Rentals

Thank you and happy planning!

APPETIZERS

HOUSE-MADE HUMMUS \$60

Serves 10-15. pita bread, vegetable crudite

ROASTED VEGETABLE CRUDITE \$45

Serves 10-15. Assorted seasonal vegetables roasted and chilled

BRUSCHETTA \$60

Serves 10-15. ciabatta crostini, tomato, garlic, basil, EVOO, balsamic

ANGEL'S SALUMI CHARCUTERIE \$80

Serves 10-15. assorted meats, whipped ricotta, marinated olives, cornichons, whole grain mustard, ciabatta

BLACK RAIL BEEF SLIDERS \$80

Serves 8-10. tomato jam, havarti

LAMB MEATBALLS \$70

Serves 8-10. ciabatta, ricotta, pesto, parmesan

CRAB CAKES \$80

Serves 8-10. sweet + spicy chutney, citrus beurre blanc

BLACK RAIL SIGNATURE SKEWERS \$75

Serves 8-10.

kino shrimp: olive oil, garlic, herbs

grilled chicken: dill labneh and house pickled vegetables

grilled steak: chimichurri

HOUSE-MADE PIZZAS \$20

each pizza serves 2-3.

tomato basil: roasted tomatoes, mozzarella, EVOO

artichoke + garlic confit: marinara, goat cheese, charred tomatoes, red onion, arugula, balsamic

sausage + salami: marinara, fresh mozzarella, red onion, parmesan

SALADS

add chicken +\$, shrimp +\$, salmon +\$

QUINOA + ARUGULA SALAD \$75

Serves 8-10. Cherry tomatoes, toasted almonds, sun-dried cranberries, goat cheese, cucumber, crouton crumble, maple-balsamic vinaigrette

LITTLE GEMS SALAD \$75

Serves 8-10. anchovy, crouton crumble, sesame caesar dressing

FARMERS MARKET SALAD \$75

Serves 8-10. super greens, cucumber, tomatoes, beets, watermelon radish, seasonal fruit, goat cheese, stone ground mustard-champagne vinaigrette

MAIN COURSE

WILD MUSHROOM PASTA \$125

Serves 5-7. house-made fusilli, charred tomatoes, red onion garlic, butter, EVOO, balsamic vinegar, parmesan bread crumbs

CALABRIAN MARINATED AIRLINE CHICKEN BREAST \$145

Serves 5-7. mashed potatoes, seasonal vegetables, romesco sauce

MOROCCAN BRAISED LAMB MEATBALLS \$125

Serves 5-7. feta, harissa, braised pepper sauce, herbed basmati rice, mint salad

HEARTH OVEN-BAKED SALMON \$165

Serves 5-7. Chilled dill labneh, seasonal vegetables, pomegranate seeds, pomegranate molasses

SPICY PANCETTA RAGU PASTA \$135

*Serves 5-7. house-made casarecce, fresh basil, chile flakes, burrata, parmesan bread crumbs
(option to add meatballs +\$35)*

BEER-BRINED PORK CHOP \$145

Serves 5-7. bacon jam, mashed potatoes, balsamic + rosemary demi-glace

BRAISED SHORT RIB \$155

Serves 5-7. brown butter mashed potatoes, red wine reduction

ROASTED WILD MUSHROOMS \$110

Serves 5-7. purple cauliflower, shishito peppers, pickled red onions, romesco, wild rice

SIDES

Serves 5-7 each

CIABATTA BREAD + BUTTER \$20

ROASTED WILD MUSHROOMS \$30

SEASONAL VEGETABLES \$30

HERBED RICE \$30

MASHED POTATOES \$30

DESSERTS

Pricing is per piece. Minimum order: 10 pieces per dessert

GLUTEN-FREE WHOPPER COOKIES \$4.95

MINI CHOCOLATE BOURBON CAKE \$8

dark chocolate ganache, pecans, whipped cream

CHOCOLATE CHIP COOKIES - \$3.75

MINI BUTTER CAKE \$8

Chantilly cream, seasonal compote

