
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

sun-dried cranberries, toasted almonds, balsamic-maple 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

FARMERS MARKET SALAD

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

COURSE 2 *choose 2*

TOMATO BASIL PASTA

house-made linguine, charred tomatoes, garlic, white wine, chile flakes, EVOO

WILD MUSHROOM PASTA

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

CALABRIAN MARINATED AIRLINE CHICKEN BREAST

mashed potatoes, seasonal vegetables, romesco sauce

MOROCCAN BRAISED LAMB MEATBALLS

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

ROASTED WILD MUSHROOMS

purple cauliflower, shishito peppers, pickled red onions, romesco, wild rice

COURSE 3 *choose 1*

ASSORTED COOKIES & BARS

SUGGESTED ADDITIONS

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

ROASTED WILD MUSHROOMS - *\$6 per person*

SEASONAL VEGETABLES - *\$6 per person*

GARLIC PARMESAN BELGIAN-STYLE FRIES with garlic aioli - *\$6 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*

LAMB MEATBALLS

ciabatta, ricotta, pesto, parmesan

GINGER BBQ WINGS

with cucumber + cilantro buttermilk sauce

ARTICHOKE + GARLIC CONFIT PIZZA

Marinara, goat cheese, charred tomato, red onion, arugula, balsamic glaze

SAUSAGE + SALAMI PIZZA

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

BAKED POTATO PIZZA

bechamel, red potatoes, pancetta, mozzarella, green onions, sour cream

QUINOA + ARUGULA SALAD

cherry tomatoes, toasted almonds, sun-dried cranberries, goat cheese, cucumber, crouton crumble, maple-balsamic vinaigrette

COURSE 2 *choose 2*

SPICY PANCETTA RAGU PASTA

house-made casarecce, fresh basil, chile flakes, burrata, parmesan bread crumbs

(option to add meatballs +4 per person)

BEER-BRINED PORK LOIN

bacon jam, mashed potatoes, balsamic + rosemary demi-glace

BRAISED SHORT RIBS

mashed potatoes, red wine reduction

SEASONAL FISH

Ask about our current selections

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

SUGGESTED ADDITIONS

CIABATTA BREAD + BUTTER - \$4 per person

ROASTED WILD MUSHROOMS - \$6 per person

SEASONAL VEGETABLES - \$6 per person

GARLIC PARMESAN BELGIAN-STYLE FRIES with garlic aioli - \$6 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

GRILLED MARINATED KING SHRIMP SKEWERS

garlic, lemon, olive oil, fresh herbs

AHI POKE

Avocado, cucumber, cilantro, pickled ginger, sweet ponzu, wonton chips

CRAB CAKES

Lemon + caper aioli

BURRATA + CIABATTA

basil pesto, blistered cherry tomatoes, balsamic glaze

COURSE 2 *choose 2*

HEARTH OVEN-BAKED SALMON

chilled dill labneh, seasonal vegetables, pomegranate seeds, pomegranate molasses

SESAME-CRUSTED AHI TUNA

roasted cauliflower florets + shallots + shiitake mushrooms, soy beurre blanc

GRILLED BEEF TENDERLOIN

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

GRILLED NEW YORK STEAK *(option to add shrimp +\$8 per person)*

sterling silver premium beef, garlic-herb butter, mashed potatoes

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

SEASONAL CHEESECAKE

SUGGESTED ADDITIONS

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

ROASTED WILD MUSHROOMS - *\$6 per person*

SEASONAL VEGETABLES - *\$6 per person*

GARLIC PARMESAN BELGIAN-STYLE FRIES with garlic aioli - *\$6 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

sun-dried cranberries, toasted almonds,
balsamic-maple drizzle

HOUSE-MADE HUMMUS

pita bread, vegetable crudite

FRITTO MISTO

chickpea flour-fried seasonal vegetables, lemon,
spicy remoulade

ARTICHOKE + GARLIC CONFIT PIZZA

Marinara, goat cheese, charred tomato, red onion,
arugula, balsamic glaze

SAUSAGE + SALAMI PIZZA

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

BAKED POTATO PIZZA

bechamel, red potatoes, pancetta, mozzarella, green
onions, sour cream

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

LAMB MEATBALLS

toasted ciabatta, ricotta, pesto, parmesan

BLACK RAIL BEEF SLIDERS

tomato jam, havarti

GRILLED CHICKEN SKEWERS

dill labneh and house pickled vegetables

GRILLED MARINATED KING SHRIMP

SKEWERS

garlic, lemon, olive oil, fresh herbs

GINGER BBQ WINGS

with cucumber + cilantro buttermilk sauce

AHI POKE

Avocado, cucumber, cilantro, pickled ginger, sweet
ponzu, wonton chips

CRAB CAKES

Lemon + caper aioli

SUGGESTED ADDITIONS

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

ROASTED WILD MUSHROOMS - *\$6 per person*

SEASONAL VEGETABLES - *\$6 per person*

GARLIC PARMESAN BELGIAN-STYLE FRIES with garlic aioli - *\$6 per person*

