



CATERING MENU

GATHER. CELEBRATE. SAVOR.

Thank you for thinking of Black Rail Kitchen + Bar for your upcoming celebration. Our team is dedicated to creating an unforgettable experience for you and your guests. We offer:

DELIVERY - DROP-OFF - FULL-SERVICE - RENTALS

Please inquire with your catering coordinator for more details and additional pricing for these options.

APPETIZERS

CHARCUTERIE PLATTER \$85 Serves 10-15.

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

HOUSE-MADE HUMMUS \$60 Serves 10-15. *pita bread, vegetable crudite*

HOUSE-MADE BABA GHANOUSH \$60 Serves 10-15. *pita bread, vegetable crudite*

BRUSCHETTA \$60 Serves 10-15. *ciabatta crostini, tomato, garlic, basil, EVOO, balsamic*

GRILLED CHICKEN SKEWERS \$70 Serves 8-10. *walnut pesto*

BBQ BEEF SKEWERS \$75 Serves 8-10. *ginger bbq glaze*

GRILLED MARINATED KING SHRIMP SKEWERS \$75 Serves 8-10. *olive oil, lemon, garlic, herbs*

CRAB CAKES \$85 Serves 8-10. *Lemon + caper aioli*

LAMB MEATBALLS \$75 Serves 8-10. *ciabatta, ricotta, pesto, parmesan*

BLACK RAIL BEEF SLIDERS \$80 Serves 8-10. *bacon jam, havarti*

LAMB MEATBALL SLIDERS \$75 Serves 8-10. *feta crumbles*

HOUSE-MADE PIZZAS *each pizza serves 2-3.*

MARGHERITA \$19: *fresh mozzarella, charred tomatoes, basil, EVOO, parmesan*

SPICY CAPICOLA \$20: *house marinara, burrata, oregano, parmesan*

WALNUT PESTO \$22: *fresh mozzarella, caramelized onions, goat cheese, charred broccolini, pickled shishito peppers, parmesan*

SALADS

Serves 8-10

add avocado +\$15, chicken +\$35, shrimp +\$40, salmon +\$50

FARMERS MARKET SALAD \$75

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

LITTLE GEMS SALAD \$75

anchovy, crouton crumble, sesame caesar dressing

QUINOA + ARUGULA SALAD \$75

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

MAIN COURSE

Serves 5-7

TOMATO BASIL PASTA \$115 house-made linguine, charred tomatoes, garlic, white wine, chile flakes, EVOO

EGGPLANT BOLOGNESE PASTA \$135

house-made ziti, breadcrumbs

CHICKEN MARSALA PASTA \$140 house-made

fusilli, mushrooms, herb butter, shallots, marsala wine, parmesan, prosciutto crumble

CALABRIAN MARINATED CHICKEN BREAST

\$135 *mashed potatoes, seasonal vegetables, romesco sauce*

HEARTH OVEN-BAKED SALMON \$170

Seasonal vegetables, roasted shallots, wilted swiss chard, smoked tomato vinaigrette, charred micro salad

BEER-BRINED PORK CHOP \$150. *bacon jam, mashed potatoes, balsamic + rosemary demi-glace*

MOROCCAN BRAISED LAMB MEATBALLS \$135

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

MOLE RUBBED BABY BACK RIBS \$165 citrus

house slaw, mashed potatoes, mole bbq sauce

BRAISED BONELESS SHORT RIB \$165 *mashed*

potatoes, red wine reduction

ROASTED WILD MUSHROOMS \$115 purple

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

SIDES

Serves 5-7

CIABATTA BREAD + BUTTER \$20

FRESH BAKED JAPANESE MILK BREAD +

SHISHITO BUTTER \$30

ROASTED 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 \$9

dark chocolate ganache, pecans, whipped cream

CHOCOLATE CHIP COOKIES - \$3.75

MINI BUTTER CAKE \$9

Chantilly cream, seasonal compote

