

BLACKHAWK GRILLE

PRE-LUNCH OR PRE-DINNER RECEPTION / APPETIZER MENU

Blackhawk Grille platters are perfect for pre-lunch & pre-dinner receptions or an alternative for your next special event at your home or office. Platters are available for pick up.

By the Platter

Platters of 12

From the Garden

Seasonal Fruit	30
Hummus, Fresh Vegetable Crudit� & Toasted Flatbread	36
Tomato, Mozzarella, Fresh Basil Skewers	36
Spinach & Feta Phyllo Turnovers	30
Tomato Bruschetta	30
Tomato Basil Flatbread	30
Truffle Mushroom Goat Cheese Flatbread	30
Veggie Spring Rolls**	30

From the Land

Puff Pastry Wrapped Baked Brie **	40
Imported & Domestic Cheese Platter	50
Antipasto, variety of meats, cheeses and olives	52
Chicken Skewers	33
Beef Skewers	33
Sausage Stuffed Mushrooms	33
Baby Back Ribs, cajun bbq, celery root slaw**	45
Angus Beef & Aged Cheddar Sliders, bacon, onion jam	40
BBQ Pork Sliders	40
Asparagus Wrapped in Prosciutto	33
Beef & Portobello Puff Pastry	40

From the Sea

Smoked Salmon, red onions, capers, fresh lemon, crostini	52
Chilled Jumbo Prawns	45
Spiced Grilled Prawns	55
Crab Cakes	45
Pepper Crusted Tuna, avocado, cucumber salad, wonton	50
Bacon Wrapped Scallops	50

NOTE: All items for pick up or delivery will be at the proper holding temperatures and it is the guest's responsibility for the continued holding at the proper temperature until consumed.

All items will be presented in high quality Blackhawk Grille packaging. Not all items are available for pick up.

Prices do not include gratuity, tax and admin fee

PINSKER'S HAWK BRUNCH MENU

Available Saturdays & Sundays from 8:00am – 2:30pm

Basket of Freshly Baked Breakfast Breads & Butter

ENTRÉE *please select three*

Seasonal Vegetarian Scramble onions, peppers, mushrooms, spinach, potatoes

Chilaquiles con Carnitas fresh corn tortilla and egg casserole, red salsa, sour cream, avocado, queso fresco

House-made Corned Beef Hash poached eggs, English muffin, guinness hollandaise, fresh fruit

Oak-Grilled Chicken Naan roasted peppers, caramelized onion, havarti cheese, naan bread, harissa aioli, mixed greens

Blackhawk Monte Cristo smoked turkey, gruvere cheese, applewood-smoked bacon, brioche french toast

Seasonal French Toast brioche bread, mixed berries, powdered sugar, maple syrup

BEVERAGE

Coffee, Iced Tea & Soft Drinks

28 per person includes the above entrée selection and one from the "ADD TO YOUR BRUNCH" list below.
Price does not include gratuity, tax and admin fee

ADD TO YOUR BRUNCH.....

STARTER *please select one 7 per person*

Welcome Mimosa or Bloody Mary

STARTER *please select one 7 per person*

Fruit & Granola fresh fruit, house-made granola, low-fat greek yogurt

Kale Salad organic black quinoa, toasted almonds, rum raisins, lemon-parmesan vinaigrette

Caesar romaine, shaved parmesan & ciabatta croutons

DESSERT *7 per person*

Chef's Seasonal Duo seasonal samplings of Blackhawk Grille desserts

ADD TO YOUR BRUNCH

Water Service - S.Pellegrino® Sparkling Water or Acqua Panna Still Water *7 per bottle*

Prices do not include gratuity, tax and admin fee

CRESTED HAWK LUNCH MENU

Fresh Baked Sourdough Bread & Butter

ENTRÉE *guests' selection of*

Big Hawk Burger certified angus beef, lettuce, tomato, onion, dill pickle and cheddar cheese on a toasted brioche bun with french fries (prepared medium)

Farm to Table Flatbread soppressata, grilled corn, avocado, roasted garlic, smoked cheddar

The Reuben house-made corned beef, sauerkraut, gruyere, Dijon, thousand island dressing, rye bread, house-made onion rings

Chicken Caesar romaine, shaved parmesan, ciabatta croutons & grilled chicken

Grilled Cheese Havarti, muenster & aged cheddar cheeses, parmesan-crusteD sourdough bread, smoked tomato bisque

BEVERAGE

Coffee, Iced Tea & Soft Drinks

26 per person includes the above entrée selection and one from the "ADD TO YOUR LUNCH" list below. Price does not include gratuity, tax and admin fee

ADD TO YOUR LUNCH.....

STARTER *please select one, served individually 7 per person*

New England Style Clam Chowder fresh clams, bacon

Kale Salad organic black quinoa, toasted almonds, rum raisins, lemon-parmesan dressing

Caesar Salad romaine, shaved parmesan, ciabatta croutons

STARTER *please select one, served sharing style 7 per person*

Vegetable Boursin Cheese Fondue served with steamed veggies

Skillet Roasted Mussels extra virgin olive oil, sea salt

SIDES *served sharing style 7 per person*

Mac & Cheese, Creamed Spinach, Market Fresh Vegetables

DESSERT *served individually 7 per person*

Chef's Dessert Duo seasonal samplings of Blackhawk Grille desserts

ADD TO YOUR LUNCH

Water Service - S.Pellegrino® Sparkling Water or Acqua Panna Still Water 7 per bottle

NOTE: Vegetarian Entrée Option available upon request

MOUNTAIN HAWK LUNCH MENU

Fresh Baked Sourdough Bread & Butter

ENTRÉE *guests' selection of*

Grilled Ahi Tuna Salad crispy wontons, local oranges, cucumber, red pepper, avocado, sesame seeds, wasabi aioli, spicy ginger vinaigrette

New England Lobster Roll maine lobster meat, celery, lemon aioli, toasted roll, sweet potato fries

Oak-Grilled Chicken Naan roasted peppers, caramelized onion, havarti cheese, naan bread, harissa aioli, mixed greens

Beef Short Rib Meatloaf mashed potatoes, seasonal greens, mushroom gravy

Penne Jambalaya andouille sausage, chicken, prawns, plum tomato, olives, cajun cream sauce

BEVERAGE

Coffee, Iced Tea & Soft Drinks

30 per person includes the above entrée selection and one from the "ADD TO YOUR LUNCH" list below.
Price does not include gratuity, tax and admin fee

ADD TO YOUR LUNCH.....

STARTER *please select one, served individually 7 per person*

New England Style Clam Chowder fresh clams, bacon

Kale Salad organic black quinoa, toasted almonds, rum raisins, lemon-parmesan dressing

Caesar Salad romaine, shaved parmesan, ciabatta croutons

STARTER *please select one, served sharing style 7 per person*

Vegetable Boursin Cheese Fondue served with steamed veggies

Skillet Roasted Mussels extra virgin olive oil, sea salt

SIDES *served sharing style 7 per person*

Mac & Cheese, Creamed Spinach, Market Fresh Vegetables

DESSERT *served individually 7 per person*

Chef's Dessert Duo seasonal samplings of Blackhawk Grille desserts

ADD TO YOUR LUNCH

Water Service - S.Pellegrino® Sparkling Water or Acqua Panna Still Water 7 per bottle

NOTE: Vegetarian Entrée Option available upon request

BLACKHAWK GRILLE

AFTER WORK, AFTER PLAY, AFTER ANYTHING

Blackhawk Grille Group Happy Hour Package

Menu Package

(Unlimited passed hors d'oeuvres for 1½ hours)

Assorted Seasonal BHG Flatbreads, Margherita, Farm to Table & Veggie

Baby Back Ribs, Cajun bbq

Mac & Cheese, on sourdough croutons

Chef's Choice Vegetarian Offering

Chef's Choice Seafood Offering

18 per person Price does not include gratuity, tax and admin fee

(Unlimited hors d'oeuvres for 1 ½ hours) (Minimum group size of 10 guests)

(Available daily between 2pm and 5pm in the Bar or 2pm and 7pm on the Upper Patio)

Beverage Options

This package is available with the following bar options only

Consumption Bar

Consumption bar service allows your guests to order beverages of their choice.

Each beverage ordered will be added to the host's bill and charged at the end on the event

or

Cash Bar

Cash bar service requires that each of your guests pay for their own beverages when ordered

(Happy hour drink prices apply to consumption or cash option)

Prices do not include gratuity, tax and admin fee

RED-TAIL HAWK DINNER MENU

Fresh Baked Sourdough Bread & Butter

SOUP OR SALAD *please select one*

Chef's Soup of the Day

Kale Salad organic black quinoa, toasted almonds, rum raisins, lemon-parmesan dressing

Caesar romaine, shaved parmesan & ciabatta croutons

ENTRÉE *guests' selection of*

Beef Short Rib Meatloaf mashed potatoes, seasonal greens, mushroom gravy

Grilled Free-Range Chicken Breast asparagus, crispy bacon & sweet potato hash, lemon-pepper butter

Penne Jambalaya andouille sausage, chicken, prawns, plum tomato, olives, cajun cream sauce

St Louis Ribs half-rack of ribs, french fries, celery root slaw, sweet chili bbq

Seasonal Wild Salmon roasted potato coins, heirloom tomatoes, shaved garlic, pine nuts, arugula, bourbon-peach butter

DESSERT

Chef's Dessert Trio seasonal samplings of Blackhawk Grille desserts

BEVERAGE

Coffee, Iced Tea & Soft Drinks

45 per person. Price does not include gratuity, tax and admin fee

NOTE: Vegetarian Entrée Option available upon request

ADD TO YOUR DINNER.....

WELCOME DRINK

Selection of red & white wine, beer and sangria, served butler style. Charges based on consumption

PRE-RECEPTION

Select three hors d'oeuvres, served butler style for 45 minutes (refer to the "Reception Menu") 12 per person

STARTER

Skillet Roasted Mussels, served sharing style 7 per person

Sizzling Shrimp, served sharing style 7 per person

SIDES

Mac & Cheese, Creamed Spinach, Market Fresh Vegetables served sharing style 7 each per person

WATER SERVICE

S.Pellegrino® Sparkling Water or Acqua Panna Still Water 7 per bottle

Prices do not include gratuity, tax and admin fee

COOPER'S HAWK DINNER MENU

Fresh Baked Sourdough Bread & Butter

STARTER *guests' selection of*

Chef's Soup of the Day

Clam Chowder new england style, fresh clams, bacon

SALAD *guests' selection of*

Kale Salad organic black quinoa, toasted almonds, rum raisins, lemon-parmesan dressing

Caesar romaine, shaved parmesan & ciabatta croutons

ENTRÉE *guests' selection of*

Meat & Potatoes grilled new york strip, shoestring fries, truffle gravy

Catch of the Day seasonally inspired chef creation

Seasonal Wild Salmon roasted potato coins, heirloom tomatoes, shaved garlic, pine nuts, arugula,
bourbon-peach butter

Chicken Piccata mashed potatoes, broccolini, caper butter sauce

Stuffed Pork Tenderloin red peppers and spinach, bbq glazed, sautéed kale, roasted peewee potatoes

DESSERT

Chef's Dessert Trio seasonal samplings of Blackhawk Grille desserts

BEVERAGE

Coffee, Iced Tea & Soft Drinks

56 per person. Price does not include gratuity, tax and admin fee

NOTE: Vegetarian Entrée Option available upon request

ADD TO YOUR DINNER.....

WELCOME DRINK

Selection of red & white wine, beer and sangria, served butler style. Charges based on consumption

PRE-RECEPTION

Select three hors d'oeuvres, served butler style for 45 minutes (refer to the "Reception Menu") 12 per person

STARTER

Skillet Roasted Mussels, served sharing style 7 per person

Sizzling Shrimp, served sharing style 7 per person

SIDES

Mac & Cheese, Creamed Spinach, Market Fresh Vegetables served sharing style 7 each per person

WATER SERVICE

S.Pellegrino® Sparkling Water or Acqua Panna Still Water 7 per bottle

Prices do not include gratuity, tax and admin fee

BLACK HAWK DINNER MENU

Fresh Baked Sourdough Bread & Butter

STARTER *served sharing style*

Mini Crab Cake pan seared, herb salad, smoked pepper aioli

Vegetable Boursin Cheese Fondue steamed veggies

Skillet Roasted Mussels extra virgin olive oil, sea salt

SALAD *guests' selection of*

Roasted Beets & Field Greens blue cheese, candied pecans, sherry vinaigrette

Caesar romaine, shaved parmesan & ciabatta croutons

ENTRÉE *guests' selection of*

Center-Cut Filet Mignon baby red mustard greens, local rainbow carrots, heirloom potatoes,
oyster mushroom demi-glaze

Catch of the Day seasonally inspired chef creation

Stuffed Pork Tenderloin red peppers and spinach, bbq glazed, sautéed kale, roasted peewee potatoes

Ribeye Steak charred heirloom tomato, dweely farms corn, crispy potatoes, point Reyes blue butter

Seasonal Wild Salmon roasted potato coins, heirloom tomatoes, shaved garlic, pine nuts, arugula,
bourbon-peach butter

DESSERT

Chef's Dessert Trio seasonal samplings of Blackhawk Grille desserts

BEVERAGE

Coffee, Iced Tea & Soft Drinks

64 per person. Price does not include gratuity, tax and admin fee

NOTE: Vegetarian Entrée Option available upon request

ADD TO YOUR DINNER.....

WELCOME DRINK

Selection of red & white wine, beer and sangria, served butler style. Charges based on consumption

PRE-RECEPTION

Select three hors d'oeuvres, served butler style for 45 minutes (refer to the "Reception Menu") 12 per person

STARTER

Sizzling Shrimp, served sharing style 7 per person

SIDES

Mac & Cheese, Creamed Spinach, Market Fresh Vegetables served sharing style 7 each per person

WATER SERVICE

S.Pellegrino® Sparkling Water or Acqua Panna Still Water 7 per bottle

Prices do not include gratuity, tax and admin fee

RED KITE HAWK KIDS' MENU

(Available for kids 10 years old and under)

STARTER

Fresh Fruit of the Season – kid's version of a fruit cup

BREAD

Fresh Baked Sourdough Bread & Butter

ENTREES please select three

Grilled Cheese Sandwich – with French fries

Chicken Tenders – with honey barbeque sauce and French fries

Grilled Chicken Breast- with broccoli

Pasta – with meatballs and tomato sauce

Mac & Cheese - mozzarella, cheddar, breadcrumbs

Sliders – with French fries

Dessert

BHG Skillet Cookie – kid's version of our most popular dessert

Beverage

Ice Tea and Soft Drinks

\$15 per person

Price does not include gratuity, tax and admin fee

HORS D'OEUVRES RECEPTION PACKAGES

Please select 7 items
From the Garden

Spinach & Feta Phyllo Turnovers
Tomato Bruschetta
Tomato Basil Flatbread
Truffle Mushroom Goat Cheese Flatbread
Veggie Spring Rolls
Tomato, Mozzarella, Fresh Basil Skewers

From the Land

Chicken Skewers
Beef Skewers
Sausage Stuffed Mushrooms
Angus Beef & Aged Cheddar Sliders, bacon, onion jam
BBQ Pork Sliders
Asparagus Wrapped in Prosciutto
Beef & Portobello Puff Pastry
Mac & Cheese Station with a choice of 2 toppings
(Caramelized sweet onions, oakwood-grilled jalapenos, baby portobello mushrooms, applewood-smoked bacon, baby broccoli, local corn, baby spinach)

From the Sea

Chilled Jumbo Prawns
Spiced Grilled Prawns
Mini Crab Cakes
Pepper Crusted Tuna, avocado, cucumber salad, wonton
Bacon Wrapped Scallops

From the Bakery

Chef's Seasonal Desserts
Chocolate Covered Strawberries

1 ½ hours - 49 per person

2 hours - 55 per person

3 hours - 60 per person

Prices do not include gratuity, tax and admin fee
The above prices are based on unlimited service for a specific amount of time
and require either consumption bar service or an open bar package
Minimum of 20 guests is required for a reception package

EVENT BEVERAGE SERVICES

Open Bar Packages

Package bar service is a per person priced bar with specific types of beverages offered. The per person price will be determined based on the package and time selected. All open bar prices do not include gratuity, tax and admin fee.

Beer & Wine Open Bar

House level brand domestic and import beers, selected wines, soft drinks and juice.
28 per person/2 hour Each additional hour 8 per person

House Level Open Bar

House level brand liquors, domestic and import beers, selected wines, soft drinks and juice.
34 per person/2 hour Each additional hour 8 per person

Select Level Open Bar

Select level brand liquors, domestic and import beers, selected wines, soft drinks and juice
38 per person/2 hour Each additional hour 10 per person

Premium Level Open Bar

Premium level brand liquors, domestic and import beers, selected wines, soft drinks and juice
40 per person/2 hour Each additional hour 12 per person

House Level Brands

New Amsterdam Vodka
New Amsterdam Gin
Flor De Cana Rum
Pepe Lopez Tequila
Jim Beam Bourbon/Whisky
Domestic & Imported Beers

Select Level Brands

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Cazadores Reposado Tequila
Buffalo Trace Whisky
Domestic, Imported & Local Craft Beers

Premium Level Brands

Kettle One Vodka
Bombay Sapphire Gin
10 Cane Rum
Patron Silver Tequila
Maker's Bourbon
Domestic, Imported & Local Craft Beers

Consumption Bar

Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event. Prices do not include gratuity, tax and admin fee

Cash Bar

Cash bar service requires that each of your guests pay for their own beverages when ordered. \$100 private bar fee will be charged to the host's bill (Events over 30 people) Cash bar prices are subject to local sales tax.