

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� & Pita	36
Tomato, Mozzarella, Fresh Basil Skewers	36
Mushroom Arancini	30
Tomato Bruschetta	30
Margherita Flatbread	30
Vegetable Flatbread	30
Zucchini Cups	30

From the Land

Bacon on Crut	40
Imported & Domestic Cheese Platter	50
Antipasto, variety of meats, cheeses and olives	52
Chicken Skewers	33
Lamb Skewers	33
Sausage Stuffed Mushrooms	33
Baby Back Ribs, stout bbq, spicy coleslaw	45
Wagyu Beef & Vermont Cheddar Sliders, bacon, onion jam	40
Chicken Sliders	40
Asparagus Wrapped in Prosciutto	33
Mini Beef Wellingtons	40

From the Sea

Smoked Salmon, red onions, capers, fresh lemon, crostini	52
Chilled Jumbo Prawns, house cocktail sauce	45
Oak-Grilled Prawns, chili persillade	55
Crab Cakes, garlic remoulade	45
Pepper Crusted Tuna, avocado, cucumber salad, wonton	50
Ceviche	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 House-made Coffee Cakes

ENTRÉE *please select three*

Mushroom Omelet wild California mushrooms, asiago, breakfast potatoes

Eggs Benedict poached eggs, prosciutto, English muffin, hollandaise

Chilaquiles Carnitas avocado, sour cream, queso fresco, salsa verde, tortillas, pickled onion

Chicken & Waffles buttermilk fried chicken, organic blue cornmeal waffles, maple syrup

Pork Belly BLT butter lettuce, fried green tomato, beefsteak tomatoes, smoked garlic aioli

Crispy Corn Flake French Toast seasonal berries, whipped cream, maple syrup

BEVERAGE

Coffee, Iced Tea & Soft Drinks

25 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, parmesan cheese, lemon-parmesan vinaigrette

Caesar romaine, shaved parmesan & ciabatta croutons

DESSERT *7 per person*

Chef's Seasonal Duo seasonal samplings of Blackhawk Grille desserts

WATER SERVICE

Water Service - S.Pellegrino® Sparkling Water or Acqua Panna Still Water 7.75 per bottle

Prices do not include gratuity, tax and admin fee

CRESTED HAWK LUNCH MENU

Fresh Baked Sourdough Bread & Butter

ENTRÉE *please select 3*

Crispy Shrimp Street Tacos vegetable slaw, ginger-cilantro emulsion, queso fresco, corn tortillas

Oak Grilled Chicken Caesar romaine, Parmesan, garlic ciabatta croutons, grilled chicken

Veggie Flatbread roasted tomatoes, fresh mozzarella, basil

Blackhawk Burger wagyu beef, white cheddar, lettuce, tomato, shaved onion, garlic remoulade, pretzel bun, beer-battered fries (prepared medium)

BG Chop 2.0 romaine, chicken, bacon, mozzarella, red bell pepper, avocado, cucumber, bread crumbs, sherry vinaigrette

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 8 per person*

Soup of the Day

Kale Salad black quinoa, roasted almonds, rum raisins, Parmesan, lemon-Parmesan vinaigrette

Caesar Salad romaine, parmesan, garlic ciabatta croutons

STARTER *served sharing style 8 per person*

Wagyu Beef Meatballs fried green tomato, tarragon, pomodoro sauce

& Sizzling Shrimp tequila-lime sauce, serrano peppers, cilantro, honey

SIDES *served sharing style 8 per person*

Baked Mac & Cheese, Steamed Spinach & Sautéed Wild California Mushrooms

DESSERT *served individually 8 per person*

Chef's Dessert Duo seasonal samplings of Blackhawk Grille desserts

WATER SERVICE

Water Service - S.Pellegrino® Sparkling Water or Acqua Panna Still Water 7.75 per bottle

MOUNTAIN HAWK LUNCH MENU

Fresh Baked Sourdough Bread & Butter

ENTRÉE *please select 4*

California Haddock Fish & Chips cornichon tartar, spicy coleslaw, beer-battered fries

Chicken Bucatini Pomodoro red wine, tomatoes, olives, capers, shaved Parmesan (or Vegetable Bucatini)

Wagyu Skirt Steak Salad fried shallots, arugula, baby tomatoes, blue cheese vinaigrette

Grilled Meatloaf sautéed greens, crispy onions, white cheddar mashed potatoes, hot tomato jam,
brandy-peppercorn jus

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

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 8 per person*

Soup of the Day

Kale Salad black quinoa, roasted almonds, rum raisins, Parmesan, lemon-Parmesan vinaigrette

Caesar Salad romaine, parmesan, garlic ciabatta croutons

STARTER *served sharing style 8 per person*

Wagyu Beef Meatballs fried green tomato, tarragon, pomodoro sauce

& Sizzling Shrimp tequila-lime sauce, serrano peppers, cilantro, honey

SIDES *served sharing style 8 per person*

Baked Mac & Cheese, Steamed Spinach & Sautéed Wild California Mushrooms

DESSERT *served individually 8 per person*

Chef's Dessert Duo seasonal samplings of Blackhawk Grille desserts

WATER SERVICE

Water Service - S.Pellegrino® Sparkling Water or Acqua Panna Still Water 7.75 per bottle

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, BBQ chicken, prosciutto and arugula, margherita

Baby Back Ribs, stout bbq, spicy coleslaw

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 1*

Chef's Soup of the Day

Kale Salad black quinoa, roasted almonds, rum raisins, Parmesan, lemon-Parmesan vinaigrette

Caesar romaine, parmesan & garlic ciabatta croutons

ENTRÉE *please select 3*

Wagyu Steak Frites beer-battered fries, chimichurri

Jidori Chicken Breast herb butter, Meyer lemon risotto, asparagus

Cacio e Pepe Linguini parmesan, butter, wild mushrooms, spinach

Bone-in Pork Chops stone fruit demi-glaze, white cheddar mashed potatoes

Pan-Seared Rainbow Trout white bean-spinach ragout, tarragon, white wine

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

ADD TO YOUR DINNER.....

WELCOME DRINK served butler style. Charges based on consumption

Selection of Red & White Wine, Beer and Sangria,

PRE-RECEPTION served butler style for 45 minutes (refer to the "Reception Menu") 12 per person

Select Three Hors d'oeuvres

STARTER served sharing style 8 per person

Sizzling Shrimp tequila-lime sauce, serrano peppers, cilantro, honey

& Grilled Street Corn crème fraiche, chili powder, cilantro, lime juice

SIDES served sharing style 8 per person

Baked Mac & Cheese, Steamed Spinach & Sautéed Wild California Mushrooms

WATER SERVICE

S.Pellegrino® Sparkling Water or Acqua Panna Still Water 7.75 per bottle

Prices do not include gratuity, tax and admin fee

COOPER'S HAWK DINNER MENU

Fresh Baked Sourdough Bread & Butter

STARTER

Chef's Soup of the Day

SALAD *guests' selection of*

Kale Salad black quinoa, roasted almonds, rum raisins, Parmesan, lemon-Parmesan vinaigrette

Caesar romaine, parmesan & garlic ciabatta croutons

ENTRÉE *please select 4*

Prime New York Strip charred onion-thyme jam, broccolini, bordelaise

Cacio e Pepe Linguini parmesan, butter, wild mushrooms, spinach

Oak-Grilled Wild Salmon fingerling potatoes, cherry tomatoes, pine nuts, baby arugula, pear-brandy butter

Jidori Chicken Breast herb butter, Meyer lemon risotto, asparagus

Bone-in Pork Chops stone fruit demi-glace, white cheddar mashed potatoes

DESSERT

Chef's Dessert Trio seasonal samplings of Blackhawk Grille desserts

BEVERAGE

Coffee, Iced Tea & Soft Drinks

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

ADD TO YOUR DINNER.....

WELCOME DRINK served butler style. Charges based on consumption

Selection of Red & White Wine, Beer and Sangria,

PRE-RECEPTION served butler style for 45 minutes (refer to the "Reception Menu") 12 per person

Select Three Hors d'oeuvres

STARTER served sharing style 8 per person

Sizzling Shrimp tequila-lime sauce, serrano peppers, cilantro, honey

& Grilled Street Corn crème fraiche, chili powder, cilantro, lime juice

SIDES served sharing style 8 per person

Baked Mac & Cheese, Steamed Spinach & Sautéed Wild California Mushrooms

WATER SERVICE

S.Pellegrino® Sparkling Water or Acqua Panna Still Water 7.75 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 smoked pepper aioli

Grilled Street Corn crème fraiche, chili powder, cilantro, lime juice

Sizzling Shrimp tequila-lime sauce, serrano peppers, cilantro, honey

SALAD *guests' selection of*

Caesar romaine, parmesan & garlic ciabatta croutons

BG Chop 2.0 romaine, chicken, bacon, mozzarella, red bell pepper, avocado, cucumber, breadcrumbs, sherry vinaigrette

ENTRÉE *please select 4*

Filet Mignon USDA prime, horseradish-basil butter, burgundy demi-glace, Brussels sprouts

Prime New York Strip charred onion-thyme jam, broccolini, bordelaise

Cacio e Pepe Linguini parmesan, butter, wild mushrooms, spinach

Jidori Chicken Breast herb butter, Meyer lemon risotto, asparagus

Bone-in Pork Chops stone fruit demi-glaze, white cheddar mashed potatoes

Pan-Seared Sea Scallops Israeli couscous, baby rainbow carrots, scallion pesto

DESSERT

Chef's Dessert Trio seasonal samplings of Blackhawk Grille desserts

BEVERAGE

Coffee, Iced Tea & Soft Drinks

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

NOTE: Vegetarian Entrée Option available upon request

ADD TO YOUR DINNER.....

WELCOME DRINK served butler style. Charges based on consumption

Selection of Red & White Wine, Beer and Sangria,

PRE-RECEPTION served butler style for 45 minutes (refer to the "Reception Menu") 12 per person

Select Three Hors d'oeuvres

SIDES served sharing style 8 per person

Baked Mac & Cheese, Steamed Spinach & Sautéed Wild California Mushrooms

WATER SERVICE

S.Pellegrino® Sparkling Water or Acqua Panna Still Water 7.75 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 3*

Grilled Cheese Sandwich – with French fries

Chicken Tenders – with honey barbeque sauce and French fries

Cheese or Pepperoni Flatbread

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

Mushroom Arancini
Tomato Bruschetta
Margherita Flatbread
Vegetable Flatbread
Zucchini Cups
Tomato, Mozzarella, Fresh Basil Skewers

From the Land

Chicken Skewers
Lamb Skewers
Sausage Stuffed Mushrooms
Wagyu Beef & Vermont Cheddar Sliders, bacon, onion jam
Chicken Sliders
Chicken Lettuce Cups
Mini Beef Wellingtons
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, house cocktail sauce
Oak Grilled Prawns, chili persillade
Mini Crab Cakes, garlic remoulade
Pepper Crusted Tuna, avocado, cucumber salad, wonton
Ceviche

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
Sauza Tequila
Evan Williams Bourbon/Whisky
Domestic & Imported Beers

Select Level Brands

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

Premium Level Brands

Kettle One Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Maker's Mark 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.