

# BLACKHAWK GRILLE

## PRE-LUNCH OR PRE-DINNER PLATTER 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 Crudité & 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 en Croute	40
Imported & Domestic Cheese	50
Antipasto, <i>variety of meats, cheeses and olives</i>	52
Chicken Skewers	33
Lamb Skewers	33
Sausage Stuffed Mushrooms	33
Baby Back Ribs, <i>stout BBQ, spicy coleslaw</i>	45
Butcher's Blend Steak Burger Slider, <i>bacon, onion jam</i>	40
Chicken Sliders	40
Asparagus Wrapped in Prosciutto	33
Mini Beef Wellingtons	40

#### From the Sea

Smoked Salmon, <i>red onions, capers, fresh lemon, crostini</i>	52
Chilled Jumbo Prawns, <i>house cocktail sauce</i>	45
Oak-Grilled Prawns, <i>chili persillade</i>	55
Mini Crab Cakes, <i>smoked pepper aioli</i>	45
Pepper Crusted Tuna, <i>avocado, cucumber salad, wonton</i>	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

# BLACKHAWK GRILLE

## PINSKER'S HAWK BRUNCH MENU

Available Saturdays & Sundays from 8am to 2:30pm

### Basket of Housemade Coffee Cakes

**ENTREES** *please select three*

**East Bay Omelet** *chicken sausage, artichoke, bacon, spinach, avocado, Asiago*

**Eggs Benedict** *poached eggs, English muffin, hollandaise*

**Chilaquiles** *carnitas, avocado, sour cream, queso fresco, salsa verde, tortillas, pickled onions*

**Chicken & Biscuits** *buttermilk fried chicken, housemade buttermilk biscuit, sausage gravy, scrambled eggs*

**Breakfast Flatbread** *Nueske's bacon, spinach, Pomodoro sauce, mozzarella, fried egg*

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

### BEVERAGE

**Coffee, Iced Tea & Soft Drinks**

26 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* 8 per person

**Welcome Bloody Mary or Mimosa**

**STARTER** *please select one* 8 per person

**Fruit & Granola** *fresh fruit, housemade granola, low-fat Greek yogurt*

**Kale Salad** *organic black quinoa, roasted almonds, rum raisins, Parmesan cheese, lemon-parmesan vinaigrette*

**Caesar Salad** *romaine, shaved Parmesan, garlic ciabatta croutons*

**DESSERT** 8 per person

**Chef's Seasonal Duo** *seasonal samplings of Blackhawk Grille desserts*

### WATER SERVICE

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

Prices do not include gratuity, tax and admin fee

# BLACKHAWK GRILLE

## CRESTED HAWK LUNCH MENU

### Fresh Baked Sourdough Bread & Butter

#### ENTREES *please select three*

**Crispy Shrimp Street Tacos** *ginger-cilantro slaw, blue corn tortillas, queso fresco, pickled red onion, sweet potato fries*

**The Reuben** *corned beef, thousand island, sauerkraut, Swiss, marble rye*

**Veggie Flatbread** *shaved Brussels sprouts, rainbow carrots, cauliflower, garlic, basil*

**Blackhawk Burger** *butcher's blend steak burger, Vermont cheddar, Bibb lettuce, tomatoes, shaved onions, freshly baked brioche bun, beer-battered fries. (prepared medium)*

**BG Chop 2.0 Salad** *romaine, chicken, bacon, mozzarella, red bell peppers, avocado, cucumbers, bread crumbs, sherry vinaigrette*

#### BEVERAGE

#### Coffee, Iced Tea & Soft Drinks

27 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, shaved Parmesan, garlic ciabatta croutons*

**STARTER** *served sharing style* 8 per person

#### Oven-Roasted Meatballs & Sizzling Shrimp

*Fried green tomato, tarragon, pomodoro sauce*      *tequila-lime sauce, serrano peppers, cilantro, honey*

**SIDES** *served sharing style* 8 per person

#### Baked Mac & Cheese, Steamed Spinach & Roasted Cauliflower

**DESSERT** 8 per person

**Chef's Seasonal Duo** *seasonal samplings of Blackhawk Grille desserts*

#### WATER SERVICE

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

Prices do not include gratuity, tax and admin fee

# BLACKHAWK GRILLE

## MOUNTAIN HAWK LUNCH MENU

### Fresh Baked Sourdough Bread & Butter

#### ENTREES *please select four*

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

**Grilled Chicken Carbonara** *pancetta, English peas, bucatini, Parmesan*

**Grilled Skirt Steak Salad** *baby arugula, toy box tomatoes, crispy shallots, blue cheese vinaigrette*

**Grilled Meatloaf** *sautéed greens, whipped Yukon mash, brandy-peppercorn sauce, crispy onions*

**Blackened Albacore Tuna Salad** *spring greens, cucumber, red pepper, avocado, sesame seeds, crispy wontons, ginger wasabi dressing*

#### 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, shaved Parmesan, garlic ciabatta croutons*

**STARTER** *served sharing style* 8 per person

##### Oven-Roasted Meatballs & Sizzling Shrimp

*Fried green tomato, tarragon, pomodoro sauce*      *tequila-lime sauce, serrano peppers, cilantro, honey*

**SIDES** *served sharing style* 8 per person

##### Baked Mac & Cheese, Steamed Spinach & Roasted Cauliflower

**DESSERT** 8 per person

**Chef's Seasonal Duo** *seasonal samplings of Blackhawk Grille desserts*

#### WATER SERVICE

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

Prices do not include gratuity, tax and admin fee

# BLACKHAWK GRILLE

## AFTER WORK, AFTER PLAY, AFTER ANYTHING

Blackhawk Grille Group Happy Hour Package

### Menu Package

Unlimited passed hors d'oeuvres for 1 ½ hours

**Assorted Seasonal BHG Flatbreads** *veggie, prosciutto and arugula, margherita, Soppressata*

**Baby Back Ribs** *stout 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 passed hors d'oeuvres for 1 ½ hours

-Minimum group size of 10 guests

-Available daily between 2pm and 5pm in the bar or 2pm to 7pm on the upper patio

### Beverage Options

#### **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.*

*Or*

#### **Cash Bar**

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

Prices do not include gratuity, tax and admin fee

# BLACKHAWK GRILLE

## RED-TAIL HAWK DINNER MENU

### Fresh Baked Sourdough Bread & Butter

### SOUP OR SALAD *please select one*

#### **Chef's Soup of the Day**

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

**Caesar Salad** *romaine, shaved Parmesan, garlic ciabatta croutons*

### ENTREES *please select three*

**Grilled Steak Frites** *beer-battered fries, chimichurri*

**Slow-Smoked Bone-In Chicken Breast** *herb butter, Meyer lemon risotto, asparagus*

**Eggplant Bolognese** *vegetarian bolognese, Soyriso, carrots, onions, eggplant, Parmesan, herbs*

**Chicken Piccata** *broccolini, Yukon gold mash, lemon-caper butter sauce*

**Pan-Seared Rainbow Trout** *roasted cauliflower, quinoa, shitake mushrooms, bourbon raisins, lemon-dill yogurt sauce*

### DESSERT

**Chef's Seasonal 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-DINNER RECEPTION** *served butler style for 45 minutes (refer to our "Reception Menu")* 13 per person

**Select Four Hors d'oeuvres**

**STARTER** *served sharing style* 8 per person

<b>Oven-Roasted Bacon</b>	<b>&amp;</b>	<b>Sizzling Shrimp</b>
<i>Thick-cut Nueske's bacon,</i>		<i>tequila-lime sauce,</i>
<i>blue cheese, whole grain mustard,</i>		<i>serrano peppers,</i>
<i>cherry pepper relish</i>		<i>cilantro, honey</i>

**SIDES** *served sharing style* 8 per person

**Baked Mac & Cheese, Steamed Spinach & Roasted Cauliflower**

### WATER SERVICE

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

Prices do not include gratuity, tax and admin fee

# BLACKHAWK GRILLE

## 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 Salad** *romaine, shaved Parmesan, garlic ciabatta croutons*

#### ENTREES *please select four*

**Grilled Ribeye** *blue cheese crust, smashed fingerling potatoes, bordelaise sauce*

**Eggplant & Shrimp Bolognese** *bolognese, shrimp, Soyrizo, carrots, onions, eggplant, Parmesan, herbs  
(also available vegetarian)*

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

**Slow-Smoked Bone-In Chicken Breast** *herb butter, Meyer lemon risotto, asparagus*

**BBQ Ribs** *slow-smoked, spicy coleslaw, beer-battered fries*

#### DESSERT

**Chef's Seasonal 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-DINNER RECEPTION** *served butler style for 45 minutes (refer to our "Reception Menu") 13 per person*

**Select Four Hors d'oeuvres**

**STARTER** *served sharing style 8 per person*

<b>Oven-Roasted Bacon</b>	<b>&amp;</b>	<b>Sizzling Shrimp</b>
<i>Thick-cut Nueske's bacon, blue cheese, whole grain mustard, cherry pepper relish</i>		<i>tequila-lime sauce, serrano peppers, cilantro, honey</i>

**SIDES** *served sharing style 8 per person*

**Baked Mac & Cheese, Steamed Spinach & Roasted Cauliflower**

#### WATER SERVICE

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

Prices do not include gratuity, tax and admin fee

# BLACKHAWK GRILLE

## BLACK HAWK DINNER MENU

### Fresh Baked Sourdough Bread & Butter

#### STARTER *served sharing style*

**Mini Crab Cakes** *smoked pepper aioli*

**Oven-Roasted Bacon** *thick-cut Nueske's bacon, blue cheese, whole grain mustard, cherry pepper relish*

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

#### SALAD *guests' selection of*

**Caesar Salad** *romaine, shaved Parmesan, garlic ciabatta croutons*

**BG Chop 2.0 Salad** *romaine, chicken, bacon, mozzarella, red bell peppers, avocado, cucumbers, bread crumbs, sherry vinaigrette*

#### ENTREES *please select four*

**Grilled Ribeye** *blue cheese crust, smashed fingerling potatoes, bordelaise sauce*

**Filet Mignon** *USDA choice, horseradish-basil butter, Armagnac demi-glace, crispy Brussels sprouts*

**Slow-Smoked Bone-In Chicken Breast** *herb butter, Meyer lemon risotto, asparagus*

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

**Chicken Piccata** *broccolini, Yukon mash, lemon-caper butter sauce*

**Eggplant & Shrimp Bolognese** *bolognese, shrimp, Soyrizo, carrots, onions, eggplant, Parmesan, herbs  
(also available vegetarian)*

#### DESSERT

**Chef's Seasonal 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

#### ADD TO YOUR DINNER

**WELCOME DRINK** *served butler style, charges based on consumption*

**Selection of Red & White Wine, Beer and Sangria**

**PRE-DINNER RECEPTION** *served butler style for 45 minutes (refer to our "Reception Menu")* 13 per person

**Select Four Hors d'oeuvres**

**SIDES** *served sharing style* 8 per person

**Baked Mac & Cheese, Steamed Spinach & Roasted Cauliflower**

#### WATER SERVICE

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

Prices do not include gratuity, tax and admin fee



# BLACKHAWK GRILLE

## RED KITE HAWK KIDS' MENU

### Fresh Baked Sourdough Bread & Butter

#### STARTER *served individually*

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

#### ENTREES *please select three*

**Grilled Cheese Sandwich** *French fries*

**Chicken Fingers** *honey BBQ sauce, French fries*

**Pasta** *cheese, tomato sauce*

**Mac & Cheese** *mozzarella, cheddar, breadcrumbs*

#### DESSERT

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

#### BEVERAGE

**Iced Tea & Soft Drinks**

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

# BLACKHAWK GRILLE

## HORS D'OEUVRES RECEPTION PACKAGES

Please select seven 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  
Butcher's Blend Steak Burger Slider, *bacon, onion jam*  
Chicken Sliders  
Chicken Lettuce Cups  
Mini Beef Wellingtons  
Mac & Cheese Station *choice of two toppings*  
*Caramelized sweet onions*  
*Baby Portobello mushrooms*  
*Baby Broccoli*  
*Grilled jalapenos*  
*Applewood-smoked bacon*  
*Local corn*

### From the Sea

Chilled Jumbo Prawns *house cocktail sauce*  
Oak Grilled Prawns *chili persillade*  
Mini Crab Cake *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

Price does 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

# BLACKHAWK GRILLE

## BEVERAGES 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 featured beers & wines, soft drinks and juice*  
29 per person / 2 hours Each additional hour 8 per person

**House Level Open Bar** *House level brand liquors, featured beers & wines, soft drinks and juice*  
35 per person / 2 hours Each additional hour 9 per person

**Select Level Open Bar** *Select level brand liquors, featured beers & wines, soft drinks and juices*  
38 per person / 2 hours Each additional 10 per person

**Premium Level Open Bar** *Premium level brand liquors, featured beers and wines, soft drinks and juice*  
40 per person – 2 hours Each additional hour 12 per person

**House Level**  
New Amsterdam Vodka  
New Amsterdam Gin  
Flor De Cana Rum  
Sauza Blue Reposado Tequila  
Evan Williams Bourbon  
Featured Beer & Wine

**Select Level**  
Reyka Vodka  
Tanqueray Gin  
Bacardi Rum  
Milagro Tequila  
Jack Daniels / Jim Beam  
Featured Beer & Wine

**Premium Level**  
Ketel One Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Patron Silver Tequila  
Michter's Small Batch Bourbon  
Featured Beer & Wine

### 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.

Prices do not include gratuity, tax admin fee