

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
Cucumber 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
St Louis Spare 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
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 10:30am 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*

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

Blackhawk Breakfast Sandwich *sourdough bread, bacon, 2 fried eggs, avocado, Pepper Jack cheese, chipotle aioli*

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*

Margherita Flatbread *roasted tomatoes, fresh mozzarella, 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 Bacon	&	Sizzling Shrimp
<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 Asparagus

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*

Jambalaya *shrimp, chorizo, chicken, red bell peppers, celery, onions, scallions, Creole sauce, jasmine rice*

Caesar Salad with Steak *romaine, shaved Parmesan, grilled steak, garlic ciabatta croutons*

Meatloaf *sautéed greens, Yukon Gold whipped mashed potatoes, 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 Bacon

&

Sizzling Shrimp

*Thick-cut Nueske's bacon,
blue cheese, whole grain mustard,
cherry pepper relish*

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

SIDES *served sharing style* 8 per person

Baked Mac & Cheese, Steamed Spinach & Roasted Asparagus

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*

St Louis Spare 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*

Grilled Chicken Breast *Meyer lemon risotto, asparagus, herb butter, Parmesan*

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

Chicken Piccata *broccolini, cherry tomatoes, Yukon gold whipped mashed potatoes, lemon-caper butter sauce*

Fresh Catch *chef's daily selection*

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*

Oven-Roasted Bacon	&	Sizzling Shrimp
<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 Asparagus

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, baby arugula, pear-brandy butter*

Grilled Chicken Breast *Meyer lemon risotto, asparagus, herb butter, Parmesan*

St Louis Spare Ribs *tangy 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

Oven-Roasted Bacon	&	Sizzling Shrimp
<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 Asparagus

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, red wine demi-glace, broccolini*

Grilled Chicken Breast *Meyer lemon risotto, asparagus, herb butter, Parmesan*

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

Chicken Piccata *broccolini, cherry tomatoes, Yukon gold whipped mashed potatoes, 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 Asparagus

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 *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
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*
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 hour 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