

# BLACKBARN CAFE RECEPTION & FOUR COURSE FAMILY STYLE DINNER

## HORS D'OEUVRES

| select six |

1 hr / \$24 per person

2 hr / \$37 per person

3 hr / \$48 per person

## HOT

Mini Lump Crab Cakes,  
Roasted Red Pepper Aioli  
Lollipops of Chicken Wings,  
Honey & Cilantro Sauce  
Mushroom Toast, Robiola, Taleggio,  
Parmesan, Watercress  
Chicken Satay, Peanut Sauce  
Braised Short Rib Arancini  
Lemon Robiola Arancini  
Quiche Lorraine

## COLD

Roasted Eggplant Hummus,  
Sundried Tomato Gremolata  
Marinated Shrimp, Cannellini Bean  
Puree & Rosemary Oil  
Carrot-Cumin Soup, Spicy Granola &  
Cilantro Oil  
Smoked Salmon Tartar,  
Gaufrette Potato  
Tuna Tartare, Crisp Lotus Root  
Roll of Cellophane Noodles

## DESSERT STATION \$15 per person

Chef's Selection of BLACKBARN's  
Specialty Desserts

## RECEPTION STATIONS

### CHARCUTERIE & CHEESE \$21 per person

Lonza Bent River - cow  
Pancetta Pawlet - cow  
Spicy Coppa Verrano - sheep

### TUSCAN TABLE \$27 per person

#### To Include:

White Pizza, arugula, parmesan, truffle oil  
Wild Mushroom Toast, robiola, taleggio,  
parmesan, watercress

#### Salads | select three |

Grilled Butternut Squash, burrata,  
arugula, pepitas  
Leafy Green Salad, cucumber, tomato,  
lemon, toasted almond  
Pan Roasted Artichokes Hearts  
hen of the wood mushrooms,  
eggplant hummus, tahini-lemon dressing  
Braised Octopus  
Roasted Cauliflower, red onion,  
spanish olive, crispy caper, basil

#### Add-on items: \$6 per person, per item

Smoked Salmon Tartine, shaved fennel,  
capers, caviar  
Roasted Mediterranean Vegetables,  
moroccan couscous, pesto,  
roasted tomatoes, balsamic  
Chicken Milanese Slider, mozzarella,  
tomato, arugula, pesto  
The Cuban Sandwich, pulled pork, ham,  
gruyere, pickles  
BBQ Short Rib, roasted tomatillo, radish,  
fingerling potato, basil

## FIRST COURSE | select three |

Leafy Green Salad  
cucumber, tomato, lemon,  
toasted almond

Butternut Squash Salad  
burrata, arugula, pepitas

Eggplant Hummus  
veggies crudite, gremolata, pita

Portobello Stack  
polenta cake, crispy kale, frisee

Tuna Tartare  
celery, tomato, potato chips,  
bloody mary sorbet

Wild Mushroom Toast  
robiola, taleggio, parmesan,  
watercress

## SECOND COURSE | select three |

Porcini Confit White Pizza  
mangalitsa spicy coppa,  
carmelized onions arugula, truffle oil

Pan Roasted Artichoke Hearts  
hen of the wood mushrooms,  
eggplant hummus, tahini-lemon  
dressing

Marinated Octopus Salad  
white beans, celery, lemon

Salmon Nicoise Salad  
haricat vert, olives, quail eggs

Roasted Brussel Sprouts  
apple butter, roasted red onion,  
apple, jalapeno cutney

Roasted Cauliflower  
red onion, spanish olive, crispy caper,  
basil

## MAIN COURSE | select three |

Roasted Mediterranean Vegetables  
moroccan couscous, pesto,  
balsamic reduction

Tuna Steak  
roasted piquillo peppers, zucchini,  
red quinoa

Lemon Ricotta Cavatelli  
heirloom cherry tomatoes,  
mushrooms, baked ricotta

Braised Lamb Shank  
atichokes, potatoes,  
white wine sauce

Coq Au Vin  
red wine, lardons, mushrooms

Short Ribs  
roasted tomatillo, fingerling  
potatoes, radish, basil

Chicken Milanese  
cherry tomatoes, arugula, balsamic

Mac and Cheese  
truffle, mixed mushrooms, three  
cheese

## DESSERT COURSE | select three |

Rum Butterscotch Bread Pudding | Lemon Cheesecake | Chocolate Caramel Tart | Double Chocolate Cherry Brownies | Vanilla Pannacotta | Seasonal Sliced Fruit

please note that all private dining menus are subject to seasonal updates and charges are subject to host selected gratuity, 7% administrative fee, and 8.875% sales tax