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# BLACK RAIL

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## KITCHEN + BAR

### *Large Events Menu*

Thank you for thinking of us at Black Rail Kitchen + Bar! Our event team looks forward to planning the perfect event for you and your guests. A few details about what we offer:

- Our large events are either family or buffet style service. The Dinner Menus are three courses, including dessert.
  - We can offer individually-plated options for parties under 25 guests. Please speak to your event coordinator for more information on availability.
- All beverages from the bar are charged based on consumption, but we do offer special pricing on bottles of wine purchased in advance. Inquire for more details.
- If you would like a menu customized for your event, let us know! Our chef, bar manager, and sommelier would be happy to create something unique.
- We can offer linens and decor for your event. Please inquire for details and pricing. You are also more than welcome to bring decor of your own, but please discuss with your event coordinator so they can plan accordingly.
- We would be delighted to create custom printed menus for your event, including the name of the event and the items that will be served to add that special touch.
- Please refer to your contract for additional details.

*Thank you and happy planning!*

**DINNER MENU #1: 3-COURSE FAMILY STYLE or BUFFET**  
*\$55 per person*

**COURSE 1** *choose 2*

**CRISPY BRUSSELS SPROUTS**

Pickled shallots, dill labneh

**CHARRED SHISHITO PEPPERS**

chipotle crema, pickled red onions

**TOMATO + BASIL FLATBREAD**

roasted garlic, fresh mozzarella, basil, EVOO, parmesan

**WILD MUSHROOM FLATBREAD**

housemade marinara, fontina, thyme, white truffle oil

**ROASTED PASILLA PEPPERS**

stuffed with baby kale, black beans, manchego, spicy tomato sauce, avocado salsa

**LITTLE GEM SALAD**

caesar dressing, parmigiano reggiano, lemon zest, ciabatta croutons, anchovy

**COURSE 2** *choose 2*

**PAPPARDELLE PASTA**

pancetta, san marzano tomatoes, chile flakes, burrata, fresh basil (option to add meatballs +4 per person)

**ROASTED CHICKEN BREAST**

roasted summer vegetables, basil pesto, balsamic glaze, crispy fried leeks

**LAMB MEATBALLS**

herbed pilaf, ricotta, basil pesto, parmesan

**CHIMICHURRI MUSHROOMS + LENTILS**

chimichurri marinated mushroom medley, lentils, charred shishito peppers, pickled onions, spring vegetables

**COURSE 3** *choose 1*

**ASSORTED COOKIES & BARS**

**SEMIFREDDO**

A semi-frozen dark chocolate italian style mousse

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**SUGGESTED ADDITIONS-** *\$6 per person each*

**CIABATTA BREAD + BUTTER**

**CRISPY FINGERLING POTATOES** -garlic aioli

**ROASTED SUMMER VEGETABLES**

**GRILLED BROCCOLINI-** preserved lemon, fresno chiles, parmesan bread crumbs

**BROWNED BUTTER MASHED POTATOES**



**DINNER MENU #2: 3-COURSE FAMILY STYLE or BUFFET**

*\$65 per person*

Includes options from Dinner Menu #1, with these additional choices:

**COURSE 1** *choose 2*

**CRISPY PORK BELLY**

asian glaze, cucumber salad, sesame seeds, green onions

**SHORT RIB EMPANADAS**

cilantro, onions, manchego, barbacoa jus, tomatillo salsa, cotija

**LAMB MEATBALLS**

toasted ciabatta, ricotta, pesto, parmesan

**BABY WEDGE**

point Reyes blue cheese dressing, shaved cucumber, pickled red onion, seasonal tomato, crispy pork belly

**FARMERS MARKET SALAD**

watermelon radishes, cherry tomato, shaved cucumber, red bell peppers, goat cheese, sunflower seeds, herb stone champagne vinaigrette

**COURSE 2** *choose 2*

**BEER BRINED DUROC PORK LOIN**

crispy fingerling potatoes, honey mustard glaze, sweet and spicy peach chutney

**SHORT RIB BARBACOA**

brown butter mashed potatoes, tomatillo salsa, microgreens

**SEASONAL FRESH FISH**

served with seasonal starch + vegetables

**SEASONAL PASTA**

ask about our seasonal selections

**COURSE 3** *choose 1. desserts will be individually plated and everyone will receive the same dessert*

**APPLE CAKE**

Served warm with whipped cream and caramel sauce

**SEASONAL MALABI**

a rich custard of coconut milk with chia seeds + seasonal fruit

**SUGGESTED ADDITIONS-** *\$6 per person each*

**CIABATTA BREAD + BUTTER**

**CRISPY FINGERLING POTATOES** -garlic aioli

**ROASTED SUMMER VEGETABLES**

**GRILLED BROCCOLINI-** preserved lemon, fresno chiles, parmesan bread crumbs

**BROWNED BUTTER MASHED POTATOES**



### **DINNER MENU #3: 3-COURSE FAMILY STYLE or BUFFET**

*\$80 per person*

Includes options from Dinner Menus #1 + 2, with these additional choices:

#### **COURSE 1** *choose 2*

##### **BLACK RAIL CHARCUTERIE BOARD**

lomo, black truffle salami, soppressata, whipped ricotta, marinated olives, cornichons, jam, whole grain mustard, ciabatta (add imported cheeses for +\$4 per person)

##### **KINO WHITE MEXICAN GARLIC SHRIMP**

garlic, EVOO, chili d'arbol, ciabatta

##### **JUMBO LUMP CRAB CAKES**

sweet + spicy chutney, citrus beurre blanc

##### **HEIRLOOM TOMATO + BURRATA**

seasonal fruit, pesto, pine nuts, burrata, crostini, sherry vinaigrette, microgreens

#### **COURSE 2** *choose 2*

##### **GRILLED FRESH SALMON**

roasted shallots, leeks, pea vines, white truffle pea sauce

##### **SPICY SEAFOOD CIOPPINO + LINGUINE**

shrimp, salmon, mussels, clams, spicy tomato sauce, seafood broth

##### **GRILLED BEEF TENDERLOIN**

Roasted wild mushroom + shallots, red wine reduction

##### **NEW ZEALAND LAMB CHOPS**

spring vegetables, mint yogurt, lamb demi-glace, mint salad

#### **COURSE 3** *choose 1. desserts will be individually plated and everyone will receive the same dessert*

##### **CHOCOLATE LAVA CAKE**

Served warm with vanilla ice cream and raspberry coulis

##### **SEASONAL CHEESECAKE**

#### **SUGGESTED ADDITIONS-** *\$6 per person each*

##### **CIABATTA BREAD + BUTTER**

**CRISPY FINGERLING POTATOES** -garlic aioli

**ROASTED SUMMER VEGETABLES**

**GRILLED BROCCOLINI-** preserved lemon, fresno chiles, parmesan bread crumbs

**BROWNED BUTTER MASHED POTATOES**



## HEAVY APPETIZER BUFFET

*\$40 per person*

Comes with charcuterie board and one item each from the columns below. Additional items may be included for a fee.

### STARTER *(if you need a vegetarian option, please inquire)*

#### BLACK RAIL CHARCUTERIE BOARD

lomo, black truffle salami, soppressata, whipped ricotta, marinated olives, cornichons, jam, whole grain mustard, ciabatta (add imported cheeses for +\$4 per person)

#### FLATBREADS & SMALL BITES *(choose 1, each additional choice is +\$10 per person)*

##### WILD MUSHROOM FLATBREAD

housemade marinara, fontina, thyme, white truffle oil

##### TOMATO + BASIL FLATBREAD

roasted garlic, fresh mozzarella, basil, EVOO, parmesan

##### CHARRED SHISHITO PEPPERS

chipotle crema, pickled red onions

##### BURRATA + CIABATTA

Housemade pesto, blistered cherry tomatoes, balsamic glaze

##### CRISPY BRUSSELS SPROUTS

Pickled shallots, dill labneh

##### ROASTED PASILLA PEPPER

stuffed with baby kale, black beans, manchego cheese, spicy tomato sauce, avocado salsa

#### SHARES *(choose 1, each additional choice is +\$12 per person)*

##### GRILLED CHICKEN SKEWERS

dill labneh and house pickled vegetables

##### GRILLED MARINATED KING SHRIMP SKEWERS

garlic, lemon, olive oil, fresh herbs

##### CRISPY PORK BELLY

Asian glaze, cucumber salad, sesame seeds, green onions

##### BLACK RAIL BEEF SLIDERS

Sweet + spicy pancetta jam

##### LAMB MEATBALLS

toasted ciabatta, ricotta, pesto, parmesan

##### SHORT RIB EMPANADAS

manchego, tomatillo salsa, cilantro, onions, cotija, barbacoa jus

##### JUMBO LUMP CRAB CAKES

sweet + spicy chutney, citrus beurre blanc

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#### SUGGESTED ADDITIONS- *\$6 per person each*

CIABATTA BREAD + BUTTER

CRISPY FINGERLING POTATOES -garlic aioli

ROASTED SUMMER VEGETABLES

GRILLED BROCCOLINI- preserved lemon, fresno chiles, parmesan bread crumbs

BROWNED BUTTER MASHED POTATOES

