



BLACK WOODS GROUP CATERING

BREAKFAST BUFFET

Includes fresh brewed coffee. Price listed per person. Add chef-carved enhancement for \$75 per selection.

black woods brunch sliced baked ham, choice of baked chicken or smoked salmon, fluffy scrambled eggs, cheesy hash browns, french toast with warmed maple syrup, fruit compote, whipped topping, fresh fruit 16

biscuits + gravy choice of sausage patties or crisp bacon, home style biscuits, breakfast gravy, fluffy scrambled eggs with cheese, fresh fruit 14

jump start fluffy scrambled eggs with cheese, choice of crisp bacon or sausage links, breakfast potatoes, fresh bagels served with butter, assorted preserves + cream cheese 12

avocado + focaccia mashed avocado, sliced hard boiled eggs, assorted sauces 4

fresh start vegetable frittata, housemade overnight oats, fresh fruit [v] 10
added protein option for an additional 1/p

continental breakfast fresh fruit, freshly baked muffins + scones, assorted juice [v] 8

ADD-ONS

breakfast sandwiches individually wrapped english muffin, egg, sliced cheese, choice of sausage patty or crisp bacon 3

deviled eggs classic 2 | classic with crumbled bacon 3 | whipped avocado 3

housemade overnight oats individually served with assorted berries and nuts 3

morning bagels served with assorted cream cheese 2

assorted muffins 2

assorted scones 2

granola bars 2

assorted donuts 2

fresh fruit whole 2 | sliced 3.5



PLATED & BUFFET LUNCH

Price listed per person. Multiple choice entrees available for an additional \$2/pp.

PLATED

- italian club sandwich** sliced ham, salami, pepperoni, swiss cheese, red onion, pepperoncini, roma tomato, lettuce, mayo, oil + vinegar, ciabatta 14
- chicken caesar salad** grilled chicken, romaine, shaved parmesan, croutons, caesar dressing 16
- pomegranate chicken salad** grilled chicken, mixed greens, crumbled gorgonzola, crisp apples, raisins, slivered almonds, pomegranate vinaigrette 16
- shrimp + avocado salad** seasoned shrimp, mixed greens, sliced avocado, black-bean corn salsa, tangy-lime vinaigrette 16
- roast beef sandwich** slow roasted beef, swiss cheese, lettuce, tomato, red onion, ciabatta 15
- pasta luca brasi** fettuccine, all-natural chicken, sautéed shrimp, bacon, creamy roasted red pepper sauce 18
- prime rib sandwich** herb-crusted prime rib, caramelized onions, swiss cheese, ciabatta roll, side of au jus and creamy horseradish 19

BUFFET

- black woods deli** assorted meats + cheeses, croissants, garnishes, choice of two cold salads, kettle chips, and choice of one housemade soup 16
cold salads: bean, quinoa + chickpea | cranberry chicken | arugula + pear | apple poppy seed + walnut
housemade soups: creamy chicken wild rice | tomato basil | prime rib vegetable
- pulled pork** bbq pulled pork, dollar buns, seasoned spicy slaw, pasta salad, pickles, kettle chips 14
add signature bw housemade corn bread loaves + sweet butter 2/p*
- chef's pasta bar** penne pasta, choice of chicken alfredo or meatballs in marinara, meat lasagna, fresh grated parmesan cheese, caesar salad 16

TAVERN SIGNATURES

Price listed per person. Minimum may apply.

- salad bar** crisp mixed greens with sliced turkey, cheddar jack cheese, hard-boiled eggs, cucumber, raisins, peas, sunflower seeds, red onion, peppers, tomato + dressings served with rolls 16
choice of dressing (3): ranch, housemade roasted garlic vinaigrette, caesar, balsamic vinaigrette, raspberry vinaigrette, french, blue cheese
choice of protein: grilled chicken, ahi tuna, salmon, grilled shrimp
add (1) additional protein for +2/person
- b.y.o.b** *build your own bowl* choice of white or brown rice, grilled chicken, edamame, broccoli, squash, matchstick carrots, snap peas, red onion, wonton crisps, pickled ginger, assorted sauces: soy sauce, cilantro pesto, and bang-bang sauce 19
add (1) additional protein for +2/person
additional offerings: ahi tuna, steak bites, teriyaki salmon, thai chili grilled shrimp
- street taco** *tavern signature* choice of two proteins, soft or hard shell tortillas, housemade tavern slaw, lettuce, onion, shredded cheese, cilantro, lime, taco sauce, black olives, sour cream, fresh pico, tortilla chips, rice + beans 18
choice of protein: blackened tilapia, grilled shrimp, ground beef, bbq pulled pork + pineapple, shredded chicken
add (1) additional protein for +2/person
take it to the next level Make it a taco salad bar!
add herbed tortilla shell bowls and a cilantro lime vinaigrette for +\$2/p
- burger bar** choice of burger, assorted cheese, buns, lettuce, onion, tomato, tavern cuke coins, kettle chips, condiments 16
choice of burger: half pound beef, 50/50, turkey & cranberries, grilled chicken breast, housemade wild rice
add (1) additional protein for +2/person
- mac n' cheese bar** cavatappi pasta tossed in a blend of white cheddar, fontina, gruyere swiss, and mozzarella cheese topped with toasty bread crumbs. Served with sliced jalapenos, broccoli, bacon, and assorted drizzles: bbq, pesto, balsamic glaze, sriracha 14
choice of protein: grilled shrimp, bbq pulled pork, andouilles sausage, brussels sprouts
add (1) additional protein for +2/person
take it to the next level Add a Tavern House or pea salad for \$2/person

BUILD YOUR OWN BOWL BAR

BOX LUNCHES

Price per person. All box lunches are served with choice of kettle chips, chef's seasonal pasta salad and our famous petite Wave of Passion Chocolate Cake. **Minimum order of 10 for delivery.**



SIGNATURE SALADS 15

- pomegranate chicken salad** grilled chicken, mixed greens, crumbled gorgonzola, crisp apples, craisins, granola, pomegranate vinaigrette
- turkey bacon avocado salad** hand-carved roasted turkey, crisp bacon, mixed greens, sliced avocado, cherry tomatoes, bleu cheese, roasted garlic vinaigrette
- chef's cobb salad** grilled chicken, crisp bacon, romaine, red onion, black olives, cherry tomatoes, hard-boiled egg, bleu cheese, served with ranch dressing
- spicy shrimp + avocado salad** seasoned shrimp, mixed greens, sliced avocado, black-bean corn salsa, tangy lime vinaigrette
- wood-fired salmon caesar** lightly seasoned salmon filet brushed with minnesota maple syrup, romaine, shaved parmesan, caesar dressing, lemon wedge

SIGNATURE SANDWICHES 15

Individually wrapped sandwiches on a fresh ciabatta roll with noted protein, sauce, and cheese.

- ham, dijon, cheddar**
- turkey, lemon-pepper, cheddar**
- turkey, pesto, provolone**
- roast beef, horseradish, swiss**
- turkey, cajun, pepper jack**
- turkey, dijon, provolone**
- hummus, tapenade, feta [v]**
- vegetable + hummus wrap [v]**
- chicken salad wrap**

CHOICE OF SIDE ENHANCEMENTS

- cup of soup** choice of tomato basil, chicken wild rice, or soup du jour 3-4/p
- side of fresh whole fruit** apples, bananas, oranges 2/p
- side of fresh sliced fruit** 3/p

MEETING BREAKS

Price per person.

AM BREAK

THE FIRST FUEL! 7/P

granola bars
whole fruit *[gf - v]*
seasonal fruit smoothie

DONUT CHA KNOW! 6/P

assorted donuts
assorted scones
rice krispy bars assorted flavors served on a stick

PM BREAK

POWER UP! 8/P

vegetable display *[gf - v]*
hummus platter served with pita chips
cheese + fruit platter *[gf]*

YOLO! 9/P

flavored popcorn butter, cheese, caramel
build your own trail mix m&m's, banana chips, goldfish, pretzels, raisins
rice krispy bars assorted flavors served on a stick

REFRESHMENTS

canned soda 2
lavender lemonade 25 per station *(serves 25)*
iced coffee station iced coffee, flavored syrups, dairy + non-dairy cream 50 per station *(serves 25)*
classic coffee cream and sugar 45 per station *(serves 25)*
gourmet coffee station + doughnuts flavored syrups, dairy + non-dairy cream, whipped cream, crusted peppermint 75 per station *(serves 25)*

* = Recommended for in-house events only

SIGNATURE BEVERAGE STATION

Price listed per station, estimated 25 servings.

hosted soda for your entire event, fountain 325* | per consumption: can 2

aqua fresca strawberry pineapple | cucumber basil | lemon lime | orange mint | seasonal flavors 40 per gallon

lavender lemonade *tavern signature* 25

punch station *black woods signature* punch recipe 25

iced coffee station flavored creams, whipped cream, flavored syrups 50

infused water station citrus 25 | berry 25 | melon 25 | cucumber 25

gourmet coffee station + doughnuts flavored syrups, cream, whipped cream, sugar, crushed peppermint 75

classic coffee station cream, sugar 45

cider station hot apple cider, whipped cream, cinnamon + nutmeg shake, caramel sauce 50

cocoa station hot cocoa, whipped cream, peppermint, cinnamon + nutmeg shake, marshmallows, chocolate sauce 75



BEER, WINE, SPIRITS

SPARKLING

LUCCIO - Moscato · *Italy*
 GIONELLI - Asti · *Italy*
 LA MARCA - Prosecco · *Italy*
 WYCLIFF - Brut · *California*

WHITE WINE SWEET TO DRY

PROVERB - Rose
 VILLA POZZI - Pinot Grigio · *Italy*
 PROVERB - Pinot Grigio
 PROVERB - Sauvignon Blanc
 LA TERRE - Chardonnay
 BENZIGER - Chardonnay · *California*

RED WINE MILD TO BOLD

PROVERB - Pinot Noir
 ANGELINE - Pinot Noir · *California*
 LA TERRE - Merlot
 LA TERRE - Cabernet Sauvignon
 LOUIS M. MARTINI - Cabernet Sauvignon · *California*
 ALAMOS - Malbec · *Argentina*

HOUSE WINE BY THE BOTTLE

LA TERRE 1.5 LITER BOTTLE
chardonnay
merlot
cabernet sauvignon

PROVERB 750 ML BOTTLE
rose
pinot grigio
sauvignon blanc
pinot noir

B G

34 9
 30 8
 34 9
 28 7

28 7
 30 8
 28 7
 28 7
 - 7
 38 10

28 7
 34 9
 - 7
 - 7
 38 10
 30 8

28

SIGNATURE COCKTAILS

Cucumber Press 9
 Lavender Martini 10
 Minnesota Mule 9
 BW Old Fashioned 9
 Mimosa 7
 **Make it a Mimosa Bar!* 35 per 25 people for set up
 Bloody Mary 9
 **Everyone loves a B-Y-O-Bloody Mary!* 45 per 25 people for set up

SPIRITS

Standard Cocktail 7-8
 Premium Cocktail 9+

DOMESTIC BEER

Coors Light 6
 Bud Light 6
 Michelob Golden Light Draft 6
 Corona 7
 Blue Moon 7

SELTZER + CIDER

White Claw 6
 **Black Cherry, Raspberry, Mango*
 Wild State Cider 7
 **Semi-Dry, Raspberry Hibiscus, Pear*

CRAFT BEER

Bent Paddle Bent Hop 7
 Earth Rider Precious Material 7
 Castle Danger Cream Ale 7
 Blacklist Hazy Project 9
 Lift Bridge Mango Blonde 7
 Indeed Day Tripper 7

KEG PRICES

Domestic Keg 350
 Premium Keg 400
 Craft Keg 425

