
FAMILY STYLE

SALADS

Served Family Style

BLACKSTONE

mixed greens, cucumbers, tomatoes, croutons, bacon, blackstone ranch

GREEK

romaine lettuce, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, greek dressing

CITRUS

spinach, pecans, cranberries, mandarin orange slice, citrus vinaigrette

CAESAR

romaine lettuce, parmesan cheese, croutons, caesar dressing

SIDES

Served Family Style

ROSEMARY GARLIC SMASHED POTATOES

HERBED POTATO SALAD

MAC & CHEESE

ROASTED VEGETABLES

PROSCIUTTO GLAZED CARROTS

MIAGGI BEANS

VEGETABLE STIR FRY

INDIVIDUALLY PLATED

VILLA SIRLOIN

demi glace & onion strings

IOWA BONE IN PORK CHOP

caramelized onion demi glace & topped with blue cheese

MEDITERRANEAN CHICKEN

tomatoes, cucumbers, red onion, kalamata olives, feta cheese & greek dressing

HONEY CHIPOTLE CHICKEN

roasted red peppers, sautéed onions & honey chipotle sauce

ROASTED SALMON

mango pico

VODKA PROSCIUTTO PENNE

house made vodka sauce and prosciutto

MEDITERRANEAN PASTA (V)

seasonal veggies, penne pasta and pesto

LEMON RICOTTA PASTA (V)

spinach and roasted red peppers

**ONE SALAD, TWO SIDES AND
THREE ENTREES \$35**

ALL PLATED ENTREES ARE PRE-ORDERED

Orders must be in 1 week prior to event



STATIONS MENU

SALADS **BLACKSTONE**

mixed greens, cucumbers, tomatoes, croutons, bacon, blackstone ranch

GREEK

romaine lettuce, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, greek dressing

CITRUS

spinach, pecans, cranberries, mandarin orange slice, citrus vinaigrette

CAESAR

romaine lettuce, parmesan cheese, croutons, caesar dressing

SIDES

ROSEMARY GARLIC SMASHED POTATOES

HERBED POTATO SALAD

MAC & CHEESE

GRILLED VEGETABLES

PROSCIUTTO GLAZED CARROTS

MIAGGI BEANS

VEGETABLE STIR FRY

ENTREES

VILLA SIRLOIN

demi glace & onion strings

PRIME RIB

served with horseradish and au jus

IOWA PORK LOIN

onion demi glace & topped with blue cheese

MEDITERRANEAN CHICKEN

tomatoes, cucumbers, red onion, kalamata olives, feta cheese & greek dressing

HONEY CHIPOTLE CHICKEN

roasted red peppers, sautéed onions & honey chipotle sauce

ROASTED SALMON

mango pico

VODKA PROSCIUTTO PENNE

house made vodka sauce and prosciutto

LEMON RICOTTA PASTA (V)

spinach and roasted red peppers

MEDITERRANEAN PASTA (V)

seasonal veggies, penne pasta and pesto

BAKED PASTA

penne pasta, marinara, angus beef, sausage, peperoni and mozzarella cheese

**STANDARD: SELECT ONE SALAD,
TWO SIDES, TWO ENTRÉES - \$27**

**PREMIUM: SELECT TWO SALAD,
TWO SIDES, THREE ENTRÉES - \$32**



MIX & MINGLE

CHIPS, DIPS AND PLATTERS

Serves 12 People

HOUSEMADE POTATO CHIPS - \$12

SALSA - \$16 served with tortilla chips

HUMMUS - \$21 served with pita chips

GUACAMOLE - \$22 served with tortilla chips

KALE ARTICHOKE- \$25 served with tortilla chips and sliced baguette

BRUSCHETTA- \$20 served with toast points

FRESH VEGETABLES- \$25 served with ranch

FRESH FRUIT- \$30

HOR D'OEUVRES

Pricing Per Piece - 10 Piece Minimum

MINI SATAY SKEWERS

BEEF \$2.50

CHICKEN \$3.00

SHRIMP \$3.50

all satay skewers come with asian, teriyaki and wasabi cream sauce

MINI CHICKEN FINGERS - \$2.50

served with ranch, buffalo, or bbq sauce

BEEF SLIDERS - \$2.50

american cheese, pickles

CHICKEN SLIDERS - \$2.50

MINI CRAB CAKES - \$3.00

SEARED AHI TUNA CRISPS -\$3.00

sliced ahi tuna on top of a fried wonton

served with wasabi cream, asian, and teriyaki sauces

GARLIC SPINACH STUFFED MUSHROOMS - \$2.00

HOUSE MADE MEATBALLS - \$3.00

your choice of marinara, sweet chili or vodka cream sauce

SUN DRIED TOMATO PESTO BITES - \$2.00

puff pastry filled with sun dried tomatoes and pesto



PARTY PLATTERS TO GO

Each Platter Serves 12

APPETIZERS

- SALSA - \$15
- GUACAMOLE - \$18
- ARTICHOKE SPINACH DIP - \$20
- HUMMUS - \$20
- HOMEMADE CHICKEN FINGERS - \$30
- SEARED TUNA - \$44
- FRESH FRUIT PLATTER - \$30
- FRESH VEGETABLE PLATTER - 25

SANDWICH BOARD

Mini Sandwich Platter - Served with homemade chips

- HONEY TURKEY - \$46
- HAM & CHEESE - \$46
- ROASTED BEEF ON WHEAT - \$46
- COMBINATION PLATTER - \$46
- turkey, ham, roast beef on sourdough*

SALADS

- BLACKSTONE SALAD - \$32
- CAESAR SALAD - \$32
- CITRUS SALAD - \$32
- GREEK SALAD - \$32

HOUSE FAVORITES

- BUBBLY MAC & CHEESE - \$42
- BAKED PASTA - \$50
- ROASTED SALMON - \$70
- MEDITERRANEAN CHICKEN - \$60
- HONEY CHIPOTLE CHICKEN - \$60
- GARLIC SMASHED POTATOES - \$42
- MIAGGI BEANS - \$42

DESSERT

- CHOCOLATE DECADENCE CAKE - \$90
- ASSORTED COOKIES- \$1 PER COOKIE

**24-HOURS NOTICE IS REQUIRED FOR
ALL PARTY PLATTERS**

LOCAL DELIVERY AVAILABLE FOR \$20



BEVERAGES & STAFFING

BLACKSTONE IS ABLE TO CATER
TO YOUR EVERY NEED!

WHETHER IT BE SERVICE, BARTENDING,
ALCOHOLIC OR NON-ALCOHOLIC BEVERAGES
BLACKSTONE'S BANQUET & CATERING COORDINATOR
WILL MAKE IT HAPPEN

FEEL FREE TO CALL OR E-MAIL
WITH ANY QUESTIONS YOU MAY HAVE!

CATERING@BLACKSTONE-IC.COM

