

PLATED

Standard

SALAD

BLACKSTONE SALAD

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

CAESAR SALAD

romaine, parmesan, croutons, caesar dressing

SIDES

MIAGGI BEANS

GARLIC SMASHED POTATOES

MAC AND CHEESE

ROASTED VEGETABLES

ENTRÉES

HONEY CHIPOTLE CHICKEN

grilled chicken breast topped with sautéed onions,
red peppers, honey chipotle sauce

PORK LOIN

roasted pork loin topped with blue cheese crumbles,
caramelized onion, demi-glace

THAI STIR-FRY

carrots, red onion, red and green bell peppers,
rice noodles, green onions

ROASTED VEGETABLE PASTA

penne noodles, squash, zucchini, tomatoes, carrots,
onions, asparagus, pesto sauce

1 SALAD, 2 SIDES, 2 ENTRÉES
\$30 PER PERSON

Deluxe

SALAD

BLACKSTONE SALAD

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

CAESAR SALAD

romaine, parmesan, croutons, caesar dressing

CITRUS SALAD

spinach, pecans, cranberries, mandarin orange,
citrus vinaigrette

GREEK SALAD

romaine, feta, kalamata olives, tomatoes, cucumber,
red onion, greek dressing

SIDES

GARLIC SMASHED POTATOES

MAC AND CHEESE | MIAGGI BEANS

ROASTED VEGETABLES

PROSCIUTTO WRAPPED ASPARAGUS

RICE PILAF | PASTA SALAD

ENTRÉES

HONEY CHIPOTLE CHICKEN

grilled chicken breast topped with sautéed onions and
red peppers, honey chipotle sauce

PORK LOIN

roasted pork loin topped with blue cheese crumbles,
caramelized onion, demi-glace

THAI STIR-FRY

carrots, red onion, red and green bell peppers,
rice noodles, green onions

ROASTED VEGETABLE PASTA

penne noodles, squash, zucchini, tomatoes, carrots,
onions, asparagus, pesto sauce

VILLA SIRLOIN

grilled sirloin topped with onion strings, demi-glace

PONZU SALMON

baked salmon, ponzu sauce, scallions

MEDITERRANEAN CHICKEN

grilled chicken breast topped with feta, kalamata olives,
tomatoes, cucumbers, red onion, greek dressing

SEARED TUNA

rare seared sesame crusted ahi tuna paired with
Asian sauce, wasabi cream, teriyaki, seaweed salad,
pickled ginger, daikon radish

1 SALAD, 2 SIDES, 3 ENTRÉES
\$35 PER PERSON



STATIONS

Standard

SALAD

BLACKSTONE SALAD

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

CAESAR SALAD

romaine, parmesan, croutons, caesar dressing

SIDES

MIAGGI BEANS

GARLIC SMASHED POTATOES

MAC AND CHEESE

ROASTED VEGETABLES

ENTRÉES

HONEY CHIPOTLE CHICKEN

grilled chicken breast topped with sautéed onion,
red peppers, honey chipotle sauce

PORK LOIN

roasted pork loin topped with blue cheese crumbles,
caramelized onion, demi-glace

THAI STIR-FRY

carrots, red onion, red and green bell peppers,
rice noodles, green onions

ROASTED VEGETABLE PASTA

penne noodles, squash, zucchini, tomatoes, carrots,
onions, asparagus, pesto sauce

1 SALAD, 2 SIDES, 2 ENTRÉES
\$28 PER PERSON

Deluxe

SALAD

BLACKSTONE SALAD

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

CAESAR SALAD

romaine, parmesan, croutons, caesar dressing

CITRUS SALAD

spinach, pecans, cranberries, mandarin orange,
citrus vinaigrette

GREEK SALAD

romaine, feta, kalamata olives, tomatoes, cucumber,
red onion, greek dressing

SIDES

GARLIC SMASHED POTATOES

MAC AND CHEESE | MIAGGI BEANS

ROASTED VEGETABLES

PROSCIUTTO WRAPPED ASPARAGUS

RICE PILAF | PASTA SALAD

ENTRÉES

HONEY CHIPOTLE CHICKEN

grilled chicken breast topped with sautéed onions,
red peppers, honey chipotle sauce

PORK LOIN

roasted pork loin topped with blue cheese crumbles,
caramelized onion, demi-glace

THAI STIR-FRY

carrots, red onion, red and green bell peppers,
rice noodles, green onions

ROASTED VEGETABLE PASTA

penne noodles, squash, zucchini, tomatoes, carrots,
onions, asparagus, pesto sauce

VILLA SIRLOIN

grilled sirloin topped with onion strings, demi-glace

PONZU SALMON

baked salmon, ponzu sauce, scallions

MEDITERRANEAN CHICKEN

grilled chicken breast topped with feta, kalamata olives,
tomatoes, cucumbers, red onion, greek dressing

SEARED TUNA

rare seared sesame crusted ahi tuna paired with
Asian sauce, wasabi cream, teriyaki, seaweed
salad, pickled ginger, daikon radish

2 SALAD, 2 SIDES, 3 ENTRÉES
\$32 PER PERSON



MIX & MINGLE

CHIPS & DIP

- serves 12 -

HOUSE MADE POTATOES CHIPS \$12

SALSA \$16

served with tortilla chips

BRUSCHETTA \$20

served with crostini

HUMMUS \$20

served with pita bread

GUACAMOLE \$22

served with tortilla chips

PLATTERS

- serves 12 -

FRESH VEGETABLES \$25

served with ranch

FRESH SEASONAL FRUIT \$30

SEARED TUNA CRISPS \$36

served with our three signature sauces on fried wontons

CHARCUTERIE AND CHEESE BOARD
MARKET PRICE

HOR D'OEUVRES

- price per piece, 10 piece minimum -

MINI SATAY SKEWERS

served with our three signature sauces

BEEF \$4

CHICKEN \$4

SHRIMP \$5

SHRIMP

SHRIMP COCKTAIL \$5

served with cocktail sauce

COCONUT SHRIMP \$5

served with pina colada sauce

CRAB CAKES \$3

served with remoulade sauce

KOREAN BBQ SHORT RIBS \$5

served with Korean bbq sauce

SLIDERS

BEEF SLIDERS \$3

served with American cheese and pickles

CHICKEN SLIDERS \$3

served with Asian sauce

MINI CHICKEN FINGER \$3

served with ranch, buffalo, and mild sauce

SMOKED SALMON CROSTINI \$3

cream cheese spread, smoked salmon, and lemon wedges

CAPRESSE SKEWERS \$3

mozzarella, basil, and tomatoes drizzled with balsamic reduction



BUILD YOUR OWN BARS

MASHED POTATO BAR

MASHED POTATOES | BUTTER | SOUR CREAM
CHEDDAR CHEESE | CHIVES | BACON BITS
ONION STRINGS | CORN | DEMI-GLACE

\$8 PER PERSON

SALAD BAR

please choose one lettuce, four toppings, and two dressings

MIXED GREENS | ROMAINE | TOMATOES | CUCUMBER
CARROT | KALAMATA OLIVES | BACON
SHREDDED CHEDDAR | FETA | CRANBERRIES
PECANS | DICED EGGS | GRILLED CHICKEN

\$8 PER PERSON

TACO BAR

please choose two shells, two meats, and four toppings

SOFT SHELL | HARD SHELL | CORN TORTILLA | FLOUR TORTILLA
SHREDDED CHEESE | LETTUCE | TOMATOES | JALAPENOS | ONIONS
CILANTRO | SOUR CREAM | SALSA | QUESO FRESCO

\$9 PER PERSON

a side of rice and beans for an additional \$3 per person

- if there is anything you would like for toppings not listed, just ask! -

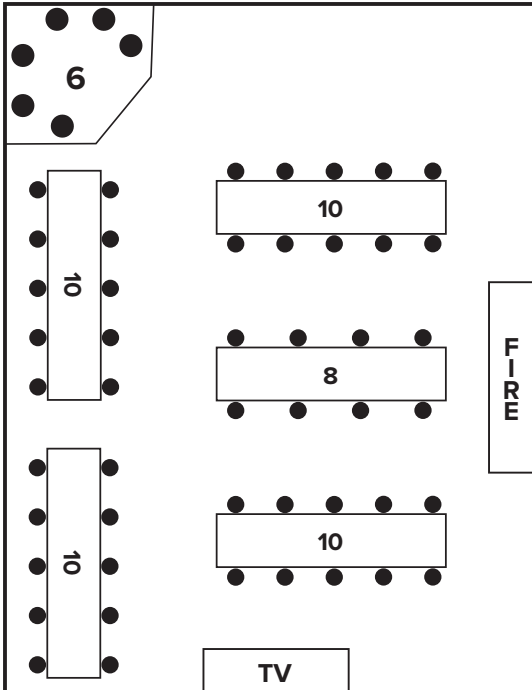


CHICAGO ROOM

OUR LARGEST PRIVATE DINING ROOM SEATS UP TO 60 GUESTS.

THIS WARM AND WELCOMING ROOM FEATURES A FIREPLACE
AND A 50" PLASMA TV.

SCENARIO #1



SELECT MENUS

MIX & MINGLE
FAMILY STYLE
STATIONS

MINIMUMS

SUNDAY - WEDNESDAY

\$500

THURSDAY

\$750

FRIDAY & SATURDAY

5:00 – 7:30

\$1,500

FRIDAY & SATURDAY

8:00 – Close

\$1,500

ALL NIGHT

\$2,000

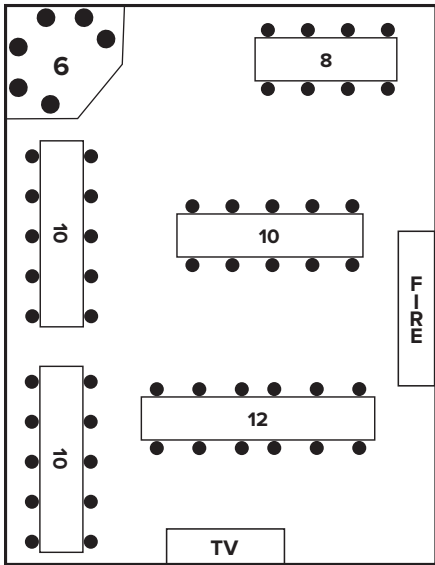
AFTERNOONS

\$300

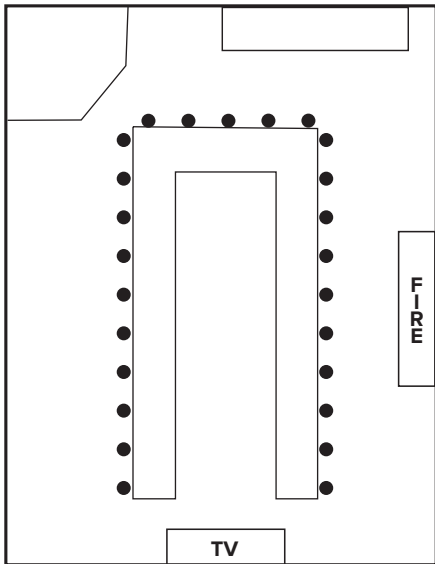


- More configurations on back -

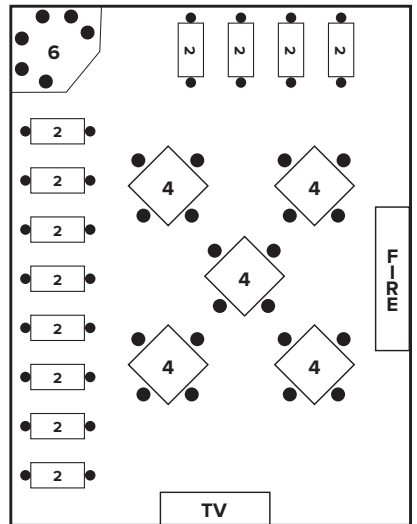
SCENARIO #2



SCENARIO #4



SCENARIO #3

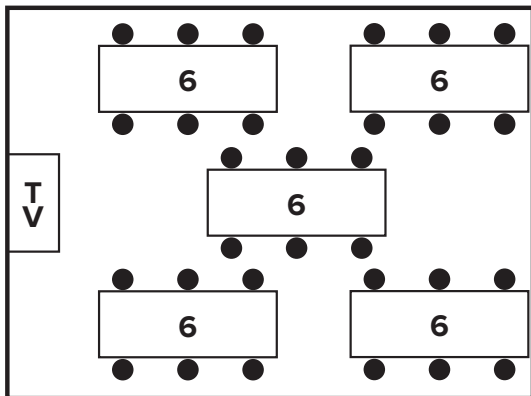


CLUB ROOM

OUR MOST INTIMATE SPACE SEATS UP TO 30 GUESTS, PERFECT FOR SMALL GATHERINGS AND BUSINESS MEETINGS.

THIS ELEGANT ROOM ALSO FEATURES A 60" PLASMA TV, BUILT IN WINE RACK, AND GRANITE COUNTER IDEAL FOR ENTERTAINING.

SCENARIO #1



SELECT MENUS

MIX & MINGLE
FAMILY STYLE

MINIMUMS

SUNDAY - THURSDAY

ALL NIGHT

\$500

FRIDAY & SATURDAY

ALL NIGHT

\$750

AFTERNOONS

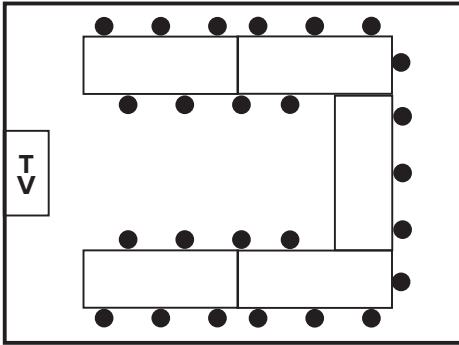
\$300

- More configurations on back -



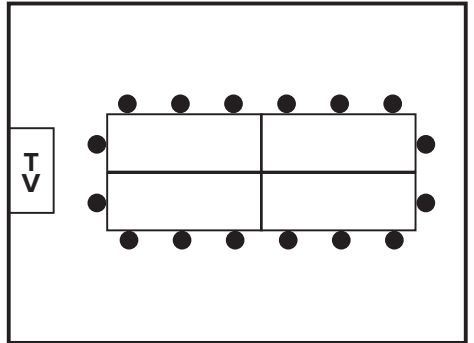
SCENARIO #2

SEATS UP TO 25



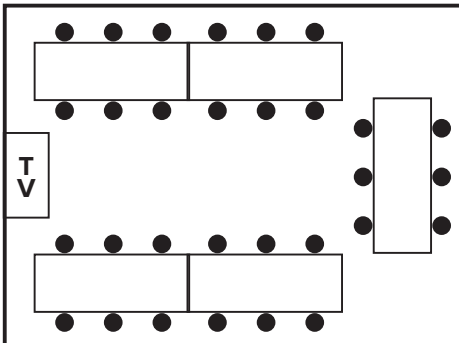
SCENARIO #3

SEATS UP TO 16



SCENARIO #4

SEATS 30



FINISHING TOUCHES

BEVERAGES

WE ARE ABLE TO PROVIDE ALCOHOL AND NON-ALCOHOLIC BEVERAGES FOR ANY EVENT.

A PRIVATE BAR FOR A \$50 SET UP FEE
STOCKED WITH BEER AND WINE OF YOUR CHOOSING

PROFESSIONAL SERVERS AND BARTENDERS

BLACKSTONE OFFERS PROFESSIONAL SERVERS
AND BARTENDERS TO CATER TO ALL YOUR NEEDS

DECORATIONS

WE CAN ADD THOSE LAST DETAILS TO MAKE YOUR EVENT PERFECT.

WE HAVE LINENS, VOTIVES, FLOWERS, BALLOONS OR
ANY OTHER DECORATIONS YOU MAY WANT.

- call or email to book an event -
(319) 338-1170 | catering@blackstone-ic.com

