BLACK SHEEP
CATERING

Black Sheep at Home
2026

Delicious Fare Made Easy

Ordering Procedures & Policies

- All orders are based on availability & regretfully we may be unable to accept orders if our kitchen is at capacity. Please provide as much notice as possible bearing in mind we require a **minimum** of 72 hour's notice.
- Please call **508-338-7770 option 2** to speak with an associate regarding your order. You may also email your catering request to cateringsales@blacksheeponmv.com. Facebook messaging, Instagram & voicemail ordering are not accepted.
- We request 5 days' notice for all cancellations & modifications without penalty. Cancellations within 5 days of pick-up will be subject to a penalty of 50% of the total order. Modifications are accepted on a case-by-case basis within 5 days of order.
- Full service catering available with advanced notice & is based on availability.
- Paper products are available for an additional fee of $8 per person. Includes Cater ware plates, dinner napkins, appropriate cutlery & Serving Utensils. Serving Utensils only $3 ea.
- Prices may change without notice due to market fluctuations. We will make every attempt to notify you of price changes when placing your order.
- Order pick-up times are only during our posted business hours. Please be respectful of pick-up times. Our staff works hard to ensure orders are ready on time.
- Please inform us of any food allergies. We will make every effort to meet your needs.

Breakfast

Mini Breakfast Pastry Platter
A selection of our Mini Scones, Liège waffles, Filled Beignets, Mini Butter & Chocolate Croissants displayed in our custom wooden boxes.

Small 12" wood box (serves 6-8)	$ 64.00
Medium 14" wood box (serves 10-12)	$ 88.00
Large 16" wood box (serves 14-16)	$ 106.00

Black Sheep Scones — $ 57.00 dz
Lemon Blueberry, Strawberry White Chocolate, Cranberry Orange

Black Sheep Muffins — $ 57.00 dz
Chocolate Chip, Blueberry, Banana Pecan

All Butter Croissants — $ 69.00 dz
Plain, Ham & Cheese, Chocolate

Bagel & Whipped Cream Cheese by the Dozen — $ 66.00 dz
Plain & Chive Cream Cheese

Smoked Salmon Platter
Artisan Smoked Salmon, Sliced Red Onion, Tomatoes, Cucumbers, Chopped Egg w/ Capers & Dill, Plain & Chive Cream Cheeses.

Small – (serves 10)	$ 140.00
Medium – (serves 15)	$ 210.00
Large – (serves 25)	$ 350.00

Homemade Deep Dish Egg Bakes - serves 6 - 8 — $ 42.00 ea
Butter Crust Quiche or Gluten Free Frittata
choose From...
- Classic Lorraine
- Asparagus & Fontina
- Breakfast Sausage, Cheddar & Kale
- Mushroom, Swiss & Leek

Egg Sandwiches – 6 person minimum — $ 10.00 ea
English Muffin or Brioche
Bacon, Egg & Cheese or Egg & Cheese

Apple Cinnamon French Toast Bake — $ 65.00 / pan
w/ Maple Syrup – (Serves 8-10)

Black Sheep's Famous Breakfast Breads
Lemon Blueberry, Coffee Cake, Zucchini Rosemary
- Small $8.95
- Large $17.95

Breakfast

Breakfast Potatoes – 2 pound minimum — $ 17.00 / lb
w/ Onion, Red Peppers & Smokey Paprika

North Country Applewood Smoked Bacon — $ 20.00/lb
2 pound minimum

Breakfast Sausage Links – Pork or Chicken — $ 6.00 pp
6 person minimum (2 links per person)

Seasonal Fruit Salad – — $ 20.00 / lb
2 pound minimum

Mini Yogurt Parfait — $ 7.00 / pp
6 person minimum

Freshly Brewed Jim's Organic Coffee, Decaf or Hot Tea — $ 42.00
Joe to Go serves 8-10 8oz cups – comes with ½ & ½.
sugar and sweetener

Our Famous Cold Brewed Iced Coffee — $ 52.00
Joe to Go serves 7 - 20oz cups – comes with ½ & ½.
sugar and sweetener

The Brown Bag Breakfast – 8 person minimum — $21.00
Perfect for corporate outings & tennis/golf tournaments

Guests Choose One:

- Classic – Egg & VT Cheddar
- Classic w/ Bacon – Egg, VT Cheddar & Applewood Smoked Bacon
- Classic Bowl – Eggs, VT Cheddar over Arugula w/ or w/o Bacon

Served With

- Seasonal Fruit Salad
- Small Cup of Coffee

All sandwiches are served on Brioche Bun

Appetizer Platters

Our Appetizer Platters come in our signature wood boxes.
Artfully curated & displayed.
Just take the lid off & serve!

Artisan Cheese

Five Cheeses from Small Farms Across the Unted States & Abroad
Cheese Boxes include Seasonal Fruit, Local Honey, House Roasted Almonds,
Dried Fruit & Black Sheep Seeded Lavash Crackers

		At Home Kit
Small 12" Wood Box (serves 10)	$130	$110
Medium 14" Wood Box (serves 15)	$175	$155
Large 16" Wood Box (serves 25)	$265	$245

Need Something Last Minute? Our at home kits are perfect!
All cheese, lavash crackers & garnishes packed and ready for you to display on your favorite platter.

Charcuterie

Just the Meats!
Cured, Hand Smoked & Seasoned, Old-World Delights
The Finest Europe and the U.S. have to Offer.
Charcuterie Boxes include Cornichon, Grainy Mustard,
Seasoned Olives, Dried Fruit & Sliced French Baguette

		At Home Kit
Small 12" Wood Box (serves 10)	$180	$160
Medium 14" Wood Box (serves 15)	$240	$220
Large 16" Wood Box (serves 25)	$355	$335

Need Something Last Minute? Our at home kits are perfect!
All cheese, lavash crackers & garnishes packed and ready for you to display on your favorite platter.

Swine & Cheese

The Perfect Combination of Artisan Cheese and Charcuterie.
Black Sheep Cheddar, Goat's Milk Gouda,
Our Famous Crème de' Provence Dip. Imported Prosciutto & Toscano Salami.
Ricotta Stuffed Peppadews, Castelvetrano Olives & Roasted Almonds
Accompanied by a Crispy Baguette

		At Home Kit
Small 12" Wood Box (serves 10)	$160	$140
Medium 14" Wood Box (serves 15)	$240	$220
Large 16" Wood Box (serves 25)	$390	$370

Need Something Last Minute? Our at home kits are perfect!
All cheese, lavash crackers & garnishes packed and ready for you to display on your favorite platter.

Traditional Antipasto

Salty, Creamy & Fresh like Nonna used to make.
Aged Parmigiano Reggiano, Whipped Ricotta, Fresh Mozzarella
Genoa Salami, Finochia, Hot Capicola,
Marinated Mushrooms, Pickled Giardiniera, Peppadews,
Seasoned Artichoke Hearts, Castelvetrano Olives, Served w Crostini

Small 12" Wood Box (serves 10)	$ 180
Medium 14" Wood Box (serves 15)	$ 255
Large 16" Wood Box (serves 25)	$ 395

Appetizer Platters

Our Appetizer Platters come in our signature wood boxes.
Artfully curated & displayed.
Just take the lid off & serve!

Crudité

A combination of English Cucumber, Sweet Baby Pepper,
Carrots, Celery, Grape Tomato, Haricot Vert
Black Sheep Hummus

Small 12" Wood Box (serves 10)	$ 125
Medium 14" Wood Box (serves 15)	$ 175
Large 16" Wood Box (serves 25)	$ 290

Mezze Misto Platter

Our own Black Sheep Hummus, Seasoned Feta, Roasted Red Pepper Dip, Tzatziki,
Pepperoncini, Grilled Artichoke Hearts & Seasonal vegetables, Dolmas,
Kalamata Olives, Complimented with Fresh Pita Bread

Small 12" Wood Box (serves 10)	$130
Medium 14" Wood Box (serves 15)	$195
Large 16" Wood Box (serves 25)	$325

The Burrata Box

Available June - September

Traditional Buffalo Burrata over Arugula w/ Grilled Peaches,
Heirloom Tomatoes, Olive Oil, Balsamic Reduction Drizzle, Corse Sea Salt.
Complimented with Sliced Baguette

		Add Prosciutto
Small 12" Wood Box (serves 10)	$140	$150
Medium 14" Wood Box (serves 15)	$210	$225
Large 16" Wood Box (serves 25)	$350	$375

Black Sheep Chips & Dip

Our own famous Black Sheep Dips in "bulk" ready for your own bowls at home!
Buffalo Blue Cheese Dip, Roasted Leek Dip & House Guacamole
Served with our House-Made Crispy Potato Chips

Small (serves 10)	$ 120
Medium (serves 15)	$ 170
Large (serves 25)	$ 290

Beef or Chicken Skewer Platter

Beef Skewers

Tender cuts of marinated beef, grilled over an open flame until juicy
choose either:
Teriyaki w/ Hoisin Sauce or Herbed w/ House Made BBQ

Chicken Skewers

Juicy, marinated chicken grilled to perfection over an open flame,
choose either:
Teriyaki w/ Thai Peanut Sauce or Greek Style w/ Tzatziki Dipping

Small (serves 10)	$140
Medium (serves 15)	$ 240
Large (serves 25)	$ 400

House-made Dips & Take & Bake

Apricot Honey Pecan Spread — $ 9.25 / 8oz container
Poached Dried Apricots, Pecans, Honey, Tarragon, Cream Cheese & Crème Fraiche

Cranberry Curry Spread — $ 9.25 / 8oz container
Our signature take on a Vineyard Classic

Better Than Classic Blue Cheese Dip — $ 9.25 / 8oz container
Not the One You Remember

Black Sheep Buffalo Blue Cheese Dip — $ 9.25 / 8oz container
One of Our Most Popular

Crème de Provence Dip — $ 9.25 / 8oz container
Cream Cheese, Butter, Garlic, Shallot, Herbs de Provence

Pesto Goat Cheese Dip — $ 9.25 / 8oz container
Nut Free Pesto blended with Goat Cheese

Black Sheep Hummus — $ 9.25 / 8oz container
A Classic with a Tandoori Twist

Roasted Leek Dip — $ 9.25 / 8oz container
Better than the Average Onion Dip!!

House-made Guacamole — $14.00 / 12oz cont.
Topped with Our Own Pico

Take & Bake Appetizers

Spinach Artichoke Dip w/ House Crostini	$ 34.00 / pan
Mexican 7 Layer Dip w/ Tortilla Chips	$ 36.00 / pan
Mini Crab Cakes w/ Remoulade	$ 42.00 / dozen
Traditional Spanakopita Bites	$ 38.00 / dozen
Pigs in a Blanket w/ Dijon Mustard	$ 42.00 / dozen
Wild Mushroom Filo Bundles	$ 38.00 / dozen
Brie & Puff Pastry w/ Seasonal Chutney	$ 38.00 / ea
Parmesan Arancini Balls w/ House Marinara	$ 42.00 / dozen
Our Famous Chicken, Kale Ricotta Meatballs *Cocktail Size!*	$ 42.00 / dozen

Sandwiches, Salads & Boxed Lunches

Sandwich Platter

All sandwiches are served on Ciabatta Bread unless otherwise requested
White Wrap, GF Wrap or Multigrain Bread
6 Person Minimum, $15.00 pp

- **Rare Roast Beef** - Brie, Béarnaise Aioli, Tomato & Arugula
- **Oven Roasted Turkey** - Provolone, Leaf Lettuce, Tomato & Basil Mayo
- **Country Ham** - Roasted Sweet Onion Spread, Tomato, Lettuce & Swiss
- **Black Sheep Italian** - Genoa, Mortadella, Hot Capicola, Prosciutto, Provolone, Lettuce, Tomato, Onion, Hot Pepper Spread, Balsamic Aioli
- **Black Sheep Chicken Salad** - Carrot & Leaf Lettuce
- **Black Sheep Tuna Salad** - Cheddar, Tomato & Leaf Lettuce
- **Caprese** - Tomato, Fresh Mozzarella, Pesto & Arugula
- **Veggie** – Seasonal Grilled Veggies w/ Pesto Goat Cheese or Hummus

Salads

Small (serves 6-8) $50.00 - **Medium** (serves 10-12) $75.00 – **Large** (serves 14-16) $100.00

- **Garden Salad** - Mixed Field Greens, Tomato, Carrot, Red Onion, Cucumber, Beets with a House- Made Vinaigrette
- **Traditional Caesar** – Chopped Romaine, Parmesan Reggiano, Croutons, House-Made Caesar Dressing
- **Greek Salad** - Crispy Romaine, Tomato, Feta, Kalamata Olive, Cucumber, Pepperoncini Peppers, House-made Vinaigrette
- **Summer Salad** – Arugula, Strawberries, Blueberries, Goat Cheese, Pistachios, House Made Blood Orange Vinaigrette (avail April – Sept)
- **Rustic Kale Salad** - Dried Cranberries, Toasted Pecans, Crumbled Blue Cheese & Honey Balsamic Dressing (avail Sept – Dec)

Bento Box Lunch

perfect for the beach or corporate events!
6 person minimum, $28.00 per person

Guests Choice of:
one protein

- Roasted Salmon w/ Lemon Dill Sauce
- Simple Grilled Chicken w/ Pesto Aioli
- Grilled Lemon Honey Shrimp w/ Lemon Aioli

Served w/

- Pasta Peas & Parmesan – Gluten Free Options Available
- Seasonal Green Salad w/ Red Wine Vinaigrette
- Dark Chocolate Filled Shortbread Cookie

Ala Carte Entrees

These entrees can be served plattered at room temperature
as part of an elegant buffet or sent in oven re-heatable foil pans.
Please specify when ordering.
Prices are per Pound. We Advise 1 Pound serves 2-3 guests
2 Pound Minimum per Item unless otherwise noted.

	Per Pound
Herb Roasted Beef Tenderloin Served with a classic horseradish crème	$ 78.00
Marinated & Grilled Hanger Steak Tips Served with a horseradish crème	$ 28.00
Mixed Grill Platter – Perfect for a Crowd! Grilled Chicken w/ nut free Pesto Aioli, Grilled Lemon Honey Shrimp w/ Lemon Aioli Marinated Grilled Hanger Steak Tips w/ Horseradish Crème Small (serves 8-10) $165 Medium (serves 12-14) $ 245 Large (serves 16-18) $ 375	
Braised Smothered Beef Short Ribs	$ 29.00
Black Sheep Meatloaf - 2 pound pan	$ 28.00 ea
BBQ Beer Braised Pulled Sandwich Kit for 6 Served with 1 lb. of Classic Slaw & 6 Brioche Buns	$ 30.00
Slow Roasted BBQ Baby Back Ribs -full rack	$38.00 ea
Simple Grilled Chicken Breast Marinated & served with Pesto Aioli	$ 24.00
Roasted ½ Chicken (Semi Boneless) Herb Roasted or Classic BBQ	$ 22.00 ea
Chicken, Kale & Ricotta Meatballs w/ Marinara 1 dozen minimum	$ 60.00 /dz
Crispy Panko Chicken Tenders w/ Lemon Aioli	$ 24.00
Roasted Faroe Island Salmon Filet w/ Lemon Dill Sauce	$ 34.00
Sesame Seared Ahi Tuna w/ Ponzu Sauce	$ 47.00
Grilled Lemon Honey Shrimp w/ Lemon Aioli	$ 48.00 /dz 1 dozen minimum
Entrée Crab Cakes w/ House Remoulade 1 dozen minimum	$ 96.00/ dz
Black Sheep Lobster Rolls on Brioche Bun 6 roll minimum	$25.00 ea

Sides and Salads

These sides & salads can be served plattered or
in "bulk" & you can put them into your own platters at home.
Please specify when ordering.
Prices are per Pound. We Advise 1 Pound serves 3-4 guests
2 Pound Minimum per Item unless otherwise noted.

	Per Pound
Herb Roasted Potatoes w/ Olive Oil & Rosemary	$ 20.00

Seasonal Grilled Vegetable Platter

Small (serves 6-8)	$80
Medium (serves 10-12)	$120
Large (serves 14-16)	$160

Roasted Salmon Nicoise Platter
Roasted Salmon, Hard Boiled Egg, Haricot Vert, Nicoise Olives, Cherry Tomatoes, Roasted Potatoes w/ Lemon Vinaigrette over Arugula on our disposable platter ready for enjoying!

Small Nicoise (serves 10)	$150
Medium Nicoise (serves 15)	$ 225
Large Nicoise (serves 25)	$ 375

Steamed Asparagus w/ Lemon Vinaigrette	$ 24.00
Roasted Seasonal Vegetables	$ 20.00
Garlic Roasted Broccolini w/ Parm	$ 20.00
Macaroni & Cheese Individual Loaf Pan	$ 17.00 ea
Macaroni & Cheese	$ 105.00 ½ pan
Traditional Beef Lasagna	$ 130.00½ pan
Vegetable Lasagna	$ 115.00 ½ pan
Orzo with Fresh Herbs & Grated Parm	$ 20.00
Baked Beans w/ Applewood Bacon & Molasses	$ 20.00
Herb Parmesan Risotto Cakes 1 dozen minimum	$ 105.00 / dz
Chicken Bacon Ranch Pasta Salad	$ 22.00
Mediterranean Orzo Salad	$19.00
Truffle Sacchetti	$ 22.00

Sides and Salads

These sides & salads can be served plattered or
in "bulk" & you can put them into your own platters at home.
Please specify when ordering.
Prices are per Pound. We Advise 1 Pound serves 3-4 guests
2 Pound Minimum per Item unless otherwise noted.

	Per Pound
Black Sheep Tarragon Chicken Salad mayo, red onion, tarragon, lemon	$ 19.50
Black Sheep Tuna Salad mayo, red onion, celery, carrot & lemon	$ 17.50
Black Sheep Egg Salad	$ 17.50
Classic Potato Salad	$ 17.00
Quinoa Salad seasonal vegetables with lemon dressing	$ 19.00
Chickpea and Feta Salad	$ 19.00
Sesame Rice Noodles Citrus sesame vinaigrette	$ 19.00
Cucumber & Tomato Salad	$ 19.00
Beet & Kale Power Up Salad	$ 19.00
Pasta Parmesan & Pea Salad	$ 19.00
Green Bean Caesar w/ Parmesan	$ 19.00
Corn, Tomato & Arugula Salad (Seasonal)	$ 21.00
Traditional Cole Slaw	$ 16.75
Autumn Cole Slaw (seasonal)	$ 16.75
Tomato Mozzarella Salad	$ 20.00
Seasonal Fruit Salad	$ 20.00
Lobster Salad	MKT Price

Hey Sweet Stuff!

Dessert Platters

Our Signature Cookie Platter

Chocolate Chunk, S'more, Loaded Oat, Raspberry Shortbread

SMALL (serves 6-8)	$68.00
Medium (serves 10-12)	$101.00
LARGE (serves 14-16)	$133.00

Black Sheep Brownies & Lemon Bar Platter

Perfect for both the chocolate lover & the fruit lover in your life

Small (serves 6-8)	$70.00
Medium (serves 10-12)	$105.00
Large (serves 14-16)	$140.00

Our Signature Cookies by the Dozen — $45/ dz
Chocolate Chunk, Loaded Oats or S'more

Our Shortbread Cookies by the Dozen — $22/ dz
Raspberry or Dark Chocolate

House-made Cupcakes — $60 / dz
Vanilla or Chocolate cake
w/ Vanilla or Chocolate Buttercream

Mixed Berry Shortcake (serves 6) — $60.00
Our Famous Strawberry White Chocolate Scones
w/ Fresh Berries & Whipped Cream

Fresh Seasonal Berries & House Whipped Cream — $50.00
(Serves 6)

Tiramisu (serves 6-8) — $85.00

Seasonal Fruit Pies — $32.00 ea
Ask What's in Season!!

Liz's Key Lime Pie — $ 34.00 ea