



fromage ✦ charcuterie
picnic to pantry

SUMMER FIESTA!

APPETIZERS TO ACCOMPANY YOUR SUMMER BEVERAGES

BLACK SHEEP GUACAMOLE & PICO
W/ CRISPY TORTILLA CHIPS

BUFFET DINNER

GRILLED STEAK TIPS W/ ARGENTINIAN STEAK SAUCE
PULLED MOJO CHICKEN W/ CREMA
GRILLED HONEY SHRIMP
ACCOMPANIED BY SHREDDED CHEDDAR
LIMEY CABBAGE
FLOUR TORTILLAS

OVEN ROASTED FAJITA STYLE VEGGIES
PORTOBELLO, RED ONION, POBLANO PEPPERS

MEXICAN STREET CORN SALAD

SOUTHWEST BLACK BEANS & RICE

DESSERT

BLACK SHEEP VERY BERRY PIE

THESE MENUS ARE AVAILABLE FOR PICK-UP OR STAFFED.

PICK-UP — 6 PERSON MINIMUM — 72 HOUR NOTICE
STAFFED — 20 PERSON MINIMUM — 14 DAY NOTICE

BASED ON DATE AVAILABILITY

BLACK SHEEP

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BACKYARD BBQ!

APPETIZERS TO ACCOMPANY YOUR SUMMER BEVERAGES

OUR OWN FAMOUS BLACK SHEEP DIPS —
BUFFALO BLUE CHEESE DIP, ROASTED LEAK DIP & RED BEAN DIP
SERVED WITH OUR HOUSE-MADE CRISPY POTATO CHIPS

BUFFET DINNER

BBQ PULLED PORK W/ CLASSIC SLAW
AND BRIOCHE BUN

SEMI BONELESS BBQ 1/2 CHICKEN
W/ CORNBREAD MUFFIN

HOUSE BAKED BEANS
W/ APPLEWOOD SMOKED BACON & MOLASSES

ROASTED CAULIFLOWER BLT SALAD

DESSERT

MIXED BERRY SHORTCAKE
W/WHIPPED CREAM

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SUMMER SEASIDE

APPETIZER TO ACCOMPANY YOUR SUMMER BEVERAGES

NEW ENGLAND CLAM CHOWDER

BUFFET DINNER

OUR SIGNATURE LOBSTER SALAD ROLLS
ON BUTTER TOASTED BRIOCHE BUNS

SLICED PLATTER OF HERB ROASTED TENDERLOIN OF BEEF
W/ HORSERADISH CRÈME

CRAB CAKES W/ REMOULADE SAUCE

BLACK SHEEP POTATO SALAD

CORN, TOMATO & ARUGULA SALAD

DESSERT

BLACK SHEEP'S CHOCOLATE FILLED SHORTBREAD COOKIES

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RUSTIC SUPPER

APPETIZERS TO ACCOMPANY YOUR SUMMER BEVERAGES

SEASONAL CRUDITÉ W/ BLACK SHEEP HUMMUS

BUFFET

MIXED GRILL!

GRILLED LEMON HONEY SHRIMP W/ LEMON AIOLI
MARINATED GRILLED STEAK TIPS W/ HORSERADISH CREME
LEMON HERB CHICKEN BREAST

GRILLED SEASONAL VEGETABLES

PASTA, PEAS & PARMESAN SALAD

CLASSIC GARDEN SALAD
W/ HOUSE VINAIGRETTE

HOUSE-BAKED BAGUETTE W/ WHIPPED SALTED BUTTER

DESSERT

BLACK SHEEP COOKIES & BARS

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