

BLACK SHEEP

fromage ✦ charcuterie
picnic to pantry

BLACK SHEEP AT HOME

DELICIOUS FARE MADE EASY

ORDERING PROCEDURES & POLICIES

- ✦ ALL ORDERS ARE BASED ON AVAILABILITY AND 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 HOURS NOTICE.
- ✦ PLEASE CALL **508-338-7770** TO SPEAK WITH AN ASSOCIATE REGARDING YOUR ORDER. YOU MAY ALSO EMAIL YOUR CATERING REQUEST TO CATERINGSALES@BLACKSHEEPONMV.COM. FACEBOOK MESSAGING, INSTAGRAM AND VOICEMAIL ORDERING ARE NOT ACCEPTED AT THIS TIME.
- ✦ WE REQUEST A 72 HOURS NOTICE FOR ALL CANCELLATIONS WITHOUT PENALTY. CANCELLATIONS WITHIN 72 HOURS OF PICK-UP WILL BE SUBJECT TO A PENALTY OF 50% OF THE TOTAL ORDER.
- ✦ FULL SERVICE CATERING AVAILABLE WITH ADVANCED NOTICE.
- ✦ PAPER PRODUCTS AVAILABLE FOR AN ADDITIONAL FEE PER PERSON.
- ✦ 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 INFORM US OF ANY FOOD ALLERGIES. WE WILL MAKE EVERY EFFORT TO ACCOMMODATE YOUR NEEDS.

BREAKFAST

MINI BREAKFAST PASTRY PLATTER

A SELECTION OF MINI SCONES, DANISH AND
MINI CROISSANTS SERVED WITH JAM & BUTTER

SMALL – SERVES 6-8 \$38.00

MEDIUM – SERVES 10-12 \$60.00

LARGE – SERVED 14-16 \$79.00

HOUSE-MADE APPLE CIDER DONUTS	\$36.00 DZ
BLACK SHEEP LEMON BLUEBERRY SCONES	\$54.00 DZ
BLACK SHEEP MUFFINS	\$48.00 DZ
ALL BUTTER CROISSANTS	\$ 60.00 DZ

HOMEMADE DEEP DISH EGG BAKES - SERVES 6 - 8	\$33.00 EA
BUTTER CRUST QUICHE, OR GLUTEN FREE FRITTATA CHOOSE FROM... CLASSIC LORRAINE ASPARAGUS & FONTINA CHEDDAR, SAUSAGE & KALE MUSHROOM, SWISS & LEEK	

EGG SANDWICHES – 6 PERSON MINIMUM	\$ 9.95 EA
ENGLISH MUFFIN OR BRIOCHE BACON, EGG & CHEESE OR EGG & CHEESE	

BREAKFAST POTATOES – 2 POUND MINIMUM	\$ 14.00 / LB
W/ ONION, RED PEPPERS & SMOKEY PAPRIKA	

NORTH COUNTRY APPLEWOOD SMOKED BACON	\$ 3.75 PP
6 PERSON MINIMUM (2 PIECES PER PERSON)	

CHICKEN BREAKFAST SAUSAGE LINKS	\$ 4.75 PP
6 PERSON MINIMUM (2 LINKS PER PERSON)	

SEASONAL FRUIT SALAD –	\$ 19.00 / LB
2 POUND MINIMUM	

INDIVIDUAL LA FERMEIRE FRENCH YOGURT	\$6.00 / PP
6 PERSON MINIMUM	

NATALIE'S FRESH SQUEEZED ORANGE JUICE	\$ 4.75 EA
16 OZ BOTTLE	

FRESHLY BREWED LAVAZZA COFFEE, DECAF OR HOT TEA	\$ 33.00
JOE TO GO SERVES 10-12 8OZ CUPS – COMES WITH 1/2 & 1/2 SUGAR AND SWEETENER	

OUR FAMOUS COLD BREWED ICED COFFEE	\$49.00
JOE TO GO SERVES 7 - 20OZ CUPS – COMES WITH 1/2 & 1/2 SUGAR AND SWEETENER	

CHEESE & CHARCUTERIE BOARDS

DOMESTIC CHEESE

ARTISAN CHEESES FROM FAMILY OWNED
SMALL FARMS ACROSS THE UNITED STATES
FIVE HAND SELECTED CHEESES FROM
MILD & CREAMY TO A BIT STRONGER

CHEESE BOARDS INCLUDE BLACK SHEEP SEEDED LAVASH CRACKERS
GARNISHED WITH SEASONAL FRUIT, LOCAL HONEY,
HOUSE ROASTED ALMONDS & DRIED FRUIT

		AT HOME KIT
SMALL BOARD (SERVES 10)	\$130	\$105
MEDIUM BOARD (SERVES 15)	\$175	\$150
LARGE BOARD (SERVES 25)	\$265	\$240

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 OR BOARD.

IMPORTED CHEESE

HANDMADE CHEESE FROM COUNTRY ESTATES & FARMS.
GENERATIONS OF CHEESE MAKERS AROUND THE WORLD.
FIVE OF THE BEST THE CHEESE WORLD HAS TO OFFER FROM FRENCH
TRIPLE CRÈME TO ALPINE GOUDAS

CHEESE BOARDS INCLUDE BLACK SHEEP SEEDED LAVASH CRACKERS
GARNISHED WITH SEASONAL FRUIT, LOCAL HONEY,
HOUSE ROASTED ALMONDS & DRIED FRUIT

		AT HOME KIT
SMALL BOARD (SERVES 10)	\$155	\$130
MEDIUM BOARD (SERVES 15)	\$205	\$190
LARGE BOARD (SERVES 25)	\$305	\$280

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 OR BOARD.

CHARCUTERIE

CURED, HAND SMOKED & SEASONED, OLD-WORLD DELIGHTS
THE FINEST EUROPE AND THE U.S. HAS TO OFFER

CHARCUTERIE BOARDS INCLUDE FRENCH BAGUETTE
GARNISHED WITH CORNICHON, GRAINY MUSTARD,
SEASONED OLIVES & DRIED FRUIT

		AT HOME KIT
SMALL BOARD (SERVES 10)	\$180	\$155
MEDIUM BOARD (SERVES 15)	\$240	\$215
LARGE BOARD (SERVES 25)	\$355	\$330

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 OR BOARD.

APPETIZER PLATTERS

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.
GOAT CHEESE STUFFED PEPPADEWS,
SEASONED CASTELVETRANO OLIVES & ROASTED ALMONDS
ACCOMPANIED BY A CRISPY BAGUETTE

SMALL (SERVES 10)	\$160
MEDIUM (SERVES 15)	\$240
LARGE (SERVES 25)	\$390

SUMMER CRUDITÉ

A COMBINATION OF ENGLISH CUCUMBER, SWEET BABY PEPPER,
CARROTS, CELERY, GRAPE TOMATO, HARICOT VERT
BLACK SHEEP HUMMUS

SMALL (SERVES 10)	\$125
MEDIUM (SERVES 15)	\$175
LARGE (SERVES 25)	\$290

MEZZE PLATTER

OUR OWN BLACK SHEEP HUMMUS, BRINED FETA,
ROASTED RED PEPPER DIP, ARTICHOKE HEARTS, DOLMAS, KALAMATA OLIVES, PEPPERONCINI &
TZATSIKI CUCUMBER SALAD
COMPLIMENTED WITH FRESH PITA BREAD

SMALL (SERVES 10)	\$120
MEDIUM (SERVES 15)	\$170
LARGE (SERVES 25)	\$290

CAPRESE BITE PLATTER

BEAUTIFUL SKEWERS OF HERBED CILLIGIENE MOZZARELLA,
GRAPE TOMATO W/ BLACK SHEEP NUT FREE PESTO — 2 PER PERSON

SMALL (SERVES 10)	\$120
MEDIUM (SERVES 15)	\$170
LARGE (SERVES 25)	\$290

BLACK SHEEP CHIPS & DIP

OUR OWN FAMOUS BLACK SHEEP DIPS —
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

CHEESE & CHARCUTERIE CONES

HANDHELD CHEESE & CHARCUTERIE "BOARDS"
DESIGNED TO BE THE TALK OF THE PARTY
\$18.00 EACH — MINIMUM ORDER - 6

HOUSE-MADE SPREADS & DIPS

APRICOT HONEY PECAN SPREAD

POACHED DRIED APRICOTS, PECANS, HONEY, TARRAGON,
CREAM CHEESE & CRÈME FRAICHE
\$ 8.75 / 8OZ CONTAINER

CRANBERRY CURRY

OUR SIGNATURE TAKE ON A VINEYARD CLASSIC
\$ 8.50 / 8OZ CONTAINER

BETTER THAN CLASSIC BLUE CHEESE DIP

NOT THE ONE YOU REMEMBER
\$ 8.75 / 8OZ CONTAINER

BLACK SHEEP BUFFALO BLUE CHEESE DIP

ONE OF OUR MOST POPULAR
\$ 8.75 / 8OZ CONTAINER

CRÈME DE PROVENCE DIP

CREAM CHEESE, BUTTER, GARLIC, SHALLOT, HERBS DE PROVENCE
& OTHER SEASONINGS
\$ 8.75 / 8OZ CONTAINER

PESTO GOAT CHEESE DIP

CLASSIC PESTO BLENDED WITH GOAT CHEESE
\$ 8.75 / 8OZ CONTAINER

BLACK SHEEP HUMMUS

A CLASSIC WITH A TANDOORI TWIST
\$ 7.75 / 8OZ CONTAINER

HOUSE-MADE GUACAMOLE

TOPPED WITH OUR OWN SALSA
\$ 10.75 / 12OZ CONTAINER
(SEASONAL)

ROASTED LEEK DIP

BETTER THAN THE AVERAGE ONION DIP!!
\$ 8.75 / 8OZ CONTAINER

TAKE & BAKE ARTICHOKE DIP

\$22.00 PER CONTAINER

SANDWICH PLATTERS & GREEN SALADS

SANDWICH & PLATTER

6 PERSON MINIMUM, \$14.00 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 CHICKEN SALAD - CARROT & LEAF LETTUCE
BLACK SHEEP TUNA SALAD - CHEDDAR, TOMATO & LEAF LETTUCE
CAPRESE - TOMATO, FRESH MOZZARELLA, PESTO & ARUGULA

GREEN SALADS

SMALL – SERVES 6-8	\$42.00
MEDIUM – SERVES 10-12	\$75.00
LARGE – SERVES 14-16	\$105.00

GARDEN SALAD
MIXED FIELD GREENS, TOMATO, CARROT, RED ONION, CUCUMBER, BEETS
WITH A HOUSE-MADE VINAIGRETTE

KALE CAESAR
RUBBED KALE, PARMESAN REGGIANO, FRESHLY TOASTED CROSTINI,
ROASTED GRAPE TOMATOES, SHREDDED BEETS, CARROTS,
HOUSE-MADE CAESAR DRESSING

GREEK SALAD
CRISPY ROMAINE, TOMATO, FETA, KALAMATA OLIVE, CUCUMBER,
PEPPERONCINI PEPPERS, HOUSE-MADE VINAIGRETTE

BENTO BOX LUNCH

\$25 - PER PERSON – 6 PERSON MINIMUM

GUESTS CHOICE OF:

CHOOSE 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
SEASONAL GREEN SALAD W/ RED WINE VINAIGRETTE
CHOCOLATE CHUNK COOKIE

ALA CARTE ENTREES

THESE ENTREES CAN BE SERVED PLATTERED AT ROOM TEMPERATURE
AS PART OF AN ELEGANT SUMMER 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

	PER POUND
HERB ROASTED BEEF TENDERLOIN SERVED WITH A CLASSIC HORSERADISH CREAM	\$ 54.00
MARINATED & GRILLED HANGER STEAK TIPS SERVED WITH A HORSERADISH CRÈME	\$ 25.00
MIXED GRILL PLATTER LEMON GRILLED CHICKEN W/ PESTO AIOLI, GRILLED LEMON HONEY SHRIMP AND MARINATED & GRILLED HANGER STEAK TIPS W/ HORSERADISH CREME	\$ 32.00
BRAISED SMOTHERED BEEF SHORT RIBS	\$ 27.00
BLACK SHEEP MEATLOAF	\$ 24.00
BBQ BEER BRAISED PULLED PORK LOIN SERVED WITH CLASSIC SLAW & BRIOCHE BUNS	\$ 29.00
SIMPLE GRILLED CHICKEN BREAST MARINATED AND SERVED WITH PESTO AIOLI	\$ 20.00
ROASTED ½ CHICKEN (SEMI BONELESS) HERB ROASTED OR CLASSIC BBQ	\$ 19.00/ EA
CHICKEN, KALE & RICOTTA MEATBALLS 1 DOZEN MINIMUM	\$ 42.00 /DZ
CRISPY PANKO CHICKEN TENDERS W/ LEMON AIOLI	\$ 20.00
ROASTED SALMON FILET CLASSIC LEMON DILL SAUCE	\$ 28.00
ENTRÉE CRAB CAKES W/ HOUSE REMOULADE 1 DOZEN MINIMUM	\$60.00 / DZ
GRILLED LEMON HONEY SHRIMP 1 DOZEN MINIMUM	\$ 48.00 / DZ
BLACK SHEEP LOBSTER ROLLS ON BRIOCHE BUN 6 ROLL MINIMUM	MKT PRICE
TRADITIONAL BEEF LASAGNA	\$ 120.00 ½ PAN
VEGETABLE LASAGNA	\$ 105.00 ½ PAN

ENTRÉE ACCOMPANIMENTS

PRICES ARE PER POUND.
WE ADVISE 1 POUND SERVES 3-4 GUESTS
2 POUND MINIMUM PER ITEM

	PER POUND
HERB ROASTED POTATOES W/ OLIVE OIL & ROSEMARY	\$ 18.00
SEASONAL GRILLED VEGETABLE PLATTER	
SMALL (SERVES 6-8) \$50	
MEDIUM (SERVES 10-12) \$95	
LARGE (SERVES 14-16) \$125	
STEAMED ASPARAGUS W/ LEMON VINAIGRETTE	\$ 24.00
ROASTED SEASONAL VEGETABLES	\$ 18.50
GARLIC ROASTED BROCCOLINI & PARM	\$ 19.00
MACARONI & CHEESE	\$95.00 1/2 PAN
LOBSTER MAC & CHEESE	\$125.00 1/2 PAN
ORZO WITH FRESH HERBS & GRATED PARM	\$ 19.00
BAKED BEANS W/ APPLEWOOD BACON & MOLASSES	\$ 19.00
HERB PARMESAN RISOTTO CAKES	\$ 48.00 / DZ
1 DOZEN MINIMUM	

COMPOSED SALADS

PRICES ARE PER POUND.
WE ADVISE 1 POUND SERVES 3-4 GUESTS
2 POUND MINIMUM PER ITEM

	PER POUND
BLACK SHEEP TARRAGON CHICKEN SALAD MAYO, RED ONION, TARRAGON, LEMON	\$ 18.75
BLACK SHEEP TUNA SALAD MAYO, RED ONION, CELERY, CARROT & LEMON	\$ 16.50
BLACK SHEEP EGG SALAD	\$ 16.50
CLASSIC POTATO SALAD	\$ 15.75
QUINOA SALAD SEASONAL VEGETABLES WITH LEMON DRESSING	\$ 16.50
CHICKPEA AND FETA SALAD	\$ 16.50
SESAME RICE NOODLES CITRUS SESAME VINAIGRETTE	\$ 16.50
SUMMER CUCUMBER & TOMATO SALAD	\$ 16.50
BEET & KALE POWER UP SALAD	\$ 18.00
ROASTED CAULIFLOWER BLT SALAD	\$ 19.00
CORN, TOMATO & ARUGULA SALAD	\$ 18.75
TRADITIONAL COLE SLAW	\$ 15.00
CILLIGINI CAPRESE SALAD	\$ 18.00
PASTA PARMESAN & PEA SALAD	\$ 16.50
SEASONAL FRUIT SALAD	\$ 19.00
LOBSTER SALAD	MKT PRICE

HEY SWEET STUFF!

DESSERT PLATTERS

6 PERSON MINIMUM

HOMEMADE COOKIE PLATTER

CHOCOLATE CHUNK, S'MORES, LOADED OAT, RASPBERRY SHORTBREAD

SMALL – SERVES 6-8	\$45.00
MEDIUM – SERVES 10-12	\$75.00
LARGE – SERVED 14-16	\$105.00

HOMEMADE DESSERT BAR PLATTER

DOUBLE CHOCOLATE, PECAN PIE BARS, RASPBERRY CHOCOLATE & LEMON BARS

SMALL – SERVES 6-8	\$58.00
MEDIUM – SERVES 10-12	\$95.00
LARGE – SERVED 14-16	\$130.00

HOMEMADE COOKIES & BARS

SMALL – SERVES 6-8	\$65.00
MEDIUM – SERVES 10-12	\$110.00
LARGE – SERVED 14-16	\$150.00

HOUSE-MADE CUPCAKES

VANILLA OR CHOCOLATE

\$60.00 DZ

LEMON ZUCCHINI ROSEMARY POUND CAKE

W/ FRESH BERRIES & WHIPPED CREAM

\$8.50PP

TIRAMISU – PAN – SERVES 4-6

\$30.00

SEASONAL FRUIT PIES

\$29.00 EA

ASK WHAT'S IN SEASON!!