



fromage ✦ charcuterie
picnic to pantry

BACKYARD BBQ!

APPETIZERS TO ACCOMPANY OUR SUMMER BEVERAGES

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

BUFFET DINNER

BBQ OVEN ROASTED BABY BACK RIBS
W/ HOUSE BBQ SAUCE

SEMI BONELESS BBQ 1/2 CHICKEN

CORN TOMATO & ARUGULA SALAD

HOUSE BAKED BEANS
W/ APPLEWOOD SMOKED BACON & MOLASSES

BLACK SHEEP POTATO SALAD

CHEDDAR CORNBREAD W/ ROASTED JALAPENOS

DESSERT

LEMON ZUCCHINI ROSEMARY POUND CAKE
W/ MIXED BERRIES & WHIPPED CREAM

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



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SUMMER SEASIDE

APPETIZER TO ACCOMPANY OUR SUMMER BEVERAGES

NEW ENGLAND CLAM CHOWDER OR
SHERRY LOBSTER BISQUE

BUFFET DINNER

OUR SIGNATURE LOBSTER SALAD ROLLS
ON BUTTER TOASTED BUNS

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

LOCAL CLAM CAKES W/ REMOULADE SAUCE

ROASTED TRI COLORED FINGERLING POTATOES

OLD BAY CORN SALAD

DESSERT

BLACK SHEEP'S CHOCOLATE FILLED SHORTBREAD COOKIES

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RUSTIC SUPPER

APPETIZERS TO ACCOMPANY OUR 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
SIMPLE HERB CHICKEN BREAST W/ CHIMICHURRI SAUCE

GRILLED SEASONAL VEGETABLES

PASTA, PEAS & PARMESAN SALAD

CLASSIC GARDEN SALAD
W/ HOUSE VINAIGRETTE

HOUSE-MADE HERBED FOCACCIA W/ WHIPPED SALTED BUTTER

DESSERT

BLACK SHEEP COOKIES & BARS

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