

BLACK SHEEP

fromage ✦ charcuterie
picnic to pantry

BLACK SHEEP AT HOME

DELICIOUS FARE MADE EASY

ORDERING PROCEDURES & POLICIES

- ✦ PLEASE PROVIDE A MINIMUM 48 HOURS NOTICE FOR ALL ORDERS. SOME MENU ITEMS MAY REQUIRE 72 HOURS NOTICE. WE MAY REGRETFULLY BE UNABLE TO ACCEPT ORDERS IF OUR KITCHEN IS AT FULL CAPACITY EVEN WITH A 48 HOUR NOTICE.
- ✦ PLEASE CALL **508-338-7770** TO SPEAK WITH AN ASSOCIATE REGARDING YOUR ORDER. EMAIL, FACEBOOK MESSAGING AND VOICEMAIL ORDERING ARE NOT ACCEPTED AT THIS TIME.
- ✦ WE ALLOW 24 HOURS NOTICE FOR ALL CANCELLATIONS WITHOUT PENALTY. CANCELLATIONS WITHIN 24 HOURS OF PICK-UP WILL BE SUBJECT TO A PENALTY OF 50% OF THE TOTAL ORDER. FULL SERVICE EVENTS SUBJECT TO ADDITIONAL CANCELLATION POLICIES AND WILL BE OUTLINED IN A FULL SERVICE EVENT AGREEMENT
- ✦ STAFFING AVAILABLE WITH ADVANCED NOTICE.
- ✦ PAPER PRODUCTS AVAILABLE FOR AN ADDITIONAL FEE PER PERSON.
- ✦ ALL BREAKFAST, ENTRÉE, SIDE DISH AND COMPOSED SALAD AND DESSERT ITEMS WILL BE IN STANDARD STORE CONTAINERS. IF YOU WOULD LIKE ITEMS “PLATTERED” OR “BOWLED” AN ADDITIONAL FEE TO COVER THE DISPOSABLE CATERWARE WILL APPLY. THIS FEE CAN RANGE FROM \$2-\$3 PER ITEM.
- ✦ 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

HOMEMADE MORNING SCONES PER DOZEN BLUEBERRY LEMON, CRANBERRY ORANGE CINNAMON FRENCH TOAST MINIMUM ORDER 1 DOZEN PER FLAVOR	\$48.00
HOMEMADE DEEP DISH EGG BAKES - SERVES 6 - 8 BUTTER CRUST QUICHE, STRATA OR GLUTEN FREE FRITTATA CHOOSE FROM... ASPARAGUS & FONTINA CHEDDAR, BLACK FOREST HAM & KALE BROCCOLI, CHEDDAR & CHORIZO	\$28.00 EA
EGG SANDWICHES — 6 PERSON MINIMUM ENGLISH MUFFIN OR BISCUIT BACON, EGG & CHEESE OR EGG & CHEESE	\$ 6.95 EA
HASH BROWN POTATOES — 6 PERSON MINIMUM W/ ONION, RED PEPPERS & SMOKEY PAPRIKA	\$ 2.75 PP
NORTH COUNTRY APPLEWOOD SMOKED BACON 6 PERSON MINIMUM (2 PIECES PER PERSON)	\$ 2.75 PP
HOUSE MADE MAPLE SAGE SAUSAGE PATTIES 6 PERSON MINIMUM (2 PATTIES PER PERSON)	\$ 3.75 PP
SEASONAL FRUIT SALAD — 6 PERSON MINIMUM	\$ 5.00 PP
SEASONAL BERRY / GREEK YOGURT / GRANOLA PARFAITS 6 PERSON MINIMUM	\$6.50 / PP
NATALIE'S FRESH SQUEEZED ORANGE JUICE 16 OZ BOTTLE	\$ 3.75 EA
FRESHLY BREWED LAVAZZA COFFEE, DECAF OR HOT TEA JOE TO GO SERVES 10-12 8OZ CUPS — COMES WITH 1/2 & 1/2 SUGAR AND SWEETENER	\$ 27.00
OUR FAMOUS COLD BREWED ICED COFFEE JOE TO GO SERVES 7 - 20OZ CUPS — COMES WITH 1/2 & 1/2 SUGAR AND SWEETENER	\$48.00

DOMESTIC CHEESE BOARD

ARTISAN CHEESES FROM FAMILY OWNED COMPANIES
& SMALL FARMS ACROSS THE UNITED STATES

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

LAMBCHOPPER GOUDA

FROM THE FOGGY NORTHERN CALIFORNIA COAST
A SHEEP'S MILK CHEESE, SEMI-FIRM WITH A NUTTY FLAVOR,
MUCH OF THIS CHEESE'S TASTE IS IN THE FINISH

HERB CRUSTED VERMONT CHEVRE

DELICIOUS COMBINATION OF LAVENDER, FENNEL,
BLACK PEPPER & TARRAGON DUSTED ON FRESH CHEVRE

BLACK SHEEP CHEDDAR

PRODUCED IN IOWA
A NEW AGE CHEDDAR, MADE FROM PASTEURIZED MILK, AND AGED FOR INTENSE
FLAVOR WITH A SLIGHTLY SWEET NOTE,

GREAT HILL FARM BLUE

CRAFTED IN MARION, MASSACHUSETTS
CREAMY RAW MILK BLUE CHEESE FROM HOLSTEIN COWS GRAZING ON
GREEN PASTURED HILLS. ALL NATURAL, CERTIFIED ORGANIC, HAND-CRAFTED

TULIP TREE TRILLIUM BRIE

PRODUCED IN INDIANA.
THIS ORIGINAL HAS A CREAMY PASTE, SLIGHTLY SWEET FLAVOR AND A VELVETY
WHITE RIND THAT PROVIDES A DELICATE, TANGY FINISH.

		NEW! AT HOME KIT
SMALL BOARD (SERVES 10)	\$110	\$85
MEDIUM BOARD (SERVES 15)	\$155	\$130
LARGE BOARD (SERVES 25)	\$245	\$220

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 BOARD

HANDMADE CHEESE FROM COUNTRY ESTATES & FARMS
OF GENERATIONS OF CHEESE MAKERS AROUND THE WORLD

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

EL TRIGAL MANCHEGO

MANCHEGO, LIKELY THE MOST WELL KNOWN OF THE SPANISH CHEESES, IS
MADE FROM 100% MANCHEGA SHEEP'S MILK.
THE 14 MONTH AGED IS FIRM, BUT NOT TOO DRY.
WITH NOTES OF TOASTED ALMONDS AND A PLEASANT BUTTERY AROMA.

TUXFORD & TEBBUTT STILTON

ONE OF ONLY SIX CREAMERIES PRODUCING STILTON IN THE WORLD, TUXFORD &
TEBbutt HAS A LONG HISTORY OF PRODUCING THE FINEST QUALITY STILTON
CHEESE. USING MILK FROM THE THREE ENGLISH COUNTIES OF LEICESTERSHIRE,
NOTTINGHAMSHIRE AND DERBYSHIRE,

DELICE DE BOURGOGNE

DECADENT TRIPLE-CRÈME DEVELOPED IN 18TH CENTURY FRANCE.
ELEGANTLY PUNGENT, VELVET-SMOOTH TEXTURE & SUBTLE TASTE
INCASED IN A BLOOMY WHITE RIND.

PRIMA DONNA 1-YEAR GOUDA

TRADITIONAL DUTCH FAVORITE. YELLOW, CREAMY & DOTTED WITH TINY HOLES,
IT HAS A NUTTY INTENSE FLAVOR WITH EXCEPTIONAL AROMAS.

TRADITIONAL COMTÉ

COMTÉ IS HIGHLY CONTROLLED FOR QUALITY – 5% OF THE CHEESES FAIL TO
MEET AOC STANDARDS. THE FLAVOR IS COMPLEX, NUTTY & CARAMELIZED WITH A
LINGERING BUT NOT SHARP FLAVOR.

		NEW! AT HOME KIT
SMALL BOARD (SERVES 10)	\$135	\$110
MEDIUM BOARD (SERVES 15)	\$195	\$170
LARGE BOARD (SERVES 25)	\$285	\$260

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 BOARD

FROM THE FRENCH TERM *CUISEUR DE CHAIR* – “COOKER OF MEAT”
CURED MEATS, HAND-SMOKED & OLD-WORLD DELIGHTS
CHARCUTERIE BOARDS INCLUDE FRENCH BAGUETTE
GARNISHED WITH CORNICHON, SEASONED GRAINY MUSTARD,
CURED OLIVES & DRIED FRUIT

PROSCIUTTO DI PARMA

THE TRADITIONAL ITALIAN CURED HAM IMPORTED FROM ITALY
IS SALTED & AIR DRIED FOR UP TO TWO YEARS

CLASSIC GENOA SALAMI

MILD SALAMI WITH CRACKED PEPPER
AN ITALIAN STAPLE

MOLINARI FINOCHIONA

A BERKSHIRE PORK SHOULDER IS TRIMMED AND SEASONED WITH WINE AND OUR
HEIRLOOM SPICE MIXTURE. ONCE SPICED, IT IS CURED WITH FENNEL.

BRESAOLA

THIS PERFECT, DELICATE TREAT, AGED CENTER CUT BEEF
THE ONLY BEEF BASED CHARCUTERIE

TRUFFLE MOUSSE

A BLACK SHEEP BEST SELLER. A DELECTABLE COMBINATION OF CHICKEN LIVER,
TRUFFLES, SHERRY AND PINEAU DES CHARENTES & BRANDY

		NEW! AT HOME KIT
SMALL BOARD (SERVES 10)	\$160	\$135
MEDIUM BOARD (SERVES 15)	\$220	\$195
LARGE BOARD (SERVES 25)	\$335	\$310

NEED SOMETHING LAST MINUTE? OUR AT HOME KITS ARE PERFECT!! – ALL SLICED
MEATS & MOUSSE, FRENCH BAGUETTE & 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.
EXTRA AGED PROVOLONE, GOAT'S MILK GOUDA, OUR FAMOUS CRÈME DE'
PROVENCE DIP. IMPORTED PROSCIUTTO & TOSCANO SALAMI.

WHIPPED RICOTTA STUFFED PEPPADEWS,
SEASONED CASTELVETRANO OLIVES.
ACCOMPANIED BY A CRISPY BAGUETTE

SMALL (SERVES 10) \$135
MEDIUM (SERVES 15) \$165
LARGE (SERVES 25) \$290

SUMMER CRUDITÉ

A COMBINATION OF HOUSE PICKLED BEETS, STEAMED FINGERLING POTATOES,
WATERMELON RADISH, TRI-COLOR YOUNG CARROTS,
GRAPE TOMATO, HARICOT VERT
BLACK SHEEP HUMMUS

SMALL (SERVES 10) \$85
MEDIUM (SERVES 15) \$125
LARGE (SERVES 25) \$210

MEZZE PLATTER

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

SMALL (SERVES 10) \$100
MEDIUM (SERVES 15) \$140
LARGE (SERVES 25) \$225

CAPRESE BITE PLATTER

BEAUTIFUL SKEWERS OF CILLIGIENE MOZZARELLA,
GRAPE TOMATO & FRESH BASIL W/ BLACK SHEEP NUT FREE PESTO

SMALL (SERVES 10) \$100
MEDIUM (SERVES 15) \$145
LARGE (SERVES 25) \$235

BLACK SHEEP CHIPS & DIP

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

SMALL (SERVES 10) \$100
MEDIUM (SERVES 15) \$140
LARGE (SERVES 25) \$225

JUMBO SHRIMP COCKTAIL

W/ NORI COCKTAIL SAUCE \$42.00 / DOZEN

HOUSE-MADE SPREADS & DIPS

APRICOT HONEY PECAN SPREAD

POACHED DRIED APRICOTS, PECANS, HONEY, TARRAGON,
CREAM CHEESE & CRÈME FRAICHE
\$ 8.25 / 8OZ CONTAINER

CRANBERRY CURRY

OUR SIGNATURE TAKE ON A VINEYARD CLASSIC
\$ 8.00 / 8OZ CONTAINER

BETTER THAN CLASSIC BLUE CHEESE DIP

NOT THE ONE YOU REMEMBER
\$ 8.00 / 8OZ CONTAINER

BLACK SHEEP BUFFALO BLUE CHEESE DIP

ONE OF OUR MOST POPULAR
\$ 8.00 / 8OZ CONTAINER

CRÈME DE PROVENCE DIP

CREAM CHEESE, BUTTER, GARLIC, SHALLOT, HERBS DE PROVENCE
& OTHER SEASONINGS
\$ 8.25 / 8OZ CONTAINER

PESTO GOAT CHEESE DIP

CLASSIC PESTO BLENDED WITH GOAT CHEESE
\$ 8.25 / 8OZ CONTAINER

BLACK SHEEP HUMMUS

A CLASSIC WITH A TANDOORI TWIST
\$ 7.00 / 8OZ CONTAINER

HOUSE-MADE GUACAMOLE

TOPPED WITH OUR OWN SALSA
\$ 9.00 / 12OZ CONTAINER
(SEASONAL)

ROASTED LEEK DIP

BETTER THAN THE AVERAGE ONION DIP!!
\$ 8.25 / 8OZ CONTAINER

TAKE & BAKE ARTICHOKE DIP

\$18.00 PER CONTAINER

SANDWICH & SALAD PLATTERS

SANDWICH & WRAP PLATTER

8 PERSON MINIMUM, \$12.00 PP

BREAD CHOICES – CIABATTA ROLL, MULTIGRAIN BREAD, HERB WRAP

RARE ROAST BEEF

BRIE, BÉARNAISE AIOLI, TOMATO & ARUGULA

OVEN ROASTED TURKEY

PROVOLONE, LEAF LETTUCE, TOMATO & BASIL MAYO

COUNTRY HAM

ROASTED SWEET ONION SPREAD, TOMATO, LEAF LETTUCE & SWISS

BLACK SHEEP CHICKEN SALAD

CARROT & LEAF LETTUCE

BLACK SHEEP TUNA SALAD

CHEDDAR, TOMATO & LEAF LETTUCE

CAPRESE

TOMATO, FRESH MOZZARELLA, PESTO & ARUGULA

DELI PLATTER

ROASTED TURKEY, HOUSE ROAST BEEF, COUNTRY HAM

SLICED CHEDDAR & SWISS CHEESE

LETTUCE, TOMATO, ONION, HELLMAN'S MAYO, DIJON MUSTARD & PESTO
WITH CIABATTA ROLLS, MULTIGRAIN BREAD, BAGUETTE

SMALL (SERVES 10) \$120

MEDIUM (SERVES 15) \$175

LARGE (SERVES 25) \$285

GREEN SALADS

8 PERSON MINIMUM, \$6.50 PP

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

CHOPPED WEDGE SALAD - \$8.00 PP

CRISPY ROMAINE, TOMATO, NORTH COUNTRY APPLEWOOD BACON,
GREAT HILL BLUE CHEESE, HOUSE-MADE RANCH DRESSING

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.
REQUIRES A 6 PERSON MINIMUM ORDER PER ITEM.

	PER PERSON
HERB ROASTED BEEF TENDERLOIN SERVED WITH A CLASSIC HORSERADISH CREAM	\$ 23.00
SUMMER SURF & TURF HERB ROASTED TENDERLOIN & GRILLED SHRIMP OR LOBSTER SALAD	\$ 24.50
MARINATED & GRILLED HANGER STEAK TIPS SERVED WITH A BÉARNAISE AIOLI	\$ 10.50
MIXED GRILL PLATTER SIMPLE HERB CHICKEN W/ PESTO AIOLI, GRILLED LEMON HONEY SHRIMP AND GRILLED SAVORY SAUSAGE	\$ 13.50
BRAISED SMOTHERED BEEF SHORT RIBS (FIRM 48 HOURS NOTICE)	\$ 10.50
BLACK SHEEP MEATLOAF	\$ 8.75
PORK TENDERLOIN CUTLET POUNDED AND PANKO CRUSTED W/ APRICOT HONEY MUSTARD	\$ 11.00
BBQ BEER BRAISED PULLED PORK LOIN SERVED WITH CLASSIC SLAW & BRIOCHE BUNS	\$ 12.50
STUFFED PORK LOIN – APRICOTS, FIG & FETA (FOIL PAN ONLY)	\$ 11.00
SIMPLE GRILLED CHICKEN BREAST MARINATED AND SERVED WITH PESTO AIOLI	\$ 9.00
ROASTED 1/2 CHICKEN (SEMI BONELESS) HERB ROASTED OR CLASSIC BBQ	\$ 18.00 / EA
CHICKEN, KALE & RICOTTA MEATBALLS 1 DOZEN MINIMUM	\$ 36.00 /DZ
CRISPY PANKO CHICKEN TENDERS W/ LEMON AIOLI	\$ 9.00
ROASTED SALMON FILET, WHOLE OR PORTIONED CLASSIC LEMON DILL SAUCE	\$ 12.50
GRILLED SHRIMP LEMON HONEY, BUFFALO OR SWEET CHILI	\$ 10.50
BLACK SHEEP LOBSTER ROLLS ON BRIOCHE BUN	\$ 21.00
TRADITIONAL BEEF LASAGNA	\$ 95.00 1/2 PAN
VEGETABLE LASAGNA	\$ 75.00 1/2 PAN

ENTRÉE ACCOMPANIMENTS

ACCOMPANIMENTS ARE PACKED IN RE-HEATABLE FOIL PANS.
REQUIRES A 6 PERSON MINIMUM ORDER PER ITEM.

	PER PERSON
TRI COLORED HERB ROASTED FINGERLING POTATOES	\$ 4.75
OLIVE OIL ROASTED SWEET POTATO WEDGES W/ SMOKED PAPRIKA AIOLI	\$ 4.75
SEASONAL GRILLED VEGETABLES	\$ 5.50
STEAMED HARICOT VERT W/ SHALLOT LEMON BUTTER	\$ 5.75
STEAMED ASPARAGUS W/ CAPER BUTTER	\$ 5.75
ROASTED TRI COLORED CARROTS W/ FRESH THYME	\$ 5.00
GARLIC ROASTED BROCCOLINI	\$ 5.50
SUCCAHASH – SEASONAL VEGETABLE & POTATO HASH	\$ 5.00
MACARONI & CHEESE	\$75.00 1/2 PAN
ORZO WITH FRESH HERBS & GRATED PARM	\$ 5.00
COWBOY BEANS W/ APPLEWOOD BACON & MOLASSES	\$ 5.00
HERB PARMESAN RISOTTO CAKES	\$ 7.00 EA

COMPOSED SALADS

REQUIRES A 6 PERSON MINIMUM ORDER PER ITEM

	PER PERSON
BLACK SHEEP TARRAGON CHICKEN SALAD MAYO, RED ONION, TARRAGON, LEMON	\$ 9.00
BLACK SHEEP TUNA SALAD MAYO, RED ONION, CELERY, CARROT & LEMON	\$ 7.25
BLACK SHEEP EGG SALAD	\$ 4.75
CLASSIC POTATO SALAD	\$ 4.50
CLASSIC MACARONI SALAD	\$ 4.50
QUINOA SALAD SEASONAL VEGETABLES WITH LEMON DRESSING	\$ 4.75
CHICKPEA AND FETA SALAD	\$ 4.75
SESAME SOBA OR RICE NOODLES CITRUS SESAME VINAIGRETTE	\$ 4.75
SUMMER CUCUMBER & TOMATO SALAD	\$ 4.75
BEET & KALE POWER UP SALAD	\$ 4.75
CORN, TOMATO & ARUGULA SALAD	\$ 5.25
GREEN BEAN CAESAR SALAD	\$ 5.50
TRADITIONAL COLE SLAW	\$ 4.50
CILLIGINI CAPRESE SALAD	\$ 5.00
PASTA PARMESAN & PEA SALAD	\$ 4.75
SHRIMP SALAD CUCUMBER, DILL, SOUR CREAM DRESSING	\$ 9.75
SEASONAL FRUIT SALAD	\$ 5.00

HEY SWEET STUFF!

DESSERT PLATTERS

8 PERSON MINIMUM

HOMEMADE COOKIE PLATTER

COCONUT MACARON (GF), CHOCOLATE DIPPED COCONUT MACARON (GF),
CHOCOLATE CHUNK, ENGLISH TOFFEE, RASPBERRY SHORTBREAD,
\$ 7.00 PP

HOMEMADE DESSERT BAR PLATTER

DOUBLE CHOCOLATE, PECAN PIE BARS, BLONDIES & LEMON BARS
\$ 8.00 PP

LEMON ZUCCHINI ROSEMARY POUND CAKE

W/ FRESH BERRIES & WHIPPED CREAM
\$ 8.00 PP

SEASONAL FRUIT PIES

\$26.00 EA
ASK WHAT'S IN SEASON!!