



209 SW MARKET STREET / REIDSVILLE, NC

336-344-2323

24BLACKBIRDSATERING.COM

PLEASE, CONTACT US FOR A  
COMPLIMENTARY TASTING AND  
CUSTOMIZED PRICING

### **Premium Reception Buffet**

**\$20/pp**

**Choose 2 Hors d'Oeuvres,  
1 Salad, 1 Entree, 2 Sides.  
Served with Fresh Yeast  
Rolls.**

### **Hors d'Oeuvres**

#### **Seasonal Fresh Fruit Display**

#### **Dip Trio**

Spinach Dip, Hummus and Jalapeno  
Pimento Cheese Dip served with  
Pita Chips

#### **Artisanal Cheese Board**

Selection of American Artisanal  
Cheeses served with Red Grapes,  
Mixed Nuts and Assorted Crackers

#### **Signature Antipasto**

Mixed Italian Olives, Marinated  
Artichokes, Assorted Meats and  
Cheeses, Bruschetta, Crostini,  
Dressed with Fresh Herbs

#### **Mini Chicken and Waffles**

Drizzled with Honey

#### **Mini Pork Street Tacos**

with Pico de Gallo (add \$2 pp)

#### **Cheeseburger Sliders**

with Ketchup and Dill Pickle

#### **Mini Crab Cakes**

with Mango Salsa (add \$3pp)

#### **Bacon Wrapped Shrimp or Shrimp Cocktail Shooters**

(add \$3pp)

#### **Caprese Skewers**

with Cherry Tomatoes, Fresh  
Mozzarella and Basil

#### **Goat Cheese Crostini**

with Sliced Pears and Honey

### **Salads**

Caesar Salad with Shaved  
Parmesan, Cherry Tomatoes and  
Fresh Baked Croutons

Mixed Greens with Dried  
Cranberries, Crumbled Goat  
Cheese, Sliced Almonds with  
Champagne Vinaigrette

Fresh Greens with Cherry  
Tomatoes, Carrots and Cucumber  
with Choice of Dressing

Gorgonzola Pine Nut Salad,  
Romaine with Fresh Pears in  
White Balsamic Vinaigrette  
Dressing

### **Signature Entrees**

Herb Roasted Chicken

Mediterranean Chicken with  
Mushrooms, Capers and Artichoke  
Lemon Sauce

Chicken Marsala with Mushrooms

Honey Glazed Roasted Pork  
Tenderloin

Marinated Sliced Flank Steak with  
Balsamic Reduction

BBQ Glazed Chicken

Pesto Penne Pasta with Grilled  
Chicken and Asparagus

Rigatoni with Portobello  
Mushrooms in Sun Dried Tomato  
Marinara Sauce

Southern Fried Chicken

Shrimp and Grits Station (add \$5  
per person)

### **Signature Sides**

\*Garlic Mashed Potatoes

\*Roasted Rosemary Red Potatoes

\*Cinnamon Smashed Sweet  
Potatoes

\*Dill Potato Salad

\*Pesto Pasta Salad

\*Herb Roasted Vegetable Medley

\*Sautéed Green Beans with  
Roasted Shallots and Lemon

\*Grilled Vegetable Display of  
Eggplant, Zucchini, Squash, Bell  
Peppers, Asparagus and

Portobello Mushrooms

\*Roasted Broccoli with Parmesan

\*Five Cheese Mac-n-Cheese

\*Orzo Salad with Fresh Herbs and  
Roasted Veggies

\*Fresh Corn Salad with Cherry  
Tomatoes, Feta Cheese and  
Chopped Basil

### **Carving Stations (add \$4 per person)**

#### **Slow Roasted Beef**

Served with Creamy Horseradish  
Sauce

#### **Roasted Turkey**

Served with Herb Mayonnaise and  
Cranberry Relish

### **Traditional Southern Style BBQ Feast \$17/pp**

*Pulled BBQ Pork with Rolls*

*Tangy Cole Slaw*

*Picnic Dill Potato Salad*

*Brown Sugar Bacon Baked Beans*

*Buttered Corn on the Cob*

\*Event Staff, Dinnerware, Silverware and  
Glassware are included in pricing.

Add an extra side: \$2/pp

Add an extra appetizer: \$2/pp

Add an extra entree: \$3.50/pp

\*Prices subject to tax and gratuity.

\*Deposit is Non-Refundable\*