



24 BLACKBIRDS LUNCH CATERING MENU

The Main Dish

\$13.95 / person

Includes 1 Side, Mixed Green Salad, Sweet Treat and Paper Goods.

Choose one Protein: Skewered Chicken or Beef with Veggies, Honey Glazed Pork Tenderloin, Tuscan grilled chicken

Side options: Gorgonzola Mac-n-cheese, Dill Potato Salad, Greek Pasta Salad, Herb Roasted Veggies, Pesto Pasta Salad, Roasted Brussel Sprouts, Summer Corn Salad, Rosemary Roasted Potatoes, Thai Noodle Salad with Peanut Sauce, Orzo with Dried Cranberries and Almonds

The Bar Scene

\$13.95 / person

Southern Fajita Bar

Includes Grilled Chicken or Steak, Tortillas, Homemade Guacamole, Black Bean and Corn Salsa, Sour Cream, Fresh Salsa, Shredded Cheese, Lettuce, Tomatoes, Tortilla Chips

Sloppy Joe Bar

Includes a variety of toppings including Grilled Onions and Bell Peppers, Shredded Cheese, Banana Peppers, Jalapeno Peppers served on Fresh Baked Rolls and 1 side option

Fresh Salad Bar

***Gorgonzola Salad** with Pears and Pine Nuts in a White Balsamic Vinaigrette

***Elaine's Big Salad** – Chopped Romaine, Apples, Peanuts, Blue Cheese, Red Onion, Cherry Tomatoes and BBQ Chicken tossed in Buttermilk Ranch Dressing

***Caesar Salad** with Homemade Crostinis, Shredded Parmesan Cheese, Cherry Tomatoes in Homemade Caesar Dressing

“The BIG Lunch”

Choose One of The Following Salads:

- ***Mixed Green Salad** with Fresh Veggies with Choice of Dressing
- ***Caesar Salad:** Romaine with Homemade Croutons, Shaved Parmesan Cheese with Homemade Caesar Dressing

Choose One of The Following Entrees:

- ***Chicken Parmesan** – Breaded Boneless Chicken Breast Topped with Homemade Tomato Basil Marinara and Cheese
- ***Classic Meat Lasagna or Veggie Lasagna**
- ***Herb Roasted Chicken** – flavored with rosemary and lemon
- * **Roasted Pork Loin** – Freshly Roasted Pork Loin Glazed with a Roasted Garlic Vinaigrette
- ***Chicken Piccata** – served in a mushroom, lemon white wine sauce
- ***BBQ Pork** in a sweet and tangy sauce

Choose Two of The Following Sides:

- *Roasted Veggies *Roasted Rosemary Red Potatoes
- *Parmesan Roasted Broccoli
- *Rigatoni Pasta with Homemade Tomato Basil Marinara
- *Pesto Bowtie Pasta *Summer Corn Salad
- *Four Cheese Mac-n-Cheese *Garlic Mashed Potatoes
- *Carrots Roasted with Fresh Thyme *Bacon Baked Beans *Tangy Coleslaw
- *Parmesan Roasted Asparagus / add \$1.50 per person

Choose one Dessert Option:

- *Apple Crisp *Old Fashioned Peach Cobbler
- *Triple Chocolate Cake *Assortment of Brownies
- *Assortment of Fresh Baked Cookies

**Beverages Include Iced Tea and Lemonade

****Price with One Entrée item is \$17.95 Per Person****

Plus NC Sales Tax and 18% Gratuity

Extras:

Additional Veggie Side \$2.50 / Additional Entrée \$3.95

**Catering minimums are \$100. If the minimum is not reached, a \$10 delivery charge will be applied.

All deliveries outside of the Reidsville Area will be assessed a \$20 delivery charge.

All Catering orders must be given a minimum 48 hours in advance.

NC Sales Tax and 18% Gratuity will be added.

If there's something you really want to order and don't see it on our menu, just let us know! We will hook you up!