



209 SW MARKET STREET / REIDSVILLE, NC

PHONE / 336-344-2323

WWW.24BLACKBIRDS-CATERING.COM

PLEASE, CONTACT US FOR A
COMPLIMENTARY TASTING AND
CUSTOMIZED PRICING

Premium Reception Buffet
\$21/pp
Choose 2 Hors d'Oeuvres,
1 Salad, 1 Entree, 2 Sides.
Served with Fresh Yeast Rolls.
Iced Tea and Water Service
Included.
**Pricing includes White
Porcelain Dinner Plates,
Silverware, Water Glasses and
Event Staff.

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

Caprese Skewers

with Cherry Tomatoes, Fresh
Mozzarella and Basil

Goat Cheese Crostini

with Sliced Pears, Walnut and Honey

Pesto Tortellini Skewers

Cheese Tortellini, Sundried Tomatoes
and Basil Pesto

Mini Pork Street Tacos

with Pico de Gallo (add \$2 pp)

Cheeseburger Sliders

Ketchup and Dill Pickle (add \$2 pp)

Mini Crab Cakes

with Mango Salsa (add \$3pp)

Bacon Wrapped Shrimp or Shrimp Cocktail Shooters

(add \$3 pp)

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

Pulled BBQ Pork with Western or
Eastern NC Style Sauce

Signature Sides

*Garlic Mashed Potatoes

*Roasted Rosemary Red Potatoes

*Cinnamon Smashed Sweet
Potatoes

*Dill Potato Salad

*Pesto Pasta Salad

*Penne Pasta with Marinara
Sauce

*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 \$5 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

Add an extra side: \$2.50/pp

Add an extra appetizer: \$2/pp

Add an extra entree: \$3.50/pp

*Prices subject to tax and gratuity.

Deposit is Non-Refundable