



209 SW Market Street / Reidsville, NC
Phone / 336-344-2323
www.24BlackbirdsCatering.com

Please, contact to
schedule a tasting and
request a customized quote

Premium Reception Staff
Served Buffet Style Service
Price - \$26 pp

Includes 2 Hors d'Oeuvres
Selections, 1 Salad, 1 Entree, 2
Sides. Served with Dinner Rolls.
Iced Tea, Lemonade and Water.
Porcelain Plates and Stainless
Silverware are \$3 pp.
Water Glasses are \$2pp.

Hors d'Oeuvres

Fresh Fruit Display

Dip Trio

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

Artisanal Cheese Board

Selection of Artisanal Cheeses served
with Grapes and Assorted Crackers

Caprese Skewers

with Cherry Tomatoes, Fresh
Mozzarella and Basil

Goat Cheese Crostini

with Sliced Pears, Walnut and Honey

Brie and Prosciutto Crostini

with Apricot Jam

Pesto Tortellini Skewers

Cheese Tortellini, Sundried Tomatoes
and Basil Pesto

Mini Chicken and Waffles

Drizzled with Hot Honey (add \$3 pp)

"The Works" Charcuterie

Italian Olives, Marinated Artichokes,
Assorted Meats and Cheeses,
Bruschetta, Mixed Nuts, Dried Fruit,
Dressed with Fresh Herbs and
Crackers (add \$4 pp)

Mini Ham and Pimento

Cheese Biscuits
(add \$3 pp)

Mini Pork Street Tacos

with Pico de Gallo, Avocado and Tajin
(add \$3 pp)

Shrimp Cocktail Shooters
(add \$5 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

*Sliced London Broil 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

*Herb Slow Roasted Beef served
sliced with Horseradish Sauce (add
\$6pp)

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

*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

*Grilled Vegetable Display of
Eggplant, Zucchini, Squash, Bell
Peppers, Asparagus and Portobello
Mushrooms (add \$2pp)

Traditional Southern Style BBQ Feast \$20/pp

Pulled BBQ Pork with Rolls

Tangy Cole Slaw

Picnic Dill Potato Salad

Brown Sugar Bacon Baked Beans

Buttered Corn on the Cob

(Does not include Hors d'Oeuvres)

*Add an Extra Side or an Extra
Hors d'Oeuvres for \$3/pp

*Add an extra entree for \$6/pp

*Prices Subject to Tax &

Gratuity.

*Event Staff is an additional fee
and based on the number of
guests.

Deposit is Non-Refundable