

# BLACKBARN

19 E 26th Street New York, NY | NoMad



646.448.0962 | [events@blackbarnrestaurant.com](mailto:events@blackbarnrestaurant.com)

## CATERING



## ***Thank You For Your Inquiry***

We are delighted you are considering BLACKBARN to be an integral part of your event!

Our catering team is committed to understanding your vision and working alongside you to ensure the menu and service we provide is exactly as you envisioned.

Our goal? - for you to savor every moment of your experience with BLACKBARN Catering.



## **About BLACKBARN**

BLACKBARN is an American restaurant serving local, artisanal food in the comfort of a modern barn. Chef & Owner John Doherty opened the eatery after 30 years of experience in the iconic Waldorf Astoria kitchen, 23 of which he spent as Executive Chef during one of the fabled institution's most glamorous eras. During his tenure, he masterfully orchestrated a myriad of exquisite galas and timeless weddings, authored The Waldorf Astoria Cookbook, and received the prestigious James Beard Silver Spoon Award.

Continuing along with his lifelong passion for culinary excellence, Chef Doherty assembled a team of experts, including Executive Chef Brian Fowler, to craft a menu and ambiance that is sure to entertain, amaze, and excite all those who join us at BLACKBARN.







# MENU

all catering orders are subject to 5% administrative fee and 8.875% sales tax

## FAMILY STYLE DISHES

### GARDEN

**Spinach Salad**  
fingerling potatoes,  
mushrooms, polenta  
croutons, sherry  
vinaigrette

**Roasted Beet & Boston Lettuce**  
spicy pistachio, orange,  
haricots verts, yogurt  
dressing

**Seasonal Kale Salad**  
quinoa, baked ricotta,  
avocado green goddess  
dressing

**Caprese Salad**  
fresh tomato, mozzarella,  
basil, balsamic vinaigrette

**Caesar Salad**  
market gem lettuce, garlic  
bread crumbs, parmesan

**Oven Baked Fennel Salad**  
balsamic, olive oil

### GRAIN

**House Made Orecchiette**  
broccoli rabe, white beans,  
chili flakes

**Vegetable Lasagna**  
zucchini, broccoli rabe,  
herbed ricotta

**Butternut Squash Ravioli**  
swiss chard, toasted  
pumpkin seeds, almonds,  
parmesan

**Stuffed Shells**  
vegetable and white bean  
filling, sundried tomato  
pesto, basil cream

**White Bean & Leek Ravioli**  
saffron braised artichokes,  
roasted wood ear  
mushrooms

**Rigatoni Beef Bolognese**  
sofrito, shaved ricotta,  
parsley

### MAIN

**Curried Cauliflower Steak**  
cilantro raita, heirloom  
tomatoes, pickled raisins,  
pine nuts

**Seared Branzino Filet**  
braised endive, charred  
bell pepper, parsley

**Smoked Heritage Pork Chop**  
cabbage-apple sauerkraut

**Roasted Seasonal Vegetable**  
lentils, labneh, crispy  
chickpeas, herb  
vinaigrette

**Arctic Char Nicoise**  
haricots verts, dried olives

**Chipotle Braised Short Ribs**  
charred tomatillo relish

**Stuffed Poblano**  
brown rice, mango pico de  
gallo, black bean sauce,  
cotija cheese

**Grilled Chicken Paillard**  
farro, heirloom carrots,  
parmesan buttermilk  
dressing

**BBQ Beef Ribs**  
chipotle-orange rub,  
pickled cucumber

**Parmesan Crusted Chicken**  
haricots verts, tomato

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# RECEPTION OFFERINGS

## PASSED HORS D'OEUVRES

*Choice of Six*

### VEGETARIAN

Red Pepper Hummus, Preserved Lemon Gremolata  
Four-Cheese & Roasted Garlic Gougere  
Caprese Skewers, Basil Pesto  
Goat Cheese & Piperade on Endive Leaves  
Carrot Tartare, Ginger, Yuzu, Tahini, Pickled Ramps  
Mushroom Tart, Ratatouille Salad  
Zucchini Soup Shooter, Burrata & Basil Pesto  
Carrot Ginger Soup Shooter, Bergamot, Basil Oil

### SEAFOOD

Octopus Salad, Zucchini, Red Pepper Hummus  
Shrimp Aguachille, Avocado, Cucumber, Apple  
Tuna Tartare, Crispy Rice, Scallion  
Smoked Salmon Rillette, Caviar, Crostini

### MEAT & POULTRY

Lebanese Lamb Kabob, Spiced Yogurt, Za'atar  
Lamb Stuffed Spanish Olive, Herb Breadcrumbs  
Steak Bruschetta, Tomatillo Relish, Black Garlic  
Wagyu Steak Tartare, Smoked Egg Yolk, Sea Salt  
Thai Chicken Skewer, Lemongrass, Ginger, Peanuts



## CHARCUTERIE & CHEESE DISPLAY

Assorted Cured Meats, Pate & Aged Local Cheeses  
Pickled Vegetables, Mustard, & House Made Jam  
Hearth Baked Breads & Rosemary Grissini  
Marinated & Cured Olives  
Seasonal Fruits & Spiced Nuts

## TUSCAN TABLE

Whole Red Snapper, Citrus & Herbs  
Oven Baked Fennel Salad, Roasted Vegetables, Balsamic  
Orzo & Bean Salad, Cranberry, Red Onion, Parsley  
Roasted Cauliflower Salad, Pickled Onions  
Ripe Melon, Prosciutto Di Parma  
Marinated Olives, Parmesan Cheese

## CEVICHE & RAW BAR

Tuna Tartare, Avocado, Mango Pico De Gallo  
Jumbo Shrimp Cocktail, Cocktail Sauce, Fresh Lemon  
Chilled Crab Salad, Salsa Verde, Cucumber, Cilantro  
Oysters & Clams, Champagne Mignonette

## BLACKBARN SMOKEHOUSE STATION

Pulled Pork Shoulder Pernil, Chimol  
Braised Short Rib Sliders  
Amish Chicken, Chimichurri  
Mac & Cheese, Cheddar-Mozzarella Fondue  
Smoked Onion Potato Salad, Pickled Raisins, Egg  
Coleslaw  
Cornbread & Tortillas

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# DESSERTS

Tiramisu

Profiteroles

Chocolate Mousse Cake

Chocolate Caramel Pear Tart

Peanut Butter Cookie with Nutella Ganache

Double Chocolate Cherry Cookies

Chocolate Chip Cookies

Seasonal Cheesecake

Sliced Fruit

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# DROP OFF LUNCH PACKAGES

## STANDARD LUNCH

selection of three sandwiches,  
selection of two salads or sides,  
double chocolate cherry cookies,  
potato chips

## PREMIUM LUNCH

selection of three sandwiches,  
selection of three salads or sides,  
selection of three desserts,  
potato chips



## SALAD

**Seasonal Kale Salad**  
quinoa, baked ricotta,  
avocado green goddess  
dressing

**Spinach Salad**  
fingerling potatoes,  
mushrooms, polenta  
croutons, sherry  
vinaigrette

**Roasted Beet & Boston Lettuce**  
spicy pistachio, orange,  
haricots verts, yogurt  
dressing

**Caesar Salad**  
market gem lettuce,  
garlic bread crumbs,  
parmesan

**Roasted Cauliflower Caponata**  
green olives, cherry  
tomatoes, pickled celery,  
pine nuts, crispy capers

**Smoked Onion Potato Salad**  
pickled raisins, egg,  
parsley, olive oil

## SANDWICHES

**Turkey Club**  
avocado, tomato,  
applewood smoked  
bacon, sourdough

**Chicken Caesar Wrap**  
market gem lettuce,  
garlic bread crumbs,  
grilled chicken,  
parmesan

**Chicken Milanese**  
tomato, mozzarella,  
pesto mayo, arugula,  
sourdough

**Ham & Cheese**  
lettuce, tomato, dijon  
aioli, sourdough

**Roast Beef**  
caramelized onions,  
horseradish aioli,  
sourdough

**Fresh Mozzarella**  
arugula, pesto, sundried  
tomato, sourdough

**Grilled Vegetable Panini**  
lemon ricotta, pesto, naan

## SIDE DISHES

**Roasted Brussels Sprouts**  
apples, thyme

**Charred Broccoli**  
lemon, grana padano

**Roasted Vegetables**  
apple cider-maple glaze

**Mac & Cheese**  
cheddar cheese fondue,  
mozzarella, parmesan

**Herbed Local Potatoes**  
brown butter, shaved  
pecorino

**Grilled Asparagus**  
sea salt, lemon



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# BLACKBARN BREAKFAST

## CONTINENTAL BREAKFAST

Assorted Homemade Pastries  
butter, homemade jam

Berry Parfait  
vanilla greek yogurt, homemade granola

Assorted Fresh Fruit

## BEVERAGES

Brooklyn Roasting Company Coffee  
cream, non-dairy milk, sugar

Freshly Squeezed Orange Juice



## FULL BREAKFAST

*includes continental breakfast  
selection of three entrees*

## ENTREES

Seasonal Kale Salad  
quinoa, baked ricotta, avocado green  
goddess dressing

Avocado Toast  
heirloom tomatoes, baked ricotta

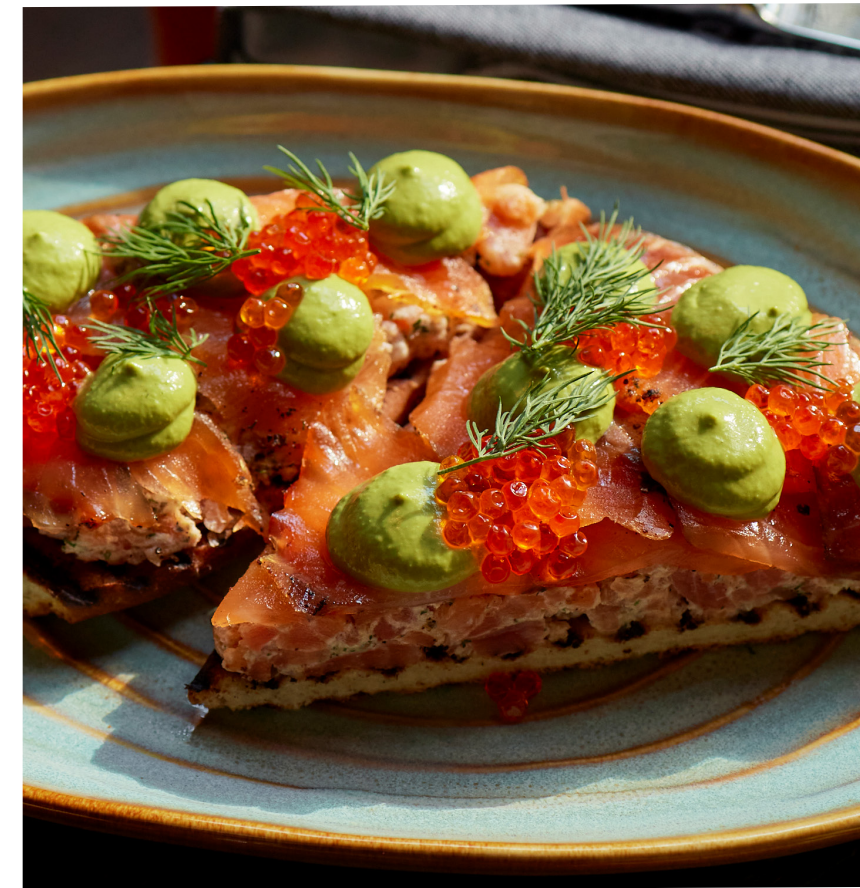
Smoked Salmon Tartine  
creme fraiche, shaved fennel, red onion

Egg Sandwich  
house sausage, cheddar cheese,  
charred tomatillo, cheese brioche

Frittata  
mushroom, spinach, goat cheese,  
roasted tomato

Corn Flake Crusted French Toast  
caramelized apples, creme anglaise,  
whipped cream, vermont maple syrup

Buttermilk Pancakes  
macerated market berries, whipped berry  
cream, vermont maple syrup



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