



BLACKFISH *catering*

Menu

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BEVERAGES 15

V/vegetarian VG/vegan GF/gluten free





BREAKFAST

Breakfast Classics | Minimum of 10 people

- ✓ **Continental** \$7.50 pp
NY style bagels and assorted pastries served with whipped butter, cream cheese, peanut butter and jams
- ✓ **Continental Plus** \$11.00 pp
NY style bagels, assorted pastries and baguette served with whipped butter, jams, cream cheese, peanut butter. Artisan cheese, charcuterie and sliced fruit. *Add house-smoked salmon for \$6.00 pp, includes chopped egg, red onion and capers*
- ✓ **Bagel Tray** \$5.00 pp
NY style bagels served with cream cheese, peanut butter, whipped butter and preserves. *Add house-smoked salmon for \$6.00 pp, includes chopped egg, red onion and capers*
- Breakfast Sandwich Buffet** \$11.00 pp
assorted breakfast sandwiches to include:
egg white, spinach and tomato
scrambled egg, bacon and cheese
scrambled egg, turkey sausage and cheddar
Add croissant for \$2.00 pp (24 hour notice)
- American Breakfast Buffet** \$14.00 pp
seasonal frittata or scrambled eggs, served with roasted home fries, choice of bacon or turkey sausage, sliced fruit, assorted bagels, whipped butter, cream cheese, peanut butter and jams
- ✓ **Yogurt Parfaits** \$4.00 pp
Greek style yogurt cups with assorted seasonal berries and house made granola
- ✓ **Build-Your-Own Yogurt Parfait Bar** \$7.00 pp
Greek style yogurt served with choices of house made granola, berries, dried fruit, toasted and candied nuts, honey and spices
- ✓ **Seasonal Fruit Bowl** \$3.25 p.p
with elderflower yogurt dip

Thick-Cut French Toast or Buttermilk Pancakes \$12.00 pp
served with maple syrup, whipped butter and seasonal fruit. Choice of bacon or turkey sausage

Breakfast Enhancements | Minimum of 10 people

Breakfast Empanadas \$5.00 p serving
Sausage, egg and cheese in a large empanada

Black Truffle Tart \$5.00 p serving
Black truffles and leeks, combined with Swiss cheese

Individual Quiche \$6.00 p serving
Quiche Lorraine or Applewood smoked bacon, leeks and potato

Beverages | Minimum of 10 people

Coffee Service \$28.00
freshly brewed La Colombe Coffee, available in regular or decaf, served with cream, sugar and sweeteners - serves 10 people

Tea Service \$25.00
selection of herbal, black and green teas, served with milk, sugar and sweeteners - serves 10 people

Assorted Juices \$2.50 pp
orange, apple or cranberry

Orange Juice \$4.00 pp
freshly squeezed

Bottled Water \$2.00 p bottle
still or sparkling

Beverage Package \$5.00 pp
bottled water, sparkling water, tonic, club soda, juices and bar garnishes



LUNCH

Soups | Minimum of 10 people

Chefs Seasonal Creation	\$4.00 pp
Chicken and Corn Chowder	\$4.00 pp
v San Marzano Tomato Bisque	\$4.00 pp
vg Seasonal Vegetables and Farro	\$4.00 pp
Cream of Wild Mushroom	\$4.00 pp

Salads | Minimum of 10 people

House Salad Bar	\$12.50 pp
mixed greens, romaine, chickpeas, croutons, hard boiled eggs, tomatoes, cucumber, radishes, roasted beets, red onions, toasted nuts and dried fruit, served with assorted dressings, vinaigrettes and freshly baked rolls	
<i>Add grilled chicken, grilled tofu, flank steak for \$3.50 pp</i>	
Ultimate Salad Bar	\$14.50 pp
mixed greens, baby arugula and romaine lettuce with seasonal and locally sourced toppings, carefully selected by our team, served with assorted dressings, vinaigrettes and freshly baked rolls	
<i>Add grilled chicken, grilled tofu, flank steak for \$3.50 pp</i>	
vg Field Greens	\$7.50 pp
mixed field greens and sliced vegetables with balsamic vinaigrette	
v Sliced Kale	\$7.50 pp
Granny Smith apples, dried cranberries, toasted pumpkin seeds and smoked gouda with maple balsamic vinaigrette	
v Classic Caesar	\$7.50 pp
hearts of romaine and croutons with a creamy parmesan dressing	
v Roasted Beet	\$7.50 pp
baby arugula and goat cheese with a white balsamic and hazelnut vinaigrette	

v Chopped	\$7.50 pp
mixed field greens, chopped seasonal vegetables, crumbled blue cheese and Applewood smoked bacon with buttermilk ranch dressing	
VG Arugula	\$7.50 pp
sliced Granny Smith apples, candied walnuts and cranberries with honey Dijon vinaigrette	
GF Caprese	\$7.50 pp
fresh mozzarella, sliced tomato and basil with balsamic vinaigrette. <i>Add grilled chicken, grilled tofu, flank steak for \$3.50 pp</i>	

* All Salads, besides the Salad Bars, are served with a house roll and a cookie
 ** Gluten free bread and wraps available for \$3.50 pp

Sandwiches | Minimum of 10 people

Artisan Sandwich Tray or Box	
choice of three sandwiches	\$10.00 pp
with green salad and cookie tray	\$13.50 pp
with pasta or side and cookie tray	\$14.50 pp
individually packed in lunch box or bag	\$15.50 pp
Chef Daily Creation	\$11.50 pp
locally sourced items carefully selected by our team	
Turkey Breast	\$11.50 pp
cucumber, tomato, field greens and spicy dressing on a roll	
Roast Beef	\$11.50 pp
caramelized onions, gouda cheese and horseradish	
Shaved Country Ham	\$11.50 pp
French brie, Granny Smith apple, honey mustard and greens	
Madras Curry Chicken Salad Wrap	\$11.50 pp
dried cranberries and whole-grain mustard on a wrap	
Albacore Tuna Salad Wrap	\$11.50 pp
baby arugula, Bermuda onion, sliced tomato and dill-caper dressing	
BLT	\$11.50 pp
bacon, lettuce and tomato with a spicy dressing	

v Caprese	\$11.50 pp
fresh mozzarella, sliced tomato, basil and balsamic vinaigrette	
Grilled Chicken Caesar Wrap	\$11.50 pp
romaine lettuce and parmesan dressing in a wrap	
VG Whipped Hummus Wrap	\$11.50 pp
roasted red peppers, seasonal vegetables and field greens on a wrap	

*All sandwiches include a bag of chips and a cookie
 ** Gluten free bread and wraps available for \$3.50 pp

Hot Sandwiches | Minimum of 20 people

Hot Sandwich Lunch Buffet	\$15.50 pp
an assortment of our favorite hot sandwiches including beef or turkey meatball with sliced provolone, Italian sausage and peppers	
Burger Bar	\$15.50 pp
beef, turkey or veggie burgers on a potato roll served with pepper jack, American and blue cheese, lettuce, tomato, onion and pickles <i>Add sautéed mushrooms and bacon for \$1.00 pp</i>	
Taste of Philly	\$15.50 pp
chicken and beef cheesesteaks on traditional rolls served with San Marzano tomato sauce, provolone, American and cheese wiz with traditional fixings	
Build your own Tacos	\$15.50 pp
choice of ground beef, pulled chicken or rice and beans. Fresh toppings including shaved lettuce, cheddar cheese, salsa verde, pico de gallo, limes, cilantro, red onion and sliced jalapeños	

*All buffets include a green salad and tray. Hot lunches are delivered in disposable chafing dishes and kept hot with sternos. Full service options, including set up or breakdown, staff and servers, are available upon request.

Sides | Minimum of 20 people

Chef Daily Creation	\$3.50 pp
seasonal vegetables and garden herbs with house dressing	

v Pasta Salad	\$3.50 pp
seasonal vegetables and garden herbs with house dressing	
v Baked Potato	\$3.50 pp
red onion, celery seed and sliced chives with whole-grain mustard dressing	
v Cole Slaw	\$3.50 pp
green cabbage, shaved carrots and celery with apple cider dressing	
VG Toasted Quinoa	\$3.50 pp
dried fruits and toasted nuts with white balsamic vinaigrette	
VG Israeli Couscous	\$3.50 pp
preserved lemon, sumac and diced vegetables with lemon oil	
VG Charred Green Bean	\$5.50 pp
sesame seeds and green onion with white soy vinaigrette	

Lunch Buffet | Minimum of 20 people

Taco Day	\$15.50 pp
choice of pork carnitas, pulled chicken or rice and beans and fresh toppings including shaved lettuce, cheddar cheesequeso fresco, salsa verde, pico de gallo, limes, cilantro, red onion and sliced jalapeños, includes green salad and dessert	
Dumpling Day	\$14.00 pp
assorted pork, chicken and vegetable dumplings with sweet and sour, spicy mustard and sweet chili sauces, served with charred green beans with sesame-soy, spicy cucumber salad, steamed rice and sliced fruit	
Mezze Bar	\$15.00 pp
traditional hummus, grilled chicken, pickled vegetables, feta cheese, chickpeas, roasted garlic, marinated olives, seasonal salads and warm pita bread	
Rice and Noodle Bowl	\$14.00 pp
brown rice and soba noodles served with marinated chicken, tofu, bean sprouts, scallions, peanuts, lime, cilantro, carrots, cucumber, radishes, sweet and sour sauce, Sriracha sauce and sweet chili sauce	

*All day packages available starting at \$26.00 pp. Starting with breakfast, morning break, complete lunch service and afternoon coffee and snacks.



REFUEL & INDULGE

Morning & Afternoon Breaks | Minimum of 20 people

- ✓ **Seasonal Fruit Bowl** \$3.25 pp
with elderflower yogurt dip
- ✓ **Make-Your-Own Yogurt Parfait Bar** \$7.00 pp
yogurt served with choices of house made granola, berries, dried fruit, toasted and candied nuts, honey and spices
- ✓ **Bagel Tray** \$5.00 pp
assorted bagels served with cream cheese, peanut butter, whipped butter and jams. *Add smoked salmon for \$6.00 pp, includes chopped egg, red onion and capers*
- ✓ **Fresh Vegetable Crudit ** \$3.25 pp
with buttermilk ranch dip
- ✓ **Artisan Cheese Board** \$10.50 pp
with jams and crusty bread
- Charcuterie Board** \$7.50 pp
assorted sliced meats, pickled vegetables and crusty bread
- Local Artisan Cheese and Charcuterie** \$11.50 pp
assorted sliced meats, jams, pickled vegetables and crusty bread
- ✓ **Grilled Vegetable Board** \$4.00 pp
red onions, bell peppers, eggplant, squash and zucchini
- Mediterranean Board** \$5.00 pp
hummus, roasted red peppers, marinated olives, feta cheese, marinated mozzarella and house made pita chips
- Assorted Cookie Tray** \$2.50 pp
oatmeal raisin, chocolate chip and snicker doodle. *Add brownies for \$1.00 pp*
- Cupcake Tray** \$3.50 pp
brown butter vanilla cupcakes with choice of chocolate, strawberry or salted caramel buttercream frosting



RECEPTION

Stations & Boards | Minimum of 10 people

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| v Seasonal Fruit Bowl
with elderflower yogurt dip | \$3.25 pp |
| v Fresh Vegetable Crudité
with buttermilk ranch dip | \$3.25 pp |
| v Artisan Cheese Board
jams and crusty bread | \$10.50 pp |
| Charcuterie Board
assorted sliced meats, pickled vegetables and crusty bread | \$7.50 pp |
| Local Artisan Cheese and Charcuterie
assorted sliced meats, jams, pickled vegetables and crusty bread | \$11.50 pp |
| v Grilled Vegetable Board
red onions, bell peppers, eggplant, squash and zucchini | \$4.00 pp |
| Mediterranean Board
Hummus, roasted red peppers, marinated olives, feta cheese, marinated mozzarella and house made pita chips | \$5.00 pp |
| Smoked Scottish Salmon
chopped hard boiled egg, red onion, cucumbers, capers, sour cream and bagel chips | \$9.00 pp |

Hors D'Oeuvres | Minimum of 10 people

VEGETABLES

Butternut Squash	soup shots	MP p 10 pieces
French Onion	soup boule	MP p 10 pieces
Heirloom Tomato Gazpacho	soup shots (seasonal)	MP p 10 pieces
Chilled Potato Leek	soup shots	MP p 10 pieces
Saffron Arancini	whole grain mustard sauce	MP p 10 pieces
Avocado	“ice cream cones”	MP p 10 pieces
v Tomato and Olive	crostini	MP p 10 pieces
v Roasted Vegetable	kabob sweet potato, red beet and parsnip	MP p 10 pieces

SEAFOOD

Shrimp Dumplings	sweet and sour sauce	MP p 10 pieces
Shrimp Tempura	sweet chili sauce	MP p 10 pieces
Scallop Tempura	ponzu sauce	MP p 10 pieces
Roasted Scallops	Maplewood smoked bacon	MP p 10 pieces
Mini Crab Cakes	cocktail sauce and herbed aioli	MP p 10 pieces
Lobster Cobbler		MP p 10 pieces
Lobster Tostada	salsa verde	MP p 10 pieces

POULTRY

Chicken Satay	spicy peanut sauce	MP p 10 pieces
Chicken Salad	grapes and almonds on toast	MP p 10 pieces
Foie Gras Terrine	sour cherry and toasted brioche	MP p 10 pieces

MEAT

Pigs in a Blanket traditional	MP p 10 pieces
Pork and Vegetable dumplings	MP p 10 pieces
Braised Short Rib and manchego empanadas	MP p 10 pieces
Cheesesteake eggrolls	MP p 10 pieces
Prosciutto Wrapped Melon lollipops	MP p 10 pieces
Roasted Lamb with whole grain mustard on crostini	MP p 10 pieces
Lamb Chops chimichurri	MP p 10 pieces

FISH

Yellow Tail Crudo with yuzu and fresh herbs	MP p 10 pieces
Tuna Tartare with crème fraiche in cornets	MP p 10 pieces
Sesame Crusted Big-Eye Tuna with crispy wontons	MP p 10 pieces
Smoked Salmon Ice Cream Cone with chive sprinkles	MP p 10 pieces
Applewood Smoked Salmon on charred sour dough	MP p 10 pieces
Smoked Brook Trout with English cucumber and crème fraiche	MP p 10 pieces



DINNER

Entrées | Minimum of 20 people

GF Grilled Fish du Jour	pineapple salsa or pico de gallo	MP pp
GF Grilled Free-Range Chicken Breast	salsa verde or Romesco sauce	\$16.50 pp
GF Lemon Rosemary Chicken Breast	capers and white wine or dijonnaise sauce	\$16.50 pp
GF Grilled Beef Flank Steak	chimichurri or red wine sauce	\$19.50 pp
GF Grilled Scottish Salmon	mango salsa or dijonnaise sauce	MP pp
GF Sesame-Crusted Albacore Tuna	lemongrass and ginger sauce	MP pp
VG General Tso's Tofu	scallion and toasted peanuts	\$12.50 pp
V Lasagna	layered sheets of pasta with Béchamel sauce, fresh herbs and mozzarella or grilled vegetables	\$7.50 pp

Sides | Minimum of 20 people (included with entrée)

VG Roasted New Potatoes	with lemon and rosemary
V Whipped Potatoes	or sweet potatoes with olive oil
V Macaroni and Cheese	southern style
VG Charred Asian Green Beans	sesame and soy
V Oven-Roasted Root Vegetables	sage and honey
GF Seasonal Vegetables	chef daily preparation
V Basmati Rice Pilaf	extra virgin olive oil and fresh herbs



DESSERT

Platters to Share | Minimum of 10 people

Assorted Cookie Tray oatmeal raisin, chocolate chip and snicker doodle	\$2.50 pp
Assorted Cookie & Brownie Tray oatmeal raisin, chocolate chip, snicker doodle and brownies	\$3.50 pp
Cupcake Tray brown butter vanilla cupcakes with choice of chocolate, strawberry or salted caramel buttercream frosting	\$5.00 pp
✓ Seasonal Fruit Bowl with elderflower yogurt dip	\$3.25 pp
Mini Cheesecakes assortment of mini cheesecakes	\$2.50 each
Assorted Mini Brownies	\$2.50 each
Chocolate Truffle Assortment	\$1.50 each

Individuals | Minimum of 10 people

Chocolate Mousse Cups vanilla whipped cream and berries	\$5.00 pp
Flourless Chocolate Cake made with Valrhona chocolate and topped with fresh berries	\$6.00 pp



BEVERAGES

Beverages | Minimum of 10 people

Coffee Service

freshly brewed La Colombe Coffee, available regular or decaf, served with cream, sugar and sweeteners - serves 10 people

\$28

Tea Service

selection of herbal, black and green teas, served with milk, sugar and sweeteners - serves 10 people

\$25

Assorted Juices

orange, apple or cranberry

\$2.50 p bottle

Orange Juice

freshly squeezed

\$4.00 pp

Bottled Water

still or sparkling

\$2.00 p bottle

Sodas

coke, diet coke, sprite

\$1.50 p can

Iced Tea

\$2.50 pp

Beverage Package

still and sparkling bottled water, tonic, club soda, juices and bar garnishes

\$5.00 pp



B L A C K **F I S H** *catering*

We also offer custom menus for weddings and fine dining, in-house corporate lunch programs and tailored menus to meet any occasion, from a company picnic to a boardroom lunch.

Ordering

We accept orders anytime via email and telephone. We'll be back in touch as soon as possible during business hours to confirm details of your order. We kindly request that all orders are placed 48 hours in advance of your meeting or event, though we will do our best to accommodate last minute requests.

Delivery

Catering can be delivered for an additional fee. Order pickup is always available from our storefront in Conshohocken. If you are looking for assistance with set up, please ask.

Payment

We accept all major credit cards and business checks. Corporate accounts are available for our established customers. Credit card payments will have an additional 3% charge. Prices and offerings are subject to change.

Contact

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