



Black Rooster

Casual Dinners

Prices are based upon a minimum order of 35 for each entrée. We are happy to take smaller orders, but prices will be quoted on a custom basis. Entrées include sides and bread. Feel free to consider the Formal Dinner Menu sides also, for which there might be a modest extra charge.

Choice of Two Sides:

Mixed Green Salad	White & Wild Rice with Dried Fruits & Leeks
Cider Slaw	Mashed Potatoes (regular, roast garlic, cheddar, sweet leek)
BBQ Slaw	Roast Mashed Potatoes (with Olive Oil, Dandelion Greens & Bread Crumb Top)
Sweet & Sour Slaw	Roast Potatoes (herb or spicy)
Smothered Cabbage	Maque Choux (Cajun corn & sweet pepper ragout, with or without bacon)
Pesto Pasta	Caramelized Bourbon Sweet Potatoes
Tomato-Basil Pasta	Green Beans in Vinaigrette
Garlic & Broccoli Pasta	Creamed Spinach
Olive Oil, Garlic & Basil Pasta	Brussels Sprouts Braised in Shallots, Garlic & Wine
Fruit Salad	Barbecue Beans
Mac & Cheese	Ratatouille
American Potato Salad	Grilled Vegetables in Vinaigrette
Rice Vinegar & Dill Potato Salad	
Southwest Potato Salad (spicy)	
Creole Potato Salad	
Rice Pilaf (rice with stock, onions & parsley)	

Entrées:

Roast Jerk Chicken	\$17
Roast State Fair (cider vinegar marinade)	\$17
Roast Garlic Chicken with Roast Garlic Gravy.....	\$17
Blackened Chicken	\$17
Barbecue Honey Mustard Chicken	\$17
Fried Buttermilk Chicken.....	\$17
Lemon-Parmesan Chicken	\$17
Buffalo Chicken (spicy).....	\$17
Israeli Couscous with Chicken & Roast Vegetables	\$17
Chicken Pot Pie	\$18
Roast Whole Turkey with Butter & Herb Baste	\$18
Braised Turkey Breast in Caramelized Onions & Cherries.....	\$18
Hickory Smoked Turkey with Dry Rub and Homemade Vinegar & BBQ Sauces.....	\$18
Fried Whole Turkey with Cajun Rub	\$18

Barbecue Turkey Meatloaf	\$17
Grilled, Marinated Skirt Steak.....	\$20
Grilled, Adobo-Marinated Skirt Steak (spicy)	\$20
Pot Roast in Wine & Herb Gravy.....	\$18
Sauerbraten, German Pot Roast in Bacon & Vinegar Brown Sauce	\$18
Brisket Braised Jewish-Style (tomato sauce)	\$19
Brisket Braised in Wine & Herbs.....	\$19
Hickory Smoked Brisket with Dry Rub and Homemade Vinegar & BBQ Sauces	\$19
Hickory Smoked Wet-Cured Brisket with Montreal-Style Dry Rub and Homemade BBQ Sauce.....	\$19
Corned Beef Braised in Cabbage, Onions & Carrots.....	\$19
Pork Braised in Wine & Herbs.....	\$18
Roast Pork with Caribbean Rub	\$18
Pork Al Pastor (braised in achiote, pineapple, chilis & spices)	\$18
Hickory Smoked Pork Shoulder with Dry Rub and Homemade Vinegar & BBQ Sauces.....	\$18
Italian & Polish Sausages in Tomato, Onion & Pepper Sauce.....	\$17
Red Beans & Rice with Andouille Sausage.....	\$17
Roast Salmon or Whitefish with Lemon & Herbs	\$20
Fried Trout, Pike, or Tilapia (depending upon availability) in Corn Meal Breading, and with Remoulade or Tartar Sauce	\$20
Blackened Salmon.....	\$20
Hickory Smoked Salmon with Rum & Brown Sugar Cure	\$20
Mac & Cheese: Plain *Sweet Leek *Mushroom *Roast Pepper.....	\$16
Portabella Mushrooms Stuffed with Spinach & Parmesan, or with Eggplant & Blue Cheese ...	\$16
Vegetable Fricassée: Carrots, Peppers, Mushrooms & Leeks in Saffron Cream	\$16
Ratatouille	\$16
Corn Meal Pie.....	\$16

*Prices include paperware and may change depending upon market conditions.