



Event Proposal — Sample Menu 2

Entrée: (choose two)

- Beef Brisket
- Barbequed Chicken
- Grilled Boneless Chicken Breast
- Sliced Diamond-Dusted Pork Loin
- Slow-Smoked Pork
- Slow-Smoked Turkey Breast
- Snug Valley Farm Grass-fed Beef Burgers

Salads: (choice of two)

- Asian Slaw
- Cole Slaw
- Garden with Fresh Vegetables
- Macaroni
- Marinated Cucumber & Tomato
- New Potato
- Tabouli with Feta
- Traditional Potato
- Tri-Colored Italian Style Pasta Salad

Hot Sides: (choice of two)

- Baked Beans or Bourbon-Glazed Carrot
- Broccoli with Soy Ginger Sauté
- Cous Cous with Roasted Red Peppers
- Green Beans with Garlic and Almonds
- Homemade Mac & Cheese
- Roasted Potatoes with Vermont Apples
- Salt Potatoes

Dessert: (not available)

Dessert is not included in the price, but we are more than willing to try to accommodate your needs.

Note: Entrées

Add \$3.00 for various grilled kabobs (Sample: Sirloin Beef, Pineapple, Red Onion and Mushroom)

Add \$3.00 per person for Slow Cooked Carved Roast Beef, Barbequed Ribs or Sliced Steaks of Sirloin.

Add \$10-12.00 per a person for Grilled Rib Eye, New York Strip Steaks, Carved Tenderloin, wild or organic sides of Salmon and Sushi-grade Tuna

Carved meats include selection of dinner roll or local organic breads and our famous barbeque sauces

Grilled salmon are fillets or sides than can be finished with a variety of sauces (our favorite is the pineapple citrus glaze)

Grilled Chicken breast can be finished with many different sauces; some of our favorites are our barbeque sauce, the maple habanero barbeque, white wine garlic or whole grain mustard sauce

Note: Salads

Add \$1 per person for Tortellini, tomato mozzarella and basil, Greek salad, Caesar or Mixed green salad with fruit and Gorgonzola and maple balsamic

Add \$2.50 per person for Italian antipasto display with variety of meats and cheeses and marinated vegetables

Note: Sides

Add \$1.00 per person for vegetable penne with homemade sauce, garlic whipped potato, grilled vegetables or local sweet corn when available

Note: Desserts

Black Diamond Brownies or cookies \$1.50 per person extra
Vermont's Kingdom Creamery ice cream sundae bar with the works \$6.00 per person additional

Price per person: * \$21 per person based on 150 people, \$22 per person based on 106- 149 people, \$26 per person based on 56 -105 people, \$30 per person for 40-55 people, \$36 for 25- 39 Based on delivery to Stowe and Montpelier. Addition charges may apply for travel, extended service, or plate rental.

*Price includes Chinet plate. Plate and silverware rental is available. \$1.50 extra per person for bamboo plates and real silverware
Rinsing and rack for rental wares available. One hour of buffet with hot items coming from the pit, and tear down. Black Diamond employees cleaning the tables and serving area, maintaining the buffet line and ready to accommodate your guests needs. Plated dinners are available. Some events and/or event locations require some addition rental items. Price does not include 19% service charge or Vermont Meal and Rooms Tax (9%, 10% in Stowe).

Please let us know if we have accommodated your needs with this sample menu. Your event is a special occasion and we want to work with you to find a menu that complements the evening.

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*If there is anything else we can help you with to ensure a successful event, please call or email me any time
Thank you —Jason Pacioni*

www.blackdiamondbarbeque.com