

PRIVATE DINING

Conroe

Black Walnut

Breakfast

Per person includes wheat toast and salsa

Choose three – 10.5 per person | Choose Four – 11.5 per person | Choose Five – 13 per person

SOUTHWEST EGGS*

EGGS*

BREAKFAST SAUSAGE

APPLE & GOUDA CHICKEN SAUSAGE

HARDWOOD SMOKED BACON

BREAKFAST TACOS - *two per person*

HOUSE POTATOES

GRITS

FRUIT

PANCAKES (+1.5 per person)

FRENCH TOAST (+1.5 per person)

Drinks

CARAFE OF ORANGE JUICE – 14

HOUSE COFFEE - 3

SPECIALTY COFFEE - 5

FOUNTAIN DRINK / ICED TEA - 3.5

CARAFE OF MIMOSA – 26

BLOODY MARY – 7

MIMOSA – 7

FROZEN MIMOSA – 7.5

FROZEN STRAWBERRY MIMOSA – 8

FROZEN BELLINI – 8

FROZEN STRAWBERRY BELLINI – 8.5

FROZEN MARGARITA – 7.5

FROZEN STRAWBERRY
MARGARITA – 8



CONTAINS NUTS SPICY VEGETARIAN CAN BE MADE GLUTEN FRIENDLY WITH MODIFICATION

*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Some dishes may contain nuts, raw, or undercooked ingredients. Please let us know of any food allergies. **SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES.**

Economy-Plus Class

Served with artisan bread. \$24 per person

SALAD | Choice of | Add chicken to salad +2 per person

CAESAR SALAD

SANTA FE SALAD

(no chicken) 🍷

BLACK WALNUT SALAD

(no chicken) 🍷 🍷

HOUSE SALAD 🍷

ENTRÉE | Choice of two

GRILLED CHICKEN BREAST 🍷 🍷

Basil pesto, garlic mashed potatoes, seasonal vegetables

POT ROAST DINNER

Slow-cooked chuck tender, mashed potatoes, mushroom gravy, scallions

CHIPOTLE CHICKEN PEPPER PASTA 🍷

Grilled chicken, house-made chipotle alfredo sauce, amber butter, pico de gallo, tortilla strips, penne

CHICKEN PARMESAN

Parmesan-crusted chicken, tomato sauce, mozzarella, sautéed spinach, amber butter, penne

VEGETARIAN PASTA 🍷 🍷

Artichoke hearts, kalamata olives, sundried tomatoes, basil pesto, garlic, Parmesan, penne

Individually served upon request.



DRINKS

HOUSE COFFEE – 3

SPECIALTY COFFEE – 5

FOUNTAIN DRINK / ICED TEA – 3.5

BLOODY MARY – 7

MIMOSA – 7

FROZEN MIMOSA – 7.5

FROZEN STRAWBERRY MIMOSA – 8

FROZEN BELLINI – 8

FROZEN STRAWBERRY BELLINI – 8.5

FROZEN MARGARITA – 7.5

FROZEN STRAWBERRY MARGARITA – 8



AWARD-WINNING POT ROAST DINNER



GRILLED CHICKEN BREAST

Business Class

Served with artisan bread. \$28 per person

APPETIZER | Choice of

CHICKEN QUESADILLA

PETITE MEATBALLS* 🍷

QUESO & CHIPS 🍷

GUAC & CHIPS
WITH SALSA 🍷 🌱

SPINACH &
ARTICHOKE DIP 🌱

SALAD | Choice of | Add chicken to salad +2 per person

CAESAR SALAD

SANTA FE SALAD
(no chicken) 🌱

BLACK WALNUT SALAD
(no chicken) 🍷 🌱

HOUSE SALAD 🌱

ENTRÉE | Choice of two

GRILLED CHICKEN BREAST 🍷 🌱

Basil pesto, garlic mashed potatoes, seasonal vegetables

POT ROAST DINNER

Slow-cooked chuck tender, mashed potatoes,
mushroom gravy, scallions

CHIPOTLE CHICKEN PEPPER PASTA 🍷

Grilled chicken, house-made chipotle alfredo sauce,
amber butter, pico de gallo, tortilla strips, penne

CHICKEN PARMESAN

Parmesan-crusted chicken, tomato sauce, mozzarella,
sautéed spinach, amber butter, penne

SHRIMP ALFREDO - +2.5 per person

Grilled shrimp, house-made alfredo sauce, bell peppers,
mushrooms, garlic, tomatoes, scallions, Parmesan, penne

VEGETARIAN PASTA 🌱 🍷

Artichoke hearts, kalamata olives, sundried tomatoes,
basil pesto, garlic, Parmesan, penne

Individually served upon request.



DRINKS

HOUSE COFFEE — 3

FROZEN STRAWBERRY

SPECIALTY COFFEE — 5

MIMOSA — 8

FOUNTAIN DRINK / ICED
TEA — 3.5

FROZEN BELLINI — 8

BLOODY MARY — 7

FROZEN STRAWBERRY
BELLINI — 8.5

MIMOSA — 7

FROZEN MARGARITA — 7.5

FROZEN MIMOSA — 7.5

FROZEN STRAWBERRY
MARGARITA — 8

First Class

Served with artisan bread. \$35 per person

APPETIZER | Choice of two

CHICKEN QUESADILLA

QUESO & CHIPS ◆

SPINACH &

ARTICHOKE DIP **VE**

PETITE MEATBALLS* ◆

GUAC & CHIPS

WITH SALSA **VE** ◆

SALAD | Choice of | Add chicken to salad +2 per person

CAESAR SALAD

SANTA FE SALAD

(no chicken) ◆

BLACK WALNUT SALAD

(no chicken) ◆ ◆

HOUSE SALAD ◆

ENTRÉE | Choice of three

GRILLED CHICKEN BREAST ◆ ◆

Basil pesto, garlic mashed potatoes, seasonal vegetables

POT ROAST DINNER

Slow-cooked chuck tender, mashed potatoes, mushroom gravy, scallions

CHIPOTLE CHICKEN PEPPER PASTA ◆

Grilled chicken, house-made chipotle alfredo sauce, amber butter, pico de gallo, tortilla strips, penne

CHICKEN PARMESAN

Parmesan-crusted chicken, tomato sauce, mozzarella, sautéed spinach, amber butter, penne

SHRIMP ALFREDO - +2.5 per person

Grilled shrimp, house-made alfredo sauce, bell peppers, mushrooms, garlic, tomatoes, scallions, Parmesan, penne

VEGETARIAN PASTA **VE** ◆ ◆

Artichoke hearts, kalamata olives, sundried tomatoes, basil pesto, garlic, Parmesan, penne

Individually served upon request.

DESSERT | Choice of

LEMON CREAM CAKE

TIRAMISU CAKE

BLACKOUT CAKE

DRINKS

HOUSE COFFEE - 3

SPECIALTY COFFEE - 5

FOUNTAIN DRINK / ICED
TEA - 3.5

BLOODY MARY - 7

MIMOSA - 7

FROZEN MIMOSA - 7.5

FROZEN STRAWBERRY
MIMOSA - 8

FROZEN BELLINI - 8

FROZEN STRAWBERRY
BELLINI - 8.5

FROZEN MARGARITA - 7.5

FROZEN STRAWBERRY
MARGARITA - 8



LEMON CREAM CAKE

Passed Apps

Minimum one dozen each.

PETITE MEATBALLS — 4 EA. 🍴

Mini beef meatballs, pesto sauce, Parmesan

EGG ROLLS — 4 EA.

Pork, cayenne ranch, cilantro

SHRIMP SKEWERS — 4 EA. 🍴 🌱

Sun-dried tomato, basil pesto

AVOCADO TOAST — 3 EA. 🌱 🌿

Avocado mash, lemon pepper, tomatoes, sourdough toast

TENDERLOIN BROCHETTE SKEWERS — 4 EA. 🍴 🌱

Chipotle aioli, horseradish aioli

GARDEN CUP — 3 EA. 🌱 🌿

Cucumbers, carrots, celery, grape tomatoes, ranch dressing

MARINATED CHICKEN SKEWERS — 3 EA.

Golden barbecue sauce

Stations

Serves 30

SPINACH & ARTICHOKE DIP & CHIPS — 100 🌱

GUAC & CHIPS — 100 🌱

QUESO & CHIPS — 100 🍴

CHICKEN LETTUCE WRAPS — 100 🍴

Desserts

COOKIE TRAY — 24 (*dozen*)



AVOCADO TOAST



FROZEN STRAWBERRY BELLINI & FROZEN MIMOSA

Bar

WINE

CHAMPAGNE – 7g | 15b

SAND POINT CABERNET SAUVIGNON – 8g | 20b

TRINITY OAKS PINOT NOIR – 8g | 20b

MEIOMI PINOT NOIR – 8g | 20b

MOHUA SAUVIGNON BLANC – 8g | 20b

TWO VINES CHARDONNAY – 8g | 20b

DRAFT BEER | \$6.59 ea.

SHINER

BLUE MOON

DOS XX

MODELO ESPECIAL

YUENGLING FLIGHT

Options are subject to change. Ask about our bottle beer availability.

NON-ALCOHOLIC BEER | \$4 can

RUN WILD IPA, ATHLETIC BREWING

UPSIDE DOWN, ATHLETIC BREWING

COCKTAILS

BEER MIMOSA – 6.59

BLOODY MARY – 7

MIMOSA – 7

FROZEN MIMOSA – 7.5

FROZEN STRAWBERRY MIMOSA – 8

FROZEN BELLINI – 8

FROZEN STRAWBERRY BELLINI – 8.5

FROZEN MARGARITA – 7.5

FROZEN STRAWBERRY MARGARITA – 8

General Information



Availabilities

PRIVATE DINING ROOM

3rd Floor | Max Occupancy 35

MINIMUMS

\$500 Banquet Style
8am – 3pm (*Mon – Fri*)

\$750 Banquet Style
8am – 3pm (*Sat & Sun*)

\$500, Order a la carte
8am – 3pm (*Mon – Fri*)



FULL BUYOUT

(including patio)

3rd Floor | Max Occupancy 150

MINIMUMS

\$2,000 Minimum,
Passed apps available
after 3pm (*Mon – Sun*)



BAR

CASH BAR WITH TICKETS

\$125 event bartender fee,
tickets at \$7 each, then cash bar
at regular price per drink

CASH BAR

\$125 event bartender fee,
regular price per drink

Room Details

Visit our website to see room capacities for each restaurant. To discuss room sales minimums and food and beverage fees, please contact your neighborhood Black Walnut.

Guests

We will need a confirmation of head count 48 hours prior to event. You will be charged for the actual guest count in the case that the actual guest count exceeds your previously guaranteed number.

Service Fee

A 5% service fee, state and local taxes are added to all private dining functions. A 20% gratuity will be added for your event.



Scan or click here to
view our Virtual Tours

Let us host your next event

CALL *Janine Jones* (281) 203-5621

or VISIT OUR WEBSITE

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BLACKWALNUTCAFE.COM/PRIVATE-DINING

BW

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