

PRIVATE DINING

Black Walnut

Breakfast

\$25 per person. Vegan and gluten-friendly options available upon request.

Choice of

STEAK & EGGS* 🍷

Center-cut sirloin, scrambled eggs, house potatoes, lemon pepper avocado, flour tortillas, house-roasted salsa

TEXAS-CUT CHALLAH FRENCH TOAST & BACON

English cream batter, lemon zest, honey whipped butter, powdered sugar, pure maple syrup, hardwood smoked bacon

AVOCADO TOAST & CRISPY BACON 🍷

Scrambled eggs, avocado mash, lemon pepper, tomatoes, wheat toast, hardwood smoked bacon

TEXAS BREAKFAST* 🍷

Scrambled eggs, house potatoes, hardwood smoked bacon, wheat toast

Additions

\$4 per person

YOGURT & FRUIT
GLORIOUS MORNING MUFFIN
CHOCOLATE CROISSANT

Drinks

ORANGE JUICE — 5

GRAPEFRUIT JUICE — 7

BREWED COFFEE — 3

ICED TEA — 3.50

SODAS — 3.50

MARTINELLI'S APPLE
JUICE — 3

TOPO CHICO — 3.25

BLOODY MARY — 7

MIMOSA — 7



🥜 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.**

Seated Lunch

\$30 per person. Vegan and gluten-friendly options available upon request.

APPETIZER | *Choice of* | served with artisan bread

SEASONAL SOUP

CAESAR SALAD

ENTRÉE | *Choice of*

CHICKEN PARMESAN

Parmesan-crusted chicken, tomato sauce, mozzarella, amber butter, garlic mashed potatoes

CHICKEN CROISSANT CLUB 🌱

Sliced chicken, Swiss, hardwood smoked bacon, lettuce, tomatoes, pesto mayo, handcrafted croissant, skinny fries

SALMON 🌱 🍷

6 oz. salmon, garlic mashed potatoes, pesto squash zucchini, lemon wedge

LEMON BASIL PASTA* 🌱 🍷

Basil pesto, artichokes, Kalamata olives, roasted garlic, broccoli, fettuccine

CHICKEN COBB SALAD 🍷

Roasted chicken breast, hardwood smoked bacon, hard-boiled eggs, Parmesan, avocado, grape tomatoes, pickled onions, sunflower seeds, crispy garlic, mixed greens, house-made creamy red wine vinaigrette

DESSERT | *Choice of*

BLACKOUT CAKE

TIRAMISU CAKE

DRINKS

ORANGE JUICE — 5

MARTINELLI'S APPLE JUICE — 3

GRAPEFRUIT JUICE — 7

TOPO CHICO — 3.25

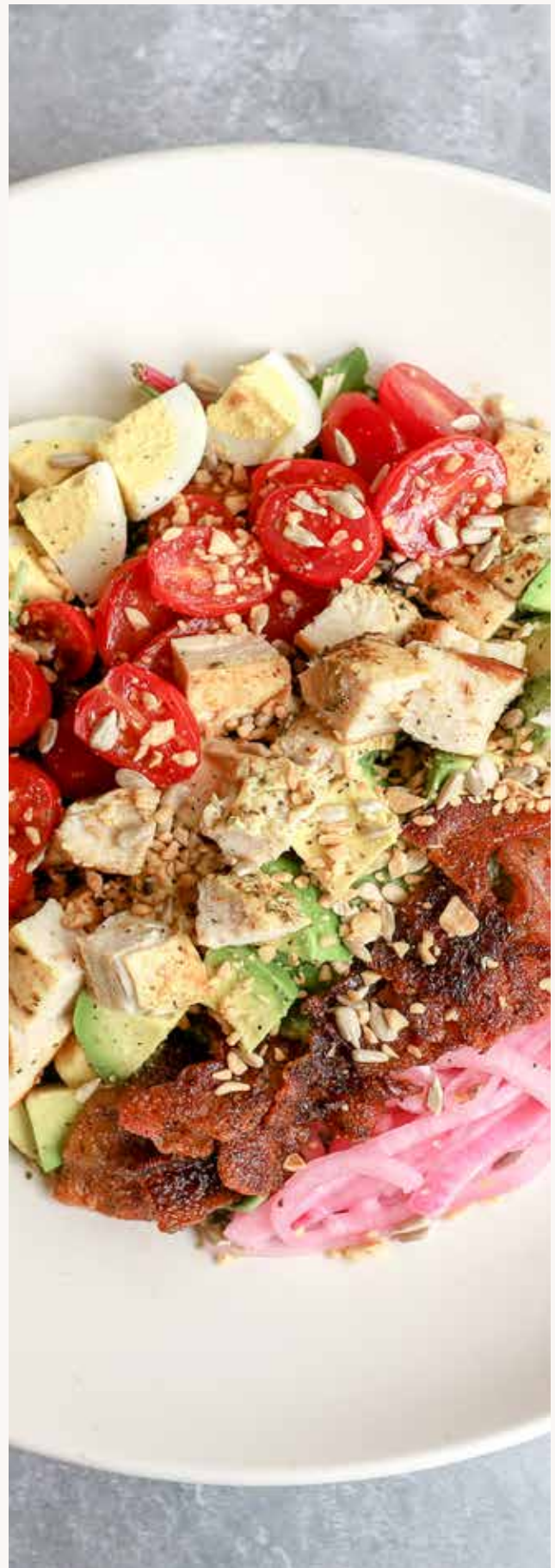
BREWED COFFEE — 3

BLOODY MARY — 7

ICED TEA — 3.50

MIMOSA — 7

SODAS — 3.50





Seated Dinner

\$36 per person. Vegan and gluten-friendly options available upon request.

APPETIZER | Choice of | served with artisan bread

SEASONAL SOUP

CAESAR SALAD

ENTRÉE | Choice of

POT ROAST DINNER

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

SALMON 🌱 🍷

6 oz. salmon, garlic mashed potatoes, pesto squash zucchini, lemon wedge

GRILLED CHICKEN BREAST 🌱 🍷

Basil pesto, garlic mashed potatoes, pesto squash zucchini

LEMON BASIL PASTA* 🍷 🌱

Basil pesto, artichokes, Kalamata olives, roasted garlic, broccoli, fettuccine

CHICKEN COBB SALAD 🍷

Roasted chicken breast, hardwood smoked bacon, hard-boiled eggs, Parmesan, avocado, grape tomatoes, pickled onions, sunflower seeds, crispy garlic, mixed greens, house-made creamy red wine vinaigrette

DESSERT | Choice of

LEMON CREAM CAKE

TIRAMISU CAKE

BLACKOUT CAKE

DRINKS

ORANGE JUICE – 5

MARTINELLI'S APPLE JUICE – 3

GRAPEFRUIT JUICE – 7

TOPO CHICO – 3.25

BREWED COFFEE – 3

BLOODY MARY – 7

ICED TEA – 3.50

MIMOSA – 7

SODAS – 3.50

Passed Apps

By the Dozen. Vegan and gluten-friendly options available upon request.

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 🌾





Bar

WINE | *by the bottle*

SAND POINT CABERNET SAUVIGNON – 20

CAYMUS CONUNDRUM RED BLEND – 25

SANTA MARGHERITA PINOT GRIGIO – 40

KIM CRAWFORD SAUVIGNON BLANC – 30

SIMI CHARDONNAY – 30

BOTTLED BEER | \$4.29 ea.

CORONA

STELLA ARTOIS

MILLER LITE

COORS LIGHT

COCKTAILS

PINEAPPLE CHILI RANCH WATER – 11

Espolòn® Blanco Tequila, Ancho Reyes® Verde, pineapple, agave, lime, sparkling water

RUBY RED GRAPEFRUIT MARTINI – 12

New Amsterdam Vodka®, St. Germain®, ruby red grapefruit, Wycliff® champagne

BW TOP SHELF MARGARITA – 13

Espolòn® Blanco Tequila, Grand Marnier®, agave, lime

MULED IT – 14

Grey Goose Pear Vodka®, ginger liqueur, Fever-Tree® ginger beer, lime

STANDARD WELLS SPIRITS & MIXERS

General Information



Availabilities

LUNCH*

11am – 4pm

DINNER

4 – 9pm (*Sun – Thur*)

4pm – 10pm (*Fri & Sat*)

WEEKEND BRUNCH*

7am – 3pm

**Times may not be available
at certain locations*

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

Food, beverage, and other event items will be subject to state and local taxes. A 20% gratuity will be added to all events.

CALL YOUR LOCAL RESTAURANT *OR*
VISIT OUR WEBSITE TO SET A DATE

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BLACKWALNUTCAFE.COM/PRIVATE-DINING

Private Dining Contract

CONTRACT & DEPOSIT:

A signed Private Dining Contract and nonrefundable deposit are required to guarantee the room. Deposit will be used as a credit to the bill at the end of the function.

MENU SELECTIONS:

For all functions, Black Walnut must have a selected menu ten days prior to your function. Our private dining menus offer pre-set dining options from which you can choose. If deviating from these set menus, a surcharge of 10% per guest may ensue. Linen and dessert selections needed Friday, one week prior to event.

GUEST GUARANTEE:

For all functions, we must have your final guest count 48 hours prior to the function date. Black Walnut will consider this number the guarantee and will not be subject to reduction. If no guaranteed number is received, Black Walnut will assume the original Estimated Number of Guests on the Private Dining Contract Form will be the final guest count. Any additional guests added at the event will be added to the final price.

FOOD & BEVERAGE:

All food and beverages must be purchased and prepared through Black Walnut. The only exception is wedding or birthday cakes. No other carry in items are permitted. Absolutely no alcoholic beverages may be brought onto the premises.

FINAL PAYMENT:

Final payment for the function must be made at the completion of the function. Payment can be made by debit or credit card. We accept all major credit cards. Checks are accepted on a case by case basis.

TAX & GRATUITY:

State and local taxes are added to all private dining functions. A 20% gratuity will be added for your event. If you are Tax Exempt, we need a copy of your tax exempt form on file.

ENTERTAINMENT:

No loud entertainment of any kind will be permitted to be brought into Black Walnut by the guests. DJs and loud bands are not permitted.

QUALITY STANDARDS:

Black Walnut reserves the right to enforce its quality standards, concerning dress and decorations. Black Walnut reserves the right to refuse serving any person who in the judgment of management is under the influence of alcohol or controlled substances. Black Walnut reserves the right to close the bar before the designated ending time should we deem it necessary.

DECORATIONS:

Decorations must be approved by Black Walnut. All decorations must conform to fire and safety codes. The guests are responsible for taking down all approved decorations before leaving. *No tape or nails are allowed on the walls. No glitter or confetti.* Subject to \$100 cleaning charge.

Black Walnut will not assume any responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following the event, including but not limited to personal articles, decorations, or any other items.

Private Dining Contract

GUEST INFORMATION

Name of Contact: _____ Date: _____

Phone: _____ Email: _____

Date of Function: _____ Start Time: _____ End Time: _____

Event Signage to Say: _____

GUARANTEED NUMBER OF GUESTS ARE DUE 48 HOURS PRIOR TO YOUR FUNCTION

Type of Function: _____ Estimated Number of Guests: _____

MENU INFORMATION

Menu Package Chosen: _____

Additional Options: _____

Food Service Times: _____ am/pm to _____ am/pm

Bar Service Times: _____ am/pm to _____ am/pm

AUDIO/VISUAL EQUIPMENT

Projector with Screen: Y / N Audio: Y / N Handheld Microphone: Y / N iPod Dock: Y / N

OTHER ITEMS

Sign-In Table: Y / N Cake Table: Y / N Gift Table: Y / N

FINANCIALS

Food & Beverage Minimum: \$ _____

ESTIMATE

Menu: \$ _____ Bar: \$ _____

A/V: \$ _____ Other: \$ _____

TOTAL: \$ _____

DEPOSIT

Amount Collected: \$ _____ Date: _____

I hereby agree to all the terms and conditions of this contract as stated above. I am aware that all deposits are non-refundable and additional fees may apply if canceled within seven days of the event.

Signature: _____ Date: _____