# PRIVATE DINING

Conroe

# Black Walnut

### Breakfast

Per person includes wheat toast, tortillas, salsa and coffee station. Vegan and gluten-friendly options available upon request.

 $Choose\ Four-15\ per\ person\ \mid\ Choose\ Five-17\ per\ person$ 

EGGS\*

BREAKFAST SAUSAGE 6

APPLE & GOUDA CHICKEN SAUSAGE @

HARDWOOD SMOKED BACON @

HOUSE POTATOES VE

GRITS VE 🚳

FRUIT 🚾 🍙

PANCAKES  $(+1.5 \, per \, person)$  VE 🚳 Gluten Free Pancakes (+ 3.50 per person) 🔞

FRENCH TOAST (+1.5 per person) VE

### Drinks

ORANGE JUICE - 5

Carafe – 14

**GRAPEFRUIT JUICE - 6** 

SPECIALTY COFFEE - 5

FOUNTAIN DRINK / ICED TEA - 3.50

281 NITRO COLD BREW - 5

CARAFE OF MIMOSA - 26

BLOODY MARY - 7

MIMOSA - 7

FROZEN MIMOSA - 10

FROZEN STRAWBERRY MIMOSA - 10.50

FROZEN BELLINI - 10

FROZEN STRAWBERRY **BELLINI** - 10.50

FROZEN MARGARITA - 12

FROZEN STRAWBERRY MARGARITA - 12.50









VEGETARIAN G 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.



### Business Class

Served with artisan bread. \$30 per person. Vegan and gluten-friendly options available upon request.

#### APPETIZER | Choice of

KIMCHI CHICKEN POTSTICKERS •

QUESO & CHIPS .

GUAC & CHIPS WITH SALSA 1

SPINACH &

ARTICHOKE DIP VE

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

CAESAR SALAD

**TEXAS STATE FLAG** SALAD VE 🕸 🌀

BLACK WALNUT SALAD (no chicken) 🚾 🚯 🌀

#### 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, house-made marinara sauce, mozzarella, sautéed spinach, amber butter, house-made Alfredo sauce, penne

#### LEMON BASIL PASTA 📧 🕸

Basil pesto, artichokes, Kalamata olives, roasted garlic, broccoli, fettuccine Individually served upon request.

#### DESSERT

CHOICE OF A SIGNATURE COOKIE

### First Class

Served with artisan bread. \$37 per person. Vegan and gluten-friendly options available upon request.

#### APPETIZER | Choice of two

KIMCHI CHICKEN
POTSTICKERS

BBQ PORK BELLY SKEWERS

SPINACH &
ARTICHOKE DIP

GUAC & CHIPS
WITH SALSA

QUESO & CHIPS .

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

CAESAR SALAD

BLACK WALNUT SALAD

(no chicken) 🗷 🚯 🌀

#### ENTRÉE | Choice of three

#### GRILLED CHICKEN BREAST 4 6

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, house-made marinara sauce, mozzarella, sautéed spinach, amber butter, house-made Alfredo sauce, penne

#### ATLANTIC SALMON

6 oz. salmon, garlic mashed potatoes, seasonal vegetables, lemon wedge

#### LEMON BASIL PASTA 🚾 🦚 🍲

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

Individually served upon request.

#### **DESSERT |** Choice of

BLACKOUT CAKE

LEMON CREAM CAKE

HUMMINGBIRD CAKE Ø

FRUIT CUP



### Passed Apps

Vegan and gluten-friendly options available upon request.

BBQ PORK BELLY SKEWERS – 4 EA. 🔷

Roasted pork belly, sweet cayenne BBQ sauce, scallions

PETITE MEATBALLS - 4 EA. 4

Mini beef meatballs, pesto sauce, Parmesan

PHILLY CHEESESTEAK EGG ROLLS - 4 EA. ♦

Philly cheesesteak, chipotle aioli dipping sauce

KIMCHI CHICKEN POTSTICKERS – 4 EA. 🔷

Chicken potstickers, sweet & spicy Szechuan sauce, sesame seeds, scallions

CAPRESE SALAD SKEWERS – 4 EA. 🛂 💁

Fresh mozzarella, grape tomatoes, fresh basil, balsamic glaze

SHRIMP SKEWERS – 4 EA. 🅸 🌚

Sun-dried tomato, basil pesto

SIRLOIN BROCHETTE SKEWERS - 5 EA. ᡐ 🌚

Chipotle aioli, horseradish aioli

GARDEN CUP - 3 EA. 🚾 💁

Cucumbers, carrots, celery, grape tomatoes, ranch dressing

MARINATED CHICKEN SKEWERS - 4 EA.

Golden barbecue sauce

### Stations

Serves 30

FRUIT & CHEESE - 100 @

SPINACH & ARTICHOKE DIP & CHIPS - 100 VE

GUAC & CHIPS - 100 VE

QUESO & CHIPS - 100

CHICKEN LETTUCE WRAPS - 100 @





#### Bar

#### WINE | by the bottle

CHAMPAGNE - 15

SAND POINT CABERNET SAUVIGNON - 20

CAYMUS CONUNDRUM RED BLEND - 25

MEIOMI PINOT NOIR - 35

MOHUA SAUVIGNON BLANC - 20

KJ VINTER'S RESERVE CHARDONNAY - 28

#### DRAFT BEER

SHINER BOCK - 7

KARBACH LOVE STREET - 7

DOS XX LAGER - 7

NEW BELGIUM VOODOO RANGER JUICY HAZE IPA - 8

MICHELOB ULTRA - 7

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

#### NON-ALCOHOLIC BEER | \$4 can

RUN WILD IPA, ATHLETIC BREWING

UPSIDE DAWN, ATHLETIC BREWING

#### COCKTAILS

BLOODY MARY - 7

MIMOSA - 7

FROZEN MIMOSA - 10

FROZEN STRAWBERRY MIMOSA - 10.50

FROZEN BELLINI - 10

FROZEN STRAWBERRY BELLINI - 10.50

FROZEN MARGARITA – 12

FROZEN STRAWBERRY MARGARITA - 12.50

## General Information

**\* \* \*** 

#### **Availabilities**

#### PRIVATE DINING ROOM

3rd Floor | Max Occupancy 35

#### MINIMUMS

\$500

8am - 3pm (Mon - Fri)

\$750

8am – 3pm (Sat & Sun)

**\* \* \*** 

#### **FULL BUYOUT**

(including patio)

Max Occupancy 150

\$2,000 Minimum, after 4pm (Mon – Sun)

3 hour event Additional time available upon request

**\* \* \*** 

#### BAR

#### CASH BAR WITH TICKETS

\$125 event bartender fee

CASH BAR

Available upon request

#### 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 24% service charge will be added to all events.



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

BLACKWALNUTCAFE.COM/PRIVATE-DINING

# <u>BW</u>

2971 HAWTHORNE DRIVE | CONROE, TEXAS

BLACKWALNUTCAFE.COM