

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 | Choose Five – 17 per person

EGGS* 

BREAKFAST SAUSAGE 

APPLE & GOUDA CHICKEN SAUSAGE 

HARDWOOD SMOKED BACON 

HOUSE POTATOES 

GRITS  

FRUIT  

PANCAKES (+1.5 per person)  
Gluten Free Pancakes (+ 3.50 per person) 

FRENCH TOAST (+1.5 per person) 

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

BW BLOODY MARY – 8

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**



 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.**



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 

**SPINACH &
ARTICHOKE DIP** 

**GUAC & CHIPS
WITH SALSA** 

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

CAESAR SALAD

**TEXAS STATE FLAG
SALAD**   

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** 🍷

**SPINACH &
ARTICHOKE DIP** 🌱

QUESO & CHIPS 🍷

**BBQ PORK BELLY
SKEWERS**

**GUAC & CHIPS
WITH SALSA** 🌱

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

CAESAR SALAD

BLACK WALNUT SALAD
(no chicken) 🌱 🍷 🍷

**TEXAS STATE FLAG
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, 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

HUMMINGBIRD CAKE 🍷

LEMON CREAM CAKE

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.

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.

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

GUAC & CHIPS — 100

QUESO & CHIPS — 100

CHICKEN LETTUCE WRAPS — 100





Bar

WINE | *by the bottle*

WYCLIFF CALIFORNIA CHAMPAGNE — 15

JOSH CELLARS CRAFTSMAN'S COLLECTION
CABERNET SAUVIGNON — 27

SAND POINT CABERNET SAUVIGNON — 20

UNSHACKLED PINOT NOIR — 32

LA CREMA CHARDONNAY — 34

CAYMUS CONUNDRUM RED BLEND — 27

DECOY SAUVIGNON BLANC — 31

DRAFT BEER

SHINER BOCK — 7

DOS XX LAGER — 7

KARBACH LOVE STREET — 7 SPINDLETAP HOUSTON

MICHELOB ULTRA — 7

HAZE — 8

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

COCKTAILS

MIMOSA — 7

FROZEN BELLINI — 10

FROZEN MIMOSA — 10

FROZEN STRAWBERRY
BELLINI — 10.50

FROZEN STRAWBERRY
MIMOSA — 10.50

FROZEN MARGARITA — 12

BLOODY MARY — 8

FROZEN STRAWBERRY
MARGARITA — 12.50

SPECIALTY SPIRITS & SPIRIT-FREE

SUN CRUISER VODKA ICED TEA — 5 *ea.*

TOPO CHICO HARD SELTZER — 5 *ea.*

RUN WILD IPA, ATHLETIC BREWING, *Non-Alcoholic* — 4 *ea.*

ATLÉTICA, ATHLETIC BREWING, *Non-Alcoholic* — 4 *ea.*

Ask about our full bar offerings for buy-out events.

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



2971 HAWTHORNE DRIVE | CONROE, TEXAS

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