PRIVATE DINING

Black Walnut

Breakfast

$27 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 FRENCH TOAST & CRISPY 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

CHORIZO MIGAS*
Four scrambled eggs, chorizo, avocado, fried tortilla chips, house-roasted salsa, feta, cilantro

TEXAS BREAKFAST*
Scrambled eggs, house potatoes, hardwood smoked bacon, wheat toast

BREAKFAST CROISSANT SANDWICH*
Toasted handcrafted croissant, two eggs, American cheese, hardwood smoked bacon, served with fruit

Additions

$4 per person

MORNING BLISS BOWL
YOGURT & FRUIT
CHOICE OF MUFFIN
CHOICE OF SIGNATURE CROISSANT

Drinks

ORANGE JUICE — 5
Carafe – 14

GRAPEFRUIT JUICE — 6

BREWED COFFEE — 3.25

ICED TEA — 3.50

SODAS — 3.50

FIJI — 3.25

281 NITRO COLD BREW — 5

TOPO CHICO — 3.25

BW BLOODY MARY — 8

MIMOSA — 7



STEAK & EGGS, CHORIZO MIGAS & BREAKFAST CROISSANT SANDWICH

CONTAINS NUTS · SPICY · VEGETARIAN · VEGAN · 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.

PD-09-102026

Seated Lunch

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

APPETIZER | *Choice of* | *served with artisan bread*

SEASONAL SOUP

CAESAR SALAD

BLACK WALNUT SALAD (N) (G)

ENTRÉE | *Choice of*

LEMON CHICKEN PASTA
Grilled chicken breast, mushrooms, house-made Alfredo sauce, Parmesan, fettuccine, served with artisan bread

CHICKEN CROISSANT CLUB (N)
Sliced chicken, Swiss, hardwood smoked bacon, lettuce, tomatoes, pesto mayo, handcrafted croissant, skinny fries

ATLANTIC SALMON* (G)
6 oz. salmon, garlic butter rice, seasonal vegetables, lemon wedge

VEGAN SPAGHETTI SQUASH BOWL (G) (VG)
Spaghetti squash, house-made marinara sauce, garlic, pepper, onions, broccoli, mushrooms, garbanzo beans, basil, balsamic vinegar, served with grilled artisan bread

POWERHOUSE CHICKEN SALAD (G)
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

SEASONAL CAKE

FRUIT BOWL

DRINKS

BREWED COFFEE — 3.25

ICED TEA — 3.50

SODAS — 3.50

281 NITRO COLD BREW — 5

TOPO CHICO — 3.25

FIJI — 3.25



POWERHOUSE CHICKEN SALAD WITH SEASONAL SOUP & BLACKOUT CAKE



ATLANTIC SALMON WITH BLACK WALNUT SALAD & FRUIT BOWL



LEMON CHICKEN PASTA WITH CAESAR SALAD & SEASONAL CAKE



SOUTHWEST BLACKENED CHICKEN & AVOCADO BOWL
WITH SEASONAL SOUP & HUMMINGBIRD CAKE



SIGNATURE ESPRESSO-RUBBED RIBEYE WITH BLACK WALNUT SALAD
& SEASONAL CAKE



CHIPOTLE PEPPER PASTA WITH CAESAR SALAD & BLACKOUT CAKE

Seated Dinner

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

APPETIZER | *Choice of* | *served with artisan bread*

SEASONAL SOUP

CAESAR SALAD

BLACK WALNUT SALAD (N) (G)

ENTRÉE | *Choice of*

ATLANTIC SALMON* (G)
6 oz. salmon, garlic butter rice, seasonal vegetables, lemon wedge

award winning

POT ROAST DINNER
Slow-cooked chuck tender, mashed potatoes, mushroom gravy, scallions

SOUTHWEST BLACKENED CHICKEN & AVOCADO BOWL (G)
Garlic butter rice, roasted corn salsa, avocado, queso fresco, sunflower seeds, lime, avocado crema

VEGAN SPAGHETTI SQUASH BOWL (G) (VG)
Spaghetti squash, house-made marinara sauce, garlic, pepper, onions, broccoli, mushrooms, garbanzo beans, basil, balsamic vinegar, served with grilled artisan bread

CHIPOTLE PEPPER PASTA (S)
Choice of grilled shrimp or grilled chicken; house-made chipotle Alfredo sauce, amber butter, pico de gallo, tortilla strips, fettuccine

10 OZ. SIRLOIN* +7
Garlic mashed potatoes, asparagus

SIGNATURE ESPRESSO-RUBBED RIBEYE* +15 (G) (WYA)
Certified angus beef ribeye, asparagus, garlic mashed potatoes, espresso garlic butter

DESSERT | *Choice of*

BLACKOUT CAKE

HUMMINGBIRD CAKE (N)

STRAWBERRY CAKE (G)

SEASONAL CAKE

VANILLA GELATO ALA CARTE

DRINKS

BREWED COFFEE — 3.25

ICED TEA — 3.50

SODAS — 3.50

281 NITRO COLD BREW — 5

TOPO CHICO — 3.25

FIJI — 3.25

Passed Apps

Vegan and gluten-friendly options available upon request.

new **ARANCINI — 4 EA.** VE
Parmesan risotto rice stuffed with Asiago, tomato sauce

BBQ PORK BELLY SKEWERS — 4 EA. S
Roasted pork belly, sweet cayenne BBQ sauce, scallions

new **CORDON BLEU — 4 EA.**
Chicken, ham and Swiss golden fried popper, Boursin garlic and herb cheese

PETITE MEATBALLS — 4 EA. N
Mini beef meatballs, pesto sauce, Parmesan

new **SMOKED SALMON LEMON DILL CROSTINIS* — 5 EA.**
Boursin garlic and herb cheese, capers, red onions

new **GOAT CHEESE BRUSCHETTA CROSTINIS — 4 EA.** VE
Grape tomatoes, fresh basil, balsamic glaze

CAPRESE SALAD SKEWERS — 4 EA. VE G
Fresh mozzarella, grape tomatoes, fresh basil, balsamic glaze

SHRIMP SKEWERS — 4 EA. N G
Sun-dried tomato, basil pesto

new **MAINE LOBSTER BISQUE — 5.50 EA.**
Lobster meat, lemon dill crema, chives

AVOCADO TOAST — 3 EA. VE G
Avocado mash, lemon pepper, tomatoes, sourdough toast

new **CHEESEBURGER SLIDERS — 5 EA.**
Beef patty, American cheese, shredded lettuce

SIRLOIN BROCHETTE SKEWERS* — 5 EA. S G
Chipotle aioli

MARINATED CHICKEN SKEWERS — 4 EA.
Golden barbecue sauce

Stations

Serves 30

FRUIT & CHEESE — 100 G

SPINACH & ARTICHOKE DIP WITH CHIPS — 100 VE

GUAC WITH CHIPS — 100 VE

QUESO WITH CHIPS — 100 S

HUMMUS — 100 G



CHEESEBURGER SLIDERS & GOAT CHEESE BRUSCHETTA CROSTINIS



ARANCINI, MAINE LOBSTER BISQUE & SMOKED SALMON LEMON DILL CROSTINIS



RUBY RED GRAPEFRUIT MARTINI



BLACK WALNUT OLD FASHIONED



LAVENDER LEMON DROP MARTINI

Bar

WINE | *by the bottle*

WYCLIFF CALIFORNIA CHAMPAGNE — 15

JOSH CELLARS CRAFTSMAN'S COLLECTION CABERNET SAUVIGNON — 27

CAYMUS CONUNDRUM RED BLEND — 27

UNSHACKLED PINOT NOIR — 32

SANTA MARGHERITA PINOT GRIGIO — 44

DECOY SAUVIGNON BLANC — 31

LA CREMA CHARDONNAY — 34

Additional wines available by request

BOTTLED DRINKS | *$5 ea.*

CORONA EXTRA

STELLA ARTOIS

MILLER LITE

COORS LIGHT

MICHELOB ULTRA

SUN CRUISER ICED TEA VODKA

TOPO CHICO HARD SELTZER

GUINNESS — 6

NON-ALCOHOLIC BEER | *$4 can*

RUN WILD IPA, ATHLETIC BREWING

ATLÉTICA, ATHLETIC BREWING

COCKTAILS

LAVENDER LEMON DROP MARTINI — 12
Grey Goose Vodka, Mr. Boston Triple Sec, lavender, lemon

BLACK WALNUT OLD FASHIONED — 14
Buffalo Trace Bourbon, black walnut bitters, Luxardo Cherry

RUBY RED GRAPEFRUIT MARTINI — 13
New Amsterdam Vodka, St. Germain Elderflower Liqueur, Wycliff California Champagne, pink grapefruit juice

BW TOP SHELF MARGARITA — 14
Patrón Silver Tequila, Grand Marnier, agave, lime

Additional cocktails available by request

General Information

Availabilities

BREAKFAST

LUNCH

DINNER

Contact us for available times.

Bar Options

OPEN BAR

CASH BAR

DRINK TICKETS

$150 Event bartender fee

$150 Round Table Setup

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

Private Dining Contract

CONTRACT & DEPOSIT:

A signed Private Dining Contract is required to guarantee the room.

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. Black Walnut's wine promotions to do not apply to Private Dining or Catering.

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 24% service charge 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.