

★ ★ ★
**BLACK POWDER
TAVERN**

Two Course Plated Martha Washington Lunch

Includes Warm Bread Service, Soft Drinks, Iced Tea, Coffee & Hot Tea

First Course

Please pre-select a salad and soup from the following selections:

Classic Caesar Salad*

-OR-

Field Greens Salad with Cucumber, Tomato, & Vinaigrette*

Tomato-Basil Bisque

Parmesan Croutons, Extra Virgin Olive Oil

-OR-

Creamy Corn Chowder

Bacon & Chives

Second Course

Please pre-select (3) from the following Entrée selections:

Chicken Milanese

Field Greens & Romaine Salad, Tomatoes, Mozzarella, Roasted Peppers, Pesto Vinaigrette

Chicken Pot Pie with Vegetables & Flaky Crust

Glazed Meatloaf, Mashed Potatoes & Seasonal Vegetables

Grilled Salmon, Lemon Beurre Blanc, Mashed Potatoes & Seasonal Vegetables*

Shrimp & Penne Pasta Genovese-Pesto, Parmesan, Spinach, Fresh Tomato

Pasta Bolognese-Traditional Northern Italian Meat Ragu with Parmesan

Cajun Macaroni & Cheese with Andouille, Chicken & Bacon

Pacific Rim Salad

Mediterranean Salad

Chopped Salad

*Salads come with a choice of Chicken, Shrimp, Salmon, or Steak**

\$28

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*

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Three Course Plated Hamilton Lunch

Includes Warm Bread Service, Soft Drinks, Iced Tea, Coffee & Hot Tea

First Course

Please pre-select a salad and soup from the following selections:

Classic Caesar Salad * -OR- Field Greens with Cucumber, Tomato, Vinaigrette *
Creamy Tomato Bisque with Parmesan Croutons -OR- Corn Chowder with Bacon & Chives

Second Course

Please pre-select (3) from the following Entrée selections:

Chicken Milanese
Field Greens & Romaine Salad, Tomatoes, Mozzarella, Roasted Peppers, Pesto Vinaigrette
Glazed Meatloaf, Mashed Potatoes & Seasonal Vegetables
Shrimp & Penne Pasta Genovese with Pesto, Spinach Fresh Tomato
Pasta Bolognese-Traditional Northern Italian Meat Ragu with Parmesan
Cajun Macaroni & Cheese with Andouille, Chicken & Bacon
Classic Corned Beef Reuben Sandwich on Marble Rye
Honey Mustard Chicken Sandwich, Bacon, Monterey Jack Cheese, Ciabatta Roll
Pacific Rim Salad • Mediterranean Salad • Chopped Salad
*Salads come with a choice of Chicken, Shrimp, Salmon, or Steak **

Third Course

Please pre-select (2) from the following Dessert selections:

New York Cheesecake with Macerated Strawberries
Chocolate Brownie Custard
Seasonal Fruit Crisp with Vanilla Ice Cream

\$33

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*

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Madison Lunch Buffet

Includes Warm Bread Service, Soft Drinks, Iced Tea, Coffee & Hot Tea

Salad

Classic Caesar Salad*

Field Greens Salad with Cucumber, Tomato, & Vinaigrette*

Please pre-select (2) from the following **Entrée** selections:

(Additional item \$5/guest)

Glazed Meatloaf

Roasted Salmon with Lemon Butter Sauce and Minced Chives*

Oven Roasted Chicken with Roasted Garlic-Herb Pan Jus*

Sautéed Chicken Breast Piccata with Parsley-Caper Pan Jus

Please pre-select (2) from the following **Side** selections:

(Additional item \$3/guest)

Herb Roasted Potatoes*

Mashed Potatoes*

Roasted Seasonal Vegetables*

Sautéed Spinach*

Please pre-select (1) from the following **Pasta** selections:

(Additional item \$3/guest)

Mac & Cheese • Penne alla Vodka • Rigatoni Pomodoro

Penne & Roasted Mushrooms-*Parmesan Cream Sauce, Spinach, Rosemary*

Penne Genovese-*Pesto, Spinach, Fresh Tomato, Parmesan*

Dessert

Selection of mini desserts

Warm Chocolate Brownie Custard* Cheesecake Bites

Assorted Dessert Bars Fresh Fruit

\$36

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Hors d'Oeuvres

*Prices are per Guest for a 60-minute cocktail gathering
Additional 30 minutes add \$1.50/guest*

CLASSIC PACKAGE

3 Items for \$9/guest
5 Items for \$12/guest
7 Items for \$15/guest

Artichoke & Spinach Stuffed Mushrooms

Parmesan, Fontina, Toasted Garlic Philly Cream Cheese

Mozzarella & Cherry Tomato Skewer*

Basil, Balsamic Essence, Extra Virgin Olive Oil

Corn Tortilla Chips*

Guacamole, Salsa, Sour Cream, Texas Queso

Shrimp or Chicken Satay

Shrimp-Ginger-Soy Marinated Skewers; Chicken - Spicy Peanut Sauce, Cilantro

Southern Fried Chicken Tenders

Served with Ranch Dressing, Honey Mustard, Nashville Hot & Chipotle BBQ Sauces

Classic Sunday Sauce & Beef Meatballs

Garlic Bread, Pecorino & Ricotta Cheese

All Beef Franks in Pastry

Served with Ranch Dressing, Honey Mustard, Nashville Hot & Chipotle BBQ Sauces

PREMIUM PACKAGE

Select (2) of the above Classic items and (1) Premium item below for \$12/guest
Select (3) of the above Classic items and (2) Premium item below for \$17/guest
Select (4) of the above Classic items and (3) Premium item below for \$21/guest

Chicken Wings

*Buffalo, Ginger-Soy Glazed, or BBQ sauce
Served with Ranch & Bleu Cheese Dressing*

Beef Tenderloin Sliders

Fontina, Caramelized Onions, Truffle Oil, Arugula

Honey Baked Oozy Brie

Candied Pecans, Fresh Sliced Apple, Pickled Cranberries, Baguette

Bacon Wrapped Scallops*

Maple-Sherry Glaze

Mini Crab Cakes

Remoulade, Minced Chives

*Gluten Free

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Reception Party Platters

FRESH FRUIT TRAY

Grapes, Melon, Pineapple, Berries

Small Serves 15 - \$40 Medium Serves 25 - \$60 Large Serves 50 - \$115

DOMESTIC & IMPORTED CHEESE BOARD

Wisconsin Cheddar, Chevre Goat Cheese, Fontina, Grana Padano, Bread & Crackers

Small Serves 15 - \$50 Medium Serves 25 - \$80 Large Serves 50 - \$150

CHEESE & CHARCUTERIE BOARD

In addition to our Domestic and Imported Cheese selection we offer:

Imported Mortadella, Soppressata, Prosciutto di Parma

Serving with Fig Jam, Roasted Nuts, Breads & Crackers, Marinated Vegetable Antipasto

Small Serves 15 - \$90 Medium Serves 25 - \$140 Large Serves 50 - \$250

VEGETABLE CRUDITE

*Cucumber, Cherry Tomato, Red Bell Pepper, Radish, Carrot, Celery
Blue Cheese & Ranch Dips*

Small Serves 15 - \$45 Medium Serves 25 - \$75 Large Serves 50 - \$135

HUMMUS

Warm Pita, Olives, Cucumber, Cherry Tomato, Red Bell Pepper, Radish, Carrot, Celery

Small Serves 15 - \$45 Medium Serves 25 - \$75 Large Serves 50 - \$135

SHRIMP COCKTAIL & SMOKED WHITEFISH DIP

Lemon, Crackers

Small Serves 15 - \$100 Medium Serves 25 - \$160 Large Serves 50 - \$295

Price does not include PA state sales tax or appropriate gratuity

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ADDITIONAL APPETIZERS

*To be served for the table before the first course with any of our
Plated Lunch or Dinner Menus*

Please pre-select (2) of the following

Crispy Brussel Sprouts *

(October - March)

Maple-Sherry vinegar glaze, Applewood smoked bacon

Shishito Peppers *

(April - September)

Crispy Polenta & Chipotle Aioli

Roasted Tomato Bruschetta

Basil, Extra Virgin Olive Oil

Crispy Calamari

Parmesan, lemon aioli, marinara

Beer Baked Pretzel Sticks

Warm Bavarian style pretzels, Ale mustard, Andouille cheese sauce

Poutine

French fries, short-rib lager gravy, cheddar cheese curds

Loaded Potato Chips

House made potato chips, sharp cheddar, Applewood smoked bacon, scallions, sour cream

Hummus

Warm pita, cucumbers, grape tomatoes, red peppers, carrots, olives

\$10/guest

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*

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Three Course Plated Jefferson Dinner

Includes Warm Bread Service, Soft Drinks, Iced Tea, Coffee & Hot Tea

First Course

Please pre-select a salad and soup from the following selections:

Classic Caesar Salad*

-OR-

Field Greens Salad with Cucumber, Tomato, & Vinaigrette*

Tomato-Basil Bisque

Parmesan Croutons, Extra Virgin Olive Oil

-OR-

Creamy Corn Chowder

Bacon & Chives

Second Course

Please pre-select (3) from the following entrée selections:

Sautéed Chicken Piccata, Parsley-Caper Pan Jus

Tomato-Balsamic Glazed Meatloaf

Red Wine Braised Short Rib

Grilled Salmon, Lemon Beurre Blanc

Above Entrées served with Mashed Potatoes and Seasonal Vegetables

Chicken Pot Pie with Vegetables & Flaky Crust

Shrimp & Penne Pasta Genovese with Pesto, Spinach Fresh Tomato

Pasta Bolognese-Traditional Northern Italian Meat Ragu with Parmesan

Cajun Macaroni & Cheese with Andouille, Chicken & Bacon

Third Course

Please pre-select (2) from the following entrée selections:

New York Cheesecake with Macerated Strawberries

Chocolate Brownie Custard, Banana Caramel Sauce & Vanilla Ice Cream*

Warm Seasonal Fruit Crisp, Brown Sugar-Oat Streusel, Vanilla Ice Cream

\$39

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*

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Three Course Plated Washington Dinner

Includes Warm Bread Service, Soft Drinks, Iced Tea, Coffee & Hot Tea

First Course

Please pre-select a salad and soup from the following selections:

Classic Caesar Salad *

-OR-

Chopped Salad *

Tomato-Basil Bisque *

Parmesan Croutons, Extra Virgin Olive Oil

-OR-

Chicken Corn Chowder

Bacon & Chives

Second Course

Please pre-select (3) from the following entrée selections:

Roasted Lemon Garlic ½ Chicken with Mashed Potatoes, Pan Gravy, & Seasonal Vegetables

Chicken Pot Pie with Vegetables & Flaky Crust

Braised Short Rib, Mashed Potatoes & Seasonal Vegetables

10 oz Prime Hanger Steak, Chimichurri, Mashed Potatoes, Asparagus

Grilled Salmon, Lemon Beurre Blanc, Mashed Potatoes & Seasonal Vegetables *

Branzino, Spinach, Grilled Onions, Roasted Fingerling Potatoes, Herb Vinaigrette

Shrimp & Penne Pasta Genovese-Pesto, Parmesan, Spinach, Fresh Tomato

Pasta Bolognese-Traditional Northern Italian Meat Ragu with Parmesan

Third Course

Please pre-select (2) from the following selections:

Chocolate Brownie Custard, Banana Caramel Sauce & Vanilla Ice Cream *

New York Cheesecake with Macerated Strawberries

Warm Seasonal Fruit Crisp, Brown Sugar-Oat Streusel, Vanilla Ice Cream

\$46

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*

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Franklin Dinner Buffet

Includes Warm Bread Service, Soft Drinks, Iced Tea, Coffee & Hot Tea

Appetizers

Classic Caesar Salad

-OR-

Field Greens Salad with Cucumber, Tomato, & Vinaigrette *

Marinated Beets & Bleu Cheese * (*Fall/Winter*)

Fresh Mozzarella & Tomato Caprese * (*Spring/Summer*)

Please pre-select (2) from the following **Entrée** selections:

(Additional item \$5/guest)

Grilled Hanger Steak & Herb Butter *

Roasted Salmon with Lemon Butter Sauce and Minced Chives *

Oven Roasted Chicken with Roasted Garlic-Herb Pan Jus *

Sautéed Chicken Breast Piccata with Parsley-Caper Pan Jus

Red Wine Braised Short Rib with Roasted Cipollini Onion Jus *

Broiled Branzino with Lemon-Herb Oil *

Please pre-select (2) from the following **Side** selections:

(Additional item \$3/guest)

Herb Roasted Potatoes * • Mashed Potatoes *

Roasted Seasonal Vegetables * • Sautéed Spinach *

Please pre-select (1) from the following **Pasta** selections:

(Additional item \$3/guest)

Mac & Cheese • Penne alla Vodka • Rigatoni Pomodoro

Penne & Roasted Mushrooms-Spinach & Parmesan Cream Sauce

Penne Genovese-Basil Pesto, Spinach Fresh Tomato, Parmesan

Cajun Macaroni & Cheese with Andouille, Chicken & Bacon (add \$2/guest)

Pasta Bolognese-Northern Italian Meat Ragù with Parmesan (add \$2/guest)

Dessert

Cheesecake Bites Assorted Dessert Bars Fresh Fruit *

Warm Chocolate Brownie Custard *

\$44

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*

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Two Course Plated Betsy Ross Brunch

*Includes Breakfast Breads & Pastries, Coffee, Hot Tea, Iced Tea & Soft Drinks
Available Sundays*

First Course

*Please pre-select (2) from the following selections to be served For the Table:
Add a third item for \$4/guest*

Avocado Toast
Extra Virgin Olive Oil, Chili Flake

Deviled Eggs
*Chilled Asparagus, Shallot Vinaigrette **

Smoked Salmon (\$2/guest)
Capers, Red Onion, Tomatoes, Cream Cheese & Bagels

Hummus & Warm Pita
*Cucumber, Cherry Tomatoes, Red Peppers, Carrots, Olives **

Shishito Peppers & Polenta Fries
*Chipotle Aioli * (April - September)*
-OR-

Crispy Brussels Sprouts
*Bacon, Maple-Sherry Vinegar Glaze, * (October - March)*

Second Course

Please pre-select (3) of the following Entrees - Egg Entrees come with Home Fries & Bacon

Steak & Eggs *	Waffles
Croque Madame	Quiche Lorraine
Seasonal Omelet*	Chicken Cajun Mac & Cheese
Pacific Rim Salad <i>(Pre-select a choice of Chicken Shrimp or Salmon)</i>	

Shrimp & Penne Genovese
Pesto, Spinach, Fresh Tomato, Parmesan
Chicken Milanese
*Field Greens & Romaine Salad, Tomatoes,
Mozzarella, Roasted Peppers, Pesto Vinaigrette*

\$29

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*

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Three Course Plated Adams Brunch

*Includes Breakfast Breads & Pastries, Coffee, Hot Tea, Iced Tea & Soft Drinks
Available Sundays*

First Course

*Please pre-select (2) from the following selections to be served for the table:
Add a third item for \$4/guest*

Avocado Toast-Extra Virgin Olive Oil, Chili Flake

Deviled Eggs-Chilled Asparagus, Shallot Vinaigrette *

Smoked Salmon-Capers, Red Onion, Tomatoes, Cream Cheese & Bagels * (Add \$2/guest)

Hummus & Warm Pita-Cucumber, Grape Tomatoes, Red Peppers, Carrots, Olives *

Shishito Peppers & Polenta Fries-Chipotle Aioli * (April - September)

-OR-

Crispy Brussels Sprouts-Bacon, Maple-Sherry Vinegar Glaze, * (October - March)

Second Course

Please pre-select (2) of the following:

Classic Caesar Salad * -OR- Field Greens with Cucumber, Tomato, Vinaigrette *

Creamy Tomato Bisque Parmesan Croutons -OR- Corn Chowder with Bacon & Chives

Third Course

Please pre-select (3) of the following Entrees - Breakfast Entrees come with Home Fries & Bacon

Steak & Eggs *

Waffles

Croque Madame

Quiche Lorraine

Seasonal Omelet *

Chicken Cajun Mac & Cheese

Pacific Rim Salad (*Pre-select a choice of Chicken, Shrimp or Salmon*)

Shrimp & Penne Genovese

Pesto, Spinach, Fresh Tomato, Parmesan

Chicken Milanese

Field Greens & Romaine Salad, Tomatoes,

Mozzarella, Roasted Peppers, Pesto Vinaigrette

\$39

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*

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Madison Brunch Buffet

(Minimum 24 guests - Saturdays & Sundays only)

Includes Breakfast Breads & Pastries, Coffee, Hot Tea, Iced Tea & Soft Drinks

Appetizers

Fresh Fruit *

Hummus & Crudité, Pita Bread, Olives

Classic Caesar Salad * -OR- Field Greens Salad *

Smoked Salmon with traditional garnish * -OR- Shrimp Cocktail

Marinated Beets & Bleu Cheese * (Fall/Winter)

-OR-

Fresh Mozzarella & Tomato Caprese * (Spring/Summer)

Breakfast

Belgian Waffles, Whipped Butter, Fruit Compote & Maple Syrup

Scrambled Eggs *

Home Fries *

Applewood Smoked Bacon * & Breakfast Sausage *

Entrees & Sides

Grilled Salmon, Lemon-Chive Beurre Blanc *

Chicken Piccata Parsley-Caper Lemon Jus

Mac & Cheese

Seasonal Vegetables *

Asparagus & Shallot Confit (March - June)

Summer Garden Vegetables (July - September)

Roasted Root Vegetables & Brussels Sprouts * (October - February)

Dessert

Selection of mini desserts

Cheesecake Bites

Assorted Dessert Bars

Warm Chocolate Brownie Custard *

\$36

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*