BLACK WALNUT
CAFE

DINNER

$36 per person. Served with filtered water.

APPETIZER | CHOICE OF | *served with garlic bread*

SEASONAL SOUP

CAESAR SALAD

ENTRÉE | CHOICE OF

POT ROAST
6oz pot roast, mushroom gravy, mashed potatoes

SALMON
6oz salmon, mashed potatoes, pesto squash zucchini, lemon wedge

COLOSSAL CHICKEN BREAST
Basil pesto, mashed potatoes, pesto squash zucchini

LEMON BASIL PASTA*
Basil pesto, artichokes, Kalamata olives, roasted garlic, broccolini, linguini

BWC CHICKEN COBB SALAD
Grilled chicken breast, applewood smoked bacon, hard-boiled eggs, Marie cheese, avocado, cherry tomatoes, pickled onions, sunflower seeds, crispy garlic, mixed greens, house-made creamy red wine vinaigrette

DESSERT | CHOICE OF

BLACKOUT CAKE
Chocolate sauce, powdered sugar

LEMON CAKE
Blueberry preserves

TIRAMISU
Whipped cream, cocoa powder

DRINKS

FRESH-SQUEEZED ORANGE JUICE {5}

FRESH-SQUEEZED GRAPEFRUIT JUICE {7}

BREWED COFFEE {3}

SODAS {3}

MARTINELLI'S APPLE JUICE {3}

TOPO CHICO {3}

BLOODY MARY {7}

MIMOSA {7}

**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.*

VEGETARIAN CONTAINS NUTS

For more information and reservations: banquets@blackwalnutcafe.com or call 281.203.5628