



# group Party - menu -



SOMETHING *for* EVERYONE

SATISFACTION  
GUARANTEED!



**BLACKFINN**<sup>®</sup>  
— AMERIPUB —



# Mix & Mingle



- PASSED APPETIZERS AND PARTY PLATTERS -  
ITEMS SERVE 20-25 PEOPLE UNLESS OTHERWISE NOTED

## Snacks

### FRIED DEVILED EGGS

parmesan and panko-crusted, flash-fried, with coleslaw **BF V**

### BACON CRACKERJACKS

sweet caramel corn tossed with salted peanuts and crispy bacon

### PIMENTO CHEESE

our own secret recipe, with ritz crackers **V**

### BUFFALO GRILLED CHEESE BITES

roasted chicken, buffalo sauce, cheddar, american and blue cheese, sliced tomato on grilled sourdough

### QUESO DIP

with house-made tortilla chips **V**

\$35

## Platters

### PRETZEL BITES

garlic butter and parmesan brushed pretzels, served with a creamy mustard cheese dip

### TUNA POKE BITES\*

yellowfin tuna, diced and tossed with fresh avocado, cucumbers, green onions, sesame seeds and citrus soy, served with wasabi cream, sriracha on top of a sliced cucumber

### BRIE BITES

cast-iron blackened baby brie on ciabatta toast and topped with apricot-cranberry chutney

### MINI CRAB CAKES

made in-house with lump crab and a blend of seasonings, with tomato-basil salsa and remoulade

### YING YANG SHRIMP

flash-fried shrimp, tossed in our sweet-n-spicy asian sauce

### PUB WINGS

choice of mesquite-rubbed and grilled, or fried and tossed in buffalo sauce

### CHICKEN TENDERS

hand cut, battered-to-order chicken tenders with bbq and buttermilk parmesan dipping sauces

### HUMMUS PLATTER

traditional and roasted red pepper hummus, with artichoke hearts, cherry peppers, kalamata olives and warm pita points **GFO V**

### FRUIT & CHEESE PLATTER

strawberries, pineapple, grapes, cantaloupe, honey dew, pepper jack, cheddar, mozzarella, crackers

### VEGGIE PLATTER

broccoli, carrots, celery, cherry tomatoes, and ranch dipping sauce

\$50

## Flatbreads [THREE PER ORDER]

### BUFFALO CHICKEN

fried chicken, buffalo sauce, crumbled bleu cheese, mozzarella, parmesan, green onions, celery and ranch on crispy lavosh

### MARGHERITA

garlic butter, buffalo mozzarella, fresh tomatoes and basil on crispy lavosh

### SAUSAGE & PEPPERONI

sweet italian sausage, pepperoni, pizza sauce, mozzarella and basil on crispy lavosh

\$33

## Tacos & Sliders

### MINI FISH TACOS

cajun-seared haddock with cabbage, avocado crema and cilantro on fresh corn tortillas

### MINI CHICKEN TACOS

hand cut, battered-to-order chicken tenders on flour tortillas with chipotle queso, bacon, lettuce, tomatoes and ranch

### MINI AHI TUNA TACOS\*

ahi tuna tacos with avocado, cucumber, green onions, sesame seeds, soy dressing, wasabi cream, sriracha, red onions and fresh cilantro

### FRIED CHICKEN SLIDERS

buttermilk-brined and seasoned with our chicken shake, with coleslaw and pickles on potato rolls

### NASHVILLE HOT CHICKEN SLIDERS

fried chicken sliders, coleslaw and dill pickles on potato bread buns

### CLASSIC CHEESEBURGER SLIDERS\*

beef sliders topped with cheddar on potato bread buns

### PULLED PORK SLIDERS

bbq pulled pork and coleslaw

\$40

\*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BF BLACKFINN SPECIALTY | GF GLUTEN FREE | GFO GLUTEN FREE OPTION | V VEGETARIAN

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# Plated Packages



- WANT TO CUSTOMIZE? JUST ASK! -  
PACKAGES INCLUDE TEA, SODA AND COFFEE | PRICES ARE PER PERSON

## BLUE RIDGE PACKAGE

### Starters

#### BACON CRACKERJACKS

sweet caramel corn tossed with salted peanuts and crispy bacon

#### PIMENTO CHEESE

our own secret recipe, with ritz crackers **V**

\$24

### Salad [CHOOSE ONE]

#### BLACKFINN HOUSE

greens, parmesan, kalamata olives, grape tomatoes, pine nuts, red onions and buttermilk-parmesan dressing **BF V**

#### KALE QUINOA

baby kale, quinoa, red peppers, dried cranberries and apricots, carrots, pine nuts and oregano-lemon vinaigrette **V GF**

#### SOUP OF THE DAY

chef's choice

### Entrée [CHOOSE THREE]

#### BBQ SALMON & SPINACH SALAD\*

bbq-glazed salmon, baby spinach, kale, red peppers, onions, chopped egg, carrots and balsamic vinaigrette **GFO**

#### CHICKEN FRIED CHICKEN

buttermilk-breaded and seasoned with our chicken shake, with garlic roasted potatoes, ham hock collard greens and black pepper gravy **BF**

#### BLACKENED CHICKEN ALFREDO

blackened chicken, corkscrew pasta, alfredo sauce, fresh tomatoes, green and red onions

#### BACON-WRAPPED MEATLOAF

sliced fresh ground beef and sweet Italian sausage meatloaf wrapped in crispy bacon **BF**

#### CHEERWINE RIBS

half rack of dry-rubbed, cheerwine bbq-glazed baby back ribs, served with mac-n-cheese and coleslaw

#### FISH TACOS

cajun-seared haddock with cabbage, avocado crema and cilantro on fresh corn tortillas, with rice pilaf

## DOGWOOD PACKAGE

### Starters

#### FRIED DEVILED EGGS

parmesan and panko-crusted, flash-fried, with coleslaw **BF V**

#### PIMENTO CHEESE

our own secret recipe, with ritz crackers **V**

\$29

### Salad [CHOOSE ONE]

#### GOAT CHEESE, BEET & BERRY

goat cheese, beets, fresh strawberries, apples, spiced pecans, dried apricots, sunflower seeds, mixed greens and honey-champagne vinaigrette **BF V GF**

#### PEAR, BLEU CHEESE & ARUGULA

sliced pears, arugula, crumbled bleu cheese and raspberry vinaigrette **V GF**

#### SOUP OF THE DAY

chef's choice

### Entrée [CHOOSE THREE]

#### SPRINGER MOUNTAIN CHICKEN

bone-in, skin-on chicken breast, seared and served with bacon-goat cheese grit cakes and ham hock collard greens

#### CHIPOTLE STEAK FRITES\*

chargrilled skirt steak with garlic butter, natural-cut fries, arugula and lemon-oregano vinaigrette

#### SHRIMP N GRITS

sautéed shrimp, bacon-goat cheese grit cakes, andouille sausage and "bloody mary" tasso cream **BF**

#### SHRIMP & GARLIC LINGUINE

sautéed shrimp, garlic, white wine, fresh tomatoes and basil tossed with lemon-butter sauce

#### LIME SEARED SALMON\*

fresh atlantic salmon, lime-peppercorn glazed, over corn salad with portobello quinoa and steamed green beans **GFO**

#### FILET MIGNON\* [+ \$5 PER PERSON]

7 oz. chargrilled filet with garlic roasted potatoes and steamed broccoli **GF**

**FINN TIP |** ADD A DESSERT TO ANY PACKAGE FOR ONLY \$6.99 PER PERSON

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# Plated Packages



- AVAILABLE FROM 11AM-3PM DAILY -  
PACKAGES INCLUDE TEA, SODA AND COFFEE | PRICES ARE PER PERSON

## MEET & EAT LUNCH PACKAGE

### Entrée [CHOOSE THREE]

\$15

#### ROASTED CHICKEN AVOCADO SALAD

roasted chicken, greens, fresh avocado, bacon, red onions, tomatoes, cucumbers, carrots and green goddess dressing **GF**

#### CANDIED BACON CAESAR SALAD

romaine, baby kale, house-made candied bacon, fresh tomatoes, shaved parmesan, croutons and caesar dressing **GF**

#### FISH TACOS

cajun-seared haddock with cabbage, avocado crema and cilantro on fresh corn tortillas, with rice pilaf

#### GRILLED CHICKEN & GREENS SANDWICH

roasted chicken, marinated baby kale, swiss, mozzarella, tomato and red onions on grilled sourdough with natural-cut fries

#### SHRIMP & GARLIC LINGUINE

sautéed shrimp, garlic, white wine, fresh tomatoes and basil tossed with lemon-butter sauce

#### TURKEY BURGER

homemade turkey burger on a fresh-baked bun with chive aioli, bacon, lettuce, tomato, pickles and natural-cut fries **BF**

#### PUB BURGER\*

our fresh-ground beef is cooked to order and topped with sautéed mushrooms and onions, swiss, lettuce, tomato, red onions and pickles on a fresh-baked bun with natural-cut fries

### Dessert [CHOOSE ONE]

#### BANANA PUDDING

layers of sweet vanilla pudding, fresh bananas and nilla wafers, topped with whipped cream

#### FIREBALL PECAN PIE

a slice of homemade chocolate pecan pie, with fireball caramel sauce



# Bar Packages



PRICES ARE PER PERSON

### Beer & Wine

DOMESTIC, CRAFT & IMPORT BEERS  
HOUSE WINES  
SOFT DRINKS & TEA

\$20 -OR- \$28  
2 HOURS 3 HOURS

### Beer, Wine & Spirits

DOMESTIC, CRAFT & IMPORT BEERS  
HOUSE WINES  
SPIRITS  
SOFT DRINKS & TEA

\$24 -OR- \$32  
2 HOURS 3 HOURS

### Drink Tickets

DOMESTIC, CRAFT & IMPORT BEERS  
HOUSE WINES  
SPIRITS

\$6 \$8

**FINN TIP |** BOSS ONLY DRINKS TOP SHELF? NO PROBLEM! WE WILL MAKE ARRANGEMENTS TO BE SURE YOU ARE COVERED AND STILL STAY UNDER BUDGET!

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# Buffet Packages



— WE BRING OUR MENU TO THE BUFFET LINE —  
PACKAGES INCLUDE TEA, SODA AND COFFEE | PRICES ARE PER PERSON

## QUEENS PACKAGE

### Salad [CHOOSE ONE]

#### BLACKFINN HOUSE

greens, parmesan, kalamata olives, grape tomatoes, pine nuts, red onions and buttermilk-parmesan dressing **BF V**

#### KALE QUINOA

baby kale, quinoa, red peppers, dried cranberries and apricots, carrots, pine nuts and oregano-lemon vinaigrette **V GF**

\$20

### Entrée [CHOOSE TWO]

#### FISH TACOS

cajun-seared haddock with cabbage, avocado crema and cilantro on fresh corn tortillas

#### BLT CHICKEN TACOS

hand cut, battered-to-order chicken tenders on flour tortillas with chipotle queso, bacon, lettuce, tomatoes and ranch

#### 12-HOUR PORK MAC-N-CHEESE

blend of cheeses, corkscrew pasta, bacon, tomatoes and toasted bread crumbs, topped with our 12-hour bbq pulled pork

#### PAN ROASTED CHICKEN

bone-in, skin-on chicken breast, seared

#### BBQ GLAZED SALMON

seared, homemade apple bbq glaze

### Sides [CHOOSE TWO]

#### RICE PILAF

**GARLIC ROASTED POTATOES GF**

**STEAMED BROCCOLI GF**

#### STEAMED GREEN BEANS GF

**COLESLAW**

### Dessert [ADD FOR \$3.99 PER PERSON]

#### BANANA PUDDING

layers of sweet vanilla pudding, fresh bananas and nilla wafers, topped with whipped cream

#### BROWNIE & COOKIE BITES

## BILTMORE PACKAGE

### Salad [CHOOSE ONE]

#### GOAT CHEESE, BEET & BERRY

goat cheese, beets, fresh strawberries, apples, spiced pecans, dried apricots, sunflower seeds, mixed greens and honey-champagne vinaigrette **BF V GF**

#### PEAR, BLEU CHEESE & ARUGULA

sliced pears, arugula, crumbled bleu cheese and raspberry vinaigrette **V GF**

#### BLACKFINN HOUSE

greens, parmesan, kalamata olives, grape tomatoes, pine nuts, red onions and buttermilk-parmesan dressing **BF V**

\$27

### Entrée [CHOOSE TWO]

#### SHRIMP N GRITS

sautéed shrimp, bacon-goat cheese grit cakes, andouille sausage and "bloody mary" tasso cream **BF**

#### LIME SEARED SALMON\*

fresh atlantic salmon, lime-peppercorn glazed, over corn salad **GF D**

#### CHIPOTLE STEAK

chargrilled skirt steak with garlic butter

#### BACON-WRAPPED MEATLOAF

sliced fresh ground beef and sweet Italian sausage meatloaf wrapped in crispy bacon **BF**

#### SPRINGER MOUNTAIN CHICKEN

bone-in, skin-on chicken breast, seared

#### BLACKENED CHICKEN ALFREDO

blackened chicken, corkscrew pasta, alfredo sauce, fresh tomatoes, green and red onions

#### SHRIMP & GARLIC LINGUINE

sautéed shrimp, garlic, white wine, fresh tomatoes and basil tossed with lemon-butter sauce

### Sides [CHOOSE THREE]

#### STEAMED BROCCOLI GF

**STEAMED GREEN BEANS GF**

**BRUSSELS SPROUTS WITH BACON**

**RICE PILAF**

#### PORTOBELLO QUINOA

**GARLIC ROASTED POTATOES GF**

**SWEET POTATO CASSEROLE**

### Dessert [ADD FOR \$3.99 PER PERSON]

#### BANANA PUDDING

layers of sweet vanilla pudding, fresh bananas and nilla wafers, topped with whipped cream

#### FIREBALL PECAN PIE

a slice of homemade chocolate pecan pie, with fireball caramel sauce

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# Specialty Buffets



— PERFECT FOR EVERY OCCASION —  
PACKAGES INCLUDE COFFEE, TEA AND SODA | PRICES ARE PER PERSON

## BRUNCH

SERVED WITH FRESH FRUIT & ENGLISH MUFFINS!

### Entrée [CHOOSE TWO]

#### CHICKEN & WAFFLES

butter-milk-breaded chicken breast, seasoned with our chicken shake, home-style waffles **GF**

#### CORNED BEEF HASH

every grandma's favorite hash

#### CHIPOTLE STEAK FRITES\*

chargrilled skirt steak with garlic butter **GFO**

#### BACON, EGG & CHEESE QUESADILLA\*

flour tortilla, bacon, caramelized onions, scrambled eggs, blend of cheeses, corn and black bean pico de gallo

#### EGGS BENEDICT\*

english muffin topped with canadian bacon, poached egg and hollandaise

#### PANCAKES FOR ELVIS

butter-milk pancakes made with bananas, bacon and peanut butter chips

\$18

### Sides [CHOOSE TWO]

SCRAMBLED EGGS  
ROASTED POTATOES

BACON GOAT CHEESE GRIT CAKES  
THICK CUT BACON

## BBQ SPREAD

DIG INTO A BACKYARD BBQ SPREAD WITH ALL THE FIXINS

## LOW COUNTRY BOIL

A TRADITIONAL BIG POT CHARLESTON-STYLE LOW COUNTRY BOIL

### Entrée [CHOOSE TWO]

#### 12-HOUR BBQ PULLED PORK

slow cooked and tossed with our Blackfinn BBQ sauce

#### BBQ CHICKEN

grilled, bone-in, basted with our Blackfinn BBQ sauce

#### CHEERWINE RIBS

dry-rubbed, slow cooked and glazed with our cheerwine BBQ sauce

### Sides

Homemade Mac-n-Cheese • Ham Hock Collard Greens • Coleslaw  
Fresh-Baked Cornbread • BBQ Sauce

\$22

### Made With

SHRIMP

• ANDOUILLE SAUSAGE

• POTATOES

• CORN ON THE COB

### Sides

Fresh-Baked Cornbread • Lemon • Butter  
Hot Sauce • Cajun Tartar

\$25

**FINN TIP** | NEED ANYTHING ELSE? HAVE QUESTIONS OR SPECIAL REQUESTS?  
PLEASE LET US KNOW, WE ARE ALWAYS HERE TO HELP!

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## Group Parties

BLACKFINN AMERIPUB IS THE PERFECT PLACE FOR GROUPS, FUNDRAISERS, OR TO CELEBRATE THAT YOU FINALLY TURNED 29 (AGAIN). WE'LL HELP YOU HOST A FLAWLESS PARTY WITH PERSONALIZED PARTY MENUS, BEVERAGE PACKAGES AND FULL AV CAPABILITIES.

**BLACKFINN**  
AMERIPUB



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