

GROUP PARTY MENU

BLACKFINN

— AMERIPUB —

MERRIFIELD, VA

703.207.0100

HALSTEAD SQUARE | 2750 GALLOWS ROAD | VIENNA, VA 22180



MIX & MINGLE

PASSED APPETIZERS AND PARTY PLATTERS

feeds 8-10 people unless otherwise noted | prices are per item**

STARTERS \$35

FRIED DEVEILED EGGS

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

CAULI-TOTS

buffalo style cauliflower tots, buttermilk parmesan for dipping **V**

BUFFALO GRILLED CHEESE BITES

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

CHIPOTLE QUESO

with house-made tortilla chips **V**

PLATTERS \$50

PRETZEL BITES

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

WATERMELON AND TUNA POKE BITES*

ruby red yellowfin tuna, juicy sweet watermelon, avocado, fresh jalapeño, sesame seeds and cilantro, in a ginger soy glaze, with crunchy fresh cucumber slices

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 (24 hour notice appreciated)

YING YANG SHRIMP

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

WINGS

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

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 **GF0 V**

FRUIT & CHEESE PLATTER

strawberries, pineapple, grapes, cantaloupe, honey dew, pepper jack, cheddar, mozzarella (based on seasonal availability)

VEGGIE PLATTER

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

MINI FISH TACOS

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

MINI BLT 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 watermelon, avocado, cucumber, green onions, sesame seeds, soy dressing, wasabi cream, sriracha, red onions and fresh cilantro

FLATBREADS \$35 (THREE PER ORDER)

BUFFALO CHICKEN

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

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

SLIDERS \$40

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

FINN 50 PACKAGE

Great for groups up to 50 guests looking for light appetizers! Select two flatbreads, two slider platters, and four platters. We'll replenish the crowd favorites and you won't have to worry about going over budget! Ask your sales manager for details.

**excludes tax & gratuity

BUFFET PACKAGES

WE BRING OUR MENU TO THE BUFFET LINE

packages include tea, soft drinks and coffee | prices are per person**

THE FINN SPREAD \$22

BLACKFINN HOUSE

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

SALAD (CHOOSE 1)

CAESAR SALAD

romaine, baby kale, shaved parmesan, classic dressing and croutons **GFO**

SIMPLE SIDE SALAD

field greens and romaine mix, red onions, tomatoes, cucumbers, croutons and your choice of dressing **GFO V**

FISH TACOS

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

ENTRÉE (CHOOSE 2)

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

BLT CHICKEN TACOS

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

ASIAN BBQ SEARED TUNA

sesame crusted ruby red yellowfin tuna seared rare, spicy ginger bbq sauce, roasted potato and sauteed green beans

SIDES (CHOOSE 2)

RICE PILAF

GARLIC ROASTED POTATOES GF

STEAMED BROCCOLI GF

STEAMED GREEN BEANS GF

COLESLAW

DESSERT (ADD FOR \$5 PER PERSON)

BLACKFINN HOT CHOCOLATE

fallen chocolate and peanut butter soufflé served warm with vanilla ice cream, whipped cream and a caramel drizzle

BROWNIE, COOKIE & MINI CHEESECAKE BITES

ULTIMATE BUFFET \$28

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**

SALAD (CHOOSE 1)

CANDIED BACON CAESAR

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

SIMPLE SIDE SALAD

field greens and romaine mix, red onions, tomatoes, cucumbers, croutons and your choice of dressing **GFO V**

LIME SEARED SALMON*

fresh atlantic salmon, lime-peppercorn glazed **GFO**

CHIPOTLE STEAK FRITES*

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

ENTRÉE (CHOOSE 2)

BACON-WRAPPED MEATLOAF

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

PAN-ROASTED CHICKEN

buttermilk-brined chicken breast, marinated quinoa succotash and freshly steamed green beans **BF**

BLACKENED CHICKEN ALFREDO

blackened chicken, corkscrew cavatappi pasta, creamy alfredo sauce, green onions, diced tomatoes and red onions

SHRIMP & GARLIC LINGUINE

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

SIDES (CHOOSE 2)

STEAMED BROCCOLI GF

STEAMED GREEN BEANS GF

RICE PILAF

QUINOA SUCCOTASH

GARLIC ROASTED POTATOES GF

SWEET POTATO CASSEROLE

DESSERT (ADD FOR \$5 PER PERSON)

BROWNIE, COOKIE & MINI CHEESECAKE BITES

**excludes tax & gratuity

SPECIALTY BUFFETS

PERFECT FOR EVERY OCCASION

packages include tea, soft drinks and coffee | prices are per person**

BRUNCH \$18

served with fresh fruit & english muffins

ENTRÉE (CHOOSE 2)

CHICKEN & WAFFLES

buttermilk-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

buttermilk pancakes made with bananas, bacon and peanut butter chips

SIDES (CHOOSE 2)

SCRAMBLED EGGS

ROASTED POTATOES

THICK CUT BACON

BBQ SPREAD \$22

dig into a backyard bbq spread with all the fixins

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

BBQ RIBS

dry-rubbed, slow cooked and glazed with bbq sauce

SIDES

homemade mac-n-cheese • steamed green beans • coleslaw
sweet potato casserole • bbq sauce

STREET TACO STATION \$18

our twist on your food truck favorite

STATION INCLUDES

PULLED CHICKEN
GROUND BEEF
CHIPOTLE QUESO
RICE PILAF

FIXINGS

tortillas • chips • shredded cheese • tomatoes
jalapeños • salsa • guacamole • sour cream

CARVE IT UP

PRIME RIB CARVING STATION*

Serves approximately 25 people – \$315

WHOLE ROAST TENDERLOIN*

Serves approximately 15 people – \$215

prime rib and whole roast are offered with cognac dijon cream or cabernet portobello sauce

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

**excludes tax & gratuity

PLATED PACKAGES

WANT TO CUSTOMIZE? JUST ASK!

packages include tea, soft drinks and coffee | prices are per person**

CLASSIC PACKAGE \$25

STARTERS (CHOOSE 1)

SOFT PRETZELS

garlic-parmesan pretzels with creamy mustard cheese sauce V

CHIPOTLE QUESO

with house-made tortilla chips

FLATBREAD - CHOICE OF ONE

buffalo chicken, margherita or sausage & pepperoni

SALAD (CHOOSE 1)

BLACKFINN HOUSE

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

SOUP OF THE DAY

chef's choice

ENTRÉE (CHOOSE 3)

BLACKENED CHICKEN ALFREDO

blackened chicken, corkscrew cavatappi pasta, creamy alfredo sauce, green onions, diced tomatoes and red onions

FISH N CHIPS

beer-battered haddock with coleslaw, tartar sauce and crispy fries

BBQ RIBS

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

CHICKEN FRIED CHICKEN

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

LEMON CHICKEN

sautéed chicken cutlet, lemon caper sauce, rice pilaf and steamed broccoli

BACON-WRAPPED MEATLOAF

slow-roasted, served with tomato & cucumber salad, steamed green beans and honey-chipotle ketchup BF

PAN-ROASTED CHICKEN

buttermilk-brined chicken breast, marinated quinoa succotash and freshly steamed green beans GF

FISH TACOS

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

SUPREME PACKAGE \$30

STARTERS (CHOOSE 1)

SOFT PRETZELS

garlic-parmesan pretzels with creamy mustard cheese sauce V

CHIPOTLE QUESO

with house-made tortilla chips

FLATBREAD - CHOICE OF ONE

buffalo chicken, margherita or sausage & pepperoni

SALAD (CHOOSE 1)

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

BLACKFINN HOUSE SALAD

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

CAESAR SALAD

romaine, baby kale, shaved parmesan, classic dressing and croutons GFO

ENTRÉE (CHOOSE 3)

PAN-ROASTED CHICKEN

buttermilk-brined chicken breast, marinated quinoa succotash and freshly steamed green beans GF

CHIPOTLE STEAK FRITES*

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

LIME SEARED SALMON*

fresh atlantic salmon, lime-peppercorn glazed with quinoa succotash and sautéed green beans GFO

SHRIMP & GARLIC LINGUINE

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

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 OR GET A DESSERT PLATTER TO SHARE FOR \$5 PER PERSON

**excludes tax & gratuity

PLATED PACKAGES

AVAILABLE FROM 11AM-3PM DAILY

packages include tea, soda and coffee | prices are per person

PLATED LUNCH PACKAGE \$18

ENTRÉE (CHOOSE 3)

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 **GFO**

FISH TACOS

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

BUFFALO CHICKEN SANDWICH

fried or grilled chicken breast with buffalo sauce on a toasted ciabatta roll with ranch, lettuce, tomato and red onion, served with crispy 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**

THE CLASSIC BURGER*

choice of cheese, with shredded lettuce, tomato, red onion and pickles with crispy fries

LEMON CHICKEN

sautéed chicken cutlet, lemon caper sauce, rice pilaf and steamed broccoli

FISH N CHIPS

beer-battered haddock with coleslaw, tartar sauce and crispy fries

DESSERT (CHOOSE 1)

BROWNIE OR COOKIE BITES

FRESH BAKED CHOCOLATE CHIP COOKIES

BAR PACKAGES

WE OFFER CUSTOM PACKAGES - ASK YOUR SALES MANAGER FOR PRICING AND BAR OPTIONS!

DRINK TICKETS

GENERAL ADMISSION - \$6/TICKET

includes house wine, domestic beers, soft drinks

RED CARPET - \$8/TICKET

includes all draft beers, house wines, well liquor

LOUNGE - \$10/TICKET

includes all* domestic/craft/imported beers (draft included), spirits, select wines
*excludes VIP liquors

VIP - \$12/TICKET

INCLUDES ALL BEERS, WINES, SPIRITS, SPECIALTY COCKTAILS, AND A CUSTOM COCKTAIL CREATED BY ONE OF OUR MIXOLOGISTS PERSONALIZED FOR YOUR GROUP!

* These items may be cooked to order. 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.

CATERING PARTY PAN MENU

HALF PAN FEEDS 8-10 PEOPLE | FULL PAN FEEDS 18-20 PEOPLE | TO-GO & DELIVERY ONLINE

PLATTERS

MEDITERRANEAN	\$50
FRUIT & CHEESE	\$50
VEGGIE	\$50
CHICKEN TENDERS	\$50
PUB WINGS	\$50
PRETZEL BITES	\$50
YING YANG SHRIMP	\$50

HANDHELDS

	HALF	FULL
GRILLED FISH TACOS	\$45	\$85
FRIED CHICKEN TACOS	\$45	\$85
BALBOA SANDWICHES	\$45	\$85
BLACKFINN CHICKEN WRAPS	\$45	\$85
CHICKEN SLIDERS (CHOICE OF: BUFFALO OR NASHVILLE HOT)	\$40	\$75
CHEESEBURGER SLIDERS	\$40	\$75
PULLED PORK SLIDERS	\$40	\$75
TURKEY CROISSANT*		
CHICKEN SALAD SANDWICH*		

*AVAILABLE ON SOURDOUGH BREAD OR CROISSANT

PASTA

	HALF	FULL
ALFREDO	\$40	\$75.99
ALFREDO WITH CHICKEN	\$50	\$89.99
MAC & CHEESE	\$40	\$75.99
MAC & CHEESE WITH PULLED PORK	\$50	\$89.99
STIR FRY	\$40	\$75.99
STIR FRY WITH CHICKEN	\$50	\$89.99
STIR FRY WITH SHRIMP	\$60	\$99.99

SALADS

	HALF	FULL
CAESAR	\$20	\$38
SIMPLE GARDEN MIXED SALAD	\$20	\$38
SPINACH SALAD	\$25	\$48
BABY KALE QUINOA	\$25	\$48
ADD CHICKEN	\$10	\$20
ADD SHRIMP	\$12	\$24
ADD SALMON	\$15	\$30

CHICKEN

	HALF	FULL
LEMON CHICKEN	\$45	\$85
PAN-ROASTED CHICKEN	\$45	\$85

SIDES

STEAMED BROCCOLI	\$30
STEAMED GREEN BEANS	\$30
QUINOA SUCCOTASH	\$30
RICE PILAF	\$30
ROASTED POTATOES	\$30

*FEEDS 10-12 PEOPLE

DESSERTS

	HALF	FULL
CHOCOLATE CHIP COOKIE PLATTER	\$19.99	\$35.99
BROWNIE & COOKIE SQUARES	\$19.99	\$35.99

BEVERAGES

	GALLON
ICED TEA	\$8.99
LEMONADE	\$8.99

PARTY PAN PACKAGES

PACKAGE #1

INCLUDES YOUR CHOICE OF 1 FROM EACH CATEGORY:

- (1) SALAD
 - (1) PASTA OR CHICKEN
 - (1) SIDE OR DESSERT
- SMALL: \$99.99 | LARGE: \$189.99

PACKAGE #2

INCLUDES YOUR CHOICE OF 1 FROM EACH CATEGORY:

- (1) SALAD
 - (1) CHICKEN OR HANDHELD
 - (1) PASTA
 - (1) SIDE
 - (1) DESSERT
- SMALL: \$189.99 | LARGE: \$299.99

*SAME DAY PICK UP OR DELIVERY TO YOUR EVENT | FREE DELIVERY \$100+ | PLATEWARE & SETUP AVAILABLE ON REQUEST