

BLACKFINN

— AMERIPUB —

WASHINGTON, DC

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1620 I STREET NW | WASHINGTON, DC 20006

BOOK YOUR PRIVATE CONSULTATION WITH OUR WORLD CLASS EVENTS TEAM TODAY
EMAIL ISABELLA -- IMANSILLA@BLACKFINNDC.COM



MIX & MINGLE

PASSED APPETIZERS AND PARTY PLATTERS

feeds 8-10 people, unless otherwise specified

FLATBREADS \$35 (3 PER ORDER)

BUFFALO CHICKEN

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

MARGHERITA

garlic butter, buffalo mozzarella, roma tomatoes and basil on crispy garlic buttered lavosh **V**

SAUSAGE & PEPPERONI

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

ROASTED VEGETABLE FLATBREAD

roasted beets, sweet potato, carrots, brussels sprouts, feta cheese, and balsamic glaze on crispy garlic buttered lavosh **V**

SNACKS \$40

CRISPY DEVILED EGGS

panko crusted, flash fried deviled eggs with hot sauce and coleslaw **V**

PRETZEL BITES

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

CAULI TOTS

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

BUFFALO GRILLED CHEESE BITES

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

CHIPOTLE QUESO

with housemade tortilla chips **V**

SLIDERS \$45

BAMA CHICKEN SLIDERS

buttermilk fried chicken, alabama white bbq sauce, and housemade pickles on potato rolls

NASHVILLE HOT CHICKEN SLIDERS

buttermilk brined chicken, tossed in our nashville hot sauce, with coleslaw

CLASSIC CHEESEBURGER SLIDERS*

beef sliders topped with cheddar on potato bread buns

PULLED PORK SLIDERS

bbq pulled pork and coleslaw

CHICKEN PARMESAN SLIDERS

breaded chicken, house made marinara, and melted mozzarella cheese, on potato bread buns

PLATTERS \$50

WATERMELON AND TUNA POKE BITES*

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

FRIED CALAMARI

tender calamari and italian cherry peppers, flash fried and tossed in garlic butter, with housemade marinara and cajun tartar

BRIE BITES

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

MINI CRAB CAKES

lump crab and butter cracker cakes, with housemade remoulade

YING YANG SHRIMP

flash fried shrimp, tossed in our sweet and spicy asian sauce

WINGS

jumbo chicken wings, tossed in bbq, buffalo, or alabama white bbq sauce

TENDERS

hand battered chicken tenders - straight up with bbq and buttermilk parmesan sauce for dipping or tossed in buffalo or alabama white bbq sauce

HUMMUS PLATTER

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

VEGGIE PLATTER

broccoli, carrots, celery, cherry tomatoes, and ranch dipping sauce **V GF**

FRUIT PLATTER

straberries, pineapple, grapes, canteloupe, honeydew **V GF**

CHEESE PLATTER

pepperjack, cheddar, mozzarella, assorted crackers **V**
make it a charcuterie platter + \$10

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

* 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.

PLATED PACKAGES

WANT TO CUSTOMIZE? JUST ASK OUR SALES MANAGER!

packages include tea, soda and coffee | prices are per person and do not include tax and gratuity

GREEN LINE PACKAGE \$28

STARTERS (CHOOSE 1)

SOFT PRETZELS

garlic parmesan pretzels with creamy mustard cheese sauce **V**

CAULI TOTS

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

FLATBREAD (CHOICE OF ONE)

buffalo chicken, margherita, roasted vegetable, or sausage & pepperoni

SALAD (CHOOSE 1)

CAESAR SALAD

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

KALE QUINOA SALAD

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

HOUSE SALAD

mixed greens, shaved parmesan, kalamata olives, grape tomatoes, pine nuts, red onions, and buttermilk parmesan dressing **V GF**

SIMPLE SALAD

mixed greens, red onions, tomatoes, cucumbers, croutons and your choice of dressing **V GFO**

ENTRÉE (CHOOSE 3)

BLACKENED CHICKEN ALFREDO

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

CHICKEN STIR FRY

wok seared chicken, broccoli, snow peas, red peppers, mushrooms, carrots, green onions, toasted sesame seeds and rice noodles **GF**

LEMON CHICKEN

chicken cutlets, lemon caper sauce with veggie rice and steamed broccoli

FISH & CHIPS

beer battered haddock with coleslaw, tartar sauce and crispy fries

PAN ROASTED CHICKEN

skinless chicken breast, blackfinn seasoning, pan roasted with quinoa succotash, steamed broccoli, and alabama white bbq sauce on the side **GF**

CHICKEN FRIED CHICKEN

buttermilk breaded and seasoned with our chicken shake, with garlic roasted potatoes, steamed green beans and black pepper gravy

BACON WRAPPED MEATLOAF

slow roasted with honey chipotle ketchup, sweet potato casserole, bacon brussels sprouts

FISH TACOS

cajun seared haddock with cabbage, avocado crema and cilantro on fresh corn tortillas, served with veggie rice

RED LINE PACKAGE \$34

STARTERS (CHOOSE 1)

SOFT PRETZELS

garlic parmesan pretzels with creamy mustard cheese sauce **V**

CAULI TOTS

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

FLATBREAD (CHOICE OF ONE)

buffalo chicken, margherita, roasted vegetable, or sausage & pepperoni

SALAD (CHOOSE 1)

CAESAR SALAD

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

KALE QUINOA SALAD

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

HOUSE SALAD

mixed greens, shaved parmesan, kalamata olives, grape tomatoes, pine nuts, red onions, and buttermilk parmesan dressing **V GF**

SIMPLE SALAD

mixed greens, red onions, tomatoes, cucumbers, croutons and your choice of dressing **V GFO**

ENTRÉE (CHOOSE 3)

PAN ROASTED CHICKEN

skinless chicken breast, blackfinn seasoning, pan roasted with quinoa succotash, steamed broccoli, and alabama white bbq sauce on the side **GF**

BACON WRAPPED MEATLOAF

slow roasted with honey chipotle ketchup, sweet potato casserole, bacon brussels sprouts

LIME SEARED SALMON*

fresh atlantic salmon, lime and peppercorn glaze, quinoa succotash, steamed green beans **GF**

CHIPOTLE STEAK FRITES*

chargrilled skirt steak with garlic butter, crispy fries, baby kale and lemon oregano vinaigrette

SHRIMP & GARLIC LINGUINE

shrimp, spinach, roma tomatoes, and linguine in scampi butter with garlic bread

BBQ RIBS

half rack of dry rubbed, bbq glazed baby back ribs, served with fries and coleslaw

CRAB CAKE ENTRÉE [+ \$5 PER PERSON]

three lump crab and butter cracker cakes, with apple slaw, steamed broccoli and housemade remoulade on the side

FILET MIGNON* [+ \$5 PER PERSON]

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

FINN TIP: LOOKING FOR SOMETHING SWEET? ADD A DESSERT TO ANY PACKAGE FOR \$5 PER PERSON

PLATED PACKAGES

AVAILABLE FROM 11AM-3PM DAILY

customized packages available -- just ask our sales manager!

packages include tea, soda and coffee | prices are per person and do not include tax and gratuity

YELLOW LINE LUNCH PACKAGE \$20

ENTRÉE (CHOOSE 3)

ROASTED CHICKEN AVOCADO SALAD

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

BAMA BUTTERMILK CHICKEN SANDWICH

buttermilk fried chicken, alabama white bbq sauce, housemade pickles on a fresh baked bun and crispy fries

FISH TACOS

cajun seared haddock with cabbage, avocado crema and cilantro on fresh corn tortillas, served with veggie rice

BUFFALO CHICKEN SANDWICH

fried or grilled buffalo style chicken with fresh tomato, shaved carrots and celery, choice of ranch or bleu cheese, on fresh baked brioche and crispy fries

DESSERT

FRESH BAKED CHOCOLATE CHIP COOKIES

SHRIMP & GARLIC LINGUINE

shrimp, spinach, roma tomatoes, and linguine in scampi butter with garlic bread

PUB BURGER*

american cheese, duke's mayo, shredded lettuce, fresh tomato, red onion, housemade pickles

HEATER BURGER*

pepperjack cheese, chipotle mayo, pickled jalapenos, shredded lettuce, fresh tomato

LEMON CHICKEN

chicken cutlets, lemon caper sauce with veggie rice and steamed broccoli

FISH & CHIPS

beer battered haddock with coleslaw, tartar sauce and crispy fries

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BUFFET PACKAGES

WE BRING OUR MENU TO THE BUFFET LINE

customized packages available -- just ask our sales manager!

packages include tea, soda and coffee | prices are per person and do not include tax and gratuity

THE POTOMAC PACKAGE \$25

SALAD (CHOOSE 1)

CAESAR SALAD

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

SIMPLE SALAD

mixed greens, red onions, tomatoes, cucumbers, croutons and your choice of dressing **V GFO**

ENTRÉE (CHOOSE 2)

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 & CHEESE

aged cheeses, corkscrew pasta, bacon, roma tomatoes and toasted bread crumbs, topped with our slow roasted bbq pulled pork

PAN ROASTED CHICKEN

skinless chicken breast, blackfinn seasoning, pan roasted

BBQ GLAZED SALMON

seared, housemade apple bbq glaze

SIDES (CHOOSE 2)

VEGGIE RICE

QUINOA SUCCOTASH **V GF**

GARLIC ROASTED POTATOES **GF**

STEAMED BROCCOLI **GF**

STEAMED GREEN BEANS **GF**

COLESLAW **V GF**

DESSERT (ADD DESSERT FOR \$5 PER PERSON)

BROWNIE, COOKIE & MINI CHEESECAKE BITES OR FRESH BAKED CHOCOLATE CHIP COOKIES

CHERRY BLOSSOM PACKAGE \$30

SALAD (CHOOSE 1)

GOAT CHEESE BEET AND BERRY

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

CAESAR SALAD

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

SIMPLE SALAD

mixed greens, red onions, tomatoes, cucumbers, croutons and your choice of dressing **V GFO**

ENTRÉE (CHOOSE 2)

CHICKEN FRIED CHICKEN

buttermilk breaded and seasoned with our chicken shake, and black pepper gravy

LIME SEARED SALMON*

fresh atlantic salmon, lime and peppercorn glaze **GF**

CHIPOTLE STEAK FRITES*

chargrilled skirt steak with garlic butter

BACON WRAPPED MEATLOAF

sliced fresh ground beef and sweet Italian sausage meatloaf wrapped in crispy bacon, with honey chipotle ketchup

PAN ROASTED CHICKEN

skinless chicken breast, blackfinn seasoning, pan roasted

BLACKENED CHICKEN ALFREDO

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

SHRIMP & GARLIC LINGUINE

shrimp, spinach, roma tomatoes, and linguine in scampi butter

SIDES (CHOOSE 2)

STEAMED BROCCOLI **GF**

STEAMED GREEN BEANS **GF**

VEGGIE RICE

GARLIC ROASTED POTATOES **GF**

QUINOA SUCCOTASH **V GF**

SWEET POTATO CASSEROLE **V**

DESSERT (ADD DESSERT FOR \$5 PER PERSON)

BROWNIE, COOKIE & MINI CHEESECAKE BITES OR FRESH BAKED CHOCOLATE CHIP COOKIES

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SPECIALTY BUFFETS

PERFECT FOR EVERY OCCASION

customized packages available -- just ask our sales manager!

packages include tea, soda and coffee | prices are per person and do not include tax and gratuity

BRUNCH \$20

ENTRÉE (CHOOSE 2)

CHICKEN & WAFFLES

butter milk breaded chicken breast, seasoned with our chicken shake, home style waffles, maple syrup, whipped butter

CORNED BEEF HASH

every grandma's favorite hash

CHIPOTLE STEAK FRITES*

chargrilled skirt steak with garlic butter

BACON, EGG & CHEESE QUESADILLA*

quesadilla with scrambled eggs, bacon, cheddar jack, sauteed onions and breakfast potatoes

BACON AVOCADO BREAKFAST SANDWICH*

two eggs over easy with american and cheddar, sliced avocado, thick cut bacon, chive aioli and fresh tomatoes on grilled sourdough

PANCAKES FOR ELVIS

butter milk pancakes made with bananas, bacon and peanut butter chips, served with whipped butter, maple syrup

SIDES (CHOOSE 2)

SOURDOUGH TOAST
BREAKFAST POTATOES

EGGS
ENGLISH MUFFINS

BACON
FRUIT CUP

BBQ SPREAD \$24

dig into a backyard bbq spread with all the fixins

ENTRÉE (CHOOSE 2)

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

housemade mac & cheese • steamed green beans • coleslaw
sweet potato casserole • bbq sauce

STREET TACO STATION \$20

our twist on your food truck favorite

STATION INCLUDES

PULLED CHICKEN
GROUND BEEF
CHIPOTLE QUESO
VEGGIE RICE

FIXINGS

tortillas • chips • shredded cheese • tomatoes
jalapenos • salsa • guacamole

CARVING STATION

ENHANCE YOUR SPECIAL OCCASION
CARVED TO ORDER BY ONE OF OUR EXPERIENCED CHEFS

available for parties of 15 or more. \$60 attendant fee
all carving stations include dinner rolls

SIRLOIN STRIP
\$20 PER PERSON

FILET MIGNON
\$26 PER PERSON

HONEY GLAZED HAM
\$14 PER PERSON

PRIME RIB
\$20 PER PERSON

SAUCES

all carving stations include au jus, your choice of bearnaise, horseradish cream, and chimicurri

FINN TIP: QUESTIONS? SPECIAL REQUESTS? PLEASE LET US KNOW -- WE ARE ALWAYS HERE TO HELP!

BAR PACKAGES

WE OFFER CUSTOM PACKAGES - ASK YOUR SALES MANAGER!

DRINK TICKETS

OPTION 1	OPTION 2	OPTION 3	OPTION 4
<p>\$6 PLUS TAX AND GRATUITY</p> <ul style="list-style-type: none"> • DOMESTIC DRAFTS • HOUSE WINES 	<p>\$7 PLUS TAX AND GRATUITY</p> <ul style="list-style-type: none"> • DOMESTIC DRAFTS • 2 SELECT CRAFT DRAFTS • HOUSE WINES • SELECT COCKTAIL MIXED DRINK OR SIGNATURE COCKTAIL 	<p>\$8 PLUS TAX AND GRATUITY</p> <ul style="list-style-type: none"> • DOMESTIC DRAFTS • 2 SELECT CRAFT DRAFTS • HOUSE WINES • CALL BRAND SPIRITS 	<p>\$11 PLUS TAX AND GRATUITY</p> <ul style="list-style-type: none"> • ALL DRAFTS @ BACK BAR • ALL WINES • PREMIUM SPIRITS

OPEN BAR PACKAGES

OPTION 1	OPTION 2	OPTION 3	OPTION 4
<p>1ST HOUR: \$12 (PER PERSON) 2ND HOUR: \$10 (PER PERSON) ADDITIONAL HOURS: \$8 (PER PERSON PER HOUR)</p> <p>INCLUDES:</p> <ul style="list-style-type: none"> • 3 SELECT DRAFTS • HOUSE WINES • NON ALCOHOLIC BEVERAGES 	<p>1ST HOUR: \$16 (PER PERSON) 2ND HOUR: \$14 (PER PERSON) ADDITIONAL HOURS: \$12 (PER PERSON PER HOUR)</p> <p>INCLUDES:</p> <ul style="list-style-type: none"> • 3 SELECT DRAFTS • HOUSE WINES • WELL DRINKS • NON ALCOHOLIC BEVERAGES 	<p>1ST HOUR: \$18 (PER PERSON) 2ND HOUR: \$16 (PER PERSON) ADDITIONAL HOURS: \$12 (PER PERSON PER HOUR)</p> <p>INCLUDES:</p> <ul style="list-style-type: none"> • 3 SELECT DRAFTS • HOUSE WINES • CALL BRAND SPIRITS • NON ALCOHOLIC BEVERAGES 	<p>1ST HOUR: \$22 (PER PERSON) 2ND HOUR: \$18 (PER PERSON) ADDITIONAL HOURS: \$15 (PER PERSON PER HOUR)</p> <p>INCLUDES:</p> <ul style="list-style-type: none"> • ALL DRAFTS • ALL WINE • PREMIUM SPIRITS • NON ALCOHOLIC BEVERAGES

FINN TIP: CELEBRATING A SPECIAL MILESTONE OR OCCASION? ADD A TOAST OF BUBBLY! \$7 PER PERSON

GAITE B G

