

BLACKFINN

— AMERIPUB —

1620 I STREET NW | WASHINGTON, DC 20006

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.

FOR ALL INQUIRIES, PLEASE EMAIL PARTY@BLACKFINNDC.COM



MIX & MINGLE

Feeds 8-10 people, unless otherwise specified

LIGHT BITES \$35

VEGGIE PLATTER

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

CHIPS & SALSA

fresh tomato salsa with housemade tortilla chips

PRETZEL BITES

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

FLATBREADS \$45

3 PER ORDER

BUFFALO CHICKEN

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

ROASTED VEGETABLE FLATBREAD

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

SAUSAGE & PEPPERONI

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

MARGHERITA

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

SNACKS \$45

CAULI TOTS

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

SPINACH & ARTICHOKE DIP

served warm with tortilla chips

BUFFALO CHICKEN DIP

pulled chicken, buffalo sauce, cheese blend, served with tortilla chips

SHRIMP & CRAB DIP (MP)

shrimp, lump crab, cream cheese with old bay, topped with green onions, served with tortilla chips

SLIDERS \$55

9 PER ORDER (plant based option available)

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, topped with pickles & coleslaw

CLASSIC CHEESEBURGER SLIDERS*

beef sliders topped with cheddar on potato bread buns

PULLED PORK SLIDERS

bbq pulled pork and coleslaw

ULTIMATE CHEESEBURGER SLIDERS*

beef sliders topped with cheddar, BBQ sauce, fried onion and bacon on potato bread buns

PLATTERS \$65

FRUIT & CHEESE PLATTER

seasonal assortment of fruits and cheeses with crackers and accompaniments **V**

HUMMUS PLATTER

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

CHARCUTERIE PLATTER +\$10

assorted meats, crackers, and savory accompaniments

SEARED AHI TUNA BITES

sushi grade ahi seared rare, served on a cucumber slice topped with wasabi mayo

MINI CRAB CAKES (MP)

lump crab and butter cracker cakes, with housemade remoulade

STEAK CROSTINIS +\$10

skirt steak, toasted crostini, creamy horseradish sauce and topped with chimichurri

CHICKEN WINGS OR TENDERS (choose one)

served straight up with selection of sauces on the side, or choose tossed in bbq, buffalo, or alabama white bbq sauce

BBQ RIBS

dry rubbed baby back ribs brushed with spicy chipotle honey bbq sauce

YING YANG SHRIMP

flash fried shrimp, tossed in our sweet and spicy asian 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

VEGGIE QUESADILLAS +10 for grilled chicken

sauteed onions and peppers with melted cheddar jack cheese in a flour tortilla

prices and availability are subject to change without notice. All prices are consumption only and exclude applicable taxes, payment processing fees, and gratuity

GF Gluten Free

GFO Gluten Free Option

V Vegetarian

*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 SALES MANAGER!

GREEN LINE PACKAGE \$40

STARTERS [PRESELECT FOR TABLES]

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**

ENTRÉE [CHOOSE 3]

ALFREDO PASTA

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

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 veggie rice, 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

FISH TACOS

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

HIPPIE BOWL

pulled chicken, with quinoa, cilantro, toasted sesame seeds and basil simmered in tomato broth topped with fresh avocado

BLACKENED CHICKEN ALFREDO

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

RED LINE PACKAGE \$45

STARTERS [PRESELECT FOR TABLES]

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**

ENTRÉE [CHOOSE 3]

PAN ROASTED CHICKEN

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

LIME SEARED SALMON* (+\$3)

fresh atlantic salmon, lime and peppercorn glaze, bacon Brussels, steamed green beans **GF**

CHIPOTLE STEAK FRITES* (+\$5)

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

12 HOUR PORK MAC & CHEESE

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

BBQ RIBS

dry rubbed baby back ribs brushed with spicy chipotle honey bbq sauce served with crispy fries and coleslaw

CRAB CAKE ENTREE [MP]

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

SHRIMP & GARLIC LINGUINE

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

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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

BUFFETS ARE NOT UNLIMITED/AYCE. per person serving, serve yourself

RISE & SHINE BUFFET \$30

ENTRÉE

EGGS your choice of scrambled, fried, or hard boiled	BREAKFAST POTATOES [OR] HASH BROWNS	SOURDOUGH TOAST [OR] ENGLISH MUFFIN
BACON, CORNED BEEF HASH or PLANT-BASED PROTEIN	FRUIT SALAD	

ADD-ONS

PANCAKES OR WAFFLES [+3]	QUESADILLAS [+3]	SAUSAGES (plant based or pork) [+5]
CHEDDAR CHEESE [+3]	CHICKEN AND WAFFLES [+5]	

DRINK CARAFE ADD-ONS \$45 PER (serves 4-6)

MIMOSA
WHITE CRAN SANGRIA
PEACH CABERNET SANGRIA

BLOODY MARY
APEROL SPRITZ
BLACKFINN ICED TEA

BBQ SPREAD \$35

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 chicken breast based in our blackfinn BBQ sauce

BBQ RIBS
dry rubbed, slow cooked and glazed with bbq sauce

SIDES [CHOOSE 3] ADDITIONAL SIDES \$2 PER PERSON

housemade mac & cheese • steamed green beans • coleslaw sweet
potato casserole • garlic roasted potatoes • baked beans

STREET TACO STATION \$30

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 • sour cream

BUILD YOUR OWN SLIDER BAR \$25

\$25 PER PERSON INCLUDES:

beef patties
grilled chicken
slider rolls
lettuce
tomato
onion
pickles

assorted cheeses
jalapeños
bacon
bbq sauce
alabama sauce

SIDES:

Tots OR Fries OR Chips

additional sides available upon request and upcharge

UPON REQUEST: lettuce wraps / plant-based patties

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

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BAR PACKAGES

WE OFFER CUSTOM PACKAGES - ASK YOUR SALES MANAGER!

DRINK TICKETS

BEER & WINE	STANDARD	PREMIUM
\$10 <ul style="list-style-type: none">• DOMESTIC DRAFTS• HOUSE WINES BTG• SOFT DRINKS	\$12 <ul style="list-style-type: none">• DOMESTIC DRAFTS• 2 SELECT CRAFT DRAFTS• HOUSE WINES BTG• CALL BRAND SPIRITS & COCKTAILS• SOFT DRINKS	\$14 <ul style="list-style-type: none">• ALL DRAFTS• ALL WINES BTG• PREMIUM SPIRITS & COCKTAILS• SOFT DRINKS

OPEN BAR PACKAGES

2 hour minimum for open bar packages

BEER & WINE	STANDARD	PREMIUM
\$36 for first (2) hours pp/ph <i>ADD'L HOURS: \$13 (PER PERSON PER HOUR)</i> INCLUDES: <ul style="list-style-type: none">• 3 SELECT DRAFTS• HOUSE WINES BTG• SOFT DRINKS	\$38 for first (2) hours pp/ph <i>ADD'L HOURS: \$15 (PER PERSON PER HOUR)</i> INCLUDES: <ul style="list-style-type: none">• 3 SELECT DRAFTS• HOUSE WINES BTG• CALL BRAND SPIRITS & COCKTAILS• SOFT DRINKS	\$46 for first (2) hours pp/ph <i>ADD'L HOURS: \$18 (PER PERSON PER HOUR)</i> INCLUDES: <ul style="list-style-type: none">• ALL DRAFTS• ALL WINES BTG• PREMIUM SPIRITS & COCKTAILS• SOFT DRINKS

FINN TIP: CELEBRATING A SPECIAL MILESTONE OR OCCASION? ADD A TOAST OF BUBBLY! \$11 PER PERSON

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