

The Black Crow  
**The Black Crow Pub & Grill**

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**The Black Crow**  
**Catering Menu**

~ **HOMEMADE SOUPS** ~  
Served with Oyster Crackers

**CLAM CHOWDER 6**

Clams, Potatoes, Celery, Onions in a rich Clam Stock finished with cream

**CHICKEN & RICE SOUP (Mom's Favorite) 5**

Tender Chicken breast with select Garden Vegetables

**CREAM OF BROCCOLI 5**

Prepared with fresh Broccoli stock and Cream

**BEEF BARLEY 5**

Tender Beef simmered with Mirepoix with whole Barley in rich Beef Stock

**CREAM OF TOMATO 5**

Fresh Garden Tomatoes pureed with Mirepoix finished in a heavy cream sauce

**AUTUMN BISQUE 5**

Turnip, Parsnips, Butternut, Sweet Potatoes, Leeks, and Sweet Apples pureed

In a heavy cream sauce

**MUSHROOM BISQUE 5**

Sautéed fresh Mushrooms delicately bathed in a creamed soup

**LEMON CHICKEN ORZO 5**

Delicious tender pieces of Chicken breast combined with Orzo with a hint of lemon

**CHICKEN & CHEESE TORTILINI 5**

The above ingredients combined with fresh Vegetables and Chicken Stock

**MINISTRONE 5**

Hearty Italian vegetables with tomato broth and pasta

~ **SIGNATURE SANDWICHES** ~

Served with Chips

TURKEY BLT ON CROISSANT 10

turkey breast meat, lettuce, tomato, bacon, with honey mustard and American cheese

ROAST BEEF & HORSERADISH 10

with Swiss cheese, lettuce, tomato, & red onion

THAI CHICKEN SALAD ON CROISSANT 10

with lettuce and tomato

TURKEY, CUCUMBER & SPROUT 10

on country white bread with tomato and sun-dried tomato mayo

HONEY HAM & SWISS 10

with lettuce, tomato, red onion, and honey mustard on country wheat bread

VEGETABLE WRAP 10

lettuce, tomato, cucumber, sprouts, red onion, and garlic hummus on an herb wrap

TUNA SALAD ON CROISSANT 10

with celery, pickle relish, mayo, lettuce, tomato, and red onion

\* SOUP & SANDWICH COMBOS AVAILABLE

~ **FRESH SALADS** ~

Served as a side Or as an Entrée

GARDEN SALAD

mixed spring lettuce, tomato, cucumber, red onions, carrot shred and black olives 4/8

CAESAR SALAD

fresh romaine lettuce, parmesan cheese, croutons with creamy garlic dressing 4/8

STRAWBERRY PECAN SALAD

mixed lettuce, tomato, cucumber, red onion, strawberry, pecans, and vinaigrette 5/9

GREEK SALAD

fresh romaine lettuce, tomato, cucumber, red onion, kalamata olives and feta 5/9

BEET SALAD

mixed lettuce, tomato, cucumber, red onion, beets, gorgonzola cheese and balsamic 5/9

\* SOUP & SALAD COMBOS AVAILABLE

~ APPETIZERS ~

	Under 50 guests/Over 50 guests Price Per Person	
<b>BAKED STUFFED MUSHROOM CAPS</b> (Serving 3 pcs) crabmeat or sausage filling	4	3.5
<b>SPANAKOPIA</b> (spinach & feta puff pastry) (Serving 3 pcs)	4	3.5
<b>MEATBALLS</b> (Italian, Swedish or Hawaiian) (Serving 3 pcs)	4	3.5
<b>DEVILED EGGS</b> (Serving 3 pcs)	3	2.5
<b>ITALIAN SAUSAGE BITES</b> (serving 3 pcs)	4	3.5
<b>BBQ KILBASA BITES</b> (serving 3 pcs)	4	3.5
<b>SCALLOPS WRAPPED IN BACON</b> (serving 3 pcs)	Market Price	
<b>SHRIMP COCKTAIL</b> (serving 3 pcs)	6	5
<b>MARINATED CHICKEN WINGS</b> (serving 3 pcs)	6	5
<b>SPINACH &amp; ARTICHOKE DIP</b> with pita chips	4	3.5

~ PARTY PLATTERS ~

	20-25 people	45-50 people
<b>FRESH FRUIT KABOB PLATTER</b> honey dew, cantaloupe, strawberries, blueberries, pineapple, grapes	65	95
<b>CHEESE &amp; CRACKERS</b> assortment of cheeses and crackers, pepperoni, and grapes	55	85
<b>CHARCUTERIE BOARD</b> variety of cheeses, dips, jams, crackers, nuts, and fruit	75	125
<b>FINGER SANDWICHES</b> fresh baked finger rolls filled with a choice of chicken, tuna, ham, seafood, or egg salad	75	125
<b>FRESH VEGETABLE PLATTER</b> fresh broccoli, cauliflower, carrots, celery, cucumber, bell peppers, and tomatoes served with a chilled vegetable dip	65	95
<b>DELI PLATTER</b> roast beef, ham, turkey breast and salami. American, Swiss and provolone Cheeses	75	125
<b>RELISH TRAY</b> dill pickles, bread and butter pickles, green and black olives, pepperoncini	35	55
<b>FRESH PASTRY PLATTER</b> assortment of fresh turnovers, danish and muffins	60	90
<b>COOKIE &amp; BROWNIE PLATTER</b> variety of fresh baked brownies and cookies	45	65

~ PLATED ENTREES ~

<b>Choice of settings:</b>	<u>Informal</u>	or	<u>Formal</u>
Formal setting includes China and Linens			
CHICKEN MARRSALA	19		22
BRAISED BEEF	20		23
CHICKEN PICATA	19		22
BAKED STUFFED CHICKEN	19		22
½ ROASTED CHCIKEN	18		21
PRIME RIB AUS JUS		MARKET PRICE	
YANKEE POT ROAST	19		22
BAKED STUFFED HADDOCK	21		23
GRILLED BALSAMIC CHICKEN	19		22
ROAST PORK TENDERLOIN	19		22
ROAST TURKEY DINNER	19		22
BAKED STUFFED SHRIMP	20		23
CHICKEN PARMESAN	19		22
ROAST BEEF AUS JUS	20		23
BAKED GLAZED HAM	18		21
SURF & TURF (Prime Rib and baked stuffed Shrimp)		MARKET PRICE	

**Above dinners are served with the following:**

Choice of: Soup or Garden Salad

Choice of: Mashed Potato, Baked Potato, Roasted Baby Red Potato or Rice Pilaf

Choice of Vegetable: Butternut Squash, Glazed Baby Carrots, Peas & Pearl Onions,  
Green Bean Almandine, Steamed Broccoli, Corn, or California Mixed

Dinner Rolls, Coffee & Dessert

~ BUFFETS ~

**Choice of settings:**      Informal    or    Formal  
 Formal setting includes China and Linens

<b>FIT FOR A KING</b>	22	25
Roast sirloin of beef, stuffed chicken breast, baked stuffed haddock, mashed potato, stuffed shells, garden salad, vegetable, rolls and butter, dessert and coffee		
<b>SMORGASBOARD</b>	18	21
Swedish meatballs, baked loaded ziti, marinated chicken wings, pasta salad, garden salad, rolls and butter, dessert and coffee		
<b>ITALIAN MEAL</b>	16	19
Antipasto, Italian meatballs, Italian sweet sausage, baked loaded ziti, garlic bread, dessert and coffee		
<b>DELI-STYLE</b>	16	19
Assorted meats (turkey, ham, roast beef), sliced cheeses, deli breads, potato chips, pickle tray, pasta salad, potato salad, tossed garden salad, assorted pastry, coffee, tea, and fruit punch		
<b>HOUSE FAVORITE</b>	18	21
Roast chicken quarters, Italian meatballs, Italian sweet sausage with peppers and onions, baked loaded ziti, oven roasted potatoes, tossed garden salad, rolls and butter, dessert and coffee		
<b>HAWAIIAN LUAU</b>	20	23
Barbecued spareribs, sweet and sour chicken, teriyaki beef tips, vegetable fried rice, garden salad, cole slaw, rolls and butter, dessert and coffee		
<b>NEW ENGLAND CROWD PLEASER</b>	18	21
Baked ham with raisin sauce, swedish meatballs, scalloped potatoes, baked beans, tossed garden salad, cole slaw, rolls and butter, dessert and coffee		
<b>BREAKFAST BUFFET</b>	14	17
Scrambled eggs, Texas french toast, bacon, sausage, home fries, fresh pastry, fresh fruit, coffee, Tea, and orange juice		
<b>BRUNCH BUFFET</b>	18	21
Brunch lasagna, Texas french toast, quiche, home fries, bacon and sausage, fruit kabobs, assorted pastry, coffee, tea, and orange juice		
<b>FINGER ROLL</b>	14	17
Choice of finger rolls (choice of 3: chicken, ham, tuna, seafood or egg salad), potato chips, pasta salad, potato salad, tossed garden salad, pickle tray, assorted pastry, coffee, tea, and punch		
<b>SUMMER BARBECUE</b>	15	18
Hamburgers/Cheeseburgers, hot dogs, potato salad, tossed garden salad, pasta salad, baked beans, corn-on-the-cob, fruit kabobs, coffee and tea, and fruit punch		
<b>WESTERN ROUND-UP</b>	18	21
Barbecued chicken legs, pork spareribs, potato salad, tossed garden salad, pasta salad, corn on cob, baked beans, rolls and butter, dessert, coffee, and fruit punch		



# The Black Crow

## Catering

### Service Agreement

1. A minimum of 50 guests is required to book sit-down dinners and buffets. Fewer than 50 guests will be charged for 50 guests.
2. A \$200.00 **non-refundable** deposit is required upon booking your event to hold that date. Deposits will be applied towards your final bill.
3. A final guests count is required one week before your event, along with the payment of balance due.
4. Please adhere to all times confirmed.
5. Plated dinner entrée selections are limited to two meat options. We can make special arrangements for vegetarian and vegan meals.
6. All additional linen needs for extra tables, beyond table count for meal service, will be an extra cost.
7. We accept **all major credit cards**, including Visa, MasterCard, American Express, Discover and Apple pay.
8. Prices are subject to 7% Mass Meals Tax.
9. A 20% gratuity will be added to all catering events to cover servers and clean-up costs.
10. Drop off orders may be arranged for a delivery charge of \$50.00 in a 10-mile radius, \$100.00 in a 25-mile radius. All other orders beyond twenty-five miles, will be negotiated.

Thank you for your business! We look forward to serving you!