

BLACK BEARD'S SINCE 1966
cateri n g c o m p a n y



Event Planning Information Guide

BREAKFAST

TRADITIONAL BREAKFAST \$16.50

Scrambled eggs, 2 strips of Bacon, 2 sausages, hashbrowns & toast (white & whole wheat) Served with Coffee, tea & juice.

PANCAKES & SAUSAGE \$15.50

Buttermilk Pancakes (2) and sausages (3), served with butter, syrup, coffee, tea & juice.

BREAKFAST WRAPS \$16.50

Scrambled eggs, ham, onions & cheese all wrapped up in a tortilla. Served with hashbrowns, coffee, tea & juice.

Snacks & Beverages

ASSORTED DONUTS \$21/dz

ASSORTED MUFFINS \$26/dz

COOKIES \$19/dz

FRESH FRUIT

Small 8-10 people \$36 / Large 15-20 People \$69

DAINTY TRAY \$2.50 Per person

YOGURT (ASSORTED) \$2.50

GRANOLA BARS \$2.50

JUICE/POP (ASSORTED) \$2.75

COFFEE

\$15 per pot / \$115 per 100 cup urn



15% GRATUITY AUTOMATICALLY ADDED TO ALL IN HOUSE FOOD AND LIQUOR SERVICE





LUNCH

All meals are served buffet style
in house / *10 person Minimum

SOUP & SANDWICH \$16.50

Assorted Sandwiches served on white & whole wheat bread,
soup of the day, pickles & dainties.

WRAPS & SOUP \$16.50

A variety of wraps served on white tortilla shells, soup of the day,
pickles, dainties

HOT HAMBURGER SANDWICH \$19

2 Blackbeard's Burger patties, bread, fries, gravy & dainties.

CHICKEN FINGERS & PEROGIES \$18.50

Chicken Fingers (3), Potato & cheddar perogies (5) & Caesar
salad, served with Dill dip, sour cream & dainties.

SAUSAGE & PEROGIES \$18

2 pork smokies, 5 potato & cheddar perogies & dainties,
accompanied with mustard & sour cream.

BEEF ON A BUN \$19

Sliced roast beef served in Au Jus, served with buns, butter,
potato salad, pickles & dainties.

***Min 20 People**

LASAGNA \$19

Delicious meat sauce layered with noodles & mozza cheese and
baked. Served with Caesar salad, garlic toast & assorted dainties.

LEMON HERB CHICKEN \$19

2- 4oz chicken breasts, marinated in lemon & herbs, served with
rice, tossed salad, vegetables & dainties

ITALIAN CHICKEN \$19

2- 4oz chicken breasts cooked in Italian marinade served with
rice, tossed salad, vegetables & dainties

POTATO OR MACARONI SALAD

\$2.50 Per person

15% GRATUITY AUTOMATICALLY ADDED TO ALL IN
HOUSE FOOD AND LIQUOR SERVICE

APPETIZERS



BACON CHERRY WRAPS \$14/dz

Maraschino cherries and bacon, individually wrapped & baked to perfection, salty & sweet combination!

DRY GARLIC RIBS \$14/lb

Boneless pork rib pieces, breaded & fried, served with lemon wedges and dill dip.

CHEDDAR CHEESE BITES \$13/dz

Cheddar Cheese, battered & Fried, served with Dill Dip!

BONELESS WINGS \$18/dz

Boneless Chicken Pieces, breaded & fried- served plain with dipping sauce or tossed in dry seasoning of your choice!

STUFFED MUSHROOMS \$17/dz

Mushroom caps, stuffed with cream cheese, green onions and pollock- baked with garlic butter.

SPRING ROLLS \$15/ dz

Breaded pickle spears served with dill dip

VEGETABLES & DIP \$4/Person

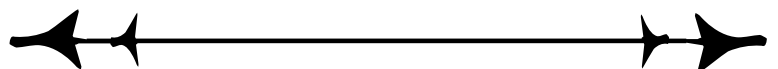
Fresh Vegetables, cut and served with dip!

LATE LUNCH \$14/Person

Buns, butter, meat tray, cheese tray, pickles, dainties, coffee & tea

TACO IN A BAG \$16 / Person

The classic taco in a bag perfect for any function.



15% GRATUITY AUTOMATICALLY ADDED TO ALL IN HOUSE FOOD AND LIQUOR SERVICE



SUPPER



All options include buns, butter, salad, vegetables, choice of mashed or baked potatoes or rice pilaf, stuffing (with turkey options), appropriate gravies, dessert & coffee/tea service

Plated Meal Options

**Pick up to 2 options

**Min 15 People

TOP SIRLOIN STEAK \$34

8oz Sirloin Steak seasoned, topped with sauteed mushrooms and cooked to perfection.

BAKED SALMON \$29

6oz Salmon- seared and baked with Salt, Pepper & Fresh Lemons

PASTA PRIMEVARA \$22

Pasta & fresh vegetables tossed in marinara sauce.

CHICKEN CORDON BLUE \$32

Chicken breast stuffed with Ham & Swiss cheese- breaded and baked golden brown. Substitute for stuffed cheddar & broccoli.



Buffet Options

All meals are served buffet style. \$2 per person extra if served family style due to staffing.

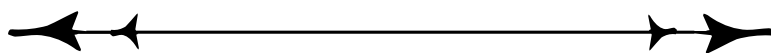
**Pick one option

**Min 20 People

TURKEY & BAKED HAM \$26.95

ROAST BEEF \$26.95

ROAST TURKEY \$23.95



15% GRATUITY AUTOMATICALLY ADDED TO ALL IN HOUSE FOOD AND LIQUOR SERVICE

EXTRAS



Add On's & Substitutions

SCALLOPED POTATOES \$2

BABY ROASTED POTATOES \$1.25

STUFFED POTATOE \$3

PEROGIES & SOUR CREAM \$3

CABBAGE ROLLS \$3

CAESAR SALAD \$2.50

CHEF'S FRESH VEGETABLES \$1.75

BAKED BEANS \$4

ADD ON ITALIAN CHICKEN \$6

Substitute Lemon Herb

DESSERT

APPLE CRISP

STRAWBERRY SHORTCAKE

TRIPLE CHOCOLATE CAKE

CARROT CAKE

STICKY TOFFEE PUDDING \$3

SKOR CAKE \$2.50

THE BAR

HIGHBALLS \$7

Rye, Vodka, White & Dark Rum, Spiced Rum & Gin

BEER \$7

Domestic Brands

COOLERS \$7

WINE \$7

House Brand- Red, White & Rose Price, per glass

**FOR LIQUOR PERMIT INFORMATION EMAIL
ORDERS@ICEFACTORYOFFSALE.COM**

ROOM RENTALS

Rentals include:

- Tables & chairs
- Room set up
* per specifications
- Projection screen
- Audio connections
- Podium with microphone
(when available)
- Garbage cans & bags



Full Day Rental- 3 hours plus
Half Day Rental- 3 hours or less

THE BEEFEATER PLAZA 325 People

Weekday Rental (Mon – Thurs)

\$450 / day (8am-8am next day)

Includes table cloths & table set up

Pre & Post Day Access (when available) \$125 per day

THE BEEFEATER PLAZA 325 People

Weekend Rental

\$800 (8am Friday – 1pm Sunday)

\$650 (1 day 8am-8am next day)

Includes table cloths & table set up

Pre & Post Day Access (when available) \$125 per day

4 week cancellation policy

Date change at the discretion of the company.

THE TAYLORTON ROOM 120 People

Full Day Meeting- \$225

Half Day Meeting- \$175

Party rental - \$300

THE BEEF BAR & GRILL

Private party (when Available)

\$500 (7pm-1am)

Includes 1 bartender to serve at the bar.

Bar games, jukebox, VLTs (when available) Etc.

THE EVERGREEN ROOM 15 People

Full Day- \$125

Half Day- \$85

Quick meeting (under 1 hr) - \$40

GRANBY'S ON 9TH 40 People

Full Day Meeting- \$180

Half Day meeting- \$140

Party Rental - \$250

THE FIRESIDE ROOM 40 People

Full Day Meeting- \$180

Half Day Meeting- \$140

Party Rental - \$250

TEAM HOSPITALITY ROOM

When staying in hotel -\$50

(Limited availability) 12am cutoff

Must purchase an SLGA permit

EXTRAS

Projector Rental - \$30

Tablecloths- \$3 each

Chair Covers- \$3 each

Linen Napkins- \$1 each

Bartender \$26/hr

SERVICE OPTIONS



All pricing is based on a per person basis unless otherwise noted

*10 Person minimum

FOOD DROP -OFF

If it is only food you are looking for then our drop off package will be right for you. We will drop off the food in disposable containers at the location and time of your choice. A delivery fee of \$20 applies to all in-town deliveries, out of town deliveries depend on milage. Addition of high quality paper plates, plastic utensils & napkins for \$1.25 per person.

BASIC SERVICE (\$2.50 PER PERSON)

Want us to do a little more? In this package we will deliver the food to your premise of choice, set it out on the buffet table, supply plasticware serving utensils, plastic plates, plastic cutlery and napkins along with chafing dishes and fuel to keep the food hot. A delivery fee of \$20 applies to all in-town deliveries, out of town deliveries depend on milage.

PREMIUM SERVICE (\$5.95 PER PERSON)

Want more of an upscale feel then this service will help you achieve that. This service will come with Glass plates, silverware, napkins along with our staff to set the buffet table and use our serving utensils and chafing dishes. Our staff will clear the tables after the meal and take everything back to our premise for cleaning. Events that are less then 75 people will be charged a flat fee of \$450.00