

EVENTS

EAT

SNACK

CHEESE

selection of imported cheese, crostini, fruit, & nuts
\$100, serves 20-25 / \$200, serves 45-50

CHEESE & CHARCUTERIE

selection of imported cheese, selection of our house
made charcuterie, crostini, mustard, & pickles
\$145.00, serves 25-50 / \$295, serves 45-50

DIPS

selection of dips and hummus served
with crostini and seasonal crudité
\$75.00, serves 20-25 / \$150, serves 45-50

BS CLASSICS

BBQ pork nuggets with our ranch, mini pierogi with
sour cream, local roasted beet with whipped feta and dill
\$10 per person

MORE

choice of 3 hot & cold appetizers \$12 per person
choice of 5 hot & cold appetizers \$18 per person

DINE

PLATED

house made breads & spreads, seasonal salad course,
entrée (choice of 3), dessert course, coffee, tea, & soda
\$45 per person

FAMILY STYLE

house made breads & spreads, your choice of smoked
pulled chicken, smoked pulled pork, or vegetairan
main course, 5 seasonal sides, coffee, tea, and soda
\$55 per person

PIG ROAST

whole roasted T-Meadow pig, 5 seasonal sides,
house made breads & spreads, coffee, tea, and soda
\$55 per person

CUSTOM

Do you have a vision for your event? We wel-
come one-of-a-kind menus and are happy
to help make your event unforgettable.
Price based on consultation

DRINK

(priced per person)

PREMIUM OPEN BAR

our full selection of cocktails, spirits, beer, and wine by the glass
1 hour, \$20 / 2 hours \$30 / 3 hours \$35 / 4 hours \$40

WELL OPEN BAR

our selection of well spirits, beer, and wine by the glass
1 hour, \$17 / 2 hours \$25 / 3 hours \$30 / 4 hours \$35

YOUR OPEN BAR

our selection beer, and wine by the glass, and up to 2 custom cocktails
1 hour, \$17 / 2 hours \$25 / 3 hours \$30 / 4 hours \$35

BEER & WINE OPEN BAR

our selection beer, and wine by the glass
1 hour, \$16 / 2 hours \$22 / 3 hours \$28 / 4 hours \$32

EVENTS

PARTY

COCKTAIL PARTY

\$40 per person

CHEESE

selection of imported cheese, crostini, fruit, & nuts

DIPS

selection of dips and hummus served with crostini and seasonal crudité

BS CLASSICS

BBQ pork nuggets, mini pierogi, local roasted beets

WELL OPEN BAR, 2 HOURS

upgrade to Premium Open Bar: \$44 per person

DINNER PARTY

\$60 per person

PLATED

house made breads & spreads, seasonal salad course, entrée (choice of 3), dessert course, coffee, tea & soda

YOUR OPEN BAR, 2 HOURS

our selection beer, and wine by the glass, and up to 2 custom cocktails

BRUNCH

CONTINENTAL

house made pastries, bagels & spreads, fruit, yogurt, granola, coffee, and tea
\$15 per person

PLATED

house made pastries, entrée (choice of 3), coffee, and tea
\$25 per person

FAMILY STYLE

house made pastry, 5 entrée dishes, coffee, and tea
\$35 per person

SHOWER

house made pastries, entrée (choice of 3), coffee, and tea, and endless mimosas
\$40 per person

SUNDAY FUNDAY

house made pastry, entrée (choice of 3), coffee, tea, and 2 hours of Premium Open Bar
\$50 per person

FINE PRINT

CAPACITY

seated, dining room: 50
seated, dining room & patio: 80
standing reception, bar area: 30
standing reception, dining room: 80
standing reception, dining room & patio: 125

DIETARY RESTRICTIONS

We are happy to accommodate dietary restrictions with notice.
Please submit dietary restrictions with final head count.

PLANNING

Please contact us to schedule a phone or in-person consultation for your event. We look forward to making your event unique!
Kate Hey 716.884.1100 theflock@blacksheepbuffalo.com

MINIMUMS & ROOM CHARGES

Private events are subject to food & beverage minimums, and room rental charges. These rates vary by the day of the week and season. Please contact us for more information.

GUEST COUNT

We require a final head count 2 weeks prior to your event

DEPOSIT & CANCELLATION

A 20% deposit is required within 2 weeks of booking. We require 2 weeks notice to cancel an event for any reason for a refund of deposit. Cancellation within 2 weeks of event will forfeit deposit.

TAX & GRATUITY

8.75% NYS sales tax & 18% gratuity will be added to event total