

EVENTS

EAT

SNACK

CHEESE

selection of imported cheese, crostini, fruit, & nuts \$150, serves 20-30 / \$300, serves 40-50 / \$700, serves 50-100

CHARCUTERIE

selection of our house made charcuterie, crostini, mustard, & pickles
\$150, serves 20-30 / \$300, serves 40-50 / \$700, serves 50-100

DIPS

selection of dips and hummus served with crostini and seasonal crudité
\$100, serves 20-30 / \$200, serves 40-50 / \$400, serves 50-100

BS CLASSICS

BBQ pork nuggets with our ranch, mini pierogi with sour cream, local roasted beet with whipped feta and dill
\$12 per person

BEYOND THE CLASSICS

Choice of 3 or 5 hot & cold appetizers
\$15/ \$20 per person

DINE

PLATED

house made breads & spreads, seasonal salad course, entrée (choice of chicken, pork, fish, and vegetarian), dessert course
\$80 per person

FARMHOUSE FAMILY STYLE

house made breads & spreads, your choice of chicken, pork, fish or vegetarian main course, 3 seasonal sides
\$70 per person

PIG ROAST

whole roasted T-Meadow pig, 5 seasonal sides, house made breads & spreads,
\$100 per person

CUSTOM

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

SWEET TREAT STATION

Ellen's cookies, coffee, and tea	\$8 per person
Ellen's mini pastries, coffee, and tea	\$10 per person
Cookies, mini pastries, coffee, and tea	\$12 per person

EVENTS

DRINK

(priced per person)

FULL OPEN BAR

*selection of cocktails, top shelf spirits, beer, and wine by the glass
1 hour, \$35 / 2 hours \$60 / 3 hours \$75 / 4 hours \$90*

WELL OPEN BAR

*selection of well spirits, beer, and wine by the glass
1 hour, \$25 / 2 hours \$35 / 3 hours \$45 / 4 hours \$50*

COCKTAIL BAR

*one signature cocktail, includes consultation and tasting prior to the event
1 hour, \$18 / 2 hours \$36 / 3 hours \$54 / 4 hours \$72*

WINE & CRAFT BEER

*selection of craft beers, four white wines, four red wines and a sparkling wine
1 hour, \$25 / 2 hours \$35 / 3 hours \$45 / 4 hours \$50*

WINE & DOMESTIC BEER

*selection of domestic beers, two white wines, two red wines and a sparkling wine
1 hour, \$20 / 2 hours \$30 / 3 hours \$40 / 4 hours \$45*

FINE PRINT

CAPACITY

*seated, dining room: 55
standing reception, dining room: 75
standing reception, dining room & patio: 100
standing or seated reception, patio: 30*

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!
Ashley Seibert 716.884.1100 theflock@blacksheepbuffalo.com*

MINIMUMS

*Private events are subject to food & beverage minimums. 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
1 months notice to cancel an event for any reason for a refund of
deposit. Cancellation within 1 month of event will forfeit deposit.*

TAX & GRATUITY

*8.75% NYS sales tax & 20% gratuity will be added to event
total*