

# EVENTS

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## EAT

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### SNACK

#### CHEESE

selection of imported cheese, crostini, fruit  
20-30 ppl \$150      40-50 ppl \$300  
75-100 ppl \$600

#### CHARCUTERIE

house charcuterie, crostini, mustard & pickles  
20-30 ppl \$150      40-50 ppl \$300  
75-100 ppl \$600

#### DIPS

selection of dips and humus, crostini, crudité  
20-30 ppl \$100      40-50 ppl \$200  
75-100 ppl \$400

#### BS CLASSICS

selection of three appetizers (examples: BBQ  
pork nuggets, mini pierogi, roasted beet with feta)  
\$12 per person

#### BEYOND THE CLASSICS

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

### DINE

#### PLATED

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

#### FARMHOUSE FAMILY STYLE

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

#### PIG ROAST

whole roasted local pig, 5 seasonal sides, house  
made breads  
\$100 per person

### BRUNCH

#### FAMILY STYLE

house made pastries, 3 main dishes, pancakes, 2  
sides, coffee, tea  
\$40 per person

### 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  
Custom cakes and desserts available upon request

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## DRINK

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*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

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## FINE PRINT

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### **CAPACITY**

*seated rear dining room: 20*  
*seated full dining room: 50*  
*seated full restaurant by out: 65*  
*standing receptions full by out: 100*  
*patio (seasonal): 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!*  
Ellen Gedra 716.884.1100 [theflock@blacksheepbuffalo.com](mailto: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 & EXTRAS**

*8.75% NYS sales tax & 20% gratuity will be added to event total. Tent (seasonal) or other rentals not included in pricing.*