

CONTACT INFORMATION

TP + BS will Customize to your catering needs, making it simple + easy to place your order.

Every catered event is prepared fresh with love according to your specifications and given prompt attention to detail. We can even provide serving utensils, plates, napkins + silverware, so that you will not need to think about a thing (except having fun).

EVENT PLANNER: KATE ECONOMIDES

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EXECUTIVE CHEF: CHRIS THOMPSON-

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RESTAURANT 617-207-1783

WEB-SITES:

WWW.BLACKSTRAPBBQ.COM

WWW.TASTYPLATESCATERING.COM

A few fun facts about our BBQ! Blackstrap BBQ takes its name from blackstrap molasses. Molasses is a common ingredient used in BBQ sauce all over the country. Blackstrap BBQ uses blackstrap molasses in many of its recipes, including its cornbread, baked beans and BBQ sauce.

Barbecue is a labor of love! The process of cooking is slow, often taking a whole day to cook certain proteins. Long cooking time is ideal for large cuts of meats and meats with a lot of connective tissue because it allows time for the tissues to break down, making it much more tender. Heat is low and indirect and uses smoldering logs of wood or charcoal to add a smoky flavor to the meat. The smoke is hot enough to smolder, but not hot enough to burn. At Blackstrap BBQ we use hard wood, which consists mostly of oak + cherry, but many types of wood can be used.

BBQ COMBO PLATES

SAMI SAM'S TWO-WAYS \$8.50 Per Person

CAROLINA STYLE PULLED PORK, SHREDDED CHICKEN OR BURNT ENDS OF BRISKET (PICK 2), SANDWICH ROLLS, COLESLAW + CHOCOLATE PECAN BITE

COWBOY PLATTER \$12.50 Per Person

CAROLINA STYLE PULLED PORK, SHREDDED CHICKEN OR BURNT ENDS OF BRISKET (PICK 1) CHOICE OF 2 SIDES, CORNBREAD, PICKLES + BS SWEET BBQ SAUCE

BBQ TWINS \$14.50 Per Person

CAROLINA STYLE PULLED PORK, SHREDDED CHICKEN, SAUSAGE OR BURNT ENDS OF BRISKET (PICK 2) CHOICE OF 2 SIDES, CORNBREAD, PICKLES + BS SWEET BBQ SAUCE

THREE ISN'T A CROWD \$15.50 Per Person

WHOLE BBQ CHICKEN, TEXAS BRISKET, BURNT ENDS OF BRISKET, CAROLINA STYLE PULLED PORK, Memphis Style Pork Ribs, SMOKEY STICKY WINGS OR HOUSE SMOKED SAUSAGE (PICK 3) CHOICE OF 3 SIDES, CORNBREAD, PICKLES, WATERMELON + BS SWEET BBQ SAUCE

BLACKSTRAP PLATE \$17.50 Per Person

WHOLE BBQ CHICKEN, TEXAS BRISKET BURNT ENDS OF BRISKET, CAROLINA STYLE PULLED PORK, Memphis Style Pork Ribs, SMOKEY STICKY WINGS OR HOUSE SMOKED SAUSAGE (PICK 4) CHOICE OF 3 SIDES, CORNBREAD, WATERMELON, PICKLES + BS BBQ SWEET SAUCE

SIDE DISHES

Baked Beans Coleslaw House Pickles Green Beans

Creamed Corn BBQ Sweet Potato Salad

Asian Slaw Mac + Cheese Red Beans + Rice

Collard Greens Chili Mac Idaho Mashed Potatoes

Cornbread Watermelon

LIST

PIE SQUARES \$3.50 PER PERSON

CHOCOLATE BROWNIES \$2.00 PER PERSON

FRUIT COBBLER WITH WHIPPED CREAM \$3.50 PER PERSON

CORNBREAD PUDDING \$3.50 PER PERSON

CHOCOLATE PECAN PIE SQUARES \$3.00 PER PERSON

ASSORTED PIES UPON REQUEST

DRINKS

COKE, DIET COKE, DR. PEPPER + SPRITE \$2 EACH

DASANI WATER \$1.50 EACH

LEMONADE (THE REAL KIND) \$12.00 PER GALLON

ICED TEA \$8.00 PER GALLON

IF YOU ARE LOOKING FOR A BULK MEAT MENU...JUST ASK!

HAVE A SPECIAL REQUEST? PLEASE LET US KNOW!

Call us to start customizing your next party!

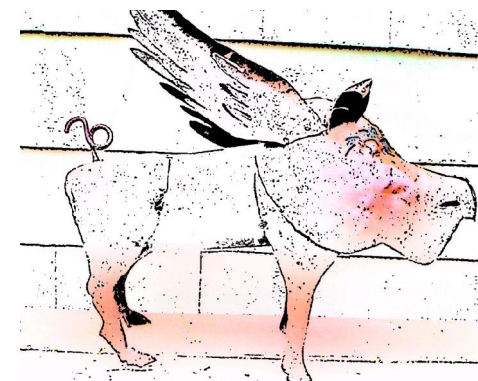
CATERING MENU

TASTYPLATES

CATERING + EVENT PLANNING

AND

BLACKSTRAP BBQ



WEDDINGS

CORPORATE FUNCTIONS

BAR/BAT MITZVAHS

COCKTAIL PARTIES

BIRTHDAY PARTIES

BABY SHOWERS

GRADUATIONS

REHEARSAL DINNERS

TRAINING SEMINARS

HOLIDAY PARTIES

WE ♥ TO CATER!

STATIONARY APPETIZERS

(10 PERSON MINIMUM ON ALL MENU ITEMS)

- ☐ **TORTILLA CHIPS WITH TWO SALSAS \$2.75 PER PERSON**
TOMATO + RED ONION, PINEAPPLE + BLACK BEAN
- ☐ **PIT SMOKED WINGS \$22 (24 WINGS) \$43 (48 WINGS)**
CHOICE OF STICKY WINGS OR BUFFALO STYLE
- ☐ **CRUDITÉS PLATTER \$3.50 PER PERSON**
BROCCOLI, CARROTS, CELERY, CHERRY TOMATOES, CUCUMBERS,
RED + GREEN PEPPERS, ARTICHOKE AND PARMESAN DIP
- ☐ **FRIED CHICKEN (SERVED CHILLED) \$4.00 PER PERSON**
CHRIS' AWARD WINNING FRIED CHICKEN!
- ☐ **OLD BAY JUMBO SHRIMP \$3.00 PER SHRIMP**
COCKTAIL SAUCE + LEMON
- ☐ **GRILLED VEGETABLE PLATTER \$3.75 PER PERSON**
EGGPLANT, SUMMER SQUASH, ASPARAGUS, TOMATO, BALSAMIC
MARINATED ONIONS, FRENCH OLIVES, CAPRESE SKEWERS AND
FOCCACIA
- ☐ **TROPICAL FRUIT PLATE \$2.75 PER PERSON**
CANTALOPE, HONEYDEW MELON, WATERMELON, MANGO,
PAPAYA, GRAPES, STAR FRUIT AND SEASONAL FRESH BERRIES
- ☐ **MEZE PLATTER \$4.25 PER PERSON**
STUFFED ZUCCHINI WITH TABBOULEH SALAD, ROASTED RED PEPPER
HUMMUS, MARINATED OLIVES WITH LEMON ZEST, FETA CHEESE,
GARLIC PITA CHIPS, CUCUMBER ROUNDS AND CARROT STIX
- ☐ **CLASSIC ANTIPASTI \$4.50 PER PERSON**
ARTICHOKE + PARMESAN DIP, HERBED WHITE BEAN SALAD,
CAPRESE SKEWERS, HOMEMADE BREAD + BUTTER PICKLES,
GRILLED VEGETABLES AND FRENCH BREAD
- ☐ **FRUIT + CHEESE PLATE \$6.50 PER PERSON**
A SELECTION OF 3 LOCAL CHEESES, SERVED WITH DALMATIAN FIG
+ ORANGE SPREAD, INES ROSALES SWEET OLIVE TORTAS, SESAME
LAVASH CRACKERS, CRISP APPLES AND SWEET RED GRAPES
- ☐ **SMOKED SALMON PLATTER \$6.50 PER PERSON**
SLICED CUCUMBERS, CAPERS, DILL SOUR CREAM, FENNEL SALAD,
HARD BOILED EGGS AND FRENCH BAGUETT E
- ☐ **CHARCUTERIE PLATE \$7.50 PER PERSON**
BOURBON CHICKEN LIVER PATE, SMOKED SALMON MOUSSELINE,
FOIE GRAS TORCHON, HOUSE SAUSAGE, APPLE BUTTER, PICKLED
CHERRIES, CREOLE MUSTARD AND CRISPY CROSTINIS

TACO BAR

(PLEASE PICK ONE OF THE FOLLOWING)

- GRILLED + CHILLED LATIN SHRIMP \$10.00 PER PERSON
- CUBAN STYLE ROASTED PORK \$9.25 PER PERSON
- CUMIN CRUSTED SMOKED BEEF BRISKET \$9.50 PER PERSON
- SMOKED PULLED CHICKEN \$8.75 PER PERSON
CHIPOLTE-TOMATO SALSAS, SALSAS VERDE, ARUGULA, JACK
CHEESE, PICKLED EL SALVADORIAN CABBAGE, SWEET ONION
GUACAMOLE, RICE + BEANS, CILANTRO SOUR CREAM AND
FLOUR OR CORN TORTILLAS

LUNCH ENTREES

(10 PERSON MINIMUM ON ALL MENU ITEMS)

- ☐ **BLACK PEPPER CRUSTED SIRLOIN \$9.75 PER PERSON**
(SERVERED MEDIUM RARE UNLESS SPECIFIED) APRICOT ALE MUS-
TARD, TOMATO-BALSAMIC JAM, PASTA SALAD WITH SPINACH, FETA
CHEESE, SWEET HEIRLOOM TOMATOES AND SHAVED RED ONION
- ☐ **CORIANDER SMOKED TURKEY PLATTER \$8.75 PER PERSON** SUN-
DRIED CRANBERRY COMPOTE, PISTACHIO-APPLE STUFFING, GARLIC
ROASTED MASHED POTATOES, SHERRY-HERB TURKEY JUS AND
SNOWFLAKE ROLLS
- ☐ **CUMIN CRUSTED CHICKEN BREAST \$8.50 PER PERSON**
SWEET POTATO + CORN SALAD, FIRE ROASTED TOMATO-PASILLA
SALSA, SWEET ONION + GUACAMOLE AND FLOUR TORTILLAS
- ☐ **HARISSA ROASTED LAMB SHOULDER \$9.50 PER PERSON**
SWEET DATE + ALMOND COUSCOUS, MINTED CUCUMBER
YOGURT, CURRY VEGETABLE SALAD AND PITA
- ☐ **LATIN STYLE SMOKED CHICKEN BREAST \$8.50 PER PERSON**
BLACK BEAN + CORN SALSAS, TOMATO, AVOCADO + CUCUMBER
SALAD, RICE + BEANS (HOT), CRISPY PLANTAIN CHIPS AND
CUMIN BBQ SAUCE
- ☐ **CUBAN STYLE ROASTED PORK LOIN \$9.25 PER PERSON**
PAPAYA-PEPITA SALSAS, GREEN MANGO + JICAMA COLESLAW,
LIME + CUMIN MOJO, RED BEANS + RICE (HOT),
CORN OR FLOUR TORTILLAS
- ☐ **BBQ SMOKED PORK LOIN \$8.75 PER PERSON**
FANCY COLESLAW, GERMAN POTATO SALAD WITH BACON BITS,
CORNBREAD AND SWEET BBQ SAUCE
- ☐ **GOAT CHEESE + POLENTA LASAGNA \$7.50 PER PERSON**
ROASTED GARLIC + WHITE BEAN PUREE, FIRE ROASTED VEGETABLES
AND FRENCH BREAD
- ☐ **GRILLED VEGETABLE LASAGNA \$7.50 PER PERSON**
EGGPLANT, ZUCCHINI, PORTABELLAS, SUMMER SQUASH, PEPPERS +
ONIONS, TOPPED WITH THREE CHEESES AND FRENCH BREAD
- ☐ **SPICY PENNE ARRABBIATA \$7.25 PER PERSON**
BROCCOLI RABE, SHAVED RED ONION, PARMESAN REGGIANO
AND FRESH ASSORTED ROLLS
- ☐ **SSAMJANG MARINATED SSAM \$7.75 PER PERSON**
(KOREAN STYLE TACO) BIBB LETTUCE, PICKLED MUSHROOMS AND
SPICY KIM CHEE
- ☐ **LATIN STYLE BLACK BEAN BURGERS \$8.75 PER PERSON**
JACK CHEESE, ROMAINE LETTUCE, PICKLED JALAPENOS, SWEET
BBQ SAUCE AND HOMEMADE POTATO CHIPS
- ☐ **CHICKEN OR PANEER TIKKA MASALA \$8.75 PER PERSON**
SPINACH, CHICKPEAS, BASMATI RICE, CUCUMBER RAITA,
TAMARIND-DATE CHUTNEY AND NAAN

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A
PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

SALAD + SIDES

(10 PERSON MINIMUM ON ALL MENU ITEMS)

- ☐ **SIMPLE FANCY GREEN SALAD \$2.75 PER PERSON**
TOMATOES, CUCUMBERS, RED ONION, SHERRY VINAIGRETTE
 - ☐ **ARUGULA SALAD \$3.25 PER PERSON**
GARLIC MARINATED MOZZARELLA, BASIL CHIFFONADE, TOMATOES,
HERBY BALSAMIC DRESSING
 - ☐ **MIXED GREEN SALAD \$3.75 PER PERSON**
CRACKED GREEN OLIVES, SHAVED RED ONION, ORANGE
SEGMENTS, POMERGRANATE VINAIGRETTE
 - ☐ **CLASSIC CAESAR SALAD \$3.75 PER PERSON**
CHERRY TOMATOES + PARMESAN CROUTONS
 - ☐ **PORT WINE PEAR + ARUGULA SALAD \$4.25 PER PERSON**
CANDIED PECANS, BLUE CHEESE, APPLE CIDER VINAIGRETTE
 - ☐ **GOLDEN RAISIN COUSCOUS \$3.25 PER PERSON**
WITH CARROTS + ALMONDS
 - ☐ **FANCY COLESLAW \$3.00 PER PERSON**
CRISP APPLES, ROASTED GRAPES, APPLE CIDER VINAIGRETTE
 - ☐ **PICNIC POTATO SALAD \$3.25 PER PERSON**
ROASTED RED BLISS POTATOES, SLAB BACON BITS,
LEMON-PARSLEY VINAIGRETTE
 - ☐ **DILL ROASTED FINGERLING POTATOES \$3.75 PER PERSON**
WITH ROSEMARY, GARLIC AND CARAMELIZED ONIONS
 - ☐ **CURRIED RICE \$3.25 PER PERSON**
PICKLED CIPOLLINI, ZUCCHINI STRINGS, ROASTED GRAPES AND
WALNUTS
 - ☐ **ORZO SALAD \$3.75 PER PERSON**
CHERRY TOMATOES, ROASTED GARLIC, KALAMATA OLIVES,
SHAVED PARMESAN, LEMON VINAIGRETTE
 - ☐ **THAI STYLE PASTA SALAD \$4.25 PER PERSON**
SPICY PEANUTS, BABY BOK CHOY, RED PEPPERS, CARROTS,
SRIRACHA AIOLI
 - ☐ **FRESH FRUIT SALAD \$2.75 PER PERSON**
- ### FISH ENTREES (5OZ OF FISH)
- NEW ORLEANS STYLE CATFISH \$9.50 PER PERSON
WITH TONY'S BEER-BUTTER BROTH, SPICY ANDOUILLE,
RED BEANS AND RICE, CREOLE SAUCE
 - BOSTON REDFISH \$9.50
WITH OLD BAY STEWED VEGETABLES AND RED BLISS POTATOES
 - TAUTOG BOUILLABAISSE \$10.50
WITH SAFFRON-FENNEL BROTH AND TOURNE CREAMER POTATOES
 - CORIANDER CRUSTED SALMON \$10.50
WITH CURRY-VEGETABLE BROTH AND BASMATI RICE
PLEASE PICK A TOPPING:
-APRICOT PRESERVE LEMON RELISH
-TOMATO AND ONION JAM
-DATE AND WALNUT CHUTNEY
- THE FISH ENTREES ABOVE ARE SERVED WITH FRENCH BREAD