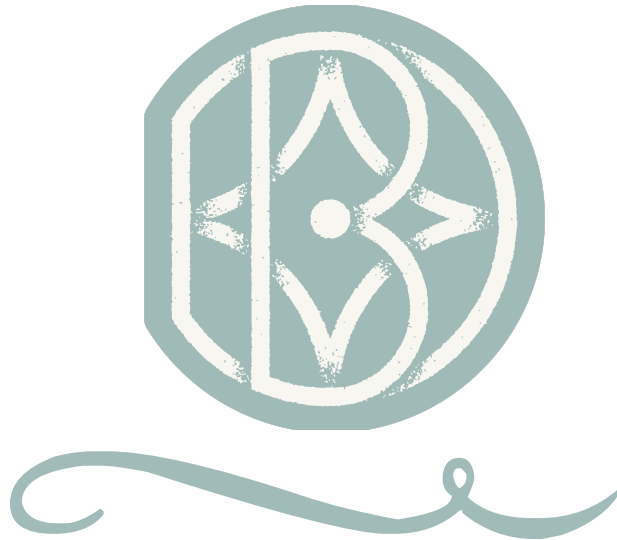


The Blackburn Inn is committed to sourcing local and proud to work side by side with other small businesses in and around Staunton.

PolyFace Farm - Swoope, VA  
Sunnyfield Farm - Linville, VA  
Singing Earth Farms - Waynesboro, VA  
Critzler Family Farm - Afton, VA  
Planet Earth Diversified - Standardsville, VA



## ABOUT US

Originally constructed in 1828, The Blackburn Inn was envisioned and influenced by master builder and Thomas Jefferson's protégé, Thomas R. Blackburn. Blackburn – our namesake – was one of Jefferson's highly recruited apprentices, and he was dedicated to creating and imagining buildings that were committed to elegance. The Blackburn Inn is a unique renovation of a historic building that was formerly part of the Western State Hospital. The Inn exudes a distinctive and unmistakably American look – characterized by red brick, whitewashed wood trim, classical moldings, and dramatic, light-filled hallways. Blackburn consciously used architecture, design and landscape to create a distinctly welcoming environment to create a “powerful, positive influence”. In its renovated and restored state, The Blackburn Inn was designed to continue to inspire and awaken our guests.

## HORS D'OEUVRES

### SERVED PASSED

Select 4 for \$18 pp for an hour

Select 4 for \$22 pp for 2 hours

#### Vegetarian

Classic Bruschetta

Beet and Goat Cheese Crostini

Fried Green Tomato

Avocado Toast

Pimento Grilled Cheese

PolyFace Deviled Eggs

Caprese Skewers

#### Seafood

Shrimp Skewer

Three-cheese Rappahannock Fried Oysters

Virginia Style Scallop Ceviche

Chesapeake Bay Mini Crab Cake

#### Meat

Chicken and Waffles

Virginia Ham Biscuit

Chimichurri Steak Skewer

Sausage and Pepper Bite

Deviled Eggs with Virginia Bacon

PolyFace Tenderloin Crostini

## RECEPTION STATIONS

Add an experience for your guests with  
reception stations.

#### Celebrate Virginia - 16pp

Honey Chicken wing lollipops, Mini Virginia Ham Biscuits, Grilled cheese fingers with tomato bisque shooter, Fried pimento cheese balls

#### Charcuterie and Cheese - 14pp

Assortment of local cured meats, cheeses, crostini and mustards

#### Seafood Station - 14pp

Jumbo Chesapeake bay shrimp cocktail

### MOCKTAILS EVERYONE CAN ENJOY

Your very own mixologist will create delicious  
and complex cocktails, that all feature no alcohol

12pp for an hour

16pp for two hours

Frozen Peach Bellini Mocktail

Blueberry Ginger Cooler

Raspberry Lemonade Virgin Mojito

Honey Blackberry Mint Mocktails

Arnold Palmer

Shirley Temple

Grapefruit Citrus Sparkling Mocktail

## LATE NIGHT

### SERVED PASSED

Select 4 for \$18 pp for an hour

Old bay fried shrimp

Honey Chicken wing lollipops

Mini breakfast biscuit sandwiches (sausage and bacon, egg and cheese)

Grilled cheese fingers with tomato bisque shooter

Mini shakes with cookies

House made doughnut holes

Fried pimento cheese ball

Southern fried chicken sliders

Pretzel nuggets with local beer cheese

## PLATED DINNER

Served with warm house-made bread rolls, sweet tea or lemonade.

### FIRST COURSE (CHOOSE ONE)

#### Caesar Salad

Traditional dressing, Parmesan crisp, house-made croutons

#### Market Fresh Greens

Dijon vinaigrette, brie cheese, strawberries

#### Roasted Beet and Goat Cheese

Fresh blueberries, toasted pecans, blueberry pomegranate dressing

#### Baby Iceberg Wedge

Bleu cheese, PolyFace Bacon, cherry tomatoes

#### Seasonal soup

### MAIN COURSE

#### Chicken Milanese - 28pp

Topped with arugula salad, lemon

#### Pan-seared Chicken breast - 30pp

Red bliss smashed potatoes, haricot verts, lemon herb sauce

#### Braised Short Ribs - 32pp

Red wine reduction, roasted root vegetables, oven roasted potatoes

#### Filet Mignon - 34pp

Au poivre or Chimichurri, pommes frites, asparagus

#### Oven Roasted Salmon - 34pp

Brussel sprouts, whipped potatoes, lemon thyme sauce

#### Chesapeake Bay Crab Cake - 36pp

Roasted corn, frisee salad, dijon remoulade

#### PolyFace Oven-Baked BBQ Pork Tenderloin - 32pp

Green beans, baked mac and cheese

#### Vegetable Stuffed Portabella Mushrooms - 28pp

Pommes frites, asparagus

### COFFEE AND MOCHA CHIP BISCOTTI

## FAMILY STYLE

### BREAK AWAY FROM THE NORM AND HAVE FUN WITH DINNER

Served with warm house-made rolls.

### FIRST COURSE (CHOOSE ONE)

#### Roasted Beet and Goat Cheese

Fresh blueberries, toasted pecans, blueberry pomegranate dressing

#### Baby Iceberg Wedge

Bleu cheese, PolyFace Bacon, cherry tomatoes

#### Market Fresh Greens

Dijon vinaigrette, brie cheese, strawberries

### ENTREES (CHOOSE TWO)

Grilled Shrimp and Filet

Pan-seared Chicken breast

Grilled Salmon

Spinach Lasagna

Pan Baked Apple Pork Chops

Cauliflower Steak with Pesto

### SIDES (CHOOSE TWO)

Herb Roasted Fingerling Potatoes

Crispy Garlic Butter Parmesan Smashed Potatoes

Oven Roasted Asparagus

Southern Style Baby Lima Beans

Baked Mac and Pimento Cheese

Crispy Brussel Sprouts

Virginia Style Sweet Potatoes

### HOUSE-MADE 1828 BREAD PUDDING AND RUM SAUCE

### COFFEE AND MOCHA CHIP BISCOTTI

38 PER PERSON

## BUFFET DINNER

We create a custom menu so you can provide a unique experience to your guests.

Served with warm house-made bread rolls, sweet tea or lemonade.

### FIRST COURSE (CHOOSE ONE)

#### Caesar Salad

Traditional dressing, Parmesan crisp, house-made croutons

#### Market Fresh Greens

Dijon vinaigrette, brie cheese, strawberries

#### Garden Salad

Spring mix with buttermilk ranch

### ENTREES (CHOOSE TWO)

Virginia Country Ham  
Herbed Shicken with Pan Gravy  
Spinach Lasagna  
Grilled Salmon  
Pan Baked Apple Pork Chops  
Cauliflower Steak with Pesto

#### *Carving Stations - additional 4 pp*

Shenandoah Valley Roast Turkey  
Roasted Prime Rib Roast with Au Jus

### SIDES (CHOOSE TWO)

Crispy Garlic Butter Parmesan Smashed Potatoes  
Virginia Baked Beans  
Vegetable Medley  
Southern Style Baby Lima Beans  
Country style Green beans  
Herb Roasted Fingerling Potatoes  
Cheesy Garlic Roasted Asparagus  
Baked Mac and Pimento Cheese  
Crispy Brussel sprouts  
Virginia Style Sweet Potatoes

### CHEFS CHOICE OF MINI DESSERTS WITH COFFEE AND TEA

**43 PER PERSON**

## ADD ON DESSERTS

### 4 PER PERSON (CHOOSE ONE)

Assorted Petit Fours  
Cookie and Brownies platter  
Meyer Lemon Bar  
Red Velvet Cupcake Mason Jar  
Pecan Pie with Vanilla ice Cream  
**House-made 1828 Bread Pudding and Rum Sauce**

## OUR 1828 BREAD PUDDING

Bread pudding is considered a classic American dish. Born from the thriftiness of the English colonists who transformed leftovers into comforting custardy goodness.

We use a traditional recipe for bread pudding, that Virginians typically ate in the early 1800s, served with our one-of-a-kind rum sauce.

## BREAKFAST

### SERVED WITH JUICE AND COFFEE/TEA

#### **Continental** - 14pp

Biscuits, Pastries, Mini Parfaits, Fresh Fruit with jams and butter

#### **Virginia** - 18pp

Scrambled Eggs, choice of sausage patty or applewood smoked bacon, breakfast potatoes and fresh fruit

#### **Healthy** - 16pp

Steel cut oatmeal, raisins, cinnamon, brown sugar, Mini parfaits, hard boiled eggs, fruit salad

**Add an Omelet and eggs Benedict station for 6 per person**

## LUNCH

### SERVED WITH LEMONADE OR ICED TEA AND COFFEE/TEA

#### **Deli Buffet** - 18pp

Virginia Ham, Turkey and Roast beef with Cheddar, Provolone and swiss, assorted breads and wraps Served with garden salad, 2 dressings, chips, pickles, and condiments

**Sandwich Buffet** - 20pp Ham and brie, PolyFace roast turkey, chimichurri steak, roast beef and cheddar Served with garden salad, 2 dressings, chips, pickles, and condiments

#### **BYO Salad Bar** - 20pp

Assorted greens (romaine, iceberg, spinach, arugula), grilled chicken, julienned ham and turkey, tomato, cucumber, carrots, onion, croutons, sprouts, shredded cheese, 3 dressings, assorted rolls. Hummus station, taco salad shells with fillings, quinoa bowls.

#### **The Valley Lunch** - 20pp

Southern fried chicken, home-style mash, roasted corn succotash, fried green tomatoes, romaine leaves with buttermilk ranch dressing, biscuits

#### **Staunton BBQ** - 20pp

Pulled Pork, country beans, baked mac and pimento cheese, cornbread. Served with garden salad, 2 dressings, pickles, and condiments.

Cookies and brownies included with all lunch buffets

## BREAKS

### INCLUDES COFFEE/TEA AND FRUIT INFUSED WATER

#### 9 PER PERSON (CHOOSE ONE)

##### **Sweet N Salty**

Soft baked pretzels with mustard dipping sauce, house made chips, caramel popcorn, sweet nut mix, choice of lemonade or iced tea

##### **Energy Break**

Assorted granola and power bars, whole fruit, trail mix, sports drinks

##### **Comfort Break**

Mini PB&J, regular and chocolate milk, mini grilled cheese, tomato bisque

##### **Fiesta**

Guacamole, salsa, tri colored tortilla chips, churros