

## More Entrees & Sides

### Tortilla Pie (v,gf)

\$49.50 (serves 8-10)  
Soft corn tortillas layered with seasoned black beans, chipotle chili salsa & cheddar

### Mac & Cheese (v)

\$35.00 (serves 8-10)  
Classic mac & cheese with breadcrumb topping

### Roasted Veggies

\$ 35.00 (serves 12-15)

### Rice Pilaf

\$25.00 (serves 12-15)

### Roasted Red Potatoes

\$25.00 (serves 12-15)

### Fresh Baked Rolls

.95 each or \$9.95/dozen

## Dessert

### Cookie & Brownie Platter

\$49.00 SM (serves 15-25)  
\$65.00 MD (serves 25-35)  
\$85.00 LG (serves 35-50)  
An assortment of half-sized cookies & brownies. Heavy on chocolate chips

### Mini Pastry Platter

\$39.50 SM (serves 10-15)  
\$55.00 MD (serves 15-25)  
\$69.50 LG (serves 25-35)  
Our pastry chef's selection of bite-sized pastries that may include: fruit tarts, éclairs, lemon squares, cake bites, cream puffs and cream cheese brownies

### Cupcakes by the Dozen

\$32.50

### Cheesecake Platter

\$69.50 (serves 25-35)  
Vanilla cheesecake bars topped with fruit & whipped cream, ganache & cherries

### Box of Cookies

\$22.00 One Dozen  
An assortment of our famous cookies, made from scratch with real Cabot butter. Vegan cookies available too.

### Tarts

\$30.00 Large (serves 8)  
Pastry tart filled with vanilla pastry cream & topped with assorted fruit  
or  
Gluten Free coconut crust with chocolate mousse



Prices Subject to Change without Notice

## Cakes

### Cake Sizes and Prices (unless noted)

6 Piece Round \$18.95 8 Piece Round \$25.95

12 Piece Round \$35.95

Half Sheet Single Layer \$45.00 (serves 24-30)

Half Sheet Double Layer \$80.00 (serves 36-40)

Full Sheet Single Layer \$90.00 (serves 50-60)

Full Sheet Double Layer \$175.00 (serves 80-100)

### Vanilla Cheesecake

Our signature cheesecake topped with glazed berries or cherry topping

half sheet \$65.00

full sheet \$125.00

### Chocolate Espresso Torte

Bittersweet, dense, rich flour-less chocolate torte topped with fresh berries or chocolate mousse and whipped cream (GF)

half sheet \$65.00

full sheet \$125.00

### Tiramisu Cake

yellow cake soaked with espresso & layered with mascarpone mousse

half sheet \$65.00

full sheet \$125.00

### Carrot Cake

Traditional carrot cake with cream cheese frosting and crushed walnuts

### Lemon Raspberry Cake

Yellow cake layered with raspberry filling, lemon buttercream and finished with toasted coconut

### Margarita Cheesecake

A Summer favorite laced with tequila and lime

Half sheet \$65.00

full sheet \$125.00

### Black Forest Cake

Rich chocolate cake layered with whipped cream, dark cherries & chocolate drizzle

### Grandma Cake

Three layers of devil's food cake, layered with vanilla buttercream & coated in ganache

### Extreme Chocolate Cake

An amazing combination of 4 different, chocolate cake batters topped with chocolate butter cream and chocolate ganache

### Vegan Cake

Chocolate cake with your choice of chocolate, vanilla, mint or raspberry frosting, or chocolate ganache

Delivery Available

# The Black Sheep

## Spring and Summer Catering Menu



79 Main St. Amherst, MA 01002

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## Platters

### Cheese and Fruit

\$49.50 SM (serves 12-15)  
\$85.00 LG (serves 25-30)  
Gourmet cheeses, fresh fruits, imported olives, served with baguette slices

### Fresh Fruit Platter

\$40.00 SM (serves 12-15)  
\$65.00 LG (serves 25-30)

### Crudité

\$30.00 SM (serves 12-15)  
\$50.00 LG (serves 25-30)  
Fresh assorted vegetables with our homemade dips

### Crostini & Focaccia

\$39.50 (serves 20-25)  
Served with two of our homemade spreads

### Bagel Breakfast Platter

\$45.00 (serves 12-15)  
Plain, Herb & Garlic, and Veggie cream cheese, served with tomatoes, red onions, and New York Bagels

### Domestic Cheese Platter

\$49.50 SM (serves 25-30)  
\$85.00 LG (serves 50-60)  
A variety of cheeses cubed and plattered

### Hummus Platter

\$55.00 (serves 25-30)  
Classic, Garlic, and Red Pepper hummus, served with flatbreads and fresh veggies

### Smoked Salmon Platter

\$85.00 (serves 12-15)  
Wild Caught Nova & New York Bagels served with tomatoes, onions, cream cheese & capers

### Antipasto Platter

\$85.00 (serves 15-20)  
More Italian cured meats and fine cheeses, marinated & roasted vegetables, olives and baguette

**(Vegetarian Option Available)**

Everything we make is created from scratch, using whole, fresh ingredients. All our catered foods are made to order, from the fresh baked breads to the decadent desserts. Thus, we ask for **48hrs notice for all special orders**, though we are often able to handle last minute requests.

## Breakfast

### Simple Breakfast Platter

\$3.25 pp

A selection of sweet & savory, fresh-baked croissants, danish, scones, muffins, bagels & cream cheese

### Frittata Squares

\$30.00 SM (serves 15-20)

\$60.00 LG (serves 30-40)

Choose up to four ingredients: ham, red onion, roasted red peppers, broccoli, spinach, mushrooms, cheddar & swiss

### Continental Breakfast

\$80.00 (serves 10)

A selection of sweet & savory, fresh-baked croissants, danish, scones, muffins, bagels & cream cheese. Served with juice and one Joe to Go. Includes paper products.

### Deep Dish Quiche

\$39.50 (serves 8-10)

Classic ham & swiss

Grilled veggie & cheddar

Tomato, pesto & fresh mozz,

Portobello, herbs & cheddar, or

Spinach, onion & cheddar

### Joe to Go” Coffee Box

\$25.00 (serves 12-15)

Dean’s Beans organic, fair trade coffee. Each box comes with cups, creamers, stirrers, sugars & equal

### “Tea to Go” Box

\$17.50 (serves 12-15)

Hot water, assorted Harney & Sons teas, Comes with cups, creamers, stirrers, sugars & equal

## Luncheons & Sandwiches

### Simple Sandwich Platter

\$8.95 per person

A variety of our award winning, overstuffed meat and vegetarian sandwiches on our fresh breads, wraps, and rolls

### Baguette Mini Sandwich Platter

\$6.50 pp (12 person min.)

Asst baguette finger sandwiches: turkey & mango chutney, roast beef & horseradish mayo, fresh mozzarella, pesto & sundried tomatoes.

Substitute Nova salmon, cream cheese, red onions & capers for \$1 more

### Sheep Sandwich Luncheon

\$14.50 pp (10 person min.)

A selection of overstuffed sandwiches plattered. Includes potato salad, coleslaw, natural spritzers and paper products

### Sheep Special Luncheon

\$16.95 pp (15 person min.)

Black Sheep’s mini sandwiches, Crudit  with dips, fruit & pasta salads, assorted mini cookies & brownies, assorted spritzers.

Paper products included

### Deli Platter

\$8.75 pp (10 person min.)

A build-your-own sandwich assortment of deli meats, cheeses, mayo, mustard, pickles, vegetable & breads

### Salad Luncheon

\$13.95 pp (10 person min.)

Chicken, pasta, & fruit salads, garden salad and fresh baked rolls, assorted spritzers. Includes paper products

## Leafy Green Salads

\$17.50 Small (serves 8-10)

\$35.00 Large (serves 15-20)

### Garden Salad

Green leaf lettuce, tomatoes, red onions, carrots, cucumbers, black olives & sprouts

### Baby Spinach Salad

Baby spinach, red onions, carrots, slivered almonds, dried cranberries & goat cheese

### Caesar Salad

Romaine, croutons, parmesan & anchovies (optional) Dressing & toppings on the side

### Dressings

Balsamic vinaigrette, Italian, Caesar, Peppercorn Ranch, Honey Ginger, & Sweet Vidalia Onion

## Deli Salads

### Mediterranean Pasta Salad

\$7.95/lb

Pasta with red onion, bell peppers, olives, feta, vinaigrette & fresh herbs

### Pesto Tortellini Salad

\$7.95/lb

Cheese tortellini, caramelized onions, roasted red peppers, spinach, and pesto

### Red Potato Salad

\$4.75/lb

Red potatoes, onion & celery in herbed mayo dressing

### Vegan Potato Salad

\$4.75/lb

Golden potatoes, red peppers, scallions in a vinaigrette

### Chickpea Salad

\$7.95/lb

Chickpea, red onion, cucumber, roasted red peppers, olive oil & red wine vinegar

### Thai Chicken Salad

\$12.95/lb

Chicken, red peppers, scallions and carrots in a curry coconut sauce

### Thai Peanut Noodles

\$7.95/lb

Egg noodles, red peppers, scallions and carrots in a mildly spicy peanut sauce

### Fresh Fruit Salad

\$7.95/lb

## Appetizers

### Spinach & Artichoke Dip

\$39.50 (serves 15-20)

Served with crostini and chips

### Chips & Dips

\$25.00 (serves 12-15)

Tortilla chips served with homemade salsa, guacamole & sour cream

### Mini Crab Cakes

\$29.50 (12 pieces)

Bread crumb encrusted crab meat, served with sweet chili sauce

### Santa Fe

### Black Bean Dip

\$35.00 (serves 12)

Topped with cheddar cheese & served with tortilla chips

### Mini Salmon Cakes

\$29.50 (12 pieces)

Fresh salmon & vegetables in a herb & bread crumb base., served with our own Cajun Remoulade

## Entrees

### Mango Glazed Chicken

\$55.00 (serves 8-10)

Boneless, sliced chicken breasts, colorful bell peppers, and onions in a mango glaze

### Rattlesnake Pasta

\$49.50 (serves 8-10)

Chicken breast and penne in a jalapeno gorgonzola cheese sauce

### Mediterranean Chicken

\$55.00 (serves 8-10)

Feta cheese, artichoke hearts, roasted red peppers & olives

### Mediterranean Tofu (v, gf)

\$55.00 (serves 8-10)

Artichoke hearts, roasted red peppers, herbs & olives

### Roasted Salmon

\$75.00 (serves 6-8)

Roasted in a mustard caper butter

### Lasagna

\$49.50 (serves 8-10)

made with fresh pasta

### Classic Meat

ground beef, ricotta, marinara & mozzarella

### Vegetarian

Caramelized onions, spinach, mushrooms, marinara, ricotta & mozzarella

### Pesto Chicken

White lasagna with caramelized onion, pesto, chicken, ricotta & b chamel