

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)
\$57.50 MD (serves 15-25)
\$72.50 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

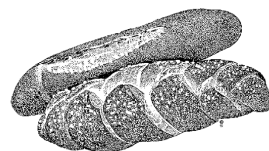
\$69.50 (serves 25-35)
Vanilla cheesecake bars topped with fruit & whipped cream, ganache & cherries

Box of Cookies

\$27.00 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



All Prices Subject to Change

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 almonds

German Chocolate Cake

Chocolate cake layered with a heavenly combo of coconut, pecans, and ganache

Black Forest Cake**

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

Pumpkin Cheesecake*

A fall favorite! Pumpkin filling and pumpkin pie spiced baked in with our classic vanilla cheesecake

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,

*not available as double layer

**not available as single layer



The Black Sheep

Autumn and Winter Catering Menu



79 Main St. Amherst, MA 01002

(413)253-3442 blacksheepdeli.com blacksheepdeli@gmail.com

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 three of our savory 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 slices
(Meatless 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 per person
(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 per person

(10 person min.)
A selection of overstuffed sandwiches plattered. Includes potato salad, coleslaw, natural spritzers and paper products

Deli Platter

\$8.75 per person (10 person min.)
A build-your-own sandwich assortment of deli meats, cheeses, mayo, mustard, pickles, vegetable & breads

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

Dressings

House made Balsamic vinaigrette, Italian, Caesar, Asiago Ranch, or Honey Ginger

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 & béchamel

