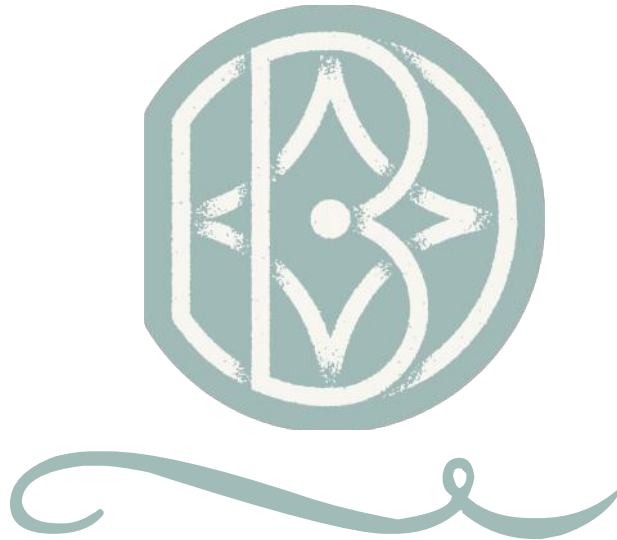


The Blackburn Inn is committed to sourcing local and proud to work side by side with other small businesses in and around Staunton.

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/Vegan

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 thick cut 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/Cheese - 14pp

Assortment of local cured meats, cheeses, crostini and
mustards

Seafood Station - 14pp

Grilled 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

Select 4 for \$22 pp for 2 hours

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.

APPETIZER (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

THE ULTIMATE EXPERIENCE FOR YOUR GUESTS

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

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

Argentine Style Steak with Chimichurri

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

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 stations 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 - 18pp

Assorted greens (romaine, iceberg, spinach, arugula), grilled chicken, julienned ham and turkey, tomato, cucumber, carrots, onion, croutons, sprouts, shredded cheese, 3 dressings, assorted rolls

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.

South of the Border - 18pp

Hummus station, taco salad shells with fillings, quinoa bowls. 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