



## PRIVATE DINING & CATERING MENU

Blackwall Hitch Alexandria  
5 Cameron Street, Alexandria, VA 22314  
571-800-6913

Blackwall Hitch Annapolis  
400 Sixth Street, Annapolis, MD 21403  
410-263-3454

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[blackwallhitchalexandria.com](http://blackwallhitchalexandria.com)

[blackwallhitchannapolis.com](http://blackwallhitchannapolis.com)

# PLATED LUNCH

## THE KETCH

\$28 per person

### FIRST COURSE

#### BLACKWALL HOUSE SALAD (GF)

Field Greens, Tomatoes, Cucumbers, Red Onion, Carrots, House Vinaigrette

### ENTRÉE SELECTION

*Guest Select On-Site. All Served with French Fries. Choose 1 from:*

#### CHESAPEAKE FLATBREAD

Crab Meat, Shrimp, Chicken, Tomatoes, Basil Oil, Crab Seasoning

#### BLACKWALL BURGER

8-ounce Roseda Farms Dry Aged Burger Patty, Melted Swiss Cheese, Shredded Lettuce, Sliced Tomato, Truffle-Louie Dressing on Toasted Brioche

#### BLUE BUFFALO CHICKEN SANDWICH

Buttermilk-Rosemary Marinated Chicken Thigh Fried Crispy and Tossed in our Buffalo Sauce. Topped with Blue Cheese Dressing, Lettuce, Tomato, and Onion on a Toasted Brioche Roll

## THE CLIPPER

\$34 per person

### FIRST COURSE

*Choose 1 from:*

#### BLACKWALL HOUSE SALAD (GF)

Field Greens, Tomatoes, Cucumbers, Red Onion, Carrots, House Vinaigrette

#### CAESAR SALAD

Hearts of Romaine, Rye Croutons, Garlic Chips, Parmesan Cheese, Classic Caesar Dressing

### ENTRÉE SELECTION

*Guest Select On-Site. Choose 1 from:*

#### CRAB CAKE SANDWICH

Lettuce, Tomato, Cherry Pepper Remoulade, Kaiser Bun, served with French Fries

#### BLACKWALL BURGER

8-ounce Roseda Farms Dry Aged Burger Patty, Melted Swiss Cheese, Shredded Lettuce, Sliced Tomato, Truffle-Louie Dressing on Toasted Brioche, served with French Fries

#### SPAGHETTI ALLA CHITARA POMODORO

San Marzano Tomato Sauce, Basil, Olive Oil, and Parmesan Cheese, served with Garlic Bread



# PLATED LUNCH



## THE SCHOONER

\$38 per person

### FIRST COURSE

Choose 1 from:

#### BLACKWALL HOUSE SALAD (GF)

Field Greens, Tomatoes, Cucumbers, Red Onion, Carrots, House Vinaigrette

#### CAESAR SALAD

Hearts of Romaine, Rye Croutons, Garlic Chips, Parmesan Cheese, Classic Caesar Dressing

### ENTRÉE SELECTION

Guest Select On-Site. Choose 1 from:

#### CREOLE RIGATONI

Jumbo Shrimp, Andouille Sausage, Chicken, Chipotle Cream Sauce, Creole Seasoning, served with Garlic Bread

#### GRILLED ATLANTIC SALMON (GF)

with Cherry Heirloom Tomatoes, Lemon-Butter Sauce, Herb Roasted Mixed Vegetables tossed in Herbs and Balsamic

#### GRILLED CHICKEN BREAST (GF)

in a Creole Butter Sauce with Butter-Whipped Potatoes

### VEGAN-VEGETARIAN ENTREE OPTION

#### VEGETABLE RISOTTO (GF)

Mushrooms, English Peas, Ricotta Cheese



# PLATED DINNER



## THE SUSQUEHANNA

*\$40 per person, with Bread and Butter Service*

### FIRST COURSE

*Choose 1 from:*

#### BLACKWALL HOUSE SALAD (GF)

Field Greens, Tomatoes, Cucumbers, Red Onion, Carrots, House Vinaigrette

#### MARYLAND CRAB SOUP

Tomato Broth, Vegetables

### SECOND COURSE

*Guest Select On-Site. Choose 1 from:*

#### SHORT RIB SANDWICH

Braised Beef Short Rib, Lettuce, Tomato, Roasted Garlic Aioli, Crispy Fried Onion Straws, and Swiss Cheese on a Hoagie Roll

#### SHOBB ENTRÉE SALAD (GF)

Field Greens, Scallops, Shrimp, Lump Crab, Red Onion, Carrots, Egg, Bacon, Blue Cheese, House Vinaigrette

#### FETTUCINI PRIMAVERA

Grilled Chicken, Spring Green Garlic, English Peas, Bell Peppers, Broccolini, and Basil in a White Wine Butter Sauce

### THIRD COURSE

*Guest Select On-Site. Choose 1 from:*

#### CHOCOLATE FLOURLESS TORTE (GF)

Extra Rich Chocolate, Vanilla Ice Cream, Strawberry Sauce, and White Chocolate Shavings

#### CHEF'S CHEESECAKE

Classic New York Style Cheesecake





# PLATED DINNER

## THE SHENANDOAH

*\$50 per person, with Bread and Butter Service*

### FIRST COURSE

*Choose 1 from:*

#### BLACKWALL HOUSE SALAD

Field Greens, Tomatoes, Cucumbers, Red Onion, Carrots, House Vinaigrette

#### CAESAR SALAD

Hearts of Romaine, Rye Croutons, Garlic Chips, Parmesan Cheese, Classic Caesar Dressing

#### MARYLAND CRAB SOUP

Tomato Broth, Vegetables

### SECOND COURSE

*Guest Select On-Site. Choose 1 from:*

#### BLACKENDED ROCKFISH

Blackening Spice, Lemon-Butter Sauce, Roasted Corn and Clove Rice, Garlic Crumble

#### CREOLE RIGATONI

Jumbo Shrimp, Andouille Sausage, Chicken, Chipotle Cream Sauce, Creole Seasoning, served with Garlic Bread

#### FILET MIGNON

Charbroiled 6-ounce Locally Sourced Beef Tenderloin, Sautéed Green Garlic Spinach, Butter Whipped Potato, Melted Herb Butter, and Bordelaise Sauce

#### RED BRICK CHICKEN (GF)

Brick Pressed Heritage Farms Chicken over Roasted Fingerling Potatoes and Crispy Brussels Sprouts, topped with Chimichurri Sauce and Hot Honey

### THIRD COURSE

*Guest Select On-Site. Choose 1 from:*

#### CHOCOLATE FLOURLESS TORTE (GF)

Extra Rich Chocolate, Vanilla Ice Cream, Strawberry Sauce, and White Chocolate Shavings

#### CHEF'S CHEESECAKE

Classic New York Style Cheesecake



# PLATED DINNER

## THE CHESAPEAKE

*\$65 per person, with Bread and Butter Service*

### FIRST COURSE

*Choose 1 from:*

#### BLACKWALL HOUSE SALAD (GF)

Field Greens, Tomatoes, Cucumbers, Red Onion, Carrots, House Vinaigrette

#### CAESAR SALAD

Hearts of Romaine, Rye Croutons, Garlic Chips, Parmesan Cheese, Classic Caesar Dressing

#### MARYLAND CRAB SOUP

Tomato Broth, Vegetables

### SECOND COURSE

*Guest Select On-Site. Choose 1 from:*

#### FILET MIGNON

Charbroiled 6-ounce Locally Sourced Beef Tenderloin, Sautéed Green Garlic Spinach, Butter Whipped Potato, Melted Herb Butter, and Bordelaise Sauce

#### LOBSTER PAPPARDELLE

Poached Maine Lobster, Sweet Yellow Corn, Melted Spring Onion, and Cherry Heirloom Tomato, Tossed in a Rich Lobster Cream Sauce

#### RED BRICK CHICKEN (GF)

Brick Pressed Heritage Farms Chicken over Roasted Fingerling Potatoes and Crispy Brussels Sprouts, topped with Chimichurri Sauce and Hot Honey

#### LAMB RACK

Half Rack of Aussie Lamb, Potato and Spring Onion Gratin, English Pea and Truffle Purée, Balsamic Lamb Jus

### THIRD COURSE

*Guest Select On-Site. Choose 1 from:*

#### CHOCOLATE FLOURLESS TORTE (GF)

Extra Rich Chocolate, Vanilla Ice Cream, Strawberry Sauce, and White Chocolate Shavings

#### CHEF'S CHEESECAKE

Classic New York Style Cheesecake

### VEGAN-VEGETARIAN ENTREE OPTION

#### VEGETABLE RISOTTO (GF)

Mushrooms, English Peas, Ricotta Cheese



# HORS D'OEUVRES & PLATTERS

## HORS D'OEUVRES

*Minimum of 25 pieces per hors d'oeuvres selection*

**CHICKEN SATAY** with Sweet-Chili BBQ Sauce **\$75**

**BACON-WRAPPED SCALLOPS (GF)** **\$95**

**BACON-WRAPPED SHRIMP (GF)** **\$MP**

**MINI MARYLAND CRAB CAKES** with Cherry Pepper Remoulade **\$MP**

**BEEF WELLINGTON** **\$100**

**CHILLED JUMBO SHRIMP (GF)** with Cocktail Sauce **\$95**

**AHI TUNA TARTAR SPOONS** **\$95**

**VEGETABLE SPRING ROLLS** with Sweet Soy Garlic Sauce **\$70**

**CHEF'S CHOICE BRUSCHETTA BITES** **\$75**

**STEAK AND BLUE CHEESE CROSTINI'S** **\$100**

**CAPRESE AVOCADO TOAST** **\$80**

**CREAM OF CRAB SOUP SHOOTER** with Toast Point **\$80**

**TENDERLOIN OR PROSCIUTTO WRAPPED ASPARAGUS** **\$95**

**LAMB LOLLIPOPS** **\$MP**

**CHICKEN OR PORK POT STICKERS** **\$70**

**COCONUT SHRIMP** with Orange Marmalade **\$70**

**BUFFALO WINGS** **\$90**

## PLATTERS

*Serves 20-25 guests*

**CHEF'S SELECT CHEESE & CHARCUTERIE BOARD** with Seasonal Fruit, Grain Mustards, Poached Figs, Pickled Red Onion, and Crostini **\$110**

**BLACKWALL HITCH CRAB DIP** with Tortilla Chips **\$95**

**CHEESEBURGER SLIDERS** served with sauce on side **\$100**

**SPINACH ARTICHOKE DIP** with Tortilla Chips **\$55**

**FRESH SEASONAL FRUIT PLATTER (GF)** **\$85**

**FIRE-ROASTED FLATBREAD TRIO** 8 Pieces of Each Flatbread. Total of 24 Pieces. Chesapeake, Caprese, and Carnivore. **\$75**

**FRIED GREEN TOMATOES** with or without Jumbo Lump Crab Meat **\$70/\$120**

**HUMMUS: ROASTED PEPPER OR TRADITIONAL** served with Pita Bread and Crudite **\$50**



# DINNER BUFFET

*Base Price of \$20 Per Person + The Prices Of Your Two Entrée Selections*

*Includes Bread and Butter Service*

*Additional side selections at \$4 more per person, per selection*

## SALAD

*Choose 1 from:*

### BLACKWALL HOUSE SALAD (GF)

with Field Greens, Tomatoes, Cucumbers, Red Onion, Carrot and Signature House Vinaigrette

### CHOPPED CAESAR SALAD

with Romaine, Croutons, Parmesan Crisp and Caesar Dressing

### CAPRESE SALAD

with Mozzarella Cheese, Heirloom Tomato, Arugula, Shaved Cucumber, Balsamic, Extra Virgin Olive Oil

## STARCH SIDES

*Choose 1 from:*

### BUTTER-WHIPPED POTATOES (GF)

### SAFFRON-PARMESAN RISOTTO (GF)

### VELVETY CHEDDAR GRITS (GF)

## VEGETABLE SIDES

*Choose 1 from:*

### CHEF'S SEASONAL VEGETABLES (GF)

### BRUSSELS SPROUTS with Pickled Fresno Chiles

**HERB ROASTED MIXED VEGETABLES** Squash, Zucchini, Eggplant, and Red Onions tossed in Herbs and Balsamic

## DINNER ENTRÉES

*Choose 2 from:*

### SHORT RIB \$16

in Au Jus with Roasted Vegetables

### GRILLED ATLANTIC SALMON \$15

with Cherry Heirloom Tomatoes and Lemon-Butter Sauce

### BAKED ROCKFISH (GF) \$16

with a Lemon Butter Sauce

### SHRIMP & GRITS (GF) \$15

with Sautéed Jumbo Shrimp, Andouille Sausage, Tomatoes and White Wine Creole Sauce served over Creamy Cheddar Grits

### GRILLED CHICKEN BREAST \$15

in a Creole Butter Sauce

### SHRIMP & SCALLOP RISOTTO \$20

with Saffron Risotto, Lemon-Butter Sauce, Chives

### CREOLE RIGATONI \$18

with Jumbo Shrimp, Andouille Sausage, Chicken, Chipotle Cream Sauce, Creole Seasonings





# DINNER BUFFET UPGRADES

## CARVING STATIONS

Attendent Fee: \$150

**ROASTED TURKEY (GF)** \$7 additional per person

**SMOKED HAM (GF)** \$7 additional per person

**TOP ROUND (GF)** \$12 additional per person

**PRIME RIB (GF)** \$15 additional per person

**RACK OF LAMB** \$20 additional per person

**SLICED TENDERLOIN** \$20 additional per person

## FOODIE BARS

**MACARONI AND CHEESE** \$10 additional per person

Housemade Macaroni and Cheese with toppings: Scallions, Hot Sauce, Ranch, Bacon Bits

**PRETZEL STATION** \$10 additional per person

Mustard Dipping Sauce and Beer Cheese

**FRY BAR** \$8 additional per person

Assorted Dipping Sauces and Dry Seasonings

## UPGRADED ENTRÉE SELECTIONS

**JUMBO LUMP CRAB CAKE** Market Price

**12-OUNCE PRIME RIB** Market Price

**CHILEAN SEABASS** Market Price

**FILET OSCAR** \$28 per person

**LOBSTER RISOTTO** \$25 per person

**5-OUNCE LOBSTER TAILS** \$25 per person



# BLACKWALL BREAKFAST

## BREAKFAST BUFFET

*Monday through Saturday, Minimum 20 person order  
Coffee and Hot Tea Station Include*

*\$22 per person*

**FLUFFY SCRAMBLED EGGS (GF)**

**APPLEWOOD-SMOKED BACON (GF)  
OR COUNTRY SAUSAGE (GF)**

**HOMESTYLE BREAKFAST POTATOES**

**BAGELS AND CREAM CHEESE**

**SEASONAL FRESH FRUIT DISPLAY (GF)**

*\$32 per person*

**SPINACH, ROASTED RED PEPPER AND FETA FRITTATA**

**APPLEWOOD-SMOKED BACON (GF)**

**COUNTRY SAUSAGE (GF)**

**HOMESTYLE BREAKFAST POTATOES**

**BOURBON-GLAZED HAM WITH BISCUITS**

**ASSORTED PASTRIES**

**SEASONAL FRESH FRUIT DISPLAY (GF)**

*\$38 per person*

**OLD BAY DUSTED CHESAPEAKE FRITTATA** with Crabmeat,  
Shrimp and Tomatoes

**BOURBON-GLAZED HAM WITH BISCUITS**

**SHRIMP & GRITS (GF)**

**APPLEWOOD-SMOKED BACON (GF)**

**COUNTRY SAUSAGE (GF)**

**HOMESTYLE BREAKFAST POTATOES**

**SEASONAL FRESH FRUIT DISPLAY (GF)**

**CHEF'S SELECTION OF VEGETABLE PASTA**



# BLACKWALL BREAKFAST

## BREAKFAST BUFFET ADD-ONS

### CARVING STATION - Manned or Unmanned

*Attendant Fee \$150*

**ROASTED TURKEY (GF)** \$7 additional per person

**SMOKED HAM (GF)** \$8 additional per person

**TOP ROUND (GF)** \$12 additional per person

**PRIME RIB (GF)** \$15 additional per person

**RACK OF LAMB** \$20 additional per person

**SLICED TENDERLOIN** \$20 additional per person

### ACTION STATION - Chef Required

*Attendant Fee \$150*

**OMELET STATION** (replaces Scrambled Eggs)  
\$15 additional per person

### A LA CARTE SIDES - Priced Per Person

**HOME FRIES** \$4

**BACON OR SAUSAGE** \$5

**ENGLISH MUFFIN** \$2

**FRESH FRUIT CUP (GF)** \$4

**ASSORTED PASTRIES** \$5



# DESSERTS

## MARYLAND'S OWN SIGNATURE SMITH ISLAND CAKES \$125

10" Round Cake, Serves Up To 14 Guests

Select from the following flavors:

*Chocolate Peanut Butter*

*Cookies & Cream*

*Original Chocolate*

*Red Velvet*

## MINI CUPCAKES \$15 per dozen, minimum of 2 dozen

By the dozen, no assortments available

Select from the following flavors (1 flavor per order):

*Chocolate*

*French Vanilla*

*Lemon*

*Red Velvet*

## ADDITIONAL DESSERT OPTIONS

Priced per 2 dozen

### MACAROONS \$72

Assorted Flavors, Vanilla, Raspberry, Salted Caramel Butter, Pistachio, and Chocolate

### HOUSEMADE CHOCOLATE CHIP COOKIES \$30

2 dozen minimum

### FUDGE BROWNIE BITES \$30

### BLONDIE BITES \$30

### ASSORTED CAKE POPS \$130

### CHOCOLATE DIPPED CHEESECAKE BITES \$65

Original or Raspberry

### ASSORTED MINI DESSERT CUPS \$100

### ASSORTED MINI PETITE FOURS \$75

### ASSORTED MINI TARTLET DELIGHTS \$85

### ASSORTED CHEESECAKE LOLLIPOPS \$70

### SEASONAL FRESH FRUIT PLATTER (GF) \$85

Serves 20-25 guests.





# BAR PACKAGES



## THE STOWAWAY

*\$45 per person for 2 Hour Event, \$10 Each Additional Hour*

*Draft Beer and House Wines*

**SYCAMORE LANE CHARDONNAY**

**SYCAMORE LANE PINOT GRIGIO**

**SYCAMORE LANE CABERNET SAUVIGNON**

**SYCAMORE LANE PINOT NOIR**

**AVISSI PROSECCO BRUT**

## THE WINDWARD

*\$55 per person for 2 Hour Event, \$10 Each Additional Hour*

*Rail Liquors, Bottled Beer, and House Wines*

**ARISTOCRAT RUM**

**ARISTOCRAT GIN**

**ARISTOCRAT VODKA**

**KENTUCKY GENTLEMEN WHISKY**

**JIM BEAM**

**MOTEZUMA TEQUILA**

**SYCAMORE LANE CHARDONNAY**

**SYCAMORE LANE PINOT GRIGIO**

**SYCAMORE LANE CABERNET SAUVIGNON**

**SYCAMORE LANE PINOT NOIR**

**AVISSI PROSECCO BRUT**

**MILLER LITE BOTTLES**

**HEINEKEN BOTTLES**

**CORONA BOTTLES**

## THE DECKHAND

*\$58 per person for 2 Hour Event, \$14 Each Additional Hour*

*House Liquors, Bottled Beer, and House Wines*

**BACARDI SILVER**

**BOMBAY SAPPHIRE**

**DEEP EDDY VODKAS**

**JACK DANIELS**

**JIM BEAM**

**HORNITOS SILVER**

**BLACKWALL RUSTIC RESERVE CHARDONNAY**

**SYCAMORE LANE PINOT GRIGIO**

**SYCAMORE LANE CABERNET SAUVIGNON**

**SYCAMORE LANE PINOT NOIR**

**AVISSI PROSECCO BRUT**

**DOMESTIC AND IMPORTED BOTTLED BEERS**

*Wines are subject to change without notice. Applicable sales tax and service charge are not included.*

# BAR PACKAGES

## THE CAPTAIN

*\$68 per person for 2 Hour Event, \$16 Each Additional Hour*

*Premium Liquors, Bottled Beer, and House Wines*

**BACARDI SILVER**

**BOMBAY SAPPHIRE**

**TITO'S**

**CROWN ROYAL**

**MAKER'S MARK**

**CUERVO GOLD**

**JOHNNIE WALKER BLACK**

**REMY MARTIN VSOP**

**BLACKWALL RUSTIC RESERVE CHARDONNAY**

**BANFI PINOT GRIGIO**

**BLACKWALL KING RESERVE CABERNET SAUVIGNON**

**KING'S ESTATE INSCRIPTION PINOT NOIR**

**AVISSI PROSECCO BRUT**

**DOMESTIC AND IMPORTED BOTTLED BEERS**

## THE STARBOARD

*\$29 per person for 2 Hour Event, \$10 Each Additional Hour*

*Brunch Cocktails and House Wines*

*Brunch Bar Package available during brunch events,  
Monday-Saturday 11am-2pm*

**MIMOSA**

**BLOODY MARY**

**BELLINI**

**SYCAMORE LANE CHARDONNAY**

**SYCAMORE LANE PINOT GRIGIO**

**SYCAMORE LANE CABERNET SAUVIGNON**

**SYCAMORE LANE PINOT NOIR**

**AVISSI PROSECCO BRUT**

*Wines are subject to change without notice. Applicable sales tax and service charge are not included.*



# BEVERAGE OPTIONS

## **FLEXIBLE BAR OPTIONS**

### **OPEN BAR**

*Billed based on consumption*

### **OPEN BAR PACKAGES**

### **LIMITED BARS**

### **CASH BARS**

*Please speak with your sales manager to find the package that best fits your event needs.*

## **NON-ALCOHOLIC BEVERAGE PACKAGE**

*Flat Fee of \$6 per person*

*Bottomless Beverages:*

### **ASSORTED CANNED SODAS**

### **CLUB SODA**

### **TONIC WATER**

### **REGULAR COFFEE**

### **ASSORTED HOT TEAS**



# MIMOSA STATION

## MAKE YOUR OWN MIMOSAS

*One-Time Mimosa Station \$79*

*includes station equipment, all juices and fresh garnishes*

### NON-ALCOHOLIC MIXER SELECTIONS

*Guest Selects 3 Non-Alcoholic Mixers:*

**PINEAPPLE**

**CRANBERRY JUICE**

**ORANGE JUICE**

**GRAPEFRUIT**

### BUBBLY SELECTIONS

*Guest Selects Bubbly Options:*

**AVISSI HOUSE CHAMPAGNE \$42 / BOTTLE**

**MUMM NAPA BRUT PRESTIGE \$58 / BOTTLE**

**DOMAINE CARNEROS BRUT CUVEE \$79 / BOTTLE**

**NON-ALCOHOLIC SPARKLING APPLE CIDER \$15 / BOTTLE**

### FRESH GARNISHES AND SYRUPS

*Guest Receives All Garnishes:*

**FRESH STRAWBERRIES**

**FRESH GRAPEFRUIT SLICES**

**FRESH ORANGE SLICES**

*For all Private Events, the Make Your Own Mimosa Station costs must be paid for exclusively by the event client.*





## **Maria Bigley**

Event Coordinator

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## **Jessica Oliver**

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