Breakfast

Simple Breakfast Platter

\$5.25 pp
A selection of sweet & savory,
fresh-baked croissants,
danish, scones, muffins,
bagels & cream cheese

Frittata Squares

\$44.99 SM (serves 15-20) \$79.99 LG (serves 30-40) **Choose** up to four ingredients: ham, red onion, roasted red peppers, broccoli, spinach, mushrooms, cheddar & swiss

"Joe to Go" Coffee Box

\$35.00 (serves 12-15) Dean's Beans organic, fair trade coffee. Each box comes with cups, creamers, stirrers, sugars & equal

Continental Breakfast

\$99.99 (serves 10)
A selection of sweet & savory, freshbaked croissants,
danish, scones, muffins, bagels & cream cheese. Served with juice and one Joe to Go. Includes paper products.

Deep Dish Quiche

\$49.99 (serves 8-10)
Classic ham & swiss
Grilled veggie & cheddar
Tomato, pesto & fresh mozz,
Portobello, herbs & cheddar, or
Spinach, onion & cheddar

"Tea to Go" Box

\$27.50 (serves 12-15) Hot water, assorted Harney & Sons teas, Comes with cups, creamers, stirrers, sugars & equal

Sandwiches & Luncheons

Simple Sandwich Platter

\$12.95 per person
A variety of our award
winning, overstuffed meat and
vegetarian sandwiches on our fresh
breads, wraps, and rolls

Baguette Mini Sandwich Platter

\$9.95 per person
(12 person min.)
A variety of 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 per person

Deli Platter

\$12.95 per person (10 person min.)
A build-your-own sandwich
assortment of deli meats, cheeses
mayo, mustard, veggies, pickles &
breads

Sheep Sandwich Luncheon

\$17.95 per person
(10 person min.)
A selection of overstuffed
sandwiches, potato salad, and coleslaw.
Includes assorted seltzers, fruit spritzers
and paper products

Sheep Salad Luncheon

\$17.95 per person
(10 person minimum)
Chicken, pasta, and fruit salads, garden salad, and freshly baked rolls. Includes assorted seltzers, fruit spritzers and paper products

Sheep Special Luncheon

\$19.99 per person
(15 person min.)
Our mini sandwiches, a crudité platter with house made dips, fruit & pasta salads, mini cookies and brownies. Includes assorted seltzers, fruit spritzers and paper products

Leafy Green Salads

\$27.50 Small (serves 8-10) \$47.50 Large (serves 15-20)

Garden Salad

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

Baby Spinach Salad

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

Caesar Salad

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

Dressings:

Served on the side House-made Balsamic Vinaigrette, Italian,, Caesar, Buttermilk Ranch or Honey Mustard

Deli Salads

Mediterranean Pasta Salad

\$8.95/lb
Pasta with red onion, bell
peppers, olives, feta, artichoke
hearts, vinaigrette & fresh
herbs

Pesto Tortellini Salad

\$8.95/lb Cheese tortellini, caramelized onions, roasted red peppers, spinach, and pesto mayo

Red Potato Salad

\$5.95/lb Red potatoes, onion & celery in herbed mayo dressing

Vegan Potato Salad

\$5.95/lb
Red potatoes, red peppers,
capers, scallions in a mustard
vinaigrette

Coleslaw

\$5.50/lb Traditional, house made

Tarragon Chicken Salad

\$13.95/lb Roasted chicken breast, tarragon, celery, walnuts, sour cream, mayo

Fresh Fruit Salad

\$8.95/lb Watermelon, cantaloupe, honeydew, pineapple and grapes

Ask about our seasonal salads

Appetizers

Spinach & Artichoke Dip

\$49.99 (serves 15-20) Served with crostini and chips

Mini Crab Cakes

\$32.99 (12 pieces)
Bread crumb encrusted crab
meat, served with lemon-herb
aioli

Spinach and Cheese Filo Triangles

\$23.99 (12 pieces) With creamy spinach and feta

Santa Fe Black Bean Dip

\$44.99 (serves 12)
Topped with cheddar cheese
& served with tortilla chips

Mini Salmon Cakes

\$32.99 (12 pieces) Salmon & vegetables in a herb & bread crumb base, served with our own Cajun Remoulade

Wild Mushroom Tartlets

With shallots and crème fraiche \$23.99 (12 pieces)

Entrees

Baked Ziti

\$59.99 (serves 8-10) Penne pasta in a house marinara with ricotta and mozzarella cheese

Mediterranean Chicken

\$79.99 (serves 8-10) Feta cheese, artichoke hearts, roasted red peppers & olives

Mediterranean Tofu (gf)

\$79.99 (serves 8-10)
Artichoke hearts, roasted bell
peppers, herbs & olives, feta
Ask for NO cheese for a
vegan option

Roasted Salmon

\$99.99 (serves 6-8) Roasted in a lemon-herb caper sauce with basil oil

Teriyaki Tofu and Veggies (vegan)

\$79.99 (serves 8-10) Cubed tofu with broccoli, carrots, and bok choy in a teriyaki sauce

Lasagna

\$69.99 (serves 8-10) made with fresh pasta **choose from:**

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



More Entrees & Sides

Tortilla Pie (v, gf)

\$64.99 (serves 8-10) Soft corn tortillas layered with seasoned black beans, chipotle chili salsa & cheddar

Mac & Cheese (v)

\$42.99 (serves 8-10) Classic mac & cheese with breadcrumb topping

Roasted Veggies

\$ 44.99 (serves 12-15)

Citrus Scallion Rice

\$29.99 (serves 12-15)

Roasted Red Potatoes

With roasted red peppers and scallions \$35.99 (serves 12-15)

Fresh Baked Rolls

\$1.50 each or \$15.95/dozen

Dessert

Cookie & Brownie Platter

\$57.50 SM (serves 15-25) \$75.00 MD (serves 25-35) \$99.99 LG (serves 35-50) An assortment of half-sized cookies & brownies. Heavy on chocolate chips

Mini Pastry Platter

\$47.50 SM (serves 10-15) \$67.50 MD (serves 15-25) \$87.50 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

Box of Cookies

\$37.50 One Dozen cookies, made from scratch cookies available too.

An assortment of our famous with real Cabot butter. Vegan

@blacksheepdeli

All Prices Subject to Change

Cakes

Cake Sizes and Prices (unless noted)

6 Piece Round \$27.95 8 Piece Round \$37.95

Dozen Cupcakes \$47.50

Cheesecake Platter (serves 25-30) \$79.50

Available Friday through Sunday

Please give 48 hours notice

Vegan Cake

Chocolate cake with your choice of chocolate or vanilla frosting, topped with chocolate Ganache

Vegan Chocolate Cupcakes

With chocolate ganache

Carrot Cake

Traditional carrot cake with cream cheese frosting and almonds

Carrot Cake Cupcakes

Black Forest Cake

Chocolate cake with rum, fresh whipped cream, and Italian cherries

Vanilla Cheesecake

Our signature cheesecake topped with fresh berries and a graham cracker crust

Mini Cheesecakes

Cheesecake Platter

Vanilla cheesecake bars topped with fruit & whipped cream, ganache & cherries

Chocolate Espresso Torte*

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

The Black Sheep



Catering and Special Order Menu

79 Main St. Amherst, MA 01002

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

Platters

Cheese and Fruit

\$54.99 SM (serves 15-18) \$99.99 LG (serves 30-35) Gourmet cheeses, fresh fruits, imported olives, served with crackers and baguette slices

Fresh Fruit Platter

\$49.99 SM (serves 12-15) \$85.00 LG (serves 25-30)

Crudité

\$42.99 SM (serves 15-18) \$72.99 LG (serves 25-30) Fresh vegetables with served with dips

Crostini & Focaccia

\$42.99 (serves 20-25) Served with caramelized garlic, sundried tomato pesto, and black olive tapenade

Bagel Breakfast Platter

\$59.50 (serves 12-15) Plain, Herb & Garlic, and Veggie cream cheese, served with greens, tomatoes, red onions, and Bagels

Domestic Cheese Platter

\$54.99 SM (serves 25-30) \$99.99 LG (serves 50-60) A variety of cheeses cubed and plattered

Hummus Platter

\$69.99 (serves 25-30) Classic, Garlic, and Red Pepper hummus, served with flatbreads and fresh veggies

Smoked Salmon Platter

\$94.99 (serves 12-15) Atlantic Nova & New York Bagels served with greens, tomatoes, onions, cream cheese & capers

Antipasto Platter

\$54.99 SM (serves 8-12) \$99.99 LG (serves 15-20) Italian cured meats and fine cheeses, marinated & roasted vegetables, olives and baguette slices (Meatless Option Available)

DELIVERY AVAILABLE WITH 48 HOURS NOTICE

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.