

# Black Angus Catering



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RELAX.  
IMPRESS.

Family owned and  
operated since 1952.

757.563.9440 ext.4

757.428.7700

info@  
blackangusrestaurant.com

706 Atlantic Ave.  
Virginia Beach, VA  
23451

## Catering Menus

Click on a link to view, print and order.

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- [Desserts](#)

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## General Information

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### Menu Selection

*The following menus are some of our most popular selections. Our event coordinators and culinary team will be happy to tailor a menu specifically for your event. Menu pricing does not include Service Labor Fees.*

### Service Labor Fees

*Because every event is unique and requires different levels of service, service labor fees will vary depending on the duration and size of the event, the type of service and the location of the event. Labor is billed for time specified in contract. Should the event last longer than specified time, additional charges will apply. Black Angus will determine number of staff needed to ensure the success of your event.*

### Rentals

*Black Angus has a complete line of quality rentals to complement any event. Ask your catering consultant to assist you with your needs.*

### Delivery Only Events (No Service Labor)

*Please call to verify if \$15.00 delivery charges apply to your location. Disposable service ware is included with all menu pricing for deliveries. We cannot provide hot beverages for delivery only events.*

### Food Service

*Food service is typically for a maximum of two hours.*

### Pricing

*Menu prices quoted are provided for comparative purposes and are subject to change. When menu selections are finalized pricing will be confirmed. All prices are subject to 5.0% state tax and 5.5% meal tax.*

### Payments

*To reserve a date a \$250 non-refundable deposit is due at time of booking along with 25% of the estimated bill. 50% of the estimated bill will be due 30 days prior to your event. The balance of the bill is due three days prior to the event.*

### Guarantee

*A preliminary guarantee for the number of guests that will be attending is due seven days prior to your event. A final guarantee must be received three working days before your event. The final guarantee cannot be less than the preliminary guarantee. Client shall be responsible for payment of guests that exceed the number of guests given on the final guarantee.*

### Facility Equipment

*Some facilities have tables and chairs available for your use included in the room rental fee. If additional tables, chairs, tents or other equipment is needed, one of our event coordinators will be happy to arrange them for you.*

### Licenses and Insurance

*Black Angus Catering is fully licensed and insured for food and liquor service on and off our property. If you are providing the liquor for your event, you will need to obtain an ABC license and provide us with a copy of it prior to your event.*

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## General Information

### Liability

*Damages to the premises caused by any person attending a function will be the responsibility of the client. Black Angus Catering cannot assume responsibility for personal property or equipment. Black Angus shall not be liable for the non-performance of the contract when such non-performance is attributable to labor trouble, disputes or strikes, accidents, government regulations or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of Black Angus Catering, preventing and interfering with the performance.*

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## Breakfast Buffet

\$10.95

*Fresh fruits of the season*

*Hickory smoked bacon*

*Maple sausage patties*

*Breakfast potatoes with onions and peppers*

*Creamy Southern-style grits*

*Scrambled eggs*

*Homemade biscuits with gravy*

*A variety of fresh-baked scones and pastries*

*Coffee bar and orange juice included*

To place an online order [click here](#)

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## COLD HORS D'OEUVRES

All prices are based on 100 pieces

### Domestic and Imported Cheese Display

\$200.00

*An arrangement of assorted cheeses, including white American, cheddar, swiss, smoked gouda, and havarti garnished with fresh fruit*

### Grilled Vegetable Platter

\$200.00

*Asparagus, roasted eggplant, mushrooms, zucchini, yellow squash, red and yellow peppers, marinated and grilled*

### Fresh Fruit Medley

\$250.00

*Sliced seasonal fruit display served with Grand Marnier Dip*

### Antipasto Display

\$200.00

*Mozzarella and provolone cheese with sliced ham, pepperoni, Genoa salami, pepperoncini, marinated mushrooms, artichokes, roasted red peppers, green beans, and olives*

### Marinated Asparagus

\$250.00

*Marinated asparagus, topped with parmesan cheese and basil*

### Bruschetta

\$185.00

*Tomato Mozzarella Bruschetta, Country Ham and Swiss Bruschetta, and Feta and Kalamata Olives*

### Whole Poached Salmon

\$375.00

*Sliced Nova Scotia salmon with red onions, cucumbers, capers, eggs, and sliced olives*

### Smoked Side of Salmon

\$195.00

*Delicious side of smoked salmon*

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## COLD HORS D'OEUVRES

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### Skewered Caprese Salad

\$175.00

*Fresh mozzarella, basil, and cherry tomatoes, skewered and drizzled with balsamic vinaigrette*

### Colossal Shrimp Cocktail

\$275.00

*Steamed shrimp with a spicy cocktail sauce*

### Tequila Lime Shrimp

\$175.00

*Chilled shrimp marinated in a tequila lime marinade*

### Shrimp Canapes

\$175.00

*Creamy mixture topped with shrimp on a French baguette*

### Sushi

Call for prices

*Your selection is served with soy sauce, Wasabi, and ginger*

### Beef Tenderloin Canapes

\$200.00

*Tender beef with a dollop of horseradish, served on a toasted baguette*

### Spinach and Artichoke Dip

\$185.00

*Served with tortilla chips*

### Greek Bruschetta

\$185.00

*A unique blend of feta cheese and garlic, topped with cucumbers, tomato, green onion, and sliced Kalamata olives, served with pita wedges*

### Seven Layer Dip

\$185.00

*Refried beans, sour cream, salsa, tomato, green peppers, lettuce, cheddar cheese, olives, and guacamole, served with tortilla chips*

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## WARM HORS D'OEUVRES

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### Spanikopita

\$175.00

*Delicate Phyllo dough triangles filled with spinach and feta cheese*

### Meatballs

\$125.00

*Your choice of either Grecian, Barbeque or Swedish*

### Steak au Poivre Brochettes

\$185.00

*Delectable bites of aged beef, marinated and skewered, finished with a peppercorn sauce*

### Mini Beef Wellingtons

\$295.00

*Miniature bites of beef with a mushroom pate wrapped in puff pastry and baked*

### Marinated Beef Kabobs

\$185.00

*Marinated sirloin skewered with onions and peppers*

### Cocktail Lamb Chops

\$315.00

*Marinated and grilled to perfection*

### Lumpia

\$175.00

*Choice of vegetable, chicken, or beef lumpia. Served with sweet and sour sauce*

### Quesadillas

\$175.00

*Chicken, beef or vegetable with peppers, onions, shredded cheese and served with salsa and sour cream*

### Bacon Wrapped Scallops

\$250.00

*Broiled to perfection*

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## WARM HORS D'OEUVRES

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### Chicken Skewers

\$160.00

*Tender pieces of chicken marinated in teriyaki, sesame, Tandoori or sweet lemon glaze*

### Hot Crab Dip

\$299.00

*Served with pita wedges*

### Miniature Crab Cakes

\$299.00

*Our special blend of seasoned lump crabmeat*

### Shrimp Skewers

\$200.00

*Marinated grilled shrimp prepared on skewers. Two per skewer*

### Salmon en Croute

\$200.00

*Side of salmon encrusted in puff pastry and baked*

### Tuna Bites

\$195.00

*Bite sized tuna, blackened or sautéed, prepared medium and served with a cool aioli mayonnaise*

### Seared Tuna Canapes

\$250.00

*Sashimi grade tuna, seared, with Wasabi mayo served on a toasted baguette*

### Twice Baked Red Potatoes

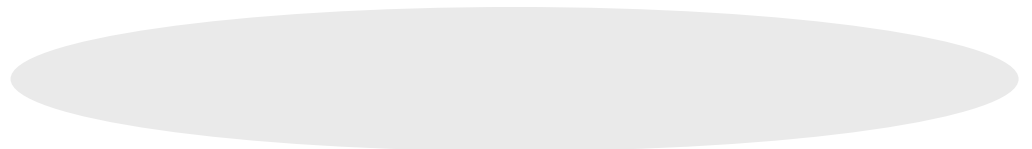
\$195.00

*Baby red potatoes stuffed with cheddar cheese, sour cream, and chives*

### Baked Brie

\$65.00 (serves 50)

*Baked Brie wheel topped with raspberry and apricot preserve, served with crackers*



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## Box Lunch

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### PARTY STYLE

\$8.95 ea.

Minimum of  
10 orders

- **Utensils and napkins are provided; plates and serving utensils as required**
- **Beverages are served with 100% biodegradable cups**
- **All Sandwiches are served on Whole Grain Bread unless specified**
- **All Sandwiches & Wraps are served with freshly made pasta salad, fresh cut seasonal fruit and our awesome Chocolate Chip cookies.**
- **Salads are served with Dressing on the side, Pasta Salad and our famous cookie**
- **Minimum of 10 orders required; free delivery of orders of 25 or more**
- **Minimum of 3 of any single item is appreciated**
- **24 hours notice required for orders**
- **5% VA State Tax and 5.5% VA Beach Meal Taxes will be added to all orders**

### SANDWICHES

- CREEDS CHICKEN SALAD**  
Chef's specialty chunky chicken salad with red grapes and shaved almonds
- PUNGO**  
Cheddar, havarti, swiss, cucumbers, lettuce, tomato, and herb mayo
- BIRDNECK**  
Roasted turkey, monterey jack cheese, onion, lettuce, herb mayo and banana peppers
- LYNNHAVEN**  
Maple turkey, cheddar, cranberry relish, lettuce, and herb mayo
- RUDEE INLET**  
Roast beef, cheddar, lettuce, tomato, horseradish, and herb mayo
- CHESAPEAKE BAY**  
A sub of ham, hard salami, and provolone with lettuce, tomato, onions, hot peppers, oregano, oil and vinegar on a deli roll
- KEMPSVILLE**  
Country ham, swiss, honey mustard, lettuce, tomato, and herb mayo
- FALSE CAPE**  
Smoked turkey, bacon, havarti, cole slaw, lettuce, tomato, and herb mayo

### WRAPS

- SOUTHWEST CHICKEN WRAP**  
Chipotle & cumin spiced chicken breast with southwest cheddar blend, sliced olives, lettuce and salsa
- HAM & CHEDDAR WRAP**  
Sliced ham topped with cheddar cheese and sun dried tomato spread with lettuce and tomato
- ROAST BEEF DANISH**  
Roast beef, havarti cheese, lettuce, tomato, horseradish, herb mayo in a tortilla wrap
- GARDEN VEGGIE WRAP**  
Sliced cucumber, tomatoes, onion, lettuce, roasted vegetables, and garlic herb cream cheese
- SMOKED TURKEY & SWISS WRAP**  
Smoked turkey and swiss served with shredded

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## Box Lunch (page 2)

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### PARTY STYLE

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Minimum of  
10 orders

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### SALADS



#### GRILLED CHICKEN SALAD

Grilled chicken breast served on a bed of fresh mixed greens, topped with olives, bell pepper & feta cheese. Served with BALSAMIC VINAIGRETTE DRESSING



#### BUFFALO FRIED CHICKEN SALAD

Mixed greens with buffalo seasoned, breaded chicken, tossed with olives, tomato, cheddar cucumber and RANCH DRESSING



#### GREEK SALAD

The Ultimate! Fresh crisp greens with sliced onions, tomatoes, cucumbers, feta cheese, pepperoncini, calamata olives, capers, and our own GREEK DRESSING



#### CAESAR SALAD

Fresh crisp romaine with our own CAESAR DRESSING, topped with croutons and shredded parmesan cheese



#### CHEF'S SALAD

Sliced turkey, ham, along with shredded cheeses top a bed of fresh greens with tomatoes, onions, and cucumbers



#### CHINESE CHICKEN SALAD

Asian greens of spinach leaves & Napa cabbage with grilled citrus marinated chicken, mandarin oranges & almonds. Served with a SOY VEGETABLE VINAIGRETTE & crunchy chow mein noodles

### BEVERAGES

ASSORTED SOFT DRINKS \$2.50ea.

20 oz Coca Cola products

BOTTLED WATER \$1.50ea.

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## Black Angus Platinum Dinner Buffet Selection \$34.99

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### Salad

Please choose one

*Spinach Salad ~ Served with chopped apples, strawberries, purple onion, walnuts, and an apple cider vinaigrette*

*Classic Caesar Salad ~ Romaine hearts tossed in our homemade Caesar dressing, topped with shredded parmesan and croutons*

*Traditional Greek Salad ~ Mixed greens, feta cheese, tomatoes, sliced onions, cucumbers, pepperoncini, colossal kalamata olives, capers and Greek dressing*

### Entrée

Please choose one beef, and one chicken or seafood

*Filet Mignon ~ The finest cut of beef, prepared medium rare, topped with a slice of Brie cheese and toasted almond slices, and finished with a rich demi glace*

*Filet au Poivre ~ Medallions of beef tenderloin topped with a creamy black peppercorn sauce*

*Chicken Oscar ~ Sauteed chicken breast topped with asparagus spears, jumbo lump crabmeat and hollandaise*

*Chicken Marsala ~ Chicken breast sautéed with mushrooms, chives and a sweet Marsala wine*

*Filet of Grouper ~ Fresh fillets of grouper baked and topped with a garlic shrimp scampi sauce*

*Stuffed Flounder ~ Fresh filet of flounder, stuffed with spinach, mushrooms and crab meat then glazed with sauce Hollandaise*

### Sides

Please choose three

Fresh Asparagus	Wild Rice and Vegetable Pilaf	Summer Squash Medley
Roasted New Potatoes	Grilled Vegetable Medley	Orzo w/Sundried Tomato, Parmesan & Basil
Green Beans w/Feta and Roasted Peppers	Garlic Mashed Potatoes	

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## Black Angus Premium Dinner Buffet Selection \$29.99

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### Salad

Please choose one

Spinach Salad ~ Served with chopped apples, strawberries, purple onion, walnuts and apple cider vinaigrette

Classic Caesar Salad ~ Romaine hearts tossed in our homemade Caesar dressing, topped with shredded parmesan and croutons

Field Greens ~ Baby greens with cherry tomatoes, crumbled bleu cheese, and toasted almonds

### Entrée

Please choose one beef, and one chicken or seafood

Prime Rib ~ 10 oz slow roasted and served medium rare to medium with au jus

Honey Peppercorn Roast Pork Loin ~ Seared and roasted with a glaze of honey, red wine vinegar and peppercorns

Sauteed Breast of Chicken ~ With a rich sauce of mushrooms and a touch of balsamic vinegar

Chicken Saltimbocca ~ Boneless breast of chicken topped with prosciutto, spinach and provolone, finished in the oven

Salmon Filet ~ Fresh salmon, topped with spinach, garlic and herb cheese, and finished with a white wine and lemon cream sauce

Grouper Provencal ~ Grouper sautéed in white wine, topped with mushrooms and capers

Grecian Flounder ~ Stuffed with a blend of feta cheese, spinach, sundried tomatoes and fresh herbs, topped with lemon, olive oil and oregano sauce

### Sides

Please choose three

Steamed Asparagus	Green Beans w/ Feta & Roasted Peppers	Wild Rice and Vegetable Pilaf
Brown Rice	Balsamic Roasted Vegetable Medley	Roasted Cauliflower
Green Bean Almondine	Roasted New Potatoes	Garlic Mashed Potatoes

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## Black Angus signature Dinner Buffet Selection \$25.99

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### Salad

Please choose one

Fresh Garden Salad ~ Crisp lettuce, cucumbers, shredded carrots and tomatoes

Classic Caesar Salad ~ Romaine hearts tossed in our homemade Caesar dressing, topped with shredded parmesan and croutons

### Entrée

Please choose one beef, and one chicken or seafood

Sliced Sirloin ~ Finished with your choice of mushroom burgundy or a black peppercorn sauce

Grilled Southwest Sirloin ~ Grilled sirloin with a mustard herb rub and finished with a southwest chipotle sauce

Citrus and Soy Chicken ~ Fresh chicken in a citrus and soy marinade, grilled and finished with a mango and pineapple salsa

Chicken a la Roma ~ Marinated boneless breast of chicken sautéed and topped with fresh spinach, sliced mushrooms, and a mixture of cheeses

Peppercorn Salmon ~ Fresh wild caught salmon, studded with peppercorns, cooked and finished with a lemon dill sauce

Tuna Vin Blanc ~ Grilled to medium rare and finished with a lemon, garlic sauce and white wine

Orange Roughy ~ Broiled with sautéed mushroom and dusted with parmesan cheese

### Sides

Broccoli Parmigiano      Wild Rice and Veggie Pilaf      Balsamic Roasted Vegetable Medley

Green Bean Almondine      Roasted New Potatoes      Garlic Mashed Potatoes

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## Black Angus Served Seafood Entrees

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### Grilled Salmon Filet

\$23.95

Fresh salmon grilled, topped with a lemon dill cream

### Grecian Stuffed Flounder

\$24.95

Flounder filet stuffed with a blend of feta cheese, spinach, sundried tomatoes and fresh herbs. Topped with a rich sauce

### Grecian Tequila Lime Tuna

\$24.95

Fresh tuna steak marinated in Tequila, lime juice and fresh herbs. Served with a homemade black bean salsa

### Fresh Virginia Crab Cakes

\$27.95

Fresh lump crabmeat bound together with a special blend of seasonings, served with Remoulade sauce

### Crabmeat Stuffed Jumbo Shrimp

\$28.95

Five jumbo shrimp stuffed with fresh crabmeat

### Salmon Oscar

\$32.95

Filet of salmon topped with jumbo lump crabmeat, asparagus, and hollandaise

### Tuna Oscar

\$34.95

Filet of tuna topped with jumbo lump crabmeat, asparagus, and hollandaise

### Broiled Lobster tail

Market Price

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## Black Angus Served Beef Entrees

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### Slow Roasted Prime Rib

\$25.95

Tender cut of Prime Rib, seasoned and cooked medium. Served with Au Jus. 12 oz

### New York Strip Steak

\$26.95

Boneless cut of beef properly aged and trimmed. 12 oz

### Filet Au Poivre

\$27.95

Grilled beef tenderloin filet. Topped with a slice of Brie and slivered almonds. 8 oz

### Beef Wellington

\$32.95

Beef tenderloin topped with a mushroom duxelle, wrapped in a puff pastry and baked. 8 oz

### Filet Oscar

\$39.95

8 oz Filet Mignon topped with jumbo lump crabmeat, asparagus, and hollandaise sauce

### Land and Sea

Market Priced

Broiled tenderloin of beef plus a broiled lobster tail.

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## Black Angus Served Poultry Entrees

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### Grilled Teriyaki Chicken

\$20.95

Marinated boneless chicken breast with an orange teriyaki glaze, topped with a pineapple ring

### Chicken Marsala

\$21.95

Fresh breast glazed with Marsala wine, mushrooms and chives

### Sauteed Chicken Breast Frangelico

\$21.95

Boneless chicken breast sautéed and topped with a Frangelico cream sauce

### Chicken A La Roma

\$22.95

Marinated boneless breast of chicken sautéed and topped with fresh spinach, sundried tomatoes, sliced mushroom, and mozzarella and parmesan cheeses

### Cordon Bleu

\$23.95

Lightly dusted and baked, stuffed with ham and Smoked Gouda cheese

### Stuffed Chicken Calvados

\$26.95

Boneless chicken breast stuffed with apples, cranberries and pecans. Oven-baked and topped with a Calvados Brandy cream sauce

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## Black Angus Served Pasta Entrees

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### Bow Tie Pasta Primavera 20.95

Farfelle pasta and fresh steamed Vegetables tossed in a creamy Alfredo sauce

### Florentine Stuffed Shells 20.95

Jumbo Pasta Shells stuffed with spinach, Parmesan and ricotta, baked and topped with a rosemary marinara sauce

### Baked Manicotti 20.95

Cheese stuffed manicotti shells topped with a garlic and herb marinara and Parmesan cheese and baked

### Penne Gorgonzola 23.95

Penne pasta, grilled chicken and mushrooms in a rosemary cream sauce

### Seafood Pasta 26.95

Fresh Seafood with artichokes and mushrooms in a rich and creamy sauce

#### Salads (Choose One)

Garden Tossed Salad Classic Caesar Salad

Lettuce Mix with Mandarin Oranges, Mesculin Salad

walnuts, and a raspberry Vinaigrette Greek Salad\*

Spinach Salad \*Additional Charge of \$1.95 pp

#### Sides (Choose Two)

Steamed Broccoli crowns Wild Rice Pilaf

Country Style Green Beans Red Beans and Rice

Grilled Vegetable Medley Garlic Smashed Red Potatoes

Steamed Asparagus Roasted New Potatoes

Buttered Corn with Bell Pepper Confetti Au Gratin Potatoes

Summer Squash Medley Mashed Potatoes with Gravy

Honey Glazed Baby Carrots Fresh Sautéed Green Beans

Penne Pasta with diced tomatoes with Julienne Red Peppers Fresh

and olive oil vinaigrette

*Contact our catering consultant for other options or  
vegetarian suggestions*

*Options may be limited due to seasonal availability*

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# Black Angus Catering



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Family owned and  
operated since 1952.

757.563.9440 ext.4

757.428.7700

info@  
blackangusrestaurant.com

706 Atlantic Ave.  
Virginia Beach, VA  
23451

## Black Angus Plated Sides & Salads

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### Salads

(Choose one)

Classic Caesar Salad

Wedge Salad

Garden Tossed Salad

Spinach Salad

Salad Greens with Mandarin Oranges, Walnuts  
& Raspberry Vinaigrette

Traditional Greek Salad\*

(\*Add and additional \$1.75 per person)

### Sides

(Choose two)

Marinated Roasted Tomatoes

Country Style Green Beans

Grilled Vegetable Medley

Steamed Asparagus

Buttered Corn with Bell Pepper Confetti

Sauteed Green Beans with Julienne Red Peppers

Wild Rice Pilaf

Garlic Smashed Potatoes

Rosemary Infused Risotto

Roasted New Potatoes

Au Gratin Potatoes

Penne Pasta w/ Diced Tomatoes & Olive Oil

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## Black Angus Picnic

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### All-American Backyard Cookout

\$16.95

Char Grilled Hamburgers

Freshly ground steak, char grilled to temperature

Grilled Chicken Breast

Fresh chicken, marinated in our signature marinade and grilled on site

Jumbo Grilled Hot Dogs Hebrew National dogs, grilled

Fresh Garden Salad

Cut greens tossed with red cabbage, carrots, cucumbers & vine ripe tomatoes

Pasta Salad

#### **Freshly prepared Chef's selection of pasta salad**

Red Bliss Potato Salad

Red potatoes tossed with fresh dill and parsley in an oil-based dressing

Kettle Cooked Potato Chips

Fresh cut potatoes, cooked just before serving and finished with our unique seasonings

Condiment Tray

Freshly sliced, vine ripe tomatoes, onions, cheeses and lettuce

Cookie and Brownie Tray

An assorted selection, baked fresh in house

Iced Tea and Coffee Freshly  
brewed every time

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## Black Angus Liquor Service Information



### Host Sponsored Bar

The sponsor of the function pays for the liquor based on the number of drinks consumed.

Liquor pours are 1.50 oz. Prices include mixers, bar fruit and ice.

Client must guarantee a minimum of \$300.00 in sales for all types of bar service.

### Well Bar

(\$5.00 per drink)

**Harvey's Scotch, Aristocrat Vodka, Ten High Bourbon, Aristocrat Rum, Aristocrat Gin**

### Call Bar

(\$6.00 per drink)

Dewars White Scotch, Absolut Vodka, Jack Daniels Black Label Bourbon, Bacardi Light Rum, Beefeaters Gin, Cuervo Gold

### Premium Bar

(\$8.00 per drink)

Glenlivet Scotch, Grey Goose Vodka, Knob Creek Bourbon, Appleton Extra 12 yr Rum, Tanqueray 10 Gin, Cuervo 1800

Imported Beer : \$4.00 (2 selections)

Domestic Beer : \$3.00 (2 selections)



### Wine Selection

(price based on bottle)

(select one red, white and blush)

Trinchero Cabernet	\$26.00	Palandri Chardonnay	\$24.00
Red Rock Merlot	\$26.00	St. Clement Chardonnay	\$28.00
Sterling Merlot	\$26.00	Sterling Chardonnay	\$26.00
Zintry Zinfandel	\$28.00	<b>Williamsburg Governor's White</b>	\$25.00
Sterling Cabernet	\$26.00	Hogue Cellars Reisling	\$20.00
Alexander Valley Cabernet	\$32.00	Maso Canali Pinot Grigio	\$27.00
St. Francis Merlot	\$32.00	Firestone Sauvignon Blanc	\$26.00
Mirassou Pinot Noir	\$24.00	Sutter Home White Zinfandel	\$20.00

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## Black Angus Dessert Selections

Some desserts require more than 48 hours notice

### New York Cheesecake with Berry Topping

\$4.50

### Black Bottom Key Lime Pie

\$5.00

### Baklava

\$4.50

### Caramel Fudge Pecan Pie

\$4.50

### Very Berry Torte

\$4.50

### Fudge Nut Brownies

\$1.00

### Chocolate Chip Cookies

\$1.00

### Chocolate Dipped Strawberries

Seasonal

### Lemon Bars

\$1.20

### Assorted Chocolate Truffles

\$2.50

### Viennese Dessert Table

\$5.75

Assorted mini pastries, petit fours and assorted confections,  
Served with regular and decaf coffee and hot tea

### Add Cordial Station

\$1.95

**Bailey's Irish Cream, Frangelico, Chambord, and Kahlua**  
served with chocolate tasting cups

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# Black Angus Catering



If you are planning an event- we can help. Our event planning will be the ideal match for building your next special event or party into an unforgettable occasion. Our professional catering planners will provide catering services to ensure your events success. We can offer a variety of options for catering, venue selection, and so much more... With over 25 years in the events industry, we have been at countless special events and festivals. We are here to support your catering needs!

[go to catering website](#) »

[www.blackanguscatering.com](http://www.blackanguscatering.com)

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