

★ BLACK BUTTON DISTILLING ★

catering menu

hors d'oeuvres

Tier 1 • \$30/person

8 small bites

- Chicken Satay Skewers
- Mini Beef Wellingtons
- Shrimp Tempura
- Mini Deep Dish Pizzas
- Smoked Gouda Arancini
- Breaded Artichoke with Boursin
- Spinach & Feta Spanakopita
- Thai Spring Rolls

grazing tables

Tier 2 • \$60/person

Seasonal assortment of the 3 grazing tables • Vegan & Vegetarian options available

Sandwich Table

Flatbread Table

Salad Table

Add-On • \$10/person

Dessert Table

Assorted Mini Cheesecakes • Assorted Petit Fours
Chocolate Drizzled & Coconut Macrons

all of the above

Tier 3 • \$80/person

Hors d'Oeuvres + Grazing Tables + Dessert Table

contact us

Scan the QR code to check out our events page online or go to:

BlackButtonDistilling.com/tasting-room/host-an-event

For more information, to schedule a tour, or to inquire about specific menu options, please contact Katherine Ball at:

Kat@BlackButtonDistilling.com or (585) 331-9680



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