



BLACK SHEEP

CATERING MENU

Recently named one of the top 11 places to eat Native American food in the United States, Black Sheep Cafe serves Southwestern food with a Native twist and doubles as a gallery for Native American artists. Standouts include frybread tacos with green chili pork or red chili beef and burgers wrapped in nanniskadii (a tradition Navajo flatbread). Now, Black Sheep is offering to bring its native American cuisine to you.

The following catering options are available. If you would like a customized plan, please reach out to manager David Lybbert at provoblacksheep@gmail.com. We look forward to connecting you to the flavors of Black Sheep.



Navajo Taco Bar

Choice of two flavors (green chili pork, red chili beef, bbq pork, pinto beans (vegetarian) plus toppings; cilantro lime rice; pinto beans.

\$19.95 / PP



Soup Bar

Choice of Green Chili Stew or Posole, choice of two breads (nanniskadii, frybread or pueblo bread); side salad.

\$19.95 / PP



Tasting Bar

Choice of Three: hummus and Flatbread; Housemade chips and ranchera salsa; Goat Cheese Queso with housemade tortilla chips; Southwestern caprese; honey lavender frybread; black sheep salad

\$15 / PP

All Five \$15 / PP



Nacho Bar

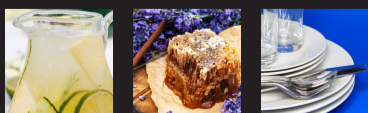
Choice of Green Chili Chicken, Hog Jowl, or Green Chili Steak (+\$5)

\$17 / PP

Personalized Buffet or private dinner
Inquire at provoblacksheep@gmail.com, David Lybbert

Add ons

Cactus pear lemonade \$3/pp
Honey lavender frybread \$3/pp
Plates, napkins, utensils \$2/pp



Charges

Delivery charge \$50 within 10 miles roundtrip of Black Sheep; each additional mile is \$2.50

Set Up fee (if you would like us to set up your buffet): \$50

Labor Charge (if you would like us to service the buffet during the event): labor plus 18 percent

