



Refer to our Gathering Menu for Available Food Selections

CASUAL GATHERING PACKAGES

PERFECT FOR A COCKTAIL PARTY, NETWORKING EVENT, OR CASUAL GATHERING

(these packages are based on five pieces per person which experience tells us is the perfect amount for a 2-hour reception)

PACKAGE A | \$11²⁵ per person
Choice of one gathering point & three walk arounds

PACKAGE B | \$13⁸⁵ Per person
Choice of two gathering points & five walk arounds

BUFFET PACKAGE

CASUAL MEALS WITH IMPRESSIVE COMFORT FOOD AT A VALUE

PACKAGE C | \$22⁰⁰ per person
Plated Salad • 1 Starch • 1 Veggie • 2 Entrees • 1 Dessert

Make it more impressive!

Choose three walk arounds to add a reception to your buffet package for an additional \$5.00 per person

BE SEATED AND ENJOY PACKAGES

A MULTI-COURSE EVENING WITH FULL TABLE SERVICE

PACKAGE D | Three courses \$28⁵⁰ per person
• 1 Salad choice or 1 Soup choice
• 3 Entree choices
• 2 Dessert choices

PACKAGE E | Four courses \$31⁵⁰ per person
• 1 Salad choice
• 1 Soup choice
• 3 Entree choices
• 2 Dessert choices

SB MEATBALL STATION | \$16⁰⁰ per person
MEATBALL STATION INCLUDES A CAESAR OR HOUSE SALAD

CLASSIC ITALIAN

with pomodoro sauce and mozzarella

BLEU CHEESE STUFFED BUFFALO CHICKEN

with gorgonzola dressing and celery salad

ROASTED TURKEY

with bacon, cheddar, and creole honey mustard

SWEET NOTHINGS PACKAGE | \$7.50 per person

A SWEET ENDING...OR BEGINNING...TO A WONDERFUL GATHERING

(these packages are based on five pieces per person which experience tells us is the perfect amount for a 2-hour reception)

MINIATURE VERSIONS OF 3 DESSERTS
WALKED AROUND OR ON DISPLAY

Gathering Menu Options

GATHERING POINTS

STONE BALLOON NACHO STATION

Build your own style with house made chips, cheddar cheese, beer cheese fondue, pico de gallo, bacon crumbles, bleu cheese, and sour cream

BACKYARD VEGETABLE DISPLAY

Grilled asparagus, cucumber, cherry tomato, roasted beans and carrots served with horseradish ranch

P.A.C.(PRETTY AWESOME CHEESE) DISPLAY

Both awesome and familiar cheeses served with house mustard, jam, infused honey, and crisps

MAC AND CHEESE BAR (add 2.50 per person)

Cheddar ale mac and cheese with accompaniments: Bacon, crispy onions, blue cheese, grilled chicken, short rib burger, hot sauce, and peppers

BUFFET OPTIONS

SALADS all salads are plated

House - Mixed greens with tomato, cucumber, carrot, and stout mustard vinaigrette (GF)

Caesar - Crisp romaine with parmesan, garlic croutons, and black pepper parmesan dressing

Wedge - Wedge of romaine with cherry tomatoes, bacon, gorgonzola, crispy onions, and horseradish ranch

Arugula - Baby arugula with strawberries, red onion, sweet and spicy walnuts, and honey lavender vinaigrette (GF) (add \$1.00 Per person)

STARCH

- Goopy Mac and Cheese
- Country Fried Potatoes
- Whipped Potatoes
- Sesame Fried Brown Rice

VEGGIES

- Sauteed Green Beans and Shallots
- Grilled Asparagus and Parmesan
- Honey and Lemon Glazed Carrots
- Pan Roasted Brussels Sprouts with Bacon (add \$1⁵⁰ pp)

ENTREES (descriptions under "be seated and enjoy")

- Spicy Chicken Pot Pie
- Seared Market Fish with Ginger Peanut Vinaigrette (GF)
- Short Rib Stroganoff
- SBA Pot Roast
- Salisbury Portabella Mushroom Steak (V, GF)
- Angry Fisherman's Shrimp
- Chicken Francese with Arugula and Squash
- Molasses BBQ Chicken

ENTREE UPGRADES (add \$4⁰⁰ per person)

- Herb and Coffee Crusted Prime Rib with Horseradish (GF)
- Crab Cakes (GF)

DESSERT

- House Bar (GF)
- Sticky Toffee Pretzel Bread Pudding with Strawberry Preserves and Whipped Cream
- Brulee Cheesecake with White Chocolate and Strawberries
- Apple Frangipane Strudel with Dulce De Leche

WALK AROUND

- **Bleu Cheese Stuffed Buffalo Chicken Meatballs** (add 1.00 per person)
- **Meat and Potatoes**
Braised short rib on house made chips with A10 steak sauce
- **Braised Pork Shoulder Wontons**
with bourbon cherry bbq
- **Shrimp and Grit Shooters (GF)**
- **Bacon Wrapped Crow Farm Meatloaf Lollipops**
with tomato dijon brown sugar glaze (GF)
- **Deviled Eggs**
with chive pesto and honey pepper bacon (GF)
- **Ribeye Crostini**
with horseradish cream
- **Zucchini and Crab Fritters**
with horseradish remoulade
- **Tuscan Portobello Sandwich Slyders (V)**
- **Honey Mustard Crusted Chicken Bites**
- **Toasted Cumin Roasted Mushroom and Garlic Taquito (V)**

BE SEATED AND ENJOY PACKAGES

SOUPS

- Griddled Reuben Chowder
- Hot Wing Chowder
- Backyard Vegetable Soup (GF)

SALADS

House - Mixed greens with tomato, cucumber, carrot, and stout mustard vinaigrette (gf)

Caesar - Crisp romaine with parmesan, garlic croutons, and black pepper parmesan dressing

Wedge - Wedge of romaine with cherry tomatoes, bacon, gorgonzola, crispy onions, and horseradish ranch

Arugula - Baby arugula with strawberries, red onion, sweet and spicy walnuts, and honey lavender vinaigrette (GF) (add \$1.00 per person)

*continued on back

*Be Seated Continued

ENTREES

Spicy Chicken Pot Pie

Grilled chicken, corn, brussels sprouts, and vegetables in a creamy sauce spiced with Cholula hot sauce and served in flaky puff pastry

Seared Market Fish

Pan seared and then roasted Chef's selected fish served with red quinoa salad and ginger peanut vinaigrette

Short Rib Stroganoff

Slow cooked beef short rib with hand cut pasta served in a rich reduction sauce finished with sour cream and horseradish

Chicken Francese

Pan fried chicken lightly battered in egg, lemon, and parmesan and served with arugula, roasted squash, and lemon herb vinaigrette

SBA Pot Roast

Slow roasted short rib with Vidalia onions, roasted carrots, and red bliss potatoes, served with a black pepper demi glaze

Salisbury Portabello Mushroom "Steak"

Grilled Kennett Square portabello mushrooms in a savory onion gravy served over whipped potatoes with green beans **(V)**

Molasses BBQ Chicken

House made bbq sauce over a petite grilled chicken with jalapeno cheddar mac and cheese

Angry Fisherman's Shrimp

Grilled shrimp in spicy arrabiata sauce with Cavatappi pasta and fresh basil

ENTREE UPGRADES | (add \$4.00 per person)

Herb and Coffee Crusted Prime Rib

Slow roasted coffee crusted prime rib served with whipped potatoes, green beans, onion jus, and creamy horseradish **(GF)**

Crab Cake

Maryland style crab cakes with Old Bay remoulade, lemon toasted brown rice, and grilled asparagus **(GF)**

(V)-Vegetarian Option **(GF)**-Gluten Free Option

TAKE AWAY PACKAGES

SANDWICH TRAYS

SERVED WITH HOUSE MADE KETTLE CHIPS, CUCUMBER SALAD, OR STONE BALLOON FRUIT SALAD

For 5	→	\$70
For 10	→	\$120
For 15	→	\$165
For 20	→	\$200

CHOOSE THREE SANDWICHES FROM THE FOLLOWING LIST TO MAKE YOUR TRAY OR CHEF ROBBIE CAN CHOOSE FOR YOU

Old Bay Grilled Chicken Salad

Lettuce, tomato, Old Bay vinaigrette on a country style roll

Slow Roasted Prime Rib of Beef

Chilled roasted prime rib, horseradish spread, field greens, and dill Havarti on a french baguette

Grilled Portabello

Grilled marinated portabello mushroom, bleu cheese, dijonnaise, caramelized onions, and arugula on a country style roll

Roasted Chicken Toscano Wrap

Garlic roasted chicken, romaine lettuce, roasted tomato, parmesan cheese, and garlic dressing on a sun dried tomato wrap

Shrimp Lejon Salad

Sauteed shrimp, bacon, arugula, and horseradish ranch dressing on a croissant

PLT

Pan roasted pork tenderloin, romaine lettuce, tomato, and bacon on a country style roll

Take away packages cont.



PAST TIME PASTAS

AVAILABLE BY THE PAN (FEEDS 6-8)
OR THE FULL PAN (FEEDS 12-16)

Macaroni and Cheese Half | \$25 Full | \$40

Cavatappi pasta, creamy beer cheese fondue, cave aged cheddar

Rigatoni with Meatballs Half | \$40 Full | \$70

Fresh rigatoni with classic tomato sauce, basil, and melted mozzarella cheese with our italian beef and pork meatball

Short Rib Stroganoff Half | \$45 Full | \$75

Fresh pasta with ale braised short rib in a bourbon onion broth finished with sour cream and crispy onions

Kennett Ravioli Gratin Half | \$45 Full | \$75

Local and wild mushroom filled ravioli in light cream topped with shaved parmesan and garlic bread crumble and browned

GATHERING TRAYS:

Beef and Bacon Lollipops | \$60 (50 pieces)

Our house made meatloaf wrapped in bacon and served with tomato brown sugar dijon glaze

Black Bean Hummus | \$25 (Serves 10-15 ppl)

Cumin and lime scented black bean hummus with house cooked kettle chips and celery sticks

Meatball Pomodoro | \$45.00 (30 pieces)

Delicious pork and beef meatball with house made tomato sauce and melted mozzarella cheese

DESSERT:

Miniature House Bars | \$35 (24 pieces)

House made candy bar with layers of toffee, peanut butter, and chocolate mousse

Red Velvet Cupcakes | \$3.00 each

Classic red velvet cupcakes with cream cheese buttercream

FOR MORE TAKE AWAY OPTIONS, PLEASE SEE A MEMBER OF MANAGEMENT



2016 GATHERING & BUFFET PACKAGES

CALL TO SCHEDULE YOUR GATHERING
(302) 266-8111

115 E Main St, Newark, DE 19711

www.stoneballoon.com