SB MEATBALL STATION  $11.25 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
STARCH
• Gooey Mac and Cheese
• Country Fried Potatoes
• Whipped Potatoes
• Sesame Fried Brown Rice
VEGGIES
• Sautéed Green Beans and Shallots
• Grilled Asparagus and Parmesan
• Honey and Lemon Glazed Carrots
• Pan Roasted Brussels Sprouts with Bacon (add $1.00 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 $4.00 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

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
• Gooey Mac and Cheese
• Country Fried Potatoes
• Whipped Potatoes
• Sesame Fried Brown Rice
VEGGIES
• Sautéed Green Beans and Shallots
• Grilled Asparagus and Parmesan
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• Brulee Cheesecake with White Chocolate and Strawberries
• Apple Frangipane Strudel with Dulce De Leche

WALK AROUNDs
• Bleu Cheese Stuffed Buffalo Chicken Meatballs
  (add 1.50 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
**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 glace

- **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 UPDATES**  
*(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*

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**TAKE AWAY PACKAGES**

**SANDWICH TRAYS**

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

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

- **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**
  Sautéed 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.

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**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 Gratinate**
  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

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**2016 GATHERING & BUFFET PACKAGES**

CALL TO SCHEDULE YOUR GATHERING
(302) 266-8111
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www.stoneballoon.com