



EVENT MENU OPTIONS

Stationary Platters/trays Serves 20

Green Salad

Mixed Baby Green, Heirloom Cherry Tomato, red onion, pepitas

House dressing

75\$

With Mary's Chicken thighs

100\$

Quinoa Salad

Tri color quinoa, red onion, golden raisin, heirloom cherry tomato, shiso

Citrus vinaigrette

90\$

With Mary's Chicken Thighs

115\$

Toasted Farro Salad

Sesame oil, dates, mustard frill, red onion, chive

Caramelized onion vinaigrette

90\$

With Mary's Chicken thighs

115\$

Charcuterie/Meat Plate

Chef's housemade Ballantine, selection of cured local meats and sausages.

Mustard, Pickles, Vegetable and sauce pairings, Grilled Baguette

125\$

Cheese Plate

Chefs selection of gourmet cheese, both local and imports. Truffled honey, Candied Nuts, assortment of jams, table crackers, Crostini

125\$

Bread Bowl

Local baked breads and garlic baguette, honey butter, olive oil/balsamic vinegar

30\$

Hummus

House Made Garlicky Hummus, roasted bell pepper, pine nuts, sesame seeds, CaliVirgin olive oil, Grilled Pita Bread

75\$

Blue Crab Guacamole

Lump Blue Crab, Locally Grown Avocado, cherry tomato, red onion, chili peppers, grilled pita bread

110\$

HOT PLATTERS PER PERSON FOR PARTIES OF 20 OR MORE

Fish And Chips

OBB Beer Battered Alaskan Cod, Pickled slaw, Grilled lemon, Gremolata Fries, Tartar Sauce

11\$ Person

Dirty Pig

House Braised Crispy Carnitas Pork Shoulder, avocado, salsa verde, red potato chips, scallion, sea salt

9\$ per person

Shrimp and Cheddar Grits

Sauteed Rock Shrimp, spicy tomato sauce, artichoke, garlic, Creamy Cheddar Grits, Lemon Oil, Shiso

11\$ per person

Pan Fried Quinoa

Garlic Pan fried quinoa, onion, bell pepper, sprouts, peanut, sesame, chive

8\$ per person

Rocky Balboa Sliders

Angus Burger Patty, Red dragon Cheddar, house pickles, Roasted tomato, red onion, Secret sauce, Grilled Brioche Bun.

7\$ per person

Mary's Balboa Sliders

Mary's Chicken Thigh, Applewood smoked bacon, Baby head lettuce, Roasted tomato, Spicy Mayo, Grilled Brioche Bun.

7\$ per person

Mexicubano Sliders

House Braised Carnitas Pork Shoulder, Spicy Tasso Ham, pickles, Whole grain mustard aioli, swiss, Torta

8\$ per person

Muffaletta Sliders

Pistachio Mortadella, Salami, Hot capicola, Sharp Provolone, Sun Dried Tomato and picholine olive tapenade aioli, "muffaletta" bun.

8\$ per person

Ratatouille Grilled Cheese

Zucchini, squash, bell pepper, red onion, eggplant, roasted tomato, basil, fontina, brioche loaf

5\$ per person

Sriracha Honey Wings

GIANT unsegmented wings, sriracha honey sauce, scallion, sesame, ranch dipping

8\$ per person

Chefs Ballantine

Chefs Homemade "sausage" of the day, paired with a side and sauce.

7\$ per person

TRAY PASSED APPETIZERS BY THE PIECE, 50 PIECE MINIMUM

Hummus

Garlicky Hummus on toasted pita bread, roasted bell pepper, sesame, shiso
.50\$ per piece

Blue Crab Guacamole

Lump Blue Crab, Local Avocado, cherry tomato, red onion, chili peppers, toasted
pita bread
.75\$ per piece

East Coast Crab Cake

Maryland style Crab Cake, roasted bell pepper, red onion, lemon, Old Bay aioli
1\$ per piece

Prosciutto Wraps

Baby head Lettuce, avocado, red onion, smoked blue cheese, balsamic vinaigrette
.75\$ per piece

Arancini

Deep fried Risotto Balls, chicken or vegetable stock, parmesan, seasonal
vegetables
.50\$