



PRIVATE DINING MENUS

The Stone Balloon Winehouse is the perfect place for your special event. We offer comfortable private dining space suitable for both small and large parties. Our chef can custom create a menu for your special event, or you can choose from one of the many exciting packages enclosed.

Check out our current menu offerings:

CONTINENTAL BREAKFAST

-

MEETINGS

-

LUNCH

-

COCKTAILS &
HORS D'OEUVRES

-

DINNER

FOR MORE INFORMATION

PLEASE CALL

(302) 266-8111

OR VISIT

www.stoneballoonwh.com

CONTINENTAL BREAKFAST BUFFET

Fresh Squeezed Assorted Juices
Coffee
Tea
Seasonal Fresh Fruit
House made Danishes and Muffins
Local Bagels
Granola and Yogurt

15.00 per person

ADDITIONS:

Scrambled Eggs with Bacon, Sausage, or Ham

Add 5.00 per person

Hot Breakfast Sandwiches

Add 5.00 per person

MEETINGS

An all day affair includes continental breakfast, constant beverage station, snack table, and a served lunch

30.00 per person

Fifteen Person Minimum

(Private Meeting/Dining Space, Full Service, and Audio Visual are also included)

HORS D'OEUVRES

Selections available for a Cocktail Reception, Passed Hors d'oeuvres Party, or Buffet style service.

Harvest Moon Table

A selection of Artisan Cheese, Nuts, Crackers,
and Fruit
\$10. per person

Nuts, Olives & Pickles Tapas Plate

\$2.50 per person
(Two Pieces per person)

Roll Mops

Anchovies rolled with Olive & Lemon
\$2.50 per person
(Two Pieces per person)

Oyster on the 1/2 Shell

\$2 per person
(One Oyster per person)

Mini Crabcake

Topped with Remoulade
\$3.75 per piece
(One Piece per person)

Manchego Cheese & Membrillo

Stacked in layers on a skewer
\$2.50 per person
(One Piece per person)

Chorizo, Scallop & Lemon Jam

Served diced on a spoon
\$3.75 per person
(One Piece per person)

Chilled Seafood Salad Spoons

Mixed seafood fresh herbs & citrus
\$4.50 per person
(One Piece per person)

Goat Cheese Crostini

With seasonal fruit & grilled bread
\$3.00 per person
(One Piece per person)

Spicy Tuna Tartar Spoon

Marinated Tuna Fresh Herbs, Diced Peppers
\$3.50 per person
(One Piece per person)

***Tomato & Watermelon Soup**

Chilled and served as a shooter
\$3. per person
(One Piece per person)

***Fried Green Tomato**

Local cherry green tomatoes topped with
Tabasco aioli
\$2. per person
(Pieces vary by season)

Stuffed Peppers

Serrano & Manchego cheese stuffed pequillo
peppers
\$4. per person
(One Piece per person)

Fried Calamari

With Saffron Stewed Tomatoes, Onion, and
Carrot Sofrito
\$3.50 per person

Grilled Quail

Sherry Glazed 1/2 Quail grilled on a skewer
\$6. per person
(One 1/2 quail per person)

*Prices are per piece based on a 15 person/piece minimum
(Substitutions and additions are welcome for an additional fee)*

** Item Subject Limited Seasonal Availability*

LUNCH

Served Lunch in Three Courses

First Course

(Please select two offerings for your menu)

Choice of :

Roasted Seasonal Vegetable Soup
*Spring Garlic and Potato Soup
*Watermelon and Tomato Gazpacho
Market Green Salad Inspired by Seasonal Ingredients
*Melon and Arugula Salad
Baby Caesar Salad
Bacon & Blue Cheese Wedge Salad
Spinach Salad

Second Course

(Please select three offerings for your menu)

Choice of :

Chicken Caesar Salad
Not Your Everyday Grilled Cheese
Scallops and Risotto
Balloon Burger
Crab Cake over Roasted Seasonal Vegetables
Braised Pork BBQ
Fried Quail with Cheddar Grits
Egg Salad Tartine on Grilled Bread
Wild Salmon over Market Salad
Chicken Breast with Pea Risotto

Dessert Course

Choice of :

House made Ice Cream or Sorbet

19.00 per person

(Substitutions and additions are welcome for an additional fee)

** Item Subject Limited Seasonal Availability*

DINNER PACKAGE 1

Served Dinner in Three Courses

First Course

(Please select two offerings for your menu)

Choice of :

- Spanish Onion Soup
- *Spring Garlic and Potato Soup
- Rustic Clam Chowder
- Market Green Salad
- *Watermelon and French Bean Salad
- Beet Salad
- Stone Fruit and Ham Salad
- Baby Red Romaine Salad

Second Course

(Please select three offerings for your menu)

Choice of :

- Sicilian Style Meat Ragout
- Shoulder Steak Frites
- Pan Roasted Salmon, Mushrooms, Ragout, Country Ham, Bacon Jus
- Quail Under the Brick with Warm Mustard, Potato Salad, Caramelized Apples and Onions, French Beans
- Scallops with Mushroom Risotto

Dessert Course

Choice of :

- House made Ice Cream or Sorbet

38.00 per person

(Substitutions and additions are welcome for an additional fee)

** Item Subject Limited Seasonal Availability*

DINNER PACKAGE 2

Served Dinner in Three Courses

First Course

(Please select two offerings for your menu)

Choice of :

Chef Choice Cheese Plate

Raw Oysters

Quail Under the Brick with Frisee and Pickled Onion Jam

Seared Day Boat Scallops over Mushroom Risotto

*Virginia Soft Shell Crab with Spring Peas and Edamame

Foie Gras with Dried Fruit Compote and Lavender Honey Foam

Second Course

(Please select three offerings for your menu)

Choice of :

Slow Roasted Pork Loin with Cipollini, Onion Sauce and Stone Fruit Compote

Seared Duck Breast with Parsnip Puree and Seasonal Vegetables

Glazed Flank Steak with Watermelon and French Bean Salad

Grilled Tuna with Serrano Black Lentils and Red Wine Reduction

Center Cut Rib-eye with Fingerling Potatoes and Green Bean Cremma

Braised Short Rib with Pommies Puree and Gooseberry Relish

Grilled Rack of Lamb with Seasonal Vegetables and Chimichurri

Dessert Course

(Please select two offerings for your menu)

Choice of :

House made Ice Cream or Sorbet

Seasonal Fruit Tart

Caramel Macchiato Torte

Chocolate Terrine

49.00 per person

(Substitutions and additions are welcome for an additional fee)

*(All **Dinner Package 1** offerings are available as substitutions at no additional cost)*

** Item Subject Limited Seasonal Availability*

DINNER PACKAGE 3

For that very special event

Chef Jason Deitterick will design a seasonally exciting menu especially for your event. The number of courses, style of service, and menu possibilities are endless.

69.00 per person

Bar & Cocktails

Open Bar

*Unlimited Cocktails, Wine and Beer
(Top Shelf Wine and Liquor Excluded)*

18.00 per person 1st hour

*10.00 per person each additional hour
(Two Hour Minimum)*

Wine Tasting

*A selection of wines are purchased in advance and freely poured for your guests
(Price is based on selection of wines)*

Consumption Bar

*Guests are offered a selection of Beer, Wine and Cocktails of your choice
The total of the guests consumption is billed to you at the
conclusion of the event*

Cash Bar

*Guests are offered a selection of Beer, Wine and Cocktails of your choice
Guests pay for their own cocktails as they are ordered*



PRIVATE DINING DETAILS

- 150.00 room rental fee will apply to all parties of less than 15
- 20% service gratuity will be applied to all events
- 150.00 non-refundable deposit is required to reserve space
- Menu prices are based on a minimum of 12 guests
- A minimum number of guests may be required on weekends and holidays
- Complimentary garage parking is always included when available.

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