



Banquet Menu

Tax and 18% Gratuity will be added to your order. BalMar must have a guarantee of your order/quantities 5 days prior to time of event. A 50% deposit must be paid when the menu is finalized. (Returnable if cancelled prior to 5 days before event). **All items have a 15 person minimum order required.**

Platters

Roasted Seasonal Vegetable Platter
\$7.50 per person

Selection of Artisan Cheeses, Seasonal Fruit, Fresh Baguette, and Crackers
\$7.00 per person

Sliced Seasonal Fruit Platter
\$5.00 per person

Hot and Cold Appetizers

Chicken Drumettes with Pineapple Soy Sauce (also available as Chicken Satay)
\$4 each

Mini Lamb Sliders
\$6.50 per person (portion of 2)

Miniature Pulled-Pork Sliders with Papaya BBQ Sauce
\$4 per person (portion of 2)

Roasted Duck Spring Rolls with Savoy Cabbage and Spicy Orange Sauce
\$6 per person (portion of 2)

Miniature Crab Cakes with Remoulade
\$7 per person (portion of 2)

Ginger Beef Satay with Plum Dipping Sauce
\$4.50 per person (portion of 2)

House Smoked Shrimp with Tomato Compote
\$4 per person (portion of 2)

House Cured Beet Gravlax (Salmon) with Watercress
\$3 per person (portion of 4)

Herb Goat Cheese with Plumped Dried Cherries on Poached Red Potatoes
\$2.50 per person (portion of 3)

Crostini with Sautéed Wild Mushrooms
\$7.25 per person (portion of 3)

Crostini with Seared Hanger Steak and Sautéed Wild Mushrooms
\$8.25 per person (portion of 3)

Savory Strudel with Comté Cheese and Caramelized Onions
\$2.50 per person (portion of 2)

Roasted Beet Crostini with Watercress Pesto
\$2.50 each

Hot Buffet Items

Wild Mushroom Risotto, Roasted Peppers, Reggiano Cheese
\$7.00 per person

Hot Smoked King Salmon with Blackberry-Balsamic Reduction
\$7.00 per person

BalMar Swedish Meatballs with Lingonberry Sauce
\$7.00 per person

Pasta Ratatouille: Penne Pasta tossed with Herbed Butter, Sautéed Zucchini, Red Onions, Tomatoes, Olives and Garlic.
\$7.00 per person

Oven Roasted Fingerling Potatoes with Rosemary and Garlic
\$6.00 per person

Munchies

Potato Chips and Herb Dip
\$3 per person

Tortilla Chips and House Made Pico de Gallo
\$2.00 per person

Hummus and Pita with Roasted Garlic
\$3.00 per person

House-made Sweet Potato Chips with Pistachio Aioli Sauce
\$4 per person

Desserts

Mini Brulées
\$2 per person

Mini Chocolate Mousse with Chantilly Cream
\$2.50 per person