



## Private Events at Black Olive

A Baltimore culinary gem since 1997

*The Black Olive is both a legacy to the past, and a vision of the future. Its storied origins, and its state of the art environmentally sound design, combine to make it the perfect location for events of all kinds. The award winning food, wine, and service, which is a testament to the idea of hospitality rooted in historical memory, ensures that every event will proceed with peace of mind, comfort, and elegance.*

*The Spiliadis family's special spirit of hospitality comes from the shores of the Aegean Sea four generations ago, through currents of diaspora that bore the present location of the Black Olive. Their team of professionals will provide you with the ideal setting for rehearsal dinners, meetings, and special events that require only the best. The hard-to-describe extra element to events held at the Black Olive is the result of the richness of story and the narrative of a very special location and staff.*

2022

# Private Events The Black Olive



Bronze Menu

\$65

Silver Menu

\$80

Gold Menu

\$100

Greek Food and Wine Pairings

5 tastes/5 wines \$120

Custom Menus, formats,  
special dietary preferences available  
upon request

## Wine and Bar Selections at The Black Olive

*The Black Olive wine list represents a history of relationships with winemakers, vineyard owners, importers, distributors, farmers, and most importantly with you our reason to be. We strive to bring you the finest wines from the entire world with a special eye on the wines that come from the tradition of Greek winemaking. These are wines that show exceptional value and qualities that complement our cuisine. We look carefully for responsible farmers and producers of wines as we feel that good agricultural practices are essential to good wines. We also offer a full craft bar featuring spirits and beers with the same mindfulness to artisan producers of high quality as our wines and food. We recommend offering your guest the house wines and cocktails on a consumption basis. We are happy to arrange curated wine and spirit experiences upon request. Wine Director Dimitris Spiliadis.*



# The Black Olive

## Bronze Menu

### First course

Your choice of:

Dill Scallion Romaine Salad  
or  
Small Greek Salad

### Second course

Your choice served with chef's sides

Rockfish or Halibut fillet (Based on availability)  
Choice of sautéed or grilled

Mediterranean Sea Bass/bronzini

Greek Village pie Spinach, Red Chard, leeks,  
and Greek Cheeses in house made phyllo

Chicken Souvlaki and Tzatziki

### Dessert

Your choice of:

Greek yogurt with raw honey and walnuts  
House Sorbet  
Tiramisu



# The Black Olive

*Amuse Bouche*

## First Course

Your choice of:

Lamb Meatballs

Stuffed calamari

Octopus

Savory Bread Pudding(V)

Classic Greek Salad

## Second Course

(Your choice served with chef's sides)

Grilled Baby Lamb Chops and Shrimp

Chilean Sea Bass in Cornmeal

Mediterranean Sea Bass/Bronzini

Greek Village pie Spinach, Red Chard, leeks, and Greek Cheeses in house made phyllo

Maine Lobster Pasta

Grilled beef tenderloin souvlaki with house made tzatziki

## Dessert

Rein de Saba-flourless chocolate cake

Greek yogurt with raw honey and walnuts

Tiramisu

Baklava



# The Black Olive Gold Menu

## *Amuse Bouche*

### **First Course**

Your choice of:

Stuffed calamari

Traditional Greek Spread Plate

Savory Bread Pudding

Grilled Octopus

Lamb Meatballs

Maryland Jumbo Lump

Crabcake

### **Second course**

Black Olive Fish Soup

Chef's Vegetable Soup

Classic Greek Salad

Dill Scallion Romaine Salad

### **Third Course**

(Your choice served with chef's sides)

Grilled 14oz Ribeye

Maine Lobster Pasta with Tarragon

Braised Moroccan Style Lamb Shank

Greek Village pie Spinach, Red Chard, leeks, and Greek  
Cheeses in house made phyllo

Grilled Chicken Souvlaki with Tzatziki

Chilean Seabass in cornmeal

Dover Sole

### **Dessert**

Chocolate mousse

Tiramisu

Baklava

Fresh berries with orange XO brandy cream

Greek yogurt with raw honey and walnuts

Fresh fruit plate



# The Black Olive

Passed or plated per  
piece appetizers

Wellfleet Oysters with apple mignonette 3\$

Scallops \$8

Spanakopita \$8 (min 24)

Mini Crab Cake \$10

Grilled Haloumi with tzatziki \$6

Grilled Colossal Shrimp \$8

Lamb Chop \$8

Lamb Meatball \$3

Spread (Choice of Hummus, tarama,  
melitzana, or Tzatsiki on cucumber \$2

Watermelon feta skewers 3\$

Grilled Octopus pieces 4\$



