



## 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.*

2019

# Private Events The Black Olive



Bronze Menu – 3 Courses

\$54

Silver Menu – 4 courses

\$65

Gold Menu – 4 courses

\$75

Platinum – 5 Courses

\$89

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 compliment 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 offer selections to meet any budget and palate in consultation with Wine Director Dimitris Spiliadis.*



# The Black Olive

## Bronze Menu

### First course

Your choice of:

Dill Scallion Romaine Salad  
or  
Choice of Fish Soup or Chef's Vegetable Soup

### Second course

Your choice served with chef's sides

Rockfish or Halibut fillet  
Choice of sautéed or grilled

Hand made Spinach and Feta cheese pie

Chicken Souvlaki and Tzatziki

### Third Course

Your choice of:

Greek yogurt with raw honey and walnuts  
or  
Tiramisou



# The Black Olive Silver Menu

## First Course

Stuffed calamari or  
Traditional Greek Spread Platter

## Second Course

Black Olive Fish Soup  
or Chef's Vegetable Soup

Classic Greek Salad  
or Dill Scallion Romaine Salad

## Third Course

(Your choice served with chef's sides)

Marinated Grilled Baby Lamb Chops

Rockfish or Halibut fillet  
Choice of sautéed or grilled

Mediterranean Sea Bass/Bronzino

Hand-made Spinach and Feta cheese pie

Grilled chicken Souvlaki with house made  
tzatziki

## Fourth Course

Fresh fruit Plate

Greek yogurt with raw honey and walnuts

Tiramisu

Baklava



# The Black Olive Gold Menu

## First course

(choose 3)

Stuffed calamari

Traditional Greek Spread Plate

Epiphany vodka Cured Salmon

Spanakopita

Grilled Octopus

Keftethes

## Second course

Black Olive Fish Soup

Chef's Vegetable Soup

Classic Greek Salad

Dill Scallion Romaine Salad

## Third Course

(choose 4)

Beef Tenderloin with Oregon Pinot  
Mushroom Sauce

Maine Lobster Pasta with Tarragon

Braised Moroccan Style Lamb Shank

Hand made Spinach and Feta Cheese Pie

Grilled Chicken Souvlaki with Tzatziki

Rockfish or Halibut fillet  
Choice of sautéed or grilled

## Fourth Course

(choose 3)

Chocolate mousse

Tiramisiu

Baklava

Fresh berries with orange XO brandy cream

Greek yogurt with raw honey and walnuts

Fresh fruit plate



# The Black Olive Platinum Menu

## First course

(choose 4)

Mini Beef tenderloin Souvlaki

Scallops

Epiphany vodka cured king salmon

Blackberry Point Oysters

Spanakopita

Mini Crab Cake

Grilled Haloumi with house tzatziki,  
chive's & caviar

## Second course

Lobster Bisque

Back Olive Fish Soup

Chef's Vegetable Soup

## Third Course

Arugula Beet salad

Classic Greek Salad

Dill Scallion Romaine Salad

## Fourth Course

(choose 5)

Colossal Shrimp Kabobs

Braised Moroccan Lamb Shank

Grand Filet Mignon

Maine Lobster Tarragon Pasta

New Zealand Lamb Chops

Jumbo Lump Crab Cake Platter

Beef tenderloin with Oregon pinot  
mushroom sauce

Iman Bayildi - Roasted Eggplant stuffed  
with Kefalograviera

## Fifth Course

Reine de Saba

Chocolate Mousse

Tiramisiu

Baklava

Fresh berries with Orange XO Brandy

Cream

Greek Yogurt with Raw Honey & walnuts

Fresh fruit plate





# The Black Olive

## Hors d'oeuvre/Canapè Menu

### Grilled Diver Scallop

Marinated and grilled fresh Diver Scallops.  
\$6 each  
Minimum 12 pieces

### Grilled Colossal Shrimp

Marinated and grilled colossal wild shrimp.  
\$6 each  
Minimum 12 pieces

### Cucumber with Hummus & Melitzanasalata

Fresh sliced cucumber with our house made hummus and melitzanasalata.  
\$1 each  
Minimum 12 pieces

### Keftethes

Greek style, lamb meatballs with Tzatziki  
\$3.50 each  
Minimum 24 pieces

### Grilled Octopus pieces

Large piece of our famous grilled octopus  
\$2 piece  
Minimum 12 pieces

### Grilled Marinated Lamb Chop

Grilled New Zealand baby lamb chop  
\$8 each  
Minimum 12 pieces

### Eggplant Bruschetta

Slow Roasted eggplant with tomato and onion on house baguette  
\$2 each  
Minimum 24 pieces

### Spanakopita

Home made spinach and feta phyllo pastry.  
\$3.00 each  
Minimum 12 pieces

### Chicken Souvlaki Bites

Chicken marinated in lemon, olive oil, fresh herb  
\$2 each

### Grilled Maitaki Bruschetta

Marinated and grilled pieces of Fresh Maitaki Mushrooms on house baguette  
\$2 each  
Minimum 12 pieces

### Taramasalata

Our house specialty Greek Caviar spread served on either cucumber or baquette.  
\$2 each  
Minimum 12 pieces

### Watermelon Feta Skewer

Our special Feta from a protected region of Greece with Watermelon pieces  
\$1 each  
Minimum 12 pieces

### Haloumi with tzatziki and caviar

Grilled Haloumi with house tzatziki, chive's & caviar.  
\$6 each  
Minimum 12 pieces

### Mini Crab Cakes

Mini jumbo lump Maryland crabcakes, no filler. gluten free  
\$8 per person  
Minimum 12 pieces

### Mushroom Polenta

Made with organic corn meal and a mixture of Shitaki, Maitaki, Portabella, feta & mushrooms.  
\$3.75 per person  
Minimum 12 pieces

### Grilled Lobster Skewers

Grilled large pieces of Maine Lobster in lemon & Olive Oil.  
\$10 piece  
Minimum 12 pieces

### Greek Cheese and Fruit Tray

Selection of Greek cheeses with seasonal fruit display. Rosemary crackers.  
\$10 per person  
Minimum 12 persons

### Beef Tenderloin Souvlaki

tenderloin cubes marinated and grilled.  
\$5.00  
Minimum 12 persons

### Pink peppercorn Blackberry Point Oysters

\$3.50 each  
Minimum 24 pieces