



## **CATERING MENUS AND POLICIES**

The following menus provide a sampling of our current selections. Your Catering Manager or Conference Services Manager, along with our team of highly talented Culinary Professionals, will be happy to customize a menu to fit your specific needs.

Food and beverage prices are subject to a 22% service charge and applicable taxes (currently 9.25%). Both are subject to change without notice. Please note that service charges are taxable (currently at 8.25%).

# CATERING POLICIES AND PROCEDURES

## PRICES AND PAYMENT

To secure your event at The Ballantyne Hotel & Lodge, we respectfully require a non-refundable deposit followed by the estimated balance payable five (5) business days prior to the event. Your event should be completely designed, including menus, diagrams and all details a minimum of one (1) month prior to your actual date.

In the event of a cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in your agreement.

## GUARANTEES

Ten (10) working days prior to all food functions, or at the time the BEO is signed, whichever is less, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The customer will be charged a minimum of 90% of the expected number of guests, regardless of the final guarantee. The final guaranteed number of guests for all food functions must be submitted to the Catering Department by Noon, three (3) business days prior to the date of the function. If the guarantee is not received by the cut-off date/time, the Hotel will assume that the "expected" (exp) number of guest is noted at the top of the banquet event order or the expected number of guests submitted to Catering ten (10) working days prior to the event is the guarantee, whichever is higher. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for the number of guests in attendance.

All increases to guarantees within three (3) business days are subject to food availability and surcharges. The hotel will overset 3% above the guarantee to a maximum of {hotel specific number} seats. The hotel cannot guarantee that the same menu items will be served to guests above the overset. Food and beverage choices are based on availability and are at the hotel's discretion.

All Food & Beverage is subject to 22% Service Charge (Taxable) and 9.25% Sales Tax.

## ALCOHOLIC BEVERAGES

The State Division of Alcoholic Beverages & Tobacco regulates the sale and service of all alcoholic beverages. The Hotel is responsible for the administration of such regulations. If alcoholic beverages are to be served on the Hotel premises, we require that these beverages be dispensed only by Hotel servers and bartenders. Our alcoholic beverage license requires us to: 1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the proper identification cannot be produced and 2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated. Provisions of the Hotel's liquor license prohibit the patron or attendees from providing alcoholic beverages from outside sources.

## CATERING

The Ballantyne Hotel & Lodge requires that the Hotel provide all food and beverage. Your Catering or Conference Services Manager will gladly prepare a custom menu to meet your specific requirements, if you prefer. In accordance with the North Carolina Health Department, no food and/or beverages are to leave the premises and no outside food or beverages may be brought on property.

## AUDIO VISUAL EQUIPMENT

The Ballantyne Hotel & Lodge has proudly selected Scott Brown Media Group as our full service onsite audio visual provider. In order to help ensure a positive meeting or event experience, The Ballantyne Hotel & Lodge highly recommends utilizing Scott Brown Media Group for all of your audio visual needs. The onsite Scott Brown Media Team is available to assist with creative planning and consultation for your event. Please advise your Catering Manager or Conference Services Manager of your requirements. If you choose not to use Scott Brown Media as your audio visual service provider, please contact your Catering or Conference Services Manager for a copy of the most current outside Audio Visual Service Guidelines. In this case, additional charges may apply.

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## **AUDIO VISUAL EQUIPMENT (continued)**

Charges for any damage done to the Hotel by the group's outside audio visual vendor will be charged to the group's master account. The group will retain full responsibility for the conduct of its outside vendor.

## **PARKING**

The Ballantyne Hotel & Lodge is pleased to offer complimentary parking for all hotel and event guests. Valet parking may be arranged for your meeting or event for an additional fee.

## **ADDITIONAL SERVICES**

Any services that would incur additional costs (i.e. power or electrical charges, décor, entertainment, security, coat check, etc.) will be discussed with you by your Catering or Conference Services Manager upon your request.

## **DECORATIONS, SIGNAGE AND BANNERS**

Your Catering or Conference Services Manager can arrange for floral centerpieces, tablescapes, specialty linens, themed props, entertainment and ice sculptures. We partner with the region's finest vendors to assist with creating your perfect event.

No signage of any kind is permitted in the lobby or on public grounds. Signage is to be used outside meeting rooms only and must not be larger than two feet wide and three feet high. Flip charts, blackboards and whiteboards are not permitted in any public area of the Hotel. Requests to hang banners or special signage which will not fit on an easel will need to be conveyed to the hotel at least 72 hours prior to the time needed and are subject to management approval. There will be a \$30 per hour labor fee with a one-hour minimum.

In order to prevent damage to our fixtures and furnishings, all decorations, signage, and/or displays brought into the Hotel by guests must be approved prior to arrival. All decorations and displays must be in compliance with the State Building code and meet the approval of the Charlotte Fire Marshall. Items may not be attached to any stationary wall, floor, windows or ceiling with nails staples, tape, tacks or any other substance in order to prevent damage to the facility, fixtures and furnishings. According to Charlotte fire regulations, all candles or any devices that emit flame or smoke must be enclosed in glass or non-flammable containers.

## **PACKAGES**

Due to limited storage, we request that items not be received sooner than three (3) days prior to your first event. The following information must be included on all packages to ensure proper delivery: 1) Group name, 2) Client's first and last name, 3) Conference Service Manager's first and last name and 4) Date of event. Box handling charges are included in your Sales Agreement and will be posted to the Master Account.

## **SMOKE-FREE POLICY**

The Ballantyne Hotel & Lodge is designated as a smoke-free facility, which includes all meeting and public areas. There are specially designed outdoor smoking loggias available for guests.

## **SECURITY**

The Ballantyne Hotel & Lodge shall not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. Special arrangements for security of exhibits, merchandise or articles for display must be made prior to the planned event.

## **BREAKFAST BUFFETS**

### **The Queen's Continental**

*21 per guest*

- Carafes of Chilled Fruit and Vegetable Juices (orange, apple, cranberry, tomato)
- House Made Breakfast Muffins, Petite Croissants and Bagels served with assorted preserves, sweet butter, smoked salmon and cream cheese
- Selection of Sliced Seasonal Melons and Fresh Berries
- Individual Flavored Low-fat Yogurts
- Granola, Dried Cranberries and Raisins
- illy® Regular and Decaffeinated Coffee
- Selected Hot Teas

### **The Healthy Start Continental**

*20 per guest*

- Carafes of Chilled Fruit Juices (orange, apple, cranberry)
- Low-fat Greek Yogurts with Dried Fruit and Granola
- Muesli and Dried Fruits Served with Skim, Low Fat, Whole and Soy Milks
- Fresh Seasonal Diced Fruit and Berries
- Assorted Reduced Sugar and Reduced Fat Bran Muffins
- illy® Regular and Decaffeinated Coffee
- Selected Hot Teas

### **The Ballantyne Breakfast Buffet**

*25 per guest*

*The Ballantyne Breakfast Buffet is based on a minimum of 20 guests and designed for sixty (60) minutes of service  
\$150 set up fee for Ballantyne Breakfast Buffet with fewer than 20 guests*

- Selection of Chilled Juices (orange, apple, cranberry)
- House Made Fresh Breakfast Muffins, Petite Croissants, and Bagels served with assorted preserves, sweet butter, smoked salmon and cream cheese
- Selected Sliced Seasonal Fresh Fruit and Berries
- Country Scrambled Eggs with Chives
- Southern Style Grits
- Seasoned Breakfast Potatoes
- Hickory Smoked Bacon
- Sausage (select ONE): homemade chicken-apple sausage, pork sausage patties or link sausage
- illy® Regular and Decaffeinated Coffee
- Selected Hot Teas

### **Quick Start Continental**

*18 per guest*

- Individual Bottled Juices (orange, apple, cranberry)
- House Made Breakfast Muffins, Petite Croissants and Bagels served with assorted preserves, sweet butter, smoked salmon and cream cheese
- Seasonal Sliced Fruit Display
- illy® Regular and Decaffeinated Coffee
- Selected Hot Teas

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## ENHANCEMENTS

### Breakfast Sandwiches, Wraps and Quiche

- Individual Ballantyne Quiches 50 per dozen
- Buttermilk Biscuits with Country Ham 50 per dozen
- Buttermilk Biscuits with Sausage 50 per dozen
- Ham, Egg and Cheese Croissants 50 per dozen
- Scrambled Eggs, Chicken Sausage and Fontina Cheese in a Tortilla Wrap 50 per dozen

### ADDITIONAL OPTIONS

- Granola Bars 23 per dozen
- Power Bars 23 per dozen
- Bagels and Cream Cheese 29 per dozen
- Assorted Individual Yogurts 3 each
- Smoked Salmon 8 per guest  
served with bagels, sliced tomato, capers, red onions and chive cream cheese
- Homemade Cinnamon Rolls with Cream Cheese Icing 29 per dozen
- Homemade Scones with Fresh Butter, Preserves and Honey 29 per dozen
- Freshly Baked Muffins 29 per dozen
- Freshly Baked Breakfast Breads 4 per guest
- Petite Croissants 29 per dozen
- Warm Buttermilk Biscuits with Sausage Gravy 29 per dozen
- Assorted Breakfast Cereals and Varieties of Milks, Including Soy 5 per guest
- Steel-Cut Oatmeal 4 per guest  
served with brown sugar, raisins, blueberries, strawberries, walnuts and cinnamon
- Bloody Mary 10 per drink
- Champagne Mimosa 10 per drink
- Peach Bellini 10 per drink

### STATIONS

*Breakfast Stations are based on a minimum of 20 guests and designed for sixty (60) minutes of service  
\$150 set up fee for Ballantyne Breakfast Stations with fewer than 20 guests*

#### Ballantyne Biscuit Station

*9 per guest / 75 per attendant  
1 attendant per 30 guests*

- Warm Buttermilk Biscuits, Cheddar Cheese Biscuits and Sweet Biscuits  
served with sausage gravy, country ham, house made preserves, local honey, smoked sausage patty, shredded cheddar cheese and scrambled eggs

#### Omelet Station

*8 per guest / 100 per attendant  
1 attendant per 30 guests*

- Eggs, Egg Beaters and Egg Whites  
served with cheddar and Swiss cheeses, ham, bacon, spinach, scallions, mushrooms, tomatoes and bell peppers

#### Griddle Cake Station

*6 per guest / 100 per attendant  
1 attendant per 30 guests*

*Select one station:*

- Buttermilk Pancakes
- Belgian Waffles
- French Toast

*All served with whipped cream, mixed berry compote, chocolate chips, warm maple syrup and sweet butter*

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## PLATED BREAKFAST

25 per guest

*Includes breakfast breads, freshly squeezed orange juice, illy® regular and decaffeinated coffee and selected hot teas*

### **Morning Appetizers** *(Select one for your group)*

- Citrus Martini with Orange, Grapefruit and Mandarin Sections
- Oatmeal with Cinnamon, Raisins and Apples
- Yogurt and Granola Parfaits
- Strawberries with Brown Sugar and Sour Cream
- Fresh Melon Plate

### **Entrées** *(Select one for your group)*

- Country Scrambled Eggs with Chives and Aged Cheddar Cheese
- Large Buttery Croissant filled with scrambled eggs, ham, fresh herbs and cheddar cheese and fruit garnish
- Eggs Benedict served Florentine Style
- Traditional Eggs Benedict with Canadian Bacon
- Pecan Battered French Toast with Fresh Berries and Maple Syrup
- Tournedos Benedict-Tenderloin Medallions and Poached Eggs on an English Muffin *(additional \$4 per guest)*

### **Accompaniments** *(Select two for your group)*

- Seasoned Breakfast Potatoes
- Hash Brown Potatoes
- Applewood Smoked Bacon
- Country Ham
- Canadian Bacon
- Homemade Chicken-Apple Sausage
- Pork Sausage Patties or Links
- Cheddar Cheese Grits
- Biscuits and Gravy
- Roasted Roma Tomato and Asparagus

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## BRUNCH BUFFET

45 per guest

*Brunch Buffets are based on a minimum of 25 guests and designed for ninety (90) minutes of service  
\$250 set up fee for Ballantyne Brunch Buffet with fewer than 25 guests*

- Selection of Chilled Fruit Juices (orange, apple, cranberry)
- Selected Sliced Seasonal Fresh Fruit and Berries
- Roasted Red Pepper Pasta Salad
- Forest Field Greens with Ranch Dressing and Balsamic Vinaigrette
- Almond Tarragon Chicken Salad
- Country Scrambled Eggs with Chives
- Hickory Smoked Bacon
- Sausage (select ONE): homemade chicken-apple sausage, pork sausage patties or link sausage
- Seasoned Breakfast Potatoes
- Belgian Waffles with Flavored Butters and Maple Syrup
- Assorted Bakery Pastries and Bagels
- served with assorted preserves, sweet butter, smoked salmon and cream cheese
- Poached Salmon with Asparagus Tips and Hollandaise Sauce
- Chicken Breast filled with spinach, mushrooms and pine nuts
- Roasted Red Skin Potatoes
- Seasonal Vegetables
- Assortment of Ballantyne Bakery Fresh Rolls and Butter
- Ballantyne's Signature Red Velvet Cake
- Banana Pudding
- illy® Regular and Decaffeinated Coffee
- Selected Hot Teas

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## REFRESHMENTS AND BREAKS

*Designed for thirty (30) minutes of service*

### **The Movie Time Break**

*10 per guest*

- Popcorn
- Nachos with Hot Cheese Dip and Salsa
- Assorted Candies including Gummy Bears®, Goobers®, Hot Tamales®, and M&M's®

### **The Pretzel Break**

*10 per guest*

- Soft Salted Pretzels with Assorted Mustards and Warm Cheese Sauce
- Individual Bags of Pretzels
- Chocolate Dipped Pretzels
- Yogurt Covered Pretzels

### **The Ballpark Break**

*10 per guest*

- Soft Salted Pretzels with Sweet and Spicy Mustards
- Individual Bags of Popcorn, Peanuts and Cracker Jacks®
- Mini Hot Dogs with Appropriate Condiments

### **The Healthy Morning Break**

*12 per guest*

- Create Your Own Trail Mix  
served with roasted nuts, dried fruits, house made granola and dark chocolate chips
- Fresh Whole Fruit (apples, oranges and bananas)
- Whole Wheat English Muffins  
served with natural peanut butter, almond butter and locally raised honey

### **The Healthy Afternoon Break**

*12 per guest*

- Fresh Sliced Vegetables with Hummus and Low Fat Ranch Dipping Sauce
- Individually Packaged String Cheese
- Celery Sticks with Reduced Fat Cream Cheese or Peanut Butter

### **Ballantyne Energy Break**

*10 per guest*

- Regular and Sugar-Free Red Bull®, Energy Water, Cinnabon® Mocha Latte with a Cinnabon® Espresso and Cream
- Whole Fresh Fruit (apples, oranges and bananas)
- Assorted Energy Bars
- Chocolate Covered Espresso Beans

### **The Mediterranean Break**

*14 per guest*

- Marinated Grilled Summer Vegetables, Ripe Olives, Marinated Cherry Tomatoes and Bocconcini Mozzarella
- Home Made Hummus Trio: Traditional, Pesto and Sun-Dried Tomato with Pita Chips

### **The Bake Shoppe**

*11 per guest*

- Fudge Brownies and Blondies
- Lemon Bars
- Assorted House Made Cookies
- Whole, Skim, Soy and Chocolate Milks

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**The Sweet and Salty Break***12 per guest*

- Freshly Baked Brownies and Blondies
- Pretzels, Potato Chips and Buttered Popcorn
- Chocolate Covered Pretzels
- Chocolate Covered Peanuts
- Mixed Nuts and Dried Fruit

**The Sliced Fruit and Refreshing Smoothie Break***10 per guest / 75 per attendant  
1 attendant per 25 guests*

- Fresh Sliced Honeydew, Pineapple, Cantaloupe and Seasonal Berries
- Assorted Greek, Low Fat and Flavored Yogurts
- Banana Peanut Butter, Strawberry Mint and Raspberry Peach Smoothies

**Decadent Smoothie and Milkshake Break***8 per guest / 75 per attendant  
1 attendant per 25 guests*

- Refreshing Fruit Smoothies and Milkshakes made with Premium Ice Cream Mixings include: fresh strawberries, pineapple, bananas, melon, chocolate and Oreo® crumbles Mixings

**The Candy Shop Break***9 per guest*

- Candy Shooters: M&M's®, Gummy Bears®, Goobers® and Hot Tamales®
- Reese's Peanut Butter Cups®
- Hershey's Miniature Candy Bars®
- Tootsie Pops® and Jolly Ranchers®

**The Ice Cream Break***15 per guest / 100 per attendant  
1 attendant per 75 guests*

- Ice Cream Floats
- Assorted Ice Cream Bars
- Vanilla Ice Cream Sundaes  
Toppings include: chocolate syrup, caramel sauce, whipped cream, maraschino cherries, chopped nuts, Oreo® crumbles and M&M's®

**The Chocolate Lovers Break***13 per guest*

- Double Chocolate Chip Cookies
- Chocolate Dipped Strawberries
- White and Dark Chocolate Covered Pretzels
- White and Dark Chocolate Fudge
- Chocolate Dipped Rice Krispie Squares

**The Afternoon Tea Break***26 per guest*

- A Selection of Harney & Sons Teas
- Roasted Chicken Salad with Spiced Pecan Finger Sandwiches
- Seasonal Vegetables and Whipped Boursin Cheese Finger Sandwiches
- Marinated Cucumber and Watercress Finger Sandwiches
- House Smoked Salmon and Dill Crème Fraiche Finger Sandwiches
- Classic Egg Salad Finger Sandwiches
- Warm Plain and Fruit Scones with Devonshire Cream and House Made Jams
- Selection of Chocolate Dipped Strawberries, Linzer Cookies, Almond Macaroons, Lemon Tartlets and Chocolate Glazed Petit Fours

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## A LA CARTE

### ***Per dozen pricing***

▪ Soft Salted Pretzels with Assorted Mustards	30 per dozen
▪ House Made Fresh Cookies	25 per dozen
▪ House Made Brownies	25 per dozen
▪ House Made Blondies	25 per dozen
▪ House Made Lemon Bars	25 per dozen
▪ Assorted House Made Biscotti	30 per dozen
▪ Assorted Breakfast Pastries	20 per dozen
▪ Hard Boiled Eggs	12 per dozen
▪ Whole Fresh Fruit	24 per dozen
▪ Kashi Bars	30 per dozen
▪ Granola Bars	23 per dozen
▪ Freshly Baked Cupcakes (vanilla, chocolate or red velvet)	36 per dozen

### ***Per guest pricing***

▪ Chile Con Queso and Picante Salsa® with House Fried Tortilla Chips	7 per guest
▪ Imperial Dry Snack Mix	3 per guest
▪ Spicy Bar Mix	2 per guest
▪ Hummus and Pita Chips	6 per guest
▪ Pimento Cheese with Assorted Crackers	5 per guest
▪ Buttered Popcorn	4 per guest
▪ French Onion Dip and Potato Chips	5 per guest
▪ Smoked Almonds	6 per guest
▪ Gourmet Mixed Nuts	6 per guest
▪ House Made Trail Mix	5 per guest
▪ Fresh Seasonal Fruit Display	7 per guest
▪ Blue Corn Tortilla Chips with Bean Dip and Guacamole	7 per guest
▪ Steamed and Salted Edamame	4 per guest

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## BEVERAGES

### **The illy® Coffee Break**

7 per guest

*Designed for two (2) hours of service*

- illy® Regular and Decaffeinated Coffee
- Brewed Iced Tea or Selected Hot Teas with Honey and Lemon

### **The Ballantyne Espresso and Cappuccino Break**

11 per guest / 75 per attendant

*Designed for two (2) hours of service*

1 attendant per 25 guests

- Made to Order Espressos, Cappuccinos and Lattes
- illy® Regular and Decaffeinated Coffee
- Selected Hot Teas with Honey and Lemon

### **Individually Bottled**

- Bottled Waters 3 Each
- Assorted Fruit Juices 3 Each
- Assorted Soft Drinks 3 Each
- Naked Juices 4 Each
- Jones Specialty Soda 4 Each

### **By the Gallon**

- Fresh Squeezed Lemonade 30 per gallon
- Brewed Sweetened or Unsweetened Iced Tea 30 per gallon
- Arnold Palmer Mix 30 per gallon
- Fresh Squeezed Orange Juice 30 per gallon
- illy® Regular Coffee 65 per gallon
- illy® Decaffeinated Coffee 65 per gallon
- Selection of Assorted Hot Teas 65 per gallon
- Champagne Punch 65 per gallon
- Sparkling Celebration Punch (non-alcoholic) 30 per gallon
- Fruit Punch (non-alcoholic) 30 per gallon
- Citrus Punch (non-alcoholic) 30 per gallon

*\*1 gallon serves approximately 16 guests per 8 oz. cup*

## PLATED LUNCH MENUS

All Ballantyne Plated Lunches include freshly baked rolls with butter, brewed unsweetened iced tea, illy® regular and decaffeinated coffee and selected hot teas

### Soups (Select one for your group)

- Sun Ripened Tomato and Fennel Bisque with a Feta Cheese and Kalamata Olive Relish 7
- Roasted Eggplant and Mushroom Bisque with Roasted Red Pepper Drizzle 6
- Sweet Corn Broth with a Blue Crab and Boursin Cheese Bruschetta 6
- Baked Yukon Gold Potato Purée with Chive and Truffle Essence 6

### Salads (Select one for your group)

- Tangle of Baby Greens with Seasonal Petite Vegetables, Balsamic Vinaigrette 6
- Hearts of Romaine Lettuce with Marinated Greek Olives and Reggiano Cheese Tuille, Creamy Garlic and Parmesan Dressing 7
- Radicchio and Boston Bibb Lettuce with Minted Cucumber and Roma Tomato Relish, Goat Cheese Vinaigrette 7
- Baby Spinach and Arugula Salad with Dried Cranberries, Goat Cheese and Candied Walnuts, Citrus Vinaigrette 8

### Composed Entrée Salads (Select one for your group)

- Traditional Cobb Salad with Grilled Chicken and Buttermilk Ranch Dressing 20
- Chopped Romaine Lettuce Salad with Pesto Shrimp and Creamy Black Pepper Dressing 24
- Smoked Ahi Tuna Salad Niçoise with Lemon Vinaigrette Dressing 27
- Grilled Skirt Steak Salad with Grilled Onions, Marinated Mushrooms, Spiced Pecans and Balsamic Vinaigrette 26

## Lunch Entrées

### Chicken

- Southwestern-spiced Free-range Chicken with Roasted Golden Tomato Coulis 17
- Fine Herb Grilled Chicken Breast with Sweet Pepper Cream 18
- Chicken Francaise with Lemon Caper Sauce 19

### Fish

- Roasted Salmon Filet with Jonah Crab Herb Gratin and Sweet Corn Cream 22
- Bronzed Grouper with Crawfish Tomato Ragout 23
- Skewered Shrimp and Scallops with Pineapple Mango Salsa 24

### Beef

- Cuban Spiced Grilled Skirt Steak with Chimichurri Sauce 21
- Steak Au Poivre with Cognac Green Peppercorn Demi Glace 25
- Grilled Flat Iron Steak with Portabella Mushroom Reduction 25

### Pasta

- Penne Pasta with Cajun Charred Chicken Breast and Spiced Pecans in a Morel Cream Sauce 17
- Oricchiette Pasta with Bocconcini Mozzarella and Basil Pistou 16

### Vegetarian

- Exotic Mushroom Risotto with Petite Ratatouille Vegetables and Grated Reggiano Cheese 15
- Asian Vegetable Napoleon with Bok Choy, Silky Tofu, Japanese Eggplant, Grilled Scallions and Wasabi Hoisin Glaze 16

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**Starch and Vegetable Accompaniments** *(Select one starch and one vegetable to accompany your entrée selection)*

- Jumbo Asparagus with Marinated Cherry Tomatoes
- Broccolini with Roasted Roma Tomatoes
- Julienned Vegetable Medley
- Sautéed Haricot Vert with Roasted Peppers and Shiitake Mushrooms
- Vegetable Bundle
- Ratatouille Stuffed Tomato
- Herb Roasted Fingerling Potatoes
- Steel Cut Barley Risotto
- Olive Oil Smashed Potato Cake
- Potatoes Au Gratin
- Sweet Corn and Bacon Grit Cakes
- Truffled Polenta Fries
- Boursin Herb Whipped Potatoes
- Orzo and Broccoli Gratin

**Lunch Dessert Selections** *(Select one for your group)*

- Bourbon Pecan Tarte 6
- Blueberry Brown Butter Tarte 6
- New York Cheesecake with Sambuca Strawberry Sauce 6
- Tiramisu with Vanilla Bean Crème Anglaise 6
- Chocolate Mousse with Raspberry Coulis 7
- Warm Cinnamon Apple Tarte with Tahitian Vanilla Bean Ice Cream 7
- Ballantyne's Signature Red Velvet Cake 8

## LUNCH BUFFETS

Lunch Buffets are based on a minimum of 25 guests and designed for sixty (60) minutes of service

\$250 set up fee for Ballantyne Lunch Buffets with fewer than 25 guests

All Lunch Buffets include freshly baked rolls with butter, brewed unsweetened iced tea, illy® regular and decaffeinated coffee and selected hot teas

### The Piedmont Lunch Buffet

35 per guest

- Seasonal Mixed Fruit Salad with Chambord Marinated Berries
- Forest Field Greens with Ranch and Italian Dressing
- Albacore Tuna Salad
- Charlotte Roasted Chicken Salad
- Sliced Roast Beef, Smoked Turkey and Virginia Ham
- Swiss, Havarti and Aged Cheddar Cheeses
- Lettuce, Tomato, Sliced Red Onion, Pickle Spears and Condiments
- Potato Chips and Taro Root Vegetable Chips
- Selection of Sliced Bakery Fresh Breads
- Assorted House Made Fresh Cookies, Brownies and Blondies

### Ballantyne Lunch Buffet

35 per guest

- Traditional Caesar Salad with Dressing
- Mixed Green Salad with Tomatoes, Cucumbers and Carrots
- New Potato Salad
- Fresh Seasonal Vegetable Medley
- Baked Salmon with Lemon Dill Cream Sauce
- Herb Grilled Chicken Breast with Sauce Velouté
- Orzo and Broccoli Gratin
- Ballantyne's Signature Red Velvet Cake
- Lemon Tart

### Soup, Salad and Baked Potato Bar

30 per guest

- Chef's Selection of Two Soups
- Mixed Greens, Spinach and Chopped Romaine with Ranch, Italian and Caesar Dressing  
Toppings include: sliced mushrooms, red onions, tomatoes, red and yellow peppers, broccoli, cauliflower, chickpeas, celery, sliced carrots, shredded cheese, bacon bits and croutons
- Roasted Red Pepper Pasta Salad
- Cucumber and Tomato Vinaigrette Salad
- Golden Russet Baked Potatoes  
Toppings include: shredded cheese, bacon bits, diced ham, chives, butter and sour cream
- Seasonal Fruit Crisp

### Spa Lunch Buffet

37 per guest

- Vine Ripened Tomato and Parmesan Bisque with Sweet Basil
- Spinach Salad with Sliced Mushrooms, Red Onions and Citrus Poppy Seed Dressing
- Fresh Minted Fruit Salad
- Shrimp and Bay Scallop Ceviche with Key Lime and Coconut Vinaigrette
- Quinoa Tabbouleh Salad with Italian Flat Leaf Parsley
- Citrus Spiked Whole Roasted Chicken or Grilled Chicken Breast
- Sesame Seared Atlantic Salmon with Miso Ginger Broth
- Sautéed Julienned Vegetables with Garlic Confit and Shiitake Mushrooms
- Whole Grain Rolls
- Kalamata Olive and Sun-Dried Tomato Tapenade with Crisp Flatbread
- Fresh Fruit Tart

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**The Executive Deli Lunch Buffet***40 per guest*

- Soup du Jour
- Forest Field Greens with Ranch and Italian Dressing
- Penne Rigate Pasta Salad with Grilled Vegetables and Parmesan Black Pepper Dressing
- Smoked Ahi Tuna Salad Niçoise
- Seasonal Sliced Fruit
- Focaccia Muffaletta filled with Sliced Provolone Cheese, Sliced Genoa Salami, Italian Ham and Spicy Cappicola on Focaccia Bread accompanied with Olive Relish
- Ciabatta with Smoked Turkey and Roast Beef, Colby Long Horn Cheese and Horseradish Cream
- Tuna Salad on a Flaky Croissant
- Pastrami and Baby Swiss with Creole Mustard on Ciabatta Bread
- Vegetable Pita Pocket
- Bread and Butter Pickles
- Marinated Olives and Feta Cheese
- House Made Fresh Cookies
- Key Lime Pie

**Mediterranean Lunch Buffet***38 per guest*

- Sambuca Spiced Melon Salad with Mint
- Traditional Greek Salad
- Ratatouille Vegetables
- Chicken Picatta
- Tilapia Francaise with Lemon Caper Cream Sauce
- Baked Orecchiette Pasta with Sweet Italian Sausage, Pomodoro Sauce and Fresh Mozzarella
- Israeli Cous Cous with Sun-Dried Tomatoes, Spinach and Olives
- Warm Focaccia and Garlic Sticks
- Petite Cannolis
- Baklava

**Italian Lunch Buffet***38 per guest*

- Italian Fruit Salad – Seasonal Fruit Salad with Limoncello Scented Crème Fraiche
- Traditional Caesar Salad with Dressing
- Garlic Buttered Haricot Vert with Red and Yellow Peppers
- Chicken Milanese
- Traditional Lasagna
- Pesto Infused Gnocchi
- Garlic Toast
- Petite Cannolis
- Opera Cake

**Southern Belle Lunch Buffet***35 per guest*

- Chilled Iceberg Lettuce Wedges with Buttermilk Blue Cheese Dressing
- Crunchy Carolina Slaw
- Three Bean Salad with Roasted Pepper Vinaigrette
- Blackened Catfish
- Grilled Flat Iron Steak with Caramelized Onion Jus
- Southern Fried Chicken
- Country Style Green Beans
- Creamy Red Bliss Smashed Potatoes
- Mini Cornbread Muffins and Mini Cheddar and Garlic Biscuits
- Ballantyne's Signature Red Velvet Cake
- Banana Pudding

Food and beverage prices are subject to a 22% service charge and applicable taxes (currently 9.25%).  
Both are subject to change without notice. Please note that service charges are taxable (currently at 8.25%).

**Picnic Lunch Buffet***31 per guest*

- Carolina Cole Slaw
- Southern Style Macaroni Salad
- Char-grilled Hamburgers
- All Beef Hot Dogs
- Grilled Chicken Breast
- Grilled Corn on the Cobb
- Brown Sugar Baked Beans
- Bakery Fresh Buns
- Lettuce, Tomato, Sliced Red Onion, Pickle Spears and Condiments
- House Made Fresh Cookies, Brownies and Blondies

**Asian Lunch Buffet***34 per guest*

- Asian Greens with Toasted Cashews and Pickled Ginger Sesame Vinaigrette
- Soba Noodle and Grilled Chicken Salad with Snow Peas and Shoyu Housin Dressing
- Chayote, Jicama and Daikon Radish with Miso Cilantro Sauce
- Sesame Shrimp and Sugar Snap Peas with Ginger Carrots
- Wok Fried Vegetables with Shiitake Mushrooms
- Fried Rice
- Teriyaki Flank Steak
- Sweet and Sour Chicken
- Fortune Cookies

**Southwestern Lunch Buffet***34 per guest*

- Southwestern Salad with Chipotle Ranch Dressing
- Jicama and Cucumber Salad
- Roasted Corn Salad
- Tex-Mex Broiled Chicken with Southwestern Flavored Butter
- Roasted Snapper with Spanish Olive Tomato Ragout
- Spanish Rice
- Trés Leches Cake
- Sopapillas with Whipped Cream and Strawberry Sauce

**Enhancement***4 per guest (additional)*

- Build Your Own Steak Fajita  
Toppings include: flour tortillas, jalapeños, onions, bell peppers, salsa, guacamole, monterey jack and cheddar cheeses, sour cream and tri-color tortilla chips

**Carolina Barbecue Lunch Buffet***37 per guest*

- Creamy Style Cole Slaw
- Cucumber and Tomato Vinaigrette Salad
- Red Bliss Potato Salad
- Southern Style Pulled Pork with Yeast Rolls
- Char-grilled Western Style BBQ Chicken Breasts
- Molasses Baked Beans
- Shoepeg Corn
- Mini Cornbread Muffins and Mini Cheddar and Garlic Biscuits
- Strawberry Shortcake

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## BOXED LUNCHES

### The Par 5

19 each

- Black Forest Ham on a Large Flaky Croissant with Baby Swiss Cheese, Water Cress and Cranberry Mayonnaise
- Kettle Chips
- Fruit Salad
- Chocolate Chip Cookie

### The Eagle

20 each

- Traditional Turkey Club Sandwich on White Bread with Slow Roasted Turkey, Aged Cheddar Cheese, Applewood Smoked Bacon, Crisp Romaine and Ripe Tomatoes
- Apple
- Lays Potato Chips
- Sugar Cookie

### The Sand Trap

21 each

- Focaccia Muffaletta filled with Sliced Provolone Cheese, Sliced Genoa Salami, Italian Ham and Spicy Cappellicola on Focaccia Bread accompanied with Olive Relish
- Antipasto Salad
- Cheese Crackers
- Chocolate Chip Cookie

### The Hole in One

23 each

- Grilled Chicken and Marinated Vegetables on Focaccia Bread
- Orzo Salad with Petite Vegetables
- Fruit Salad
- Chocolate Chip Cookie

### The Chip Shot

20 each

- Vegetarian Spring Roll filled with Soba Noodles, Julienne Asian Vegetables, Bean Sprouts, Crisp Edamame and a Key Lime Chili Dipping Sauce
- Wasabi Peas
- Vegetable Chips
- Grape Cluster

### The Birdie

22 each

- Chicken Caesar Wrap
- Orzo Salad with Sun-Dried Tomatoes and Basil
- Fruit Salad
- Oatmeal Raisin Cookie

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## RECEPTION DISPLAYS

Reception displays are designed for sixty (60) minutes of service

### Fruit and Cheese Display

9 per guest

- European and Domestic Cheeses accompanied with Dried and Fresh Fruit
- Sliced Breads, English Crackers and Tuscan Flatbread

### Vegetable Display

7 per guest

- Grilled and Marinated Vegetables
- Fresh Vegetable Crudités
- Ranch Dressing and Balsamic Drizzle

### Antipasto Display

16 per guest

- Prosciutto di Parma, Salami and Soppresata
- Pecorino, Gorgonzola, Buffalo Mozzarella and Provolone Cheese with Sun-Dried Tomatoes
- Pepperoncini, Marinated and Cured Olives, Roasted Red Peppers and Marinated Artichoke Hearts
- Grissini, Focaccia and Ciabatta Bread

### Bruschetta Display

9 per guest

- Grilled Artisan Breads
- Roasted Peppers, Aged Parmesan and Sun-Dried Tomatoes
- Roasted Garlic Puree, Extra Virgin Olive Oil and Olive Tapenade

### Grand Seafood Display

27 per guest

- Fried Oysters and Fried Scallops
- Chilled Jumbo Shrimp and Littleneck Clams
- Cracked Crab Claws and Mussels
- Cocktail Sauce, Remoulade, Lime Cilantro Sauce and Lemon Wedges

### Mediterranean Display

12 per guest

- Hummus, Sun-Dried Tomato and Goat Cheese Spread, Olive Tapenade and Baba Ghanoush
- Pita Chips and Focaccia Toast

### Ballantyne Pizza Station *(Select four for your group)*

12 per guest

- Four Cheese and Tomato Sauce
- Meat Lovers – Pepperoni, Sausage and Ham
- Supreme – Pepperoni, Sausage, Peppers and Mushrooms
- Vegetarian – Garden Fresh Vegetables and Pesto
- Hawaiian Ham and Grilled Pineapple
- BBQ Chicken

### Viennese Display

12 per guest

- Bourbon Pecan Tartlets
- Miniature Mousse Cups
- Cream Puffs and French Pastries
- Chocolate Dipped Strawberries

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## CHEF ATTENDED STATIONS

*Chef Attended Stations are based on a minimum of 30 guests and designed for two (2) hours of service  
\$100 Ballantyne Culinary Attendant Fee per 100 guests*

### **Shrimp n' Grits Station**

*14 per guest*

- Low Country Shrimp and Stone Ground Grits
- Smoked Cheddar Cheese and Scallions
- Andouille Sausage and Tasso Gravy

### **Pasta Station**

*12 per guest*

- Penne and Oricciette Pastas
- Alfredo Cream and Pomodoro Sauces
- Italian Sausage, Chicken and Shrimp
- Wild Mushrooms, Fresh Herbs, Parmesan Cheese and Fresh Vegetables
- Garlic Bread Sticks

### **Risotto and Gnocchi Station**

*12 per guest*

- Creamy Risotto and Potato Gnocchi  
Toppings include: parmesan cheese, forest mushrooms, English peas, tomato basil ragout, baby arugula, garlic, white wine, shrimp, chicken, fresh herbs and fire-roasted peppers

### **Market Greens Station**

*10 per guest*

*Tossed to Order*

- Baby Romaine, Baby Frisée, Baby Spinach, Watercress and Arugula  
Toppings include: tomatoes, mushrooms, bean sprouts, cucumbers, carrots, bell peppers, croutons, goat cheese, bleu cheese and parmesan cheese
- Ranch Dressing, Balsamic Vinaigrette and Thousand Island Dressing
- Organic Greens Available

*4 per guest (additional)*

### **Spinach Salad Station**

*8 per guest*

*Tossed to Order*

- Baby Spinach  
Toppings include: mushrooms, tomatoes, grated eggs and toasted pine nuts
- Warm Pancetta Dressing

### **Mashed Potato Martini Bar**

*12 per guest*

*Served in a Martini Glass*

- Buttermilk Mashed Potatoes  
Toppings include: applewood smoked bacon bits, Vermont white cheddar cheese, butter, scallions, diced tomatoes and sour cream
- Mashed Sweet Potatoes  
Toppings include: butter, brown sugar, cinnamon, chopped pecans and mini marshmallows

*2 per guest (additional)*

### **Specialty Fries Station** *(Select three for your group)*

*8 per guest*

- Sweet Potato Fries
- Garlic Herb Fries
- Polenta Stick Fries
- Parmesan Cheese Fries
- Truffle Fries
- Assorted Dipping Sauces

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**Southwestern Fajita Station***12 per guest*

- Marinated Flank Steak and Chicken served with Flour Tortillas
- Jalapeños, Onions, Bell Peppers, Monterey Jack and Cheddar Cheeses, Salsa, Guacamole, Sour Cream and Tri-color Tortilla Chips

**Gourmet Slider Station***16 per guest*

- American Style Kobe Beef Sliders on Fresh Baked Buns
- Lamb and Goat Cheese Sliders filled with onion-pomegranate jam and soft brioche
- Braised Short Rib Sliders on Fresh Baked Buns  
Toppings include: lettuce, tomatoes, grilled onions, sautéed mushrooms, assorted cheeses and flavored aioli
- Sea Salt Rosemary Potato Chips

**Satay Station***13 per guest*

- Seared Chicken, Shrimp and Beef Satay
- Spicy Peanut, Mango Chili and Red Curry Sauces

**Ceviche Station***15 per guest*

- Honduras Ahi Tuna Ceviche
- Shrimp Ceviche
- Peruvian Scallops, Calamari and Clam Ceviche
- Fresh Tortilla Chips with Lemons and Limes

**Sizzling Shrimp Station***14 per guest*

- Garlic Shrimp Scampi with Butter and White Wine Sauce
- Basil and Lemon Pan Sautéed Shrimp with Roma Tomato, Sweet Onion and Garden Herbs
- Crostini

**Stir Fry Station***13 per guest*

- Skirt Steak and Chicken with a Hoisin Teriyaki Glaze  
Toppings include: shiitake mushrooms, scallions, ginger, water chestnuts, tofu, bean sprouts, Asian vegetable mélange, cilantro and Edamame beans

**Dim Sum and Spring Roll Station***14 per guest*

- Assorted Steamed Seafood
- Vegetable and Pork Dim Sum
- Fresh Vietnamese Spring Rolls
- Sweet Chili and Miso Sambal Dipping Sauce

**Sushi Station***17 per guest / 250 per Sushi Chef  
1 Sushi Chef per 75 guests*

- California Rolls
- Avocado Eel Rolls
- Spicy Smoked Salmon and Cucumber Rolls
- Ahi Tuna Rolls
- Vegetarian Rolls
- Pickled Ginger, Wasabi and Soy Sauce

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## CHEF ATTENDED DESSERT STATIONS

Chef Attended Dessert Stations are based on a minimum of 30 guests and designed for two (2) hours of service  
\$100 Ballantyne Culinary Attendant Fee per 100 guests

### Ballantyne Signature Bananas Foster Station

12 per guest

- Fresh Bananas Caramelized with Brown Sugar, Rum and Banana Liqueur
- Premium Ice Cream

### Ballantyne Ice Cream Sundae Bar

9 per guest

- Vanilla Ice Cream Sundaes  
Toppings include: chocolate syrup, caramel sauce, whipped cream, maraschino cherries, chopped nuts, Oreo® crumbles, M&M's® and chocolate sprinkles

### Chocolate Fondue Fountain (Select up to five (5) accompaniments) + Additional 500 per fountain rental fee

10 per guest

- Pound Cake
- Angel Food Cake
- Cantaloupe
- Honeydew
- Pineapple
- Strawberries
- Pretzel Rods
- Jumbo Marshmallows
- Graham Crackers
- Rice Krispie Treats
- Mini Cream Puffs
- Shortbread Cookies
- Blondies

### Beignet Station

10 per guest

- Assorted Light and Crispy Fried Beignets dusted with Cinnamon Sugar
- Hazelnut Chocolate Fondue and Bourbon Peach Puree

## CHEF ATTENDED CARVING STATIONS

Chef Attended Carving Stations based on a minimum of 20 guests and designed for two (2) hours of service  
\$100 Ballantyne Culinary Attendant Fee per 100 guests

### Sage Roasted Whole Turkey

325 (Serves 50 Guests)

Fresh Brown Gravy, Orange Cranberry Chutney and Assorted Rolls

### Traditional Sage Roasted Turkey Breast

400 (Serves 50 Guests)

Kentucky Bourbon Jus and Yeast Rolls

### Baked Atlantic Salmon

200 (Serves 20 Guests)

En Croûte with Wild Mushrooms and Spinach, Orange Dill Cream and Assorted Rolls

### Rosemary-Garlic Roasted Loin of Pork

325 (Serves 20 Guests)

Caramelized Onion Jus and Assorted Rolls

### Baked Hickory Smoked Ham

275 (Serves 50 Guests)

Dijon Honey Glaze, Selection of Mustards, Pineapple Rum Sauce and Assorted Rolls

### Herb Roasted Top Sirloin

225 (Serves 40 Guests)

Creamy Horseradish Sauce, Gourmet Mustard Selection, Rosemary Jus and Assorted Rolls

### Garlic Roasted Whole Tenderloin of Beef

325 (Serves 20 Guests)

Whole Grain Mustard, Horseradish Cream Sauce and Assorted Rolls

### Lemon-Thyme Roasted Leg of Lamb

350 (Serves 30 Guests)

Roasted Garlic Jus and Assorted Rolls

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## HOT HORS D'OEUVRES

*Hors d'oeuvres are priced per 50 pieces*

### Vegetarian

- Greek Spanikopita 100
- Vidalia Onion, Thyme and Gruyere Cheese Tartlets 90
- Pear and Brie in a Phyllo Purse 105
- Mini Fresh Mozzarella and Tomato Calzone 105
- Grilled Mediterranean Vegetable Brochette with Balsamic Reduction 95
- Fried Vermont White Cheddar Mac and Cheese Bites 125
- Toasted Cheese Ravioli with Marinara Sauce 120

### Chicken

- Teriyaki and Sesame Glazed Chicken Satay 110
- Southwestern Chicken and Chorizo Empanadas 110
- Pecan Encrusted Chicken Bites with Honey Dijon Dipping Sauce 125

### Seafood

- Blue Crab and Risotto Fritters 110
- Coconut Fried Lobster Medallion with Mango Chutney 145
- Mini Crab Cakes with Creole Remoulade 130
- Shrimp and Andouille Sausage Skewers 155
- Applewood Smoked Bacon Wrapped Scallops 125

### Duck, Pork and Lamb

- Peking Duck Rolls with Hoisin Sauce and Scallions 105
- Sweet and Sour Pork Tempura 100
- Petite Lamb Chops with Minted Mango Chutney 185
- Mini Pulled Pork BBQ Sliders 110

### Beef

- Steak Au Poivre and Mushroom Brochettes 125
- Miniature Beef Wellington 120
- Mini Cheeseburger Sliders 105
- Mini All Beef Hot Dogs 105
- Mini All Beef "Pigs in a Blanket" 105
- Mini Kobe Beef Burger on Brioche with Applewood Smoked Bacon, Frisée and Tomato Jam 215

*\*For a one (1) hour reception, we recommend 5-7 pieces per guest*

*\*For a two (2) hour reception, we recommend 9-11 pieces per guest*

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## CHILLED HORS D'OEUVRES

*Hors d'oeuvres are priced per 50 pieces*

### Vegetarian

- Chilled Melon Brochettes 95
- Vegetable Crudités "Shooters" with Ranch Dipping Sauce 110
- Assorted Bruschetta 105
- Baby Brie on Flat Bread with Dried Fruit Chutney 95
- Balsamic Marinated Fig with Goat Cheese on Toasted Lavosh 95
- Caprese Salad Skewers with Bocconcini Mozzarella, Tomato, Basil, Olive Oil and Balsamic Drizzle 125

### Chicken

- Curried Chicken and Mango Bouchée 110
- Chicken Caesar Crostini, Crisp Romaine, Grilled Chicken and Shaved Parmesan 110

### Seafood

- Shrimp and Vegetable Summer Roll with Mint Cashew Dipping Sauce 125
- Scottish Smoked Salmon and European Cucumber on Pumpnickel 130
- Chilled Jumbo Shrimp "Shooter" with Cocktail Sauce and Lemon 175
- Smoked Trout and Roasted New Potato Medallions with Chives 105
- Lobster and Mango Brochette with Pickled Ginger and Key Lime Sweet Chili Sauce 185
- Crawfish and Boursin Cheese Profiterole with Thyme and Black Pepper 100
- Spicy Tuna Tartar Spoons with Wakame Seaweed Salad 95

### Beef

- Peppered Beef Carpaccio 95
- Steak Tartar, Quail Egg and Broche 175
- Sesame Grissini wrapped with Kobe Beef Carpaccio "Shooter" with a Dijon Fondue 150

*\*For a one (1) hour reception, we recommend 5-7 pieces per guest*

*\*For a two (2) hour reception, we recommend 9-11 pieces per guest*

## PLATED DINNER MENUS

All Ballantyne Plated Dinners include freshly baked rolls with butter, unsweetened iced tea and illy® regular and decaffeinated coffee and selected hot teas

### Chilled Appetizers

- Citrus Poached Gulf Shrimp Martini with Shaved European Cucumber, Lemon and Cocktail Sauce 11
- Rare Seared Ahi Tuna with Wakame Seaweed Salad, Wasabi Aioli 14
- Sun-Ripened Tomato and Fresh Buffalo Mozzarella with Aged Balsamic Vinegar and Foccacia Crisp 9
- Lump Crabmeat Martini 12

### Hot Appetizers

- Maryland Style Jumbo Lump Crab Cake, Grain Mustard and Creole Spiced Cream 11
- Roasted Bacon Wrapped Shrimp 12
- Shrimp and Grits 9
- Seared Sea Scallop, Zucchini "Linguini" 13
- Duck Confit Ravioli with Arugula and Shiitakes, Chive Oil and Creamy Mushroom Demi Glace 14

### Soup Course

- Carolina She Crab Soup En Croûte 8
- Butternut Squash Soup with Mascarpone Cream and Toasted Almonds 7
- Traditional Lobster Bisque with Herb-Laced Sherry 9
- Silver Queen Corn Purée with Chive Oil and Black Pepper Chantilly 6
- Yukon Gold Potato and Applewood Smoked Bacon Chowder and Fresh Thyme 6

### Salad Course

- Tangle of Baby Greens with Seasonal Petite Vegetables, Balsamic Vinaigrette 6
- Hearts of Romaine Lettuce with Marinated Greek Olives and Reggiano Cheese Tuille, Creamy Garlic and Parmesan Dressing 6
- Radicchio and Boston Bibb Lettuce with Minted Cucumber and Roma Tomato Relish, Goat Cheese Vinaigrette 6
- Baby Arugula and Endive with Dried Cranberries, Brie Cheese and Candied Pecans, Balsamic Vinaigrette 9
- Baby Spinach and Arugula Salad with Spiced Pecans and Corn Bread Croutons, Bourbon Peach Vinaigrette 8
- Butter Lettuce and Baby Arugula, White Balsamic and Basil Oil 6
- Endive and Field Greens with Apples and Walnuts, Roquefort-Herb Vinaigrette 7

### Intermezzo

- Raspberry Sorbet 3
- Lemon Sorbet 3
- Lime Sorbet 3
- Champagne with Your Choice of Fruit Sorbet 7

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## Dinner Entrées

### Vegetarian Entrées

- Grilled Vegetable Napoleon with Couscous Stuffed Grape Leaf, Roasted Tomato and Garlic Purée 21
- Sautéed Asian Vegetables with Grilled Tofu, Baby Bok Choy and Sticky Rice, Teriyaki Ginger Glaze 21
- Roasted Portabella Mushroom Torte Layered with Fresh Mozzarella, Haricot Vert 22
- Baked Eggplant Napoleon Stacked with Roasted Vegetables, Herbed Ricotta and Provolone Parmigiano Cheeses, Roasted Tomato Jus 23

### Beef Entrées

- Rosemary Buttered 8 oz Grilled Filet Mignon, Merlot Shallot Reduction 44
- Hickory Smoked 12 oz Prime Rib-Eye Steak, Bourbon Thyme Demi-glace 43
- Slow Braised 8 oz Beef Short Ribs, Rosemary Jus 40

### Lamb, Pork and Veal Entrées

- Spiced Pecan and Dijon Crusted Colorado Rack of Lamb, Green Peppercorn Cognac Emulsion 47
- Herb-Cured Center Cut Grilled Pork Porterhouse, Apple and Caramelized Onion Jus 30
- Grilled Pork Tenderloin, Caramelized Onions and Merlot Jus 28
- Mesquite Smoked Veal Chop with Blue Crab and Vidalia Onion Gratin, Thyme and Port Reduction 47

### Chicken Entrées

- Skillet Seared Breast of Free-Range Chicken Stuffed with Arugula and Boursin Cheese Mousse, Morel Mushroom Cream 29
- Roasted Breast of Free-Range Chicken, Tarragon-Truffle Jus 26
- Pecan Encrusted Chicken Breast, Honey Dijon Sauce 28

### Seafood Entrées

- Sesame Seared Atlantic Salmon, Sake and Lemongrass Buerre Blanc 28
- Fine Herb Encrusted Salmon Filet, Lemon Dill Butter 28
- Halibut Franchise, Sweet Red Pepper and Goat Cheese Broth 36
- Seared Mahi Mahi, Tomato Ragout 30
- Pan Seared Jumbo Diver Sea Scallops, Citrus Aioli 32

### Duet Entrées *(Select two options, prices will be added together)*

- 5 oz Filet Mignon, Sauce Bordelaise 25
- Slow Braised 6 oz Beef Short Ribs, Rosemary Jus 23
- Fine Herb Encrusted Salmon Filet, Lemon Dill Butter 19
- Marinated and Grilled Free-Range Chicken Breast, Herb Velouté 18
- Thyme Poached Lobster Tail, Truffle Scented Sauce Charone 30
- Pancetta Wrapped Shrimp, Provencal 22
- Jumbo Diver Sea Scallops, Chive Beurre Blanc 22
- Carolina Crab Cake, Herb Aioli 21

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**Starch and Vegetable Accompaniments** (Select one starch and one vegetable to accompany your entrée selection)

- Jumbo Asparagus with Marinated Cherry Tomatoes
- Broccolini with Roasted Roma Tomatoes
- Julienned Vegetable Medley
- Sautéed Haricot Vert with Roasted Peppers and Shiitake Mushrooms
- Vegetable Bundle
- Ratatouille Stuffed Tomato
- Herb Roasted Fingerling Potatoes
- Steel Cut Barley Risotto
- Olive Oil Smashed Potato Cake
- Potatoes Au Gratin
- Sweet Corn and Bacon Grit Cakes
- Truffled Polenta Fries
- Boursin Herb Whipped Potatoes
- Orzo and Broccoli Gratin

**Dessert Selections** (Select one for your group)

- Tahitian Vanilla Bean Crème Brûlé with Grand Marnier Chantilly 6
- Milk Chocolate Crème Brûlé with Fresh Raspberries 6
- Tiramisu with Frangelico Crème Anglaise 6
- Bourbon Pecan Pie with Whisky Caramel Sauce 6
- Coconut White Chocolate Mousse with Tropical Fruit Coulis served in a Chocolate Tulip Cup 7
- Toffee Heath Bar Crunch Cheesecake with Caramel Sauce 6
- Ballantyne's Signature Red Velvet Cake 8
- Key Lime Tarte 6
- Warm Apple Crumb Tarte with Vanilla Bean Ice Cream 8
- Chocolate and Hazelnut Tarte with Frangelico and Espresso Syrup 8
- Carrot Cake with Cream Cheese Icing 6

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## Dinner Buffets

Dinner Buffets are based on a minimum of 40 guests and designed for ninety (90) minutes of service

\$250 set up fee for Ballantyne Dinner Buffets with fewer than 40 guests

All Dinner Buffets include freshly baked rolls with butter, brewed unsweetened iced tea, illy® regular and decaffeinated coffee and selected hot teas

### Ballantyne BBQ Dinner Buffet

67 per guest

- Blue Crab and Sweet Potato Chowder
- Chambord Marinated Watermelon and Blueberry Salad
- Black-eyed Pea and Roasted Pearl Onion Salad with Black Pepper and Thyme Dressing
- Crisp Carolina Slaw
- Forest Greens with Ranch and Italian Dressing
- Corn on the Cobb with Sweet Mountain Butter
- Baked Beans with Applewood Smoked Bacon
- Lemon and Herb Baked Salmon Cakes with Dill Citrus Remoulade
- Bourbon and Molasses Cured Chicken with Carolina BBQ Sauce
- Ballantyne BBQ Beef Short Ribs
- Mini Cornbread Muffins and Yeast Rolls with Butter
- Ballantyne's Signature Red Velvet Cake
- Bourbon Pecan Tart

### Enhancements (Serves 50 guests)

300 each

- Slow Roasted Whole Suckling Pig served with Eastern and Western BBQ Sauces and Accompanied by Cinnamon Apple Sauce and Soft Rolls with Butter

### The Ballantyne Cookout Buffet

60 per guest

- Chilled Iceberg Wedges with Ripe Beefsteak Tomatoes and Buttermilk Blue Cheese Dressing
- Low Country Seafood Salad – Shrimp, New Potatoes, Andouille Sausage and Corn
- Marinated Asparagus with Roasted Red Peppers, Crumbled Goat Cheese and Balsamic Glaze
- Grilled Summer Vegetables with Toasted Almonds and Spanish Olive Oil
- Rosemary Roasted Baby Red Bliss Potatoes
- Lemon-Pepper Grilled Chicken Breast with Garlic Cream
- 6 oz Grilled Beef Rib-Eye Steaks with Portobello Mushroom Jus
- Skillet Seared Mahi Mahi with Melted Tomatoes and Basil
- Hushpuppies and Soft Rolls with Butter
- Peanut Butter Pie
- Strawberry Shortcake

### The Ballantyne Classic Dinner Buffet

68 per guest

- Ballantyne Green Salad with Ranch and Italian Dressing
- Penne Pasta Salad with Grilled Vegetables and Parmesan Black Pepper Dressing
- Marinated Asparagus with Roasted Red Peppers, Crumbled Goat Cheese and Balsamic Glaze
- Thyme Buttered Broccoli and Cauliflower
- Boursin Smashed New Potatoes
- Pecan Encrusted Chicken with Honey Dijon Sauce
- Bronzed Grouper with Saffron Cream
- Grilled 6 oz New York Strip with Mushroom Jus
- Toffee Heath Bar Crunch Cheesecake with Caramel Sauce
- Double Decadent Chocolate Cake

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**The Italian Dinner Buffet***58 per guest*

- Italian Antipasto Display
- Traditional Hand Tossed Caesar Salad with Focaccia Croutons
- Ensalata Caprese with Sweet Italian Basil and Aged Balsamico
- Chilled Melon with Shaved Prosciutto Di Parma and Mint
- Chicken Marsala with Braised Cremini Mushroom Ragout
- Penne Pasta Primavera with Sauce Alfredo
- Osso Bucco Style Short Ribs
- Wild Mushroom Risotto
- Pistachio Crusted Salmon with Sauce Piccata
- Italian Herb Roasted Mediterranean Vegetables of the Season
- Ciabatta, Focaccia and Grissini
- Tiramisu
- Ricotta Cheese Tarte

**Enhancement***12 per guest*

Sautéed Tiger Shrimp and Sauce Puttanesca with Potato Gnocchi

**South of the Border Dinner Buffet***49 per guest*

- Traditional Tortilla Soup with Avocado, Tortilla Strips and Sour Cream
- South of the Border Garden Fresh Salad with Toasted Cumin and Cilantro Vinaigrette
- Black Bean and Fire Roasted Corn Salad
- Sun Ripened Golden Tomato and Chayote Salad
- Grilled Corn on the Cobb with Lime and Cilantro
- Spanish Rice and Charro Beans
- Red Snapper Vera Cruz
- Tequila and Lime Roasted Southwestern Chicken
- Grilled Flat Iron Steak with Chimichurri Sauce
- Served with Whole Grain Dinner Rolls
- Vanilla Flan
- Churros

**Enhancement***8 per guest*

- Taco Bar Including Crunchy and Soft Tacos  
served with seasoned ground beef, chicken simmered in Mexican  
spices, shredded lettuce, cheddar and monterey jack cheese, scallions,  
diced tomatoes, salsa and fresh cilantro

Food and beverage prices are subject to a 22% service charge and applicable taxes (currently 9.25%).  
Both are subject to change without notice. Please note that service charges are taxable (currently at 8.25%).

## The Ballantyne "Game Night" Buffet

50 per guest

- Vegetable Crudités and Pita Display with Hummus and Ranch Dip
- Nacho Bar with House Fried Tortilla Chips  
served with nacho cheese, salsa and guacamole
- Build Your Own Salad Bar with Mixed Salad Greens, Balsamic Vinaigrette,  
Ranch and Blue Cheese Dressing  
Toppings include: cucumbers, tomatoes, carrots, sliced red onions,  
croutons, bacon crumbles and shredded cheese
- Choice of Three (3) Entrées:
  - Hot and Mild Chicken Wings with Celery, Blue Cheese and Ranch Dressing
  - Ballantyne Deli Tray – Assorted Bakery Fresh Breads and Rolls including Accompaniments
  - Southern Fried Chicken Tenders with Appropriate Condiments
  - Assorted House Made Pizzas
  - Hot Dogs with Buns including Appropriate Condiments
  - Hamburgers with Buns including Accompaniments
  - Build Your Own Steak Fajitas with Toppings
  - Build Your Own Chicken Fajitas with Toppings
  - Selection of Sliders – Southern Style Pulled Pork, Bacon Cheddar Burgers and Chicken Tender Bites
- House Made Fresh Cookies, Brownies, Blondies and Lemon Bars

### Enhancements

- French Fries 3 per guest
- Potato Chips with French Onion Dip 4 per guest
- Warm Spinach and Artichoke Dip with Baguettes 5 per guest

Food and beverage prices are subject to a 22% service charge and applicable taxes (currently 9.25%).  
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## **BALLANTYNE BAR PRICING**

*\$75 bartender fee - 1 bartender per 75 guests*

### **Ballantyne Brands Mixed Drinks**

Absolut Vodka, Tanqueray Gin, Jim Beam Bourbon, Johnny Walker Red Scotch, Jack Daniels Whiskey, Bacardi Rum, Jose Cuervo Gold Tequila, Canadian Club Classic

*8 per 1.5 oz. drink*

### **Premium Brands Mixed Drinks**

Grey Goose Vodka, Bombay Sapphire Gin, Chivas 12yr Scotch, Makers Mark Bourbon, Appleton Estate 12yr Rum, Jose Cuervo 1800 Tequila, Crown Royal

*10 per 1.5 oz. drink*

### **Cordial Cart** *(Attendant required)*

#### **House Cordials**

Bailey's Irish Cream, Godiva Dark Liqueur, Kahlua, Chambord

*13 per 2 oz. drink*

#### **Premium Cordials**

Grand Marnier, Remy Martin VSOP Cognac

*14 per 2 oz. drink*

#### **Deluxe Cordials**

Hennessey XO Cognac

*40 per 2 oz. drink*

### **House Wines** *(Select one Vineyard for your group)*

#### **Sterling Vineyards, California**

Chardonnay, Cabernet, Merlot, Pinot Grigio

*8 per glass*

#### **Childress Vineyards, North Carolina**

Chardonnay, Cabernet Sauvignon, Merlot

*8 per glass*

#### **Errazuriz Vineyards, Chile**

Chardonnay, Cabernet Sauvignon

*8 per glass*

### **Domestic Beer** *(Select three for your group)*

Miller Lite, Budweiser, Yuengling, Bud Light, Michelob Ultra, Coors Light, O'Doul's Non Alcoholic

*5 per bottle*

### **Specialty Beer** *(Select three for your group)*

Amstel Light, Heineken, Sierra Nevada, Stella Artois, Corona, Corona Light, Red Stripe

*6 per bottle*

### **Assorted Soft Drinks**

Coke, Diet Coke, Sprite

*3 per soda*

### **Still and Sparkling Bottled Waters**

*3 per bottle*

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## **BALLANTYNE HOSTED SPECIALTY BARS**

*\$75 bartender fee - 1 bartender per 75 guests*

### **Martini Bar**

Grey Goose and Absolut Flavored Vodkas, Godiva and Bailey's Irish Cream

- Cosmopolitan *14 per drink*
- Sour Apple *14 per drink*
- Lemon Drop *14 per drink*
- Chocolate *14 per drink*

### **Champagne Bar**

Moët & Chandon, Cristalino Champagne

**Classic Champagne Cocktail** *14 per drink*

- Champagne, Bitters and Sugar

**Kir Royale** *14 per drink*

- Champagne and Chambord

**Peach Bellini** *14 per drink*

- Champagne and Peach Nectar

**Limoncello** *14 per drink*

- Champagne, Lemon Liqueur and Rock Candy Swizzle Stick

## **CASH BAR**

*Prices include service charge and sales tax*

*\$75 bartender fee - 1 bartender per 75 guests and \$20 per hour, per cashier fee*

- Ballantyne Brands *10 per 1.5 oz. drink*
- Premium Brands *12 per 1.5 oz. drink*
- House Wines *10 per glass*
- Domestic Beer *6 per bottle*
- Specialty Beer *7 per bottle*
- Soft Drinks *4 per soda*
- Still and Sparkling Bottled Water *4 per bottle*

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## HOURLY, PER PERSON BAR PACKAGES

\$75 bartender fee - 1 bartender per 75 guests

### Ballantyne Brands Package

Absolut Vodka, Tanqueray Gin,  
Jim Beam Bourbon, Johnny  
Walker Red Scotch, Jack Daniels  
Whiskey, Bacardi Rum, Jose  
Cuervo Gold Tequila, Canadian  
Club Classic

Sterling Vineyards, California  
Chardonnay, Cabernet, Merlot,  
Pinot Grigio

Domestic Beer (*Select three*)  
Miller Lite, Budweiser, Yuengling, Bud  
Light, Michelob Ultra, Coors Light,  
O'Doul's Non Alcoholic

Specialty Beer (*Select three*)  
Amstel Light, Heineken, Sierra  
Nevada, Stella Artois, Corona,  
Corona Light, Red Stripe

Assorted Soft Drinks  
Coke, Diet Coke, Sprite

Natura Still and Sparkling Waters

1 hour	23 per guest
2 hour	31 per guest
3 hour	38 per guest
4 hour	47 per guest
5 hour	52 per guest

### Premium Brands Package

Grey Goose Vodka, Bombay  
Sapphire Gin, Chivas 12yr  
Scotch, Makers Mark Bourbon,  
Appleton Estate 12yr Rum, Jose  
Cuervo 1800 Tequila, Crown  
Royal Whiskey

Sterling Vineyards, California  
Chardonnay, Cabernet, Merlot,  
Pinot Grigio

Domestic Beer (*Select three*)  
Miller Lite, Budweiser, Yuengling,  
Bud Light, Michelob Ultra, Coors  
Light, O'Doul's Non Alcoholic

Specialty Beer (*Select three*)  
Amstel Light, Heineken, Sierra  
Nevada, Stella Artois, Corona,  
Corona Light, Red Stripe

Assorted Soft Drinks  
Coke, Diet Coke, Sprite

Natura Still and Sparkling Waters

1 hour	28 per guest
2 hour	36 per guest
3 hour	45 per guest
4 hour	54 per guest
5 hour	59 per guest

### Beer and Wine Package

Sterling Vineyards, California  
Chardonnay, Cabernet, Merlot,  
Pinot Grigio

Domestic Beer (*Select three*)  
Miller Lite, Budweiser, Yuengling, Bud  
Light, Michelob Ultra, Coors Light,  
O'Doul's Non Alcoholic

Specialty Beer (*Select three*)  
Amstel Light, Heineken, Sierra  
Nevada, Stella Artois, Corona,  
Corona Light, Red Stripe

Assorted Soft Drinks  
Coke, Diet Coke, Sprite

Natura Still and Sparkling Waters

1 hour	20 per guest
2 hour	28 per guest
3 hour	35 per guest
4 hour	44 per guest
5 hour	49 per guest

Food and beverage prices are subject to a 22% service charge and applicable taxes (currently 9.25%).  
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## WINE LIST

List may vary by season and availability. Wines are priced per bottle.

Should you desire a wine not listed on our menu, please share your wine preferences with your Catering Representative

### Champagne and Sparkling

Cristalino, Spain	38
Taittinger, Cuvee Prestige, Reims, France	80
Moet Chandon White Star, Reims	88
Veuve Cliquot, NV, Reims, France	84
Dom Perignon, Epernay, France	325

### Chardonnay

Kendall Jackson "Vintner's Reserve", California	39
Sonoma Cutrer "Russian River", Sonoma	48
Saintsbury "Brown Ranch", Carneros	72
Trefethen, Napa Valley, California	64
Far Niente, Napa Valley, California	97

### White Varietals

Beringer White Zinfandel, California	28
Chateau St. Michelle, Riesling, Washington	36
Santa Margherita, Pinot Grigio, Italy	56
Conundrum, White Blend, California	53

### House Wine Selections

**Sterling Vineyards, California** 38 per bottle

- Cabernet, Merlot, Chardonnay, and Pinot Grigio

**Childress Vineyards, North Carolina** 38 per bottle

- Chardonnay, Merlot and Cabernet

**Errazuriz Wines, Chile** 38 per bottle

- Chardonnay and Cabernet

### Cabernet Sauvignon

Beringer Knights Valley, Napa Valley, California	59
B.V. Vineyards, Napa Valley, California	49
Stella Maris, Northstar Winery, Washington	75

### Merlot

Markham, Napa Valley, California	48
Northstar, Columbia Valley, Washington	80

### Pinot Noir

Eola Hills, Oregon	39
Cambria "Julia's Vineyard", Santa Maria Valley	51
Bella Glos, Santa Barbara, California	72

### Red Varietals

Cota 585, Rioja, Spain	29
Frog's Leap Zinfandel, Napa Valley, California	66
Davis Family Syrah, Russian River, California	62

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