



CATERING MENUS AND POLICIES

Effective June 1, 2011

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

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BREAKFAST BUFFETS

Designed for one (1) hour of service

Queen's Continental

25 per person

- Carafes of Chilled Fruit Juices (Orange, Apple, Cranberry)
- House Made Breakfast Muffins, Petite Croissants and Bagels with Assorted Preserves, Sweet Butter and Cream Cheese
- Fresh Seasonal Sliced Fruit and Berries
- Individual Flavored Low-Fat Yogurts
- Granola, Dried Cranberries and Raisins
- illy® Regular and Decaffeinated Coffee and Selected Hot Teas

Healthy Start Continental

24 per person

- Carafes of Chilled Fruit Juices (Orange, Apple, Cranberry)
- Low-Fat Greek Yogurt Parfaits with Dried Fruit and Granola
- Muesli and Dried Fruits Served with Skim, Low Fat, Whole and Soy Milks
- Fresh Seasonal Sliced Fruit and Berries
- Assorted Reduced Sugar and Reduced Fat Bran Muffins
- illy® Regular and Decaffeinated Coffee and Selected Hot Teas

Ballantyne Breakfast Buffet

29 per person

Based on a minimum of 20 guests

There is a \$5 per person surcharge for groups with fewer than 20 guests (minimum of 10 guests)

- Carafes of Chilled Fruit Juices (Orange, Apple, Cranberry)
- House Made Fresh Breakfast Muffins, Petite Croissants, and Bagels with Assorted Preserves, Sweet Butter and Cream Cheese
- Fresh Seasonal Sliced Fruit and Berries
- Scrambled Farm Fresh Eggs with Chives
- Southern Style Cheddar Cheese Grits
- Seasoned Breakfast Potatoes
- Belgian Waffles with Butter and Maple Syrup
- Hickory Smoked Bacon and Pork Sausage Patties
- illy® Regular and Decaffeinated Coffee and Selected Hot Teas

Upgrade your Egg Selection on the Ballantyne Breakfast Buffet to an Omelet Station for \$5 per guest.

A \$100 attendant fee per 30 guests will apply

BREAKFAST ENHANCEMENTS

Omelet Station

11 per person

\$100 per attendant / 1 attendant per 30 guests

- Eggs, Egg Beaters and Egg Whites
- Cheddar and Swiss Cheeses, Ham, Bacon, Spinach, Scallions, Mushrooms, Tomatoes and Bell Peppers

Griddle Cake Station

7 per person

\$100 per attendant / 1 attendant per 30 guests

Select one station:

- Buttermilk Pancakes
- Belgian Waffles
- French Toast

All served with whipped cream, fresh seasonal berries, chocolate chips, warm maple syrup and sweet butter

Breakfast Sandwiches, Wraps & Quiche

Priced per dozen

Individual Quiches	60
Buttermilk Biscuits with Country Ham	60
Buttermilk Biscuits with Sausage	60
Ham, Egg and Cheese Croissants	60
Scrambled Eggs, Chicken Sausage and Fontina Cheese in a Tortilla Wrap	60

Additional Breakfast Enhancements

Priced per person

Scrambled Farm Fresh Eggs 5

Breakfast Meats Include: Applewood Smoked Bacon, Turkey Bacon, Pork Sausage Patties, Pork Sausage Links, Chicken Apple Sausage **(select two) 6**

Buttermilk Pancakes with Maple Syrup 6

French Toast with Maple Syrup 6

Belgian Waffles with Maple Syrup 6

Warm Buttermilk Biscuits with Sausage Gravy 5

Smoked Salmon Display served with Bagels, Diced Tomato, Capers, Red Onions, Chopped Hard Boiled Egg & Chive Cream Cheese 8

Assorted Breakfast Cereals with Whole, Skim and Soy Milks 5

Steel-Cut Oatmeal served with Brown Sugar, Raisins and Cinnamon 5

Individual Vanilla Yogurt Parfaits with Fresh Berries and House Made Granola 5

Fresh Seasonal Berries served in Martini Glasses 5

Enhancements are available only in addition to one of our Breakfast Buffets

PLATED BREAKFAST

25 per person

Includes 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 Brown Sugar
- Individual Vanilla Yogurt Parfaits with Fresh Berries and House Made Granola
- 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
- 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 person)

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
- Southern Style Cheddar Cheese Grits
- Warm Buttermilk Biscuits with Sausage Gravy
- Roasted Roma Tomato and Asparagus

BALLANTYNE BRUNCH BUFFET

45 per person

Brunch Buffets are based on a minimum of 20 guests and designed for ninety (90) minutes of service

There is a \$5 per person surcharge for groups with fewer than 20 guests (minimum of 10 guests)

- Carafes of Chilled Fruit Juices (Orange, Apple, Cranberry)
- Fresh Seasonal Sliced Fruit and Berries
- Roasted Red Pepper Pasta Salad
- Mixed Garden Greens, Ranch Dressing and Balsamic Vinaigrette
- Almond Tarragon Chicken Salad
- Country Scrambled Eggs with Chives and Aged Cheddar Cheese
- Hickory Smoked Bacon and Pork Sausage Patties
- Seasoned Breakfast Potatoes
- Belgian Waffles, Flavored Butters and Maple Syrup
- House Made Fresh Breakfast Muffins, Petite Croissants, and Bagels with Assorted Preserves, Sweet Butter and Cream Cheese
- Poached Salmon, Asparagus Tips, Hollandaise Sauce
- Chicken Breast Filled with Spinach, Mushrooms and Pine Nuts
- Roasted Red Skin Potatoes
- Seasonal Vegetables
- Freshly Baked Rolls with Butter
- Ballantyne's Signature Red Velvet Cake
- Traditional Banana Pudding
- illy® Regular and Decaffeinated Coffee and Selected Hot Teas

Enhancements

- Bloody Mary, Champagne Mimosa, Peach Bellini

14 per drink

Food and beverage prices are subject to a 22% service charge and applicable taxes (currently 8.25%). Both are subject to change without notice. Please note that service charges are taxable (currently 7.25%).

REFRESHMENTS AND BREAKS

Designed for thirty (30) minutes of service

Movie Time Break *10 per person*

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

Seventh Inning Stretch *12 per person*

- Mini Hot Dogs with Traditional Condiments
- **OR** Soft Salted Pretzels with Cheese Sauce and Mustard
- Individual Bags of Popcorn and Peanuts
- Assorted Candy Bars

Healthy Morning Break *14 per person*

- Create Your Own Trail Mix with Roasted Nuts, Dried Fruits, House Made Granola and Dark Chocolate Chips
- Whole Fresh Fruit (Apples, Oranges and Bananas)
- Whole Wheat English Muffins served with Natural Peanut Butter, Nutella® and Locally Raised Honey

Ballantyne "Blue" Morning Break *12 per person*

- Mini Blueberry Muffins
- Individual Vanilla Yogurt Parfaits with Fresh Blueberries and House Made Granola
- Odwalla® Bars
- Blue Machine Naked Juice®, Sparkling Grape Juice

Healthy Afternoon Break *12 per person*

- Vegetable Display with Hummus and Low Fat Ranch
- Individually Packaged String Cheese
- Peanut Butter "Shooters" with Celery Sticks

Ballantyne "Blue" Afternoon Break *14 per person*

- Blue Corn Tortilla Chips, Blue Cheese Dip and Celery Sticks
- Rice Krispie Treats with Decorative Blue Glaze
- Mini Cupcakes with Blue Frosting
- Blue Jelly Beans and Blue M&M's® Chocolate Candies
- Blue Machine Naked Juice®, Sparkling Grape Juice

"Carolina In My Mind" Break *14 per person*

- Ballantyne Signature House Made Pralines
- Mini Apple and Peach Pies with Streusel Topping
- Lance® Cracker Assortment
- Cheerwine® and Sun Drop®

Enhancement Option:

- Krispy Kreme® Donuts *24 per dozen*

Energy Break *12 per person*

- Regular and Sugar-Free Red Bull®, Starbucks® Frappuccino
- Whole Fresh Fruit (Apples, Oranges and Bananas)
- Assorted Energy Bars
- Chocolate Covered Espresso Beans

Mediterranean Break *14 per person*

- 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

Ballantyne Bake Shoppe *14 per person*

- Assorted House Made Cake Pops
- Almond Macaroons
- Ballantyne Signature House Made Pralines
- Assorted House Made Cookies
- Chocolate Dipped Rice Krispie Treats
- Whole, Skim, Soy and Chocolate Milks

Sweet and Salty Break *12 per person*

- House Made Brownies and Blondies
- Pretzels, Potato Chips and Buttered Popcorn
- Chocolate Covered Pretzels
- Chocolate Covered Peanuts
- Mixed Nuts

Sliced Fruit and Smoothie Break *10 per person*

\$ 75 per attendant / 1 attendant per 50 guests

- Sliced Honeydew, Pineapple, Cantaloupe and Berries
- Individual Low Fat and Flavored Yogurts
- Banana Peanut Butter, Strawberry and Raspberry Peach Smoothies made with Greek Yogurt

Chocolate Lovers Break *13 per person*

- House Made Chocolate Truffle Tarts
- Chocolate Dipped Strawberries
- White and Dark Chocolate Covered Pretzels
- White and Dark Chocolate Fudge
- Chocolate Dipped Rice Krispie Treats

Afternoon Tea Buffet *26 per person*

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

Afternoon at The Vineyard Break *14 per person*

- Fruit and Cheese Display
 - European and Carolina Domestic Cheeses including: Blue, Semi-Soft, Goat, Cow and Sheep's Milk
 - Accompanied with Dried and Fresh Fruit and House Made Jam
 - Sliced Breads, English Crackers and Tuscan Flatbread
- House Made Chocolate Truffle Tarts
- White and Red Sparkling Grape Juice

Enhancement Option:

- Selection of North Carolina Wines *38 per bottle*

A LA CARTE REFRESHMENTS AND SNACKS

REFRESHMENTS AND SNACKS	Per dozen
▪ Soft Salted Pretzels with Assorted Mustards and Cheese	38
▪ House Made Fresh Cookies	36
▪ House Made Brownies	36
▪ House Made Blondies	36
▪ House Made Lemon Bars	36
▪ House Made Biscotti	48
▪ Assorted Breakfast Danish	42
▪ Hard Boiled Eggs	12
▪ Whole Fresh Fruit	36
▪ Granola Bars	36
▪ Power Bars	36
▪ Freshly Baked Cupcakes (Vanilla, Chocolate or Red Velvet)	36
▪ House Made Cake "Pops" (Vanilla, Chocolate or Red Velvet)	48
▪ Häagen-Dazs® Ice Cream Bars	60
▪ Bagels and Cream Cheese	29
▪ Homemade Cinnamon Rolls with Cream Cheese Icing	42
▪ Homemade Scones with Fresh Butter, Preserves and Honey	42
▪ Freshly Baked Muffins	36
▪ Petite Croissants	36

REFRESHMENTS AND SNACKS	Per person
▪ Fresh Berries in Martini Glasses	5
▪ Chile Con Queso & Picante Salsa with House Fried Tortilla Chips	7
▪ Spicy Bar Mix	2
▪ Hummus and Pita Chips	6
▪ Pimento Cheese with Assorted Crackers	5
▪ Buttered Popcorn	4
▪ French Onion Dip with Potato Chips	5
▪ Warm Spinach and Artichoke Dip with Baguettes	6
▪ Warm Carolina Crabmeat Dip with Baguettes and Blue Corn Tortilla Chips	9
▪ Smoked Almonds	6
▪ Gourmet Mixed Nuts	6
▪ House Made Trail Mix	5
▪ Fresh Seasonal Fruit Display	7
▪ Blue Corn Tortilla Chips with Bean Dip and Guacamole	7
▪ Steamed and Salted Edamame	4

BEVERAGES

The illy® Coffee Break 7 per person
Designed for two (2) hours of service

- illy® Regular and Decaffeinated Coffee
- Selected Hot Teas with Honey and Lemon

*** illy Refresh** 5 per person
Designed for two (2) hours of service

Individually Bottled	Each
▪ Bottled Waters	3
▪ Pellegrino® Sparkling Water	4
▪ Perrier® Sparkling Water	4
▪ Assorted Fruit Juices	3
▪ Assorted Soft Drinks (Coke, Diet Coke, Sprite)	3
▪ Naked® Juices	4
▪ Jones Specialty Soda®	4
▪ Cheerwine®	3
▪ Sun Drop®	3
▪ Red Bull®	5
▪ Sugar-free Red Bull®	5
▪ Fiji® Executive Water Set (500ml)	5

BEVERAGES	By the Gallon
▪ Fruit Infused Water <i>(choice of Citrus, Cucumber or Seasonal Berry)</i>	20
▪ Fresh Squeezed Lemonade	30
▪ Brewed Sweetened Iced Tea	30
▪ Brewed Unsweetened Iced Tea	30
▪ Arnold Palmer Mix	30
▪ Fresh Squeezed Orange Juice	30
▪ illy® Regular Coffee	65
▪ illy® Decaffeinated Coffee	65
▪ Selection of Assorted Hot Teas	65
▪ Champagne Punch	65
▪ Sparkling Celebration Punch (non-alcoholic)	30
▪ Fruit Punch (non-alcoholic)	30
▪ Citrus Punch (non-alcoholic)	30

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

PLATED LUNCH MENUS

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, Feta Cheese and Kalamata Olive Relish 7
- Sweet Corn Broth, Blue Crab and Boursin Cheese Bruschetta 7
- Baked Yukon Gold Potato Purée, Chive and Truffle Essence 6

Salads (Select one for your group)

- Mixed Garden Greens, Ranch Dressing and Balsamic Vinaigrette 6
- Crisp Chopped Romaine, Shaved Parmesan, Garlic-herb House Made Croutons, Tangy Caesar Dressing 6
- Chilled Iceberg Wedges, Ripe Beefsteak Tomatoes, Crumbled Bacon, Buttermilk Blue Cheese Dressing 6
- Spinach Salad, Sliced Mushrooms, Red Onions, Citrus Poppy Seed Dressing 8

Composed Entrée Salads (Select one for your group)

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

Lunch Entrées (Select one for your group)

- Southwestern-spiced Free-range Chicken, Roasted Golden Tomato Coulis 17
- Fine Herb Grilled Chicken Breast, Sweet Pepper Cream 18
- Chicken Française, Lemon Caper Sauce 19
- Roasted Salmon Filet, Jonah Crab Herb Gratin, Sweet Corn Cream 22
- Skewered Shrimp and Scallops, Pineapple Mango Salsa 24
- Cuban Spiced Grilled Skirt Steak, Chimichurri Sauce 21
- Steak au Poivre, Cognac Green Peppercorn Demi-Glace 25
- Grilled Flat Iron Steak, Portabella Mushroom Reduction 25
- Penne Pasta, Cajun Charred Chicken Breast and Spiced Pecans, Morel Cream Sauce 17
- Exotic Mushroom Risotto, Petite Ratatouille Vegetables, Grated Reggiano Cheese 15
- Asian Vegetable Napoleon, Bok Choy, Silky Tofu, Japanese Eggplant, Grilled Scallions, Wasabi Hoisin Glaze 16

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

- Jumbo Asparagus, Marinated Cherry Tomatoes
- Broccolini, Roasted Roma Tomatoes
- Julienned Vegetable Medley
- Vegetable Bundle
- Ratatouille Stuffed Tomato
- Herb Roasted Fingerling Potatoes
- Steel Cut Barley Risotto
- Potatoes au Gratin
- Sweet Corn and Bacon Grit Cakes
- Boursin Herb Whipped Potatoes

Lunch Dessert Selections (Select one for your group)

- Bourbon Pecan Tart 6
- Blueberry Brown Butter Tart 6
- New York Cheesecake with Strawberry Coulis 6
- Tiramisu with Vanilla Bean Crème Anglaise 6
- Chocolate Mousse with Raspberry Coulis 7
- Ballantyne's Signature Red Velvet Cake 8

LUNCH BUFFETS

Lunch Buffets are based on a minimum of 20 guests and designed for sixty (60) minutes of service

There is a \$5 per person surcharge for lunch buffets with fewer than 20 guests (minimum of 10 guests)

All Lunch Buffets include brewed unsweetened iced tea, illy® regular and decaffeinated coffee and selected hot teas

Piedmont Lunch Buffet

37 per person

- Seasonal Mixed Fruit Salad, Chambord Marinated Berries
- Mixed Garden Greens, Ranch Dressing and Balsamic Vinaigrette
- 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

Mediterranean Lunch Buffet

40 per person

- Sambuca Spiced Melon Salad, Fresh Mint
- Crisp Romaine, Feta Cheese, Kalamata Olives, Thinly Sliced Sweet Red Onion, Chopped English Cucumber and Tomatoes and Traditional Greek Red Wine Vinaigrette
- Ratatouille Vegetables
- Chicken Picatta
- Tilapia Francaise, Lemon Caper Cream Sauce
- Baked Orecchiette Pasta, Sweet Italian Sausage, Pomodoro Sauce, Fresh Mozzarella
- Israeli Cous Cous, Sun-Dried Tomatoes, Spinach and Olives
- Warm Focaccia and Garlic Sticks
- Citrus Olive Oil Pound Cake
- Baklava

Soup, Salad and Baked Potato Bar

32 per person

- Chef's Selection of Two Soups
- Mixed Greens, Spinach and Chopped Romaine
- Ranch, Italian and Traditional 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 Including: Shredded Cheese, Bacon Bits, Diced Ham, Chives, Butter and Sour Cream
- Seasonal Fruit Crisp
- Decadent Chocolate Cake

Italian Lunch Buffet

40 per person

- Italian Fruit Salad, Limoncello Scented Crème Fraîche
- Crisp Chopped Romaine, Shaved Parmesan, Garlic-herb House Made Croutons, Tangy Caesar Dressing
- Garlic Buttered Haricot Vert, Red and Yellow Peppers
- Chicken Milanese
- Traditional Lasagna
- Pesto Infused Gnocchi
- Garlic Toast
- Petite Cannolis
- Opera Cake

Spa Lunch Buffet

39 per person

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

Ballantyne Lunch Buffet

37 per person

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

LUNCH BUFFETS *(continued)*

Lunch Buffets are based on a minimum of 20 guests and designed for sixty (60) minutes of service

There is a \$5 per person surcharge for lunch buffets with fewer than 20 guests (minimum of 10 guests)

All Lunch Buffets include brewed unsweetened iced tea, illy® regular and decaffeinated coffee and selected hot teas

Southern Belle Lunch Buffet 37 per person

- Chilled Iceberg Wedges, Ripe Beefsteak Tomatoes, Crumbled Bacon, Buttermilk Blue Cheese Dressing
- Creamy Carolina Cole Slaw
- Three Bean Salad, Roasted Pepper Vinaigrette
- Blackened Catfish
- Grilled Flat Iron Steak, 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
- Traditional Banana Pudding

Picnic Lunch Buffet 32 per person

- Creamy 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

Carolina Barbecue Lunch Buffet 39 per person

- Cucumber and Tomato Vinaigrette Salad
- Creamy Carolina Cole Slaw
- 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
- Bourbon Pecan Tart

Pacific Rim Lunch Buffet 36 per person

- Asian Greens, Toasted Cashews, Pickled Ginger Sesame Vinaigrette
- Soba Noodle and Grilled Chicken Salad, Snow Peas, Shoyu Hoisin Dressing
- Chayote, Jicama and Daikon Radish, Miso Cilantro Sauce
- Sesame Shrimp, Sugar Snap Peas, Ginger Carrots
- Wok Fried Vegetables, Shiitake Mushrooms
- Fried Rice
- Teriyaki Flank Steak
- Sweet and Sour Chicken
- Chinese Five Spice Rice Pudding
- Mango Tart

Enhancement 4 per person (additional)

- Chicken Lettuce Wraps

Southwestern Lunch Buffet 36 per person

- Southwestern Salad, 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
- Tres Leches Cake
- Sopapillas, Whipped Cream, Strawberry Sauce

Enhancement 4 per person (additional)

- Build Your Own Steak Fajita with Flour Tortillas, Jalapeños, Onions, Bell Peppers, Salsa, Guacamole, Monterey Jack and Cheddar Cheeses, Sour Cream and Tri-color Tortilla Chips

BOXED LUNCHES

Par 5 Boxed Lunch

19 each

- Black Forest Ham on a Large Flaky Croissant with Baby Swiss Cheese, Crisp Romaine, Sliced Tomato, Mustard and Mayonnaise
- Kettle Chips
- Fruit Salad
- Chocolate Chip Cookie

Eagle Boxed Lunch

20 each

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

Sand Trap Boxed Lunch

21 each

- Focaccia Muffaletta, Sliced Provolone Cheese, Sliced Genoa Salami, Italian Ham and Spicy Capicola, Olive Relish
- Antipasto Salad
- Cheese Crackers
- Chocolate Chip Cookie

Hole in One Boxed Lunch

23 each

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

Chip Shot Boxed Lunch

20 each

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

Birdie Boxed Lunch

22 each

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

RECEPTION DISPLAYS

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

Fruit and Cheese Display *11 per person*

- European and Carolina Domestic Cheeses including: Blue, Semi-Soft, Goat, Cow and Sheep's Milk
- Accompanied with Dried and Fresh Fruit and House Made Jam
- Sliced Breads, English Crackers and Tuscan Flatbread

Vegetable Display *10 per person*

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

Dipping Display *10 per person*

- Artichoke-Spinach Dip, Traditional Hummus and Roasted Red Pepper Feta Dip
- Sliced Breads, English Crackers and Tuscan Flatbread

Antipasto Display *16 per person*

- 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

Grand Seafood Display *27 per person*

- 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

**Custom Logo or Monogram Ice Sculptures available starting at \$700*

Market Greens Display *12 per person*

- Baby Romaine, Baby Spinach, Watercress and Iceberg
- Toppings including: Chopped Tomatoes, Sliced Mushrooms, Chopped Cucumbers, Shredded Carrots, Chopped Bell Peppers, House Made Croutons, Bacon Crumbles, Shredded Cheddar Cheese, Blue Cheese Crumbles and Grated Parmesan
- Ranch Dressing, Balsamic Vinaigrette and Thousand Island Dressing

Upgrade to all Organic Produce *18 per person

Enhancements

- Sliced, Grilled Chicken Breast *12 per person*
- Grilled Shrimp *15 per person*

Caesar Salad Display *9 per person*

- Crisp Romaine, Shaved Parmesan, Garlic-Herb House Made Croutons and Tangy Caesar Dressing

Enhancements

- Sliced, Grilled Chicken Breast *12 per person*
- Grilled Shrimp *15 per person*

Greek Salad Display *9 per person*

- Crisp Romaine, Feta Cheese, Kalamata Olives, Thinly Sliced Sweet Red Onion, Chopped English Cucumber and Tomatoes and Traditional Greek Red Wine Vinaigrette

Enhancements

- Sliced, Grilled Chicken Breast *12 per person*
- Grilled Shrimp *15 per person*

Sushi Display *priced per 30 pieces* *Accompanied with Pickled Ginger, Wasabi and Soy Sauce*

- California Roll *60*
- Avocado Eel Roll *70*
- Spicy Smoked Salmon and Cucumber Roll *70*
- Tekka Maki, Ahi Tuna and Sesame Roll *60*
- Vegetarian Rolls *60*
- Alaska Roll, Smoked Salmon, Crabmeat, Avocado, Sesame *70*
- Spicy Tuna Roll, Masago, Chili Sauce, Mayo, Sesame *70*
- Hamachi Roll, Yellow Tail, Green Onion, Sesame *70*
- Spicy Scallop Roll, Scallop, Avocado, Green Onion *70*

Dessert Shooter Display *3 per shooter* *Minimum of 1 dozen of each selection, ordered*

- Key Lime Pie Shooter
- Strawberry Shortcake Shooter
- Lemon Meringue Pie Shooter
- New York Cheesecake Shooter
- Decadent Chocolate Cake Shooter
- Red Velvet Cake with Praline Crumbles Shooter
- Tiramisu Shooter
- Banana Pudding Shooter

Viennese Display *14 per person*

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

CHEF ATTENDED STATIONS

Chef Attended Stations are based on a minimum of 30 guests, designed for two (2) hours of service and a minimum of 3 stations.
\$100 Ballantyne Culinary Attendant Fee per 75 guests

Shrimp n' Grits Station 14 per person

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

Pasta Station 12 per person

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

Risotto Station 12 per person

- Creamy Risotto with Toppings Including: Parmesan Cheese, Forest Mushrooms, Early Peas, Garlic, White Wine, Grilled Chicken, Fresh Herbs, Fire-Roasted Peppers

Mashed Potato Martini Bar 12 per person *Served in a Martini Glass*

- Buttermilk Mashed Potatoes with Toppings Including: Applewood Smoked Bacon Bits, Vermont White Cheddar Cheese, Butter, Scallions, Diced Tomatoes, Sour Cream

Enhancement 2 per person

- Mashed Sweet Potatoes with Toppings Including: Butter, Brown Sugar, Cinnamon, Chopped Pecans, Miniature Marshmallows

Specialty Fries Station 8 per person *(Select two for your group)*

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

Southwestern Fajita Station 12 per person

- Marinated Flank Steak, Marinated and Grilled Chicken
- Jalapeños, Onions, Bell Peppers, Monterey Jack and Cheddar Cheeses, Salsa, Guacamole, Sour Cream, Flour Tortillas

Gourmet Slider Station 16 per person

- American Style Kobe Beef Sliders, Fresh Baked European Bun
- Buffalo Chicken Sliders, Fresh Baked Parker House Roll
- Braised Short Rib Sliders, Fresh Baked Yeast Roll
- Toppings Including: Lettuce, Sliced Tomatoes, Pickles, Grilled Onions, Sautéed Mushrooms, Assorted Cheeses, Flavored Aioli
- Sea Salt Rosemary Potato Chips

Ballantyne Pizza Station 12 per person *(Select three for your group)*

- Four Cheese, Tomato-basil Sauce
- Meat Lovers – Pepperoni, Sausage, Ham
- Supreme – Pepperoni, Sausage, Peppers, Mushrooms
- Vegetarian – Spinach, Feta, Tomatoes
- Hawaiian Ham, Grilled Pineapple
- BBQ Chicken

Ceviche Martini Bar 15 per person *Served in a Martini Glass*

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

Stir Fry Station 13 per person *Served in Chinese Take-out Containers*

- Skirt Steak and Chicken, Sesame Teriyaki Glaze
- Toppings Including: Shiitake Mushrooms, Scallions, Ginger, Water Chestnuts, Tofu, Bean Sprouts, Asian Vegetable Mélange, Cilantro, Edamame Beans
- Pork Pot Stickers
- Fried Rice

Dim Sum and Spring Roll Station 14 per person

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

CHEF ATTENDED STATIONS - DESSERTS

Chef Attended Stations are based on a minimum of 30 guests, designed for two (2) hours of service and a minimum of 3 stations.

Ballantyne Signature Bananas Foster Station

\$100 per Ballantyne Culinary Attendant / 1 attendant per 50 guests

12 per person

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

Ballantyne Marble Slab Ice Cream Bar

\$100 per Ballantyne Culinary Attendant / 1 attendant per 25 guests

10 per person

- Vanilla Ice Cream
- Toppings include: Chocolate Syrup, Caramel Sauce, Whipped Cream, Maraschino Cherries, Oreo® Crumbles, M&M's® and Chocolate Sprinkles

*Chopped Nuts may be added at the end as a topping

Chocolate Fondue Station (Select up to five (5) accompaniments)

\$100 per Ballantyne Culinary Attendant / 1 attendant per 100 guests

10 per person

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

*Chocolate Fountain Available for Additional \$500 per fountain rental fee / 1 fountain per 150 guests

CHEF ATTENDED STATIONS – CARVING STATIONS

Chef Attended Carving Stations are designed for two (2) hours of service and a minimum of 3 stations.

\$100 per Ballantyne Culinary Attendant / 1 attendant per 100 guests

Traditional Sage Roasted Turkey Breast

Kentucky Bourbon Jus, Parker House Rolls

200 (Serves 20 Guests)

Baked Atlantic Salmon

En Croûte with Wild Mushrooms and Spinach, Citrus Aioli, Assorted Rolls

250 (Serves 20 Guests)

Rosemary-Garlic Roasted Loin of Pork

Caramelized Onion Jus, Assorted Rolls

250 (Serves 20 Guests)

Dijon Honey Glazed Ham

Selection of Mustards, Pineapple Rum Sauce, Assorted Rolls

275 (Serves 50 Guests)

Herb Roasted Top Sirloin

Creamy Horseradish Sauce, Gourmet Mustard Selection, Assorted Rolls

275 (Serves 40 Guests)

Garlic Roasted Whole Tenderloin of Beef

Whole Grain Mustard, Creamy Horseradish Sauce, Assorted Rolls

350 (Serves 20 Guests)

Pepper Crusted Prime Rib

Creamy Horseradish Sauce, Fresh Horseradish, au Jus, Ballantyne Signature House Made Gougère

450 (Serves 30 Guests)

Lemon-Thyme Roasted Leg of Lamb

Roasted Garlic Jus, Assorted Rolls

350 (Serves 30 Guests)

ACCOMPANIMENTS

10 per person
(Select two for your group)

Vegetables

Grilled Asparagus with Charred Cherry Tomatoes

Honey and Maple Glazed Carrots

Julienned Vegetable Medley

Green Bean Almandine

Thyme Buttered Broccoli and Cauliflower

Starches

Boursin Whipped Potatoes

Bourbon Whipped Sweet Potatoes with Spiced Pecans

Parmesan Risotto

Macaroni and Cheese

Herb Roasted Fingerling Potatoes

Sausage, Apple and Cranberry Stuffing

Three Cheese Potato au Gratin

HORS D' OEUVRES

Hors d'oeuvres are priced per 50 pieces

All hors d'oeuvres options may be either butler passed or stationary. Ballantyne will provide one (1) attendant to butler pass per 40 guests. Additional butler passing staff may be requested at \$25 per staff member, per hour.

HOT HORS D'OEUVRES

Vegetarian

- Greek Spanikopita 175
- Vidalia Onion, Thyme and Gruyère Cheese Tartlets 150
- Pear and Brie in a Phyllo Purse 175
- Grilled Mediterranean Vegetable Brochette with Balsamic Reduction 125
- Toasted Cheese Ravioli with Marinara Sauce 175

Chicken

- Teriyaki and Sesame Glazed Chicken Satay 200
- Southwestern Chicken and Chorizo Empanadas 175
- Pecan Encrusted Chicken Bites with Honey Dijon Dipping Sauce 200

Seafood

- Blue Crab and Risotto Fritters 200
- Coconut Fried Lobster Medallion with Mango Chutney 275
- Mini Crab Cakes with Creole Rémoulade 250
- Shrimp and Andouille Sausage Skewers 200
- Applewood Smoked Bacon Wrapped Scallops 275

Duck, Pork and Lamb

- Mini Fried Peking Duck Spring Rolls with Hoisin Sauce and Scallions 225
- Sweet and Sour Pork Tempura 150
- Petite Lamb Chops with Minted Mango Chutney 300
- Mini Pulled Pork BBQ Sliders 150

Beef

- Steak au Poivre and Mushroom Brochettes 225
- Miniature Beef Wellington 200
- Petite Cheeseburgers 225
- Mini All Beef "Pigs in a Blanket" 150

CHILLED HORS D'OEUVRES

Vegetarian

- Fresh Fruit Brochettes (Melon, Pineapple and Strawberry) 125
- Vegetable Crudités "Shooters" with Ranch Dipping Sauce 150
- Bruschetta with Tomato, Feta Cheese and Fresh Basil 150
- Baby Brie on Flat Bread with Dried Fruit Chutney 175
- Balsamic Marinated Fig with Goat Cheese on Toasted Lavosh 125
- Roasted Potato Medallions with Sour Cream and Chives 150
- Caprese Salad Skewers 150
- Bocconcini Mozzarella, Tomato, Basil, Olive Oil and Balsamic Drizzle

Chicken

- Curried Chicken and Mango Phyllo Cup 150
- Chicken Caesar Crostini with Crisp Romaine, Grilled Chicken and Shaved Parmesan 175

Seafood

- Shrimp and Vegetable Summer Roll with Mint Cashew Dipping Sauce 175
- Scottish Smoked Salmon and European Cucumber on Pumpernickel 150
- Chilled Jumbo Shrimp "Shooter" with Cocktail Sauce and Lemon 300
- Lobster and Mango Brochette with Pickled Ginger and Key Lime Sweet Chili Sauce 275
- Spicy Tuna Tartar Spoons with Wakame Seaweed Salad 250

Beef

- Steak Tartar Spoons with Whole Grain Mustard 250
- Sesame Grissini wrapped with Kobe Beef Carpaccio "Shooter" with a Dijon Fondue 300

*For a one (1) hour reception, Ballantyne recommends a minimum of five pieces per person

*For a two (2) hour reception, Ballantyne recommends a minimum of nine pieces per person

PLATED DINNER MENUS

Plated Dinners are based on a minimum of three (3) courses and include freshly baked rolls with butter, illy® regular and decaffeinated coffee and selected hot teas

Chilled Appetizers (Select one for your group)

- Citrus Poached Gulf Shrimp Martini, Shaved European Cucumber, Lemon, Cocktail Sauce 11
- Rare Seared Ahi Tuna, Wakame Seaweed Salad, Wasabi Aioli 14
- Sun-Ripened Tomato, Fresh Buffalo Mozzarella, Aged Balsamic Vinegar and Focaccia Crisp (seasonally available) 10
- Lump Crabmeat "Martini" 14

Hot Appetizers (Select one for your group)

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

Soup Course (Select one for your group)

- Carolina She Crab Soup En Croûte 9
- Butternut Squash Soup, Mascarpone Cream and Toasted Almonds 7
- Traditional Lobster Bisque, Herb-laced Sherry 10
- Silver Queen Corn Purée, Chive Oil and Black Pepper Chantilly 7
- Yukon Gold Potato and Applewood Smoked Bacon Chowder, Fresh Thyme 7

Salad Course (Select one for your group)

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

Intermezzo (Select one for your group)

- Raspberry Sorbet, Fresh Mint Garnish 3
- Lemon Sorbet, Fresh Mint Garnish 3
- Champagne with Choice of Fruit Sorbet, Fresh Mint Garnish 7

PLATED DINNER MENUS *(continued)*

Plated Dinners are based on a minimum of three (3) courses and include freshly baked rolls with butter, illy® regular and decaffeinated coffee and selected hot teas

Plated Dinner Entrées

Vegan Entrées

- Grilled Vegetable Napoleon, Couscous Stuffed Grape Leaf, Roasted Tomato, Garlic Purée 24
- Sautéed Asian Vegetables, Grilled Tofu, Baby Bok Choy, Sticky Rice, Teriyaki Ginger Glaze 24

Vegetarian Entrées

- Roasted Portabella Mushroom Torte, Fresh Mozzarella, Haricot Vert 25
- Baked Eggplant Napoleon Stacked, Roasted Vegetables, Herbed Ricotta, Provolone and Parmigiano-Reggiano Cheeses, Roasted Tomato Jus 26

Beef Entrées

- Rosemary Buttered 8 oz Grilled Filet Mignon, Merlot Shallot Reduction 45
- 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, Caramelized Onion Jus 30
- 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 Filled with Arugula and Boursin Cheese Mousse, Morel Mushroom Cream 30
- 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 Beurre Blanc 30
- Fine Herb Encrusted Salmon Filet, Lemon Dill Butter 30
- Halibut Franchise, Sweet Red Pepper and Goat Cheese Broth 36
- Seared Mahi Mahi, Tomato Ragout 32
- Pan Seared Jumbo Diver Sea Scallops, Citrus Aioli 35

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

- 5 oz Filet Mignon, Sauce Bordelaise 28
- 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 Chorone 30
- Pancetta Wrapped Shrimp, Provençal 22
- Jumbo Diver Sea Scallops, Chive Beurre Blanc 24
- Carolina Crab Cake, Herb Aioli 22

PLATED DINNER MENUS *(continued)*

Plated Dinners are based on a minimum of three (3) courses and include freshly baked rolls with butter, illy® regular and decaffeinated coffee and selected hot teas

Vegetable Accompaniments

(Select one to accompany your entrée selection)

- Jumbo Asparagus, Marinated Cherry Tomatoes
- Broccolini, Roasted Roma Tomatoes
- Julienned Vegetable Medley
- Sautéed Haricot Vert, Roasted Peppers and Shiitake Mushrooms
- Vegetable Bundle
- Ratatouille Stuffed Tomato

Starch Accompaniments

(Select one to accompany your entrée selection)

- Herb Roasted Fingerling Potatoes
- Steel Cut Barley Risotto
- Olive Oil Smashed Potato Cake
- Potatoes au Gratin
- Sweet Corn and Bacon Grit Cakes
- Crispy Polenta Cake, Herbs & Parmesan
- Boursin Herb Whipped Potatoes
- Orzo and Broccoli Gratin

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

- Tahitian Vanilla Bean Crème Brûlée, Grand Marnier Chantilly 7
- Milk Chocolate Crème Brûlée, Fresh Raspberries 7
- Tiramisu with Frangelico, Crème Anglaise 7
- Bourbon Pecan Pie, Whisky Caramel Sauce 7
- Coconut White Chocolate Mousse, Tropical Fruit Coulis served in a Chocolate Tulip Cup 8
- Toffee Heath Bar Crunch Cheesecake, Caramel Sauce 7
- Ballantyne's Signature Red Velvet Cake 9
- Key Lime Tart, Strawberry Coulis 7
- Warm Apple Crumb Tart, Caramel Sauce 9
- Chocolate and Hazelnut Tart, Frangelico and Espresso Syrup 9
- Carrot Cake with Cream Cheese Icing, Sauce Anglaise 9

Enhancements*

- Custom Printed Place Cards 2 each
- Custom Printed Menu Cards 3 each
- Silver Charger Plates 2 each
- Gold Charger Plates 2 each
- Colored and/or Satin Napkins 2 each
- Chair Covers 6 each
- Glass Beaded Charger Plates 7 each
- Chiavari Chairs 9 each
- Satin Seat Cushions *(for Chiavari Chairs)* 2 each
- Upgraded Table Linens 30+ each

**nominal deliver fees may apply for rented items*

Pre-Selected Entrée Choices

A selection of entrées for plated meals may be offered to your guests. Selections are limited to three (3) choices prior to the event. An exact count of the number of each entrée is required with your guarantee of attendance by noon, three business days prior to the event. To ensure seamless service, individual place cards must be provided. The Ballantyne is pleased to provide printed place cards for a nominal fee of \$2 per card. A typed list of each guest's first and last name, entrée selection and table number (if applicable) must be received by noon a minimum of three (3) business days prior to the event. A \$75 rush processing fee will apply if the list is received after this date/time. Should you wish to provide your own place cards, the place cards should be arranged in alphabetical order and your guest's entrée choice MUST be designated on his/her individual place card.

Ordering Choice of Entrées On-Site

We are happy to allow you to offer your guests the option to order from a limited selection of three (3) entrées on site. In order to do so, The Ballantyne requires that you order a minimum of three (3) courses to precede the entrée service (i.e. chilled appetizer, soup, salad followed by entrée OR soup, salad, intermezzo followed by entrée). All entrées will be charged at the highest entrée pricing and will be paired with the same starch and vegetable accompaniments. Printed Menus will be required at \$3 each.

DINNER BUFFETS

Dinner Buffets are based on a minimum of 30 guests and designed for ninety (90) minutes of service
There is a \$10 per person surcharge for dinner buffets with fewer than 30 guests (minimum of 10 guests)
All Dinner Buffets include brewed unsweetened iced tea, illy® regular and decaffeinated coffee

Ballantyne BBQ Dinner Buffet 67 per person

- Chambord Marinated Watermelon and Blueberry Salad
- Black-eyed Pea and Roasted Pearl Onion Salad in Martini Glasses, Black Pepper and Thyme Dressing
- Creamy Carolina Cole Slaw
- Forest Greens with Ranch and Italian Dressing
- Corn on the Cob with Sweet Mountain Butter
- Baked Beans with Applewood Smoked Bacon
- Lemon and Herb Baked Salmon Cakes, Dill Citrus Rémoulade
- Bourbon and Molasses Cured Chicken, 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

Enhancement *(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

Ballantyne Classic Dinner Buffet 69 per person

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

South of the Border Dinner Buffet 54 per person

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

Enhancement 8 per person

- Taco Bar Including Crunchy and Soft Tacos, Seasoned Ground Beef, Chicken Simmered in Mexican Spices, Shredded Lettuce, Cheddar and Monterrey Jack Cheese, Scallions, Diced Tomatoes, Salsa and Fresh Cilantro

Italian Dinner Buffet 65 per person

- Italian Antipasto Display
- Crisp Chopped Romaine, Shaved Parmesan, Garlic-herb House Made Croutons, Tangy Caesar Dressing
- Sun-Ripened Tomato, Fresh Buffalo Mozzarella, Aged Balsamic Vinegar and Focaccia Crisp
- Chicken Marsala, Braised Cremini Mushroom Ragout
- Penne Pasta Primavera, Sauce Alfredo
- Osso Bucco Style Short Ribs
- Creamy Polenta, Herbs and Parmesan
- Pistachio Crusted Salmon, Sauce Piccata
- Italian Herb Roasted Mediterranean Vegetables of the Season
- Ciabatta, Focaccia and Grissini
- Tiramisu
- Ricotta Cheese Tart

Enhancement 12 per person

- Potato Gnocchi, Sautéed Tiger Shrimp, Sauce Puttanesca

DINNER BUFFETS *(continued)*

Dinner Buffets are based on a minimum of 30 guests and designed for ninety (90) minutes of service
There is a \$10 per person surcharge for dinner buffets with fewer than 30 guests (minimum of 10 guests)
All Dinner Buffets include brewed unsweetened iced tea, illy® regular and decaffeinated coffee

Ballantyne Cookout Buffet

65 per person

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

Ballantyne "Game Night" Stations

52 per person

- Vegetable Crudités and Pita Display, Hummus, Ranch Dip
- Nacho Bar: House Fried Tortilla Chips, Nacho Cheese, Salsa, Guacamole
- Build Your Own Salad Bar with Mixed Salad Greens
- Toppings including: Chopped Tomatoes, Sliced Mushrooms, Chopped Cucumbers, Shredded Carrots, Chopped Bell Peppers, House made Croutons, Bacon Crumbles, Shredded Cheddar Cheese, Blue Cheese Crumbles, Grated Parmesan
- Ranch Dressing, Balsamic Vinaigrette, Thousand Island Dressing
- Choice of Three (3) Entrées:
 - Hot and Mild Chicken Wings, Celery, Blue Cheese Dressing, Ranch Dressing
 - Southern Fried Chicken Tenders, Honey Dijon Dipping Sauce, Barbecue Dipping Sauce
 - Assorted House Made Pizzas
 - Hot Dogs with Buns including Condiments
 - Hamburgers with Buns including Condiments
 - Selection of Sliders – Southern Style Pulled Pork, Bacon Cheddar Burgers, Chicken Tender Bites
- House Made Fresh Cookies, Brownies, Blondies, Lemon Bars

Enhancements

- French Fries with Ketchup 3 per person
- Potato Chips with French Onion Dip 5 per person
- Warm Spinach and Artichoke Dip with Baguettes 6 per person

BALLANTYNE BAR

\$75 bartender fee 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 1.25 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 1.25 oz drink

Top Shelf Mixed Drinks

Hanger One Vodka, Hendrick's Gin, Glenlivet 12-year Single Malt Scotch, Makers Mark 46 Bourbon, Tommy Bahama White Sands Rum, Patron Silver Tequila, Crown Royal Special Reserve

14 per 1.25 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

Sterling Vineyards, California

Chardonnay, Cabernet, Merlot, Pinot Grigio

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 Bottled Waters

3 per bottle

BALLANTYNE HOSTED SPECIALTY BARS

\$75 bartender fee per 75 guests

Martini Bar

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

- Cosmopolitan
- Sour Apple
- Lemon Drop
- Chocolate
- Ballantini

14 per drink

14 per drink

14 per drink

14 per drink

14 per drink

Champagne Bar

Charles De Fère, Blanc de Blanc, France

- **Classic Champagne Cocktail**

Champagne, Bitters and Sugar

14 per drink

- **Kir Royale**

Champagne and Chambord

14 per drink

- **Peach Bellini**

Champagne and Peach Nectar

14 per drink

- **Limoncello**

Champagne, Lemon Liqueur and Rock Candy Swizzle Stick

14 per drink

HOURLY, PER PERSON BAR PACKAGES

\$75 bartender fee 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 person
2 hour	31 per person
3 hour	38 per person
4 hour	47 per person
5 hour	52 per person

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 person
2 hour	36 per person
3 hour	45 per person
4 hour	54 per person
5 hour	59 per person

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 person
2 hour	28 per person
3 hour	35 per person
4 hour	44 per person
5 hour	49 per person

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

Charles De Fère, Blanc de Blanc, France	38
Taittinger, Cuvée Prestige, Reims, France	84
Dom Perignon, Epernay, France	325

Chardonnay

Childress Vineyards, North Carolina	38
Sterling Vineyards, California	38
Kendall Jackson "Vintner's Reserve," California	41
Sonoma Cutrer "Russian River," Sonoma	48
Saintsbury "Brown Ranch," Carneros	78

White Varietals

Beringer White Zinfandel, California	38
Sterling Vineyards Pinot Grigio, California	38
Chateau St. Michelle, Riesling, Washington	36
Santa Margherita, Pinot Grigio, Italy	49

Cabernet Sauvignon

Childress Vineyards, North Carolina	38
Sterling Vineyards, California	38
Beringer Knights Valley, Napa Valley, California	54
B.V. Vineyards, Napa Valley, California	49

Merlot

Childress Vineyards, North Carolina	38
Sterling Vineyards, California	38
Chateau Ste. Michelle, Indian Wells, Columbia, Washington	42
Markham, Napa Valley, California	48

Pinot Noir

Eola Hills, Oregon	39
Cambria "Julia's Vineyard," Santa Maria Valley	51

Red Varietals

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

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 fourteen (14) days prior to the arrival date. 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

The final guaranteed number of guests for all food functions must be submitted to the Events and Conference Services 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 guests is noted at the top of the banquet event order or the expected number of guests submitted to the Hotel 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 be prepared to overset 3% above the guarantee to a maximum of five 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 8.25% 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, 2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated and 3) prohibit the sale of alcohol between the hours of 2am and 7am Monday-Saturday or between the hours of 2am and 12pm on Sundays. 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 Conference Services/Event Manager will gladly prepare a custom menu to meet your specific requirements. 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 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 Conference Services/Event Manager of your

requirements. If you choose not to use Scott Brown Media as your audio visual service provider, please contact your Conference Services/Event Manager for a copy of the most current outside Audio Visual Service Guidelines. In this case, additional charges may apply. Charges for any damage done to the Hotel by the 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. Please note that all Audio/Visual is subject to 22% Service Charge (Taxable) and 7.25% Sales Tax.

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.

DECORATIONS, SIGNAGE AND BANNERS

Your Conference Services/Event 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 (1) 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, window 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. The Hotel prohibits the use of confetti or glitter in any of the banquet rooms or public space. *(A minimum of a \$250 cleaning fee will apply if glitter/confetti is found during or after an event).*

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/Event 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 items left unattended. Special arrangements for security of exhibits, merchandise or articles for display must be made prior to the planned event.