**BREAKFAST TABLE**

Based on 60 Minutes of Continuous Service

Breakfast Tables are designed for a Minimum of (25) Guests

All Breakfast Tables Include:

- Boquete Mountain® Regular & Decaffeinated Coffee
- Assortment of Fine Teas ~ Whole Milk, 2%, Skim Cream, Lemon, Honey
- Carafes of Chilled Fruit Juices ~ Orange, Apple, Cranberry, Grapefruit

**BALLANTYNE CONTINENTAL ~ SIMPLE**

Hand Selected Sliced Fruit ~ Vine Ripened Berries
Freshly Baked Croissants, Danishes, Muffins
Selection of Fruit Preserves, Whipped Butter
Honey Greek & Berry Flavored Yoghurts
Cottage Cheese, Housemade Granola

Groups of (25) Guests or More 29

Groups of Less than (25) Guests, Minimum of (15) Guests 34

**BALLANTYNE CONTINENTAL ~ GOURMET**

Hand Selected Sliced Fruit ~ Vine Ripened Berries
Freshly Baked Croissants, Danishes, Muffins
Selection of Fruit Preserves, Whipped Butter
Assorted Einstein® Bagels ~ Cream Cheese
Low Fat Greek Yoghurt Parfaits ~ Dried Fruit & Granola
Muesli ~ Dried Fruits, Whole, Soy Milk, Cottage Cheese

Groups of (25) Guests or More 35

Groups of Less than (25) Guests, Minimum of (15) Guests 40

**CAROLINA BREAKFAST**

Hand Selected Sliced Fruit ~ Vine Ripened Berries
Freshly Baked Croissants, Danishes, Muffins
Selection of Fruit Preserves, Whipped Butter
Assorted Einstein® Bagels ~ Cream Cheese
Scrambled Farm Fresh Eggs ~ Garden Chives
Sautéed Potatoes ~ Diced Peppers, Spanish Onions
Hickory Smoked Bacon, Pork Sausage Patties*

Groups of (25) Guests or More 40

Groups of Less than (25) Guests, Minimum of (15) Guests 45

**ENHANCEMENTS**

- Assorted Einstein® Bagels ~ Cream Cheese 48/dz
- Smoked Salmon Display* ~ Bagels, Diced Tomatoes, Capers
- Red Onions, Chopped Hard Boiled Egg, Chive Cream Cheese 15
- Steel-Cut Oatmeal ~ Brown Sugar, Raisins, Cinnamon 9
- Belgian Waffles ~ Whipped Butter, Maple Syrup 10
- Buttermilk Pancakes ~ Maple Syrup 10
- Croissant French Toast ~ Apple Compote, Crème Fraîche, Maple Syrup 10
- Scrambled Farm Fresh Eggs ~ Garden Chives 10
- Warm Buttermilk Biscuits ~ Sausage Gravy 60/dz
- Warm Country Ham Buttermilk Biscuits 60/dz
- Warm Sausage Buttermilk Biscuits 60/dz
- Ham, Egg & Cheese Croissants 60/dz
- Scrambled Egg Tortilla Wrap ~ Potatoes, Andouille Sausage Pepperjack Cheese 60/dz

**NESPRESSO COFFEE ESPRESSO STATION**

Assorted Flavors of Espresso 3.75 per pod

**OMELET STATION†**

*Using the finest whole eggs, egg whites or Omega 3 eggs*

Ham, Bacon, Andouille, Spinach, Scallions, Mushrooms
Tomatoes, Bell Peppers, Cheddar Cheese 15

†150 per attendant / 1 attendant per (50) Guests

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**BREAKFAST TABLE**

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All Breakfast Tables Include:
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- Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim Cream, Lemon, Honey
- Carafes of Chilled Fruit Juices ~ Orange, Apple Cranberry, Grapefruit

**BALLANTYNE BRUNCH**

Hand Selected Sliced Fruit ~ Vine Ripened Berries

Fresh Baked Breakfast Breads, Mini Muffins, Petite Croissants, Einstein® Bagels ~ Assorted Fruit Preserves

Whipped Butter, Cream Cheese

Honey Greek Yogurt Parfaits ~ Berries, Housemade Granola

Smoked Salmon Display* ~ Diced Tomatoes, Capers, Red Onions

Diced Hard Boiled Egg, Chive Cream Cheese

Spinach Watercress Salad ~ Cambozola, Poached Pear, Walnuts

Celery Seed Vinaigrette

Poached Seafood Salad* ~ Calamari, Baby Shrimp, Bay Scallops

Navy Beans, Citrus Fennel Vinaigrette

Grilled Radicchio Pasta Salad ~ Mini Sweet Peppers

Toasted Pine Nuts, Portabellas, Goat Cheese Dressing

Country Scrambled Eggs* ~ Aged Cheddar Cheese

Hickory Smoked Bacon, Pork Sausage Patties

Roasted Fingerling Potatoes ~ Rosemary, Sea Salt, Kale

Croissant French Toast ~ Apple Compote, Scented Whipped Cream, Maple Syrup

Carolina Trout* ++ ~ Asparagus, Hollandaise Sauce

Garlic Herb Chicken Breast* ~ Marinated Carrot Ribbons, Sherry Pan Jus

Charred Brussels Sprouts ~ Sweet Corn Cream

Mini French Pastries

Groups of (25) Guests or More 54

Groups of Less than (25) Guests, Minimum of (15) Guests 59

**ENHANCEMENTS**

Build Your Own Parfait ~ Greek Yogurt, Local Honey Assorted Berries, Pecan Granola 15

Chocolate or Coffee Éclairs 24/dz

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PLATED BREAKFAST

All Plated Breakfasts Include:

- Fresh Orange Juice, Freshly Baked Danish, Croissants
- Assorted Preserves, Honey, Butter
- Boquete Mountain® Regular & Decaffeinated Coffee
- Assortment of Fine Tazo® Teas

All Plated Breakfasts are served with One Starter & One Entrée

STARTERS

- Seasonal Fruit Plate ~ Berries, Cottage Cheese
- Greek Yogurt Honey Parfait ~ Berries, Housemade Granola
- Steel Cut Oatmeal ~ Crème Fraîche, Cinnamon, Raisins

ENTREES

- Malted Belgian Waffles 37
- Sausage Patties, Seasonal Berries, Maple Syrup
- Croissant French Toast 37
- Chicken Apple Sausage, Apple Butter, Scented Cream
- Maple Syrup
- Local Cheddar Scrambled Eggs** 39
- Chicken Apple Sausage, Applewood Smoked Bacon
- Crispy Potato Rounds, Paprika Butter

ENHANCEMENTS

ADDITIONAL ENTRÉE OPTIONS

- Steak & Eggs*
  - Petite Sirloin Steak, Truffle Scrambled Eggs, Cremini Mushrooms Fried Green Tomatoes, Brioche Toast 42
- Carolina Shrimp & Grits***
  - Gulf Shrimp, Anson Mills® Southern Style Cheddar Grits, Andouille Cream Sauce 39
- Traditional Eggs Benedict*
  - English Muffin, Canadian Bacon, Poached Eggs, Hollandaise Sauce ~ limit (100) Guests 42

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MORNING BREAKS

All Breaks are based on 45 Minutes of Continuous Service

TRAIL MIX
Create Your Favorite Mix with Dried Fruits, Dried Coconut
Assorted Nuts, M&M’s®, Housemade Granola
Chocolate Chips, Golden Raisins
Yogurt Covered Raisins  18

ENERGY
Kind® Granola Bars
Energy® Power Bars
Seasonal Whole Fruit ~ Pears, Apples, Bananas
Chocolate Covered Espresso Beans
Red Bull® ~ Regular, Sugar-Free
Illy® ~ Frappuccino  21

HEALTHY
Assorted Naked® Bottled Fruit & Vegetable Juices
Assorted Smoothies
Seasonal Whole Fruit ~ Pears, Apples, Bananas
Kind® Assorted Health Bars  18

ENHANCEMENTS

Hand Selected Sliced Fruits ~ Vine Ripened Berries  15
Farmer’s Market Seasonal Whole Fresh Fruit++  39/dz
Assorted Krispy Kreme® Doughnuts  39/dz
Assorted Mixed Nuts  10 per person
Kind® Granola Bars  39/dz
Energy Power® Bars  39/dz
Cinnamon Coffee Cake  42/dz
Ballantyne Pecan Sticky Buns  42/dz
Assorted Savoury Mini Pastries ~ Cheddar Rosemary Popovers
Ham Cheese Croissants, Spinach Feta, Leek Parmesan  42/dz

BEVERAGES

NESPRESSO COFFEE  ESPRESSO STATION
Assorted Flavors of Espresso  3.75 per pod

INDIVIDUALLY BOTTLED

Ballantyne Water  5
Sparkling Water  5
Panna® Natural Spring Water  5
Assorted Fruit Juices  4.50
Assorted Soft Drinks (Coke, Diet Coke, Coke Zero, Sprite)  4.50
Cheerwine®  5
Sun Drop®  5
Jones Specialty Soda®  5
Red Bull® & Sugar-Free Red Bull®  6
Simply® Assorted Bottled Juices  8
Naked® Assorted Fruit & Vegetable Juices & Smoothies  9

BEVERAGES BY THE GALLON

Fruit Infused Water (Choice of Citrus, Cucumber or Berry)  20
Brewed Sweetened Iced Tea or Unsweetened Iced Tea  30
Lemonade  30
Arnold Palmer Mix  30
Orange Juice  30
Sparkling Celebration Punch  30
Fruit Punch  30
Citrus Punch  30
~ 1 gallon serves approximately (16) Guests per 8 oz. cup

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AFTERNOON BREAKS
All Breaks are based on 45 Minutes of Continuous Service

MOVIE TIME
Individually Bagged Popcorn ~ Butter, Cheese, Caramel
Mini Boxes of Assorted Candy ~ Milk Duds®, Whoppers®
Sour Patch Kid®, Junior Mints®, M&M’s®  18

VEGETABLES & FRUITS++
Crudité ~ Ranch, Bleu Cheese, Hummus
Hand Selected Sliced Fruit ~ Greek Yogurt
Strawberry Banana Skewers ~ Warm Chocolate Sauce  17

PANTHERS STADIUM
Cheeseburger Sliders* ~ Condiments
Soft Pretzels ~ Assorted Mustards
Individual Bags of Roasted Peanuts
Bottled Root Beer  20

ICE CREAM PARLOR
Chocolate, Vanilla, Strawberry Ice Creams
Waffle & Sugar Cones
Toppings ~ Toasted Nuts, Whipped Cream
Caramel & Chocolate Sauces, Mixed Berries  17

TEA
Freshly Baked Scones & Tea Cakes
Selection of Seasonal Jams & Preserves
English Double Devonshire Cream
Assorted Petits Fours
Assortment of Harney & Sons Fine Teas  21

CHIPS & DIPS
Herbed Pita Chips ~ Hummus
Spinach Artichoke Dip ~ Toasted Baguette
Blue Corn Tortilla Chip ~ Bean Dip, Guacamole  17

COOKIES & MILK
Assorted Cookies ~ Chocolate Chip, Oatmeal Raisin
Peanut Butter
Display of Chocolate, Vanilla & Low Fat Milk  18

TASTEBUDS POPCORN
Popped hourly without any artificial preservatives, to ensure you will always get the freshest quality product. There are over 150 flavors but top favorites include cheesy caramel “Carolina Mix,” the spicy “Buffalo,” and creative seasonal flavors such as “Pumpkin Spiced Latte.” Please ask your Meeting and Events Manager for a flavor list. Served in individually wrapped, labeled bags  22

(Choice of up to 4 flavors, only 1 flavor permitted per bag)

ENHANCEMENTS
Selection of Pre-Packaged Snack Items ~ Potato Chips, Pretzels
White Cheddar Popcorn, Pringles®, Corn Chips  10 per person
Soft Pretzels ~ Assorted Mustards  39/dz
Cheeseburger Sliders ~ Condiments  42/dz
Buffalo Chicken Sliders ~ Blue Cheese, Condiments  42/dz
Assorted Mixed Nuts  10 per person
Candied Sweet & Spicy Pecans  10 per person
Housemade Cookies ~ Select Two Flavors:
Chocolate Chip, Sugar, Oatmeal Raisin, Peanut Butter
Macadamia Nut White Chocolate Chip  39/dz
Housemade Brownies ~ Double Fudge  39/dz
Selection of French Macarons  39/dz
Hand Dipped Chocolate Strawberries  18/dz

NESTRESSCOFFEE ESPRESSO STATION
Assorted Flavors of Espresso  3.75 per pod

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CHILLED LUNCH TABLE

Based on 90 Minutes of Continuous Service

Lunch Tables are designed for a Minimum of (25) Guests

All Lunch Tables include:

Artisan Rolls
Boquete Mountain® Regular & Decaffeinated Coffee
Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim
Cream, Lemon

PIEDMONT DELI BUFFET++

Select Three Salads:
- Red Bliss Potatoes ~ Bacon, Hard Boiled Eggs
  Whole Grain Mustard Dressing
- Traditional Coleslaw ~ Celery Seed Dressing
- Marinated Broccoli Florets ~ Cranberries, Cherry
  Tomatoes, Avocado, Almonds, Lemon Vinaigrette
- Traditional Caesar Salad ~ Anchovies, Croutons
  Pancetta, Parmigiano-Reggiano Cheese
- Mixed Local Greens ~ Balsamic Vinaigrette
  Buttermilk Ranch, Bleu Cheese Dressings
- Penne Pasta Salad ~ Grilled Vegetables
  Goat Cheese Herb Dressing

Artisan Breads, Rolls, Wraps
Display of Sliced Cheeses Including Swiss, Havarti
Aged Cheddar
Leaf Lettuce, Roma Tomatoes, Sliced Red Onion
Dill Pickles, Potato Crisps, Condiments
Deli Display ~ Sliced Roast Beef, Smoked Turkey, Virginia Ham
Salami, Capicola
Tuna Salad
Chicken Salad
Mini Dessert Selection ~ Assorted Miniature Cookies
Blondies, Brownie Bites

Groups of (25) Guests or More*  46
Groups of Less than (25) Guests, Minimum of (15) Guests*  51

ENHANCEMENTS

CHOPPED SALAD STATION++

Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Mixed Field Greens, Cherry Tomatoes, Cucumbers, Smoked
Bacon, Sliced Boiled Eggs, Avocado, Hearts of Palm, Fingerling
Potatoes, Toasted Almonds, Cheddar Cheese, Garlic Croutons
Chèvre Herb Dressing, Balsamic & Ranch Dressings*  25

CAESAR SALAD STATION++

Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Romaine Lettuce, Garlic Croutons, Shaved Parmesan
Roasted Romas, Sliced Egg, Mixed Country Olives
Caesar Dressing*  23

150 per attendant / 1 attendant per (75) guests

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**CHILLED LUNCH TABLE**

**DELUXE SANDWICHES WITH SOUP & SALAD**

Select Three Pre-Made Sandwiches:
- Roasted Root Vegetable Wrap ~ Parsnip, Carrot, Celeriac, Brown Rice, Arugula, Goat Cheese, Almond Sherry Vinaigrette
- Italian Wrap ~ Prosciutto, Salami, Smoked Provolone, Roasted Peppers, Red Onion, Pepperoncini, Red Wine Vinegar
- Roast Turkey Breast on Cranberry Walnut Bread ~ Applewood Smoked Bacon, White Cheddar, Roma Tomatoes, Spinach, Spiced Créme Fraîche Aioli
- Smoked Beef Brisket on Pretzel Bun ~ Caramelized Onions, Arugula, Carolina BBQ Mayo
- Shaved Peppered Roast Beef on Onion Roll ~ Watercress, Caramelized Mushroom, Horseradish Cream
- Smoked Salmon on Croissant ~ Avocado, Arugula, Shaved Red Onion, Lemon Dill Créme Fraîche

Select Either One Soup & Two Salads or Select Three Salads:

**Soups:**
- Tomato Bisque ~ Garlic Herb Croutons
- Butternut Squash ~ Cranberries, Pumpkin Seeds
- French Onion ~ Sherry, Swiss Cheese, Croutons
- Chicken Noodle ~ Traditional Garnishes

**Salads:**
- Wedge of Iceberg Lettuce ~ Traditional Condiments
- Buttermilk Bleu Cheese Dressing
- Roasted Chickpea & Kale ~ Sun-Dried Tomatoes
- Parmesan Cheese, Tahini Dressing
- Local Greens ~ Balsamic Vinaigrette, Buttermilk Ranch Bleu Cheese Dressings
- Cheese Tortellini ~ Black Beans, Tomatoes, Roasted Corn, Avocado, Red Peppers, Southwest Vinaigrette

Select Two Desserts:
- Cherry Cheesecake Verrine
- Pistachio Financier ~ White Chocolate Chantilly
- Trio of Chocolate Bavarians
- Bergamot Crème Brulée
- Passion Fruit Tart

**BEVERAGES**

**INDIVIDUALLY BOTTLED**
- Ballantyne Water ~ 5
- Panna® Natural Spring Water ~ 5
- Sparkling Water ~ 5
- Assorted Fruit Juices ~ 4.50
- Assorted Soft Drinks *(Coke, Diet Coke, Coke Zero, Sprite)* ~ 4.50
- Naked® Assorted Fruit & Vegetable Juices & Smoothies ~ 9
- Jones Specialty Soda® ~ 5
- Cheerwine® ~ 5
- Sun Drop® ~ 5
- Red Bull® & Sugar-Free Red Bull® ~ 6

**BEVERAGES BY THE GALLON**

- Fruit Infused Water *(Choice of Citrus, Cucumber or Seasonal Berry)* ~ 20
- Lemonade ~ 30
- Brewed Sweetened Iced Tea or Unsweetened Iced Tea ~ 30
- Arnold Palmer Mix ~ 30
- Orange Juice ~ 30
- Boquete Mountain® Regular or Decaffeinated Coffee ~ 80
- Selection of Assorted Fine Tazo® Teas ~ 80
- Sparkling Celebration Punch ~ 30
- Fruit Punch ~ 30
- Citrus Punch ~ 30
- ~ 1 Gallon Serves Approximately (16) Guests per 8 oz. cup

**The Boquete Mountain® Coffee Break ~ 10**
*Designed for two (2) hours of service*
- Boquete Mountain® Regular & Decaffeinated Coffee
- Assorted Fine Tazo® Teas with Honey and Lemon

**Boquete Mountain® Refresh ~ 8**
*Designed for two (2) hours of service*

**NESPRESSO COFFEE ESPRESSO STATION**
- Assorted Flavors of Espresso ~ 3.75 per pod

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**HOT LUNCH TABLE**

Based on 60 Minutes of Continuous Service

Lunch Tables are designed for a Minimum of (25) Guests

All Lunch Tables Include:

- Artisan Rolls
- Boquete Mountain® Regular & Decaffeinated Coffee
- Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim Cream, Lemon

**BALLANTYNE PARK++**

Select One Soup and Two Salads or Select Three Salads:

**Soups:**
- Cream of Mushroom ~ Crispy Straw Potatoes
- Black Lentil ~ Italian Sausage, Kale, Green Onions
- Three Bean Chili ~ Sour Cream, Cheddar, Scallions
- French Onion ~ Sherry, Swiss Cheese Croutons

**Salads:**
- Red & Green Romaine ~ Cipollini Onion, Pancetta
- Mixed Country Olives, Shaved Parmesan, Caesar Dressing
- Tabouleh ~ Feta, Cucumber, Cherry Tomatoes, Mint
- Red Onion, Arugula, Lemon, Olive Oil
- Niçoise ~ Haricot Vert, Fingerling Potatoes, Sliced Egg
- Mixed Country Olives, Roasted Romas
- Spinach Poached Pear ~ Bleu Cheese, Walnuts
- Hearts of Palm, Celery Seed Vinaigrette
- Mixed Heirloom Cherry Tomatoes ~ Pesto, Mozzarella
- Cucumber, Frisée, Balsamic Vinaigrette
- Roasted Field Mushrooms ~ Grilled Asparagus
- Farfalle Pasta, Fennel, Champagne Brie Dressing

Select Two or Three Entrées

From the Land:
- Grilled Flank Steak ~ Roasted Marble Potatoes
- Brussel Sprout, Pearl Onion Jus
- Marinated Hanger Steak ~ Boursin Whipped Potatoes
- Ratatouille, Bordelaise Sauce
- Duo of Local Pork ~ Roasted Loin, Pork Belly
- Barley Butternut Squash Salad, Cranberry Sage Jus
- Grilled Chicken Breast ~ Cheese Tortellini, Smoked Chicken Sausage, Field Mushroom, Asparagus, Lemon
- Poultry Sauce

**ENHANCEMENTS**

**VEGETARIAN OPTIONS FROM THE GARDEN:**

- Pappardelle Pasta
- Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce ~ 10
- Forbidden Vegetable Stir Fry
- Forbidden Rice Noodles, Bok Choy, Shiitake, Haricot Verts
- Baby Corn, Red Peppers, Lao Sauce ~ 10
- Mushroom Ravioli
- Spinach, Red Onion, Blue Cheese Sauce ~ 10

**Vegetables Delight**
- Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
- Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed
- Jasmine Rice ~ 12

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HOT LUNCH TABLE

From The Sea:
- Salmon Filet ~ Potato Parsnip Purée, Grilled Asparagus, Herb Salad, Tomato Tarragon Vinaigrette
- Swordfish ~ Portobellas, Kale, Pancetta, Marble Potatoes, Lemon Buerre Blanc
- Oven Roasted Tilapia ~ Multi Grain Vegetable Pilaf, Roasted Zucchini, Mushroom Sauce
- North Carolina Mountain Trout ~ Carrot Purée, Garbanzo Beans, Edamame, Arugula, Fennel Salad, Tomato Vinaigrette

Select Three Desserts:
- NY Style Cheesecake
- Tropical Opera
- Bourbon Pecan Tart
- Sea Salt Caramel Blondies
- Lemon Hazlenut Shooters
- Coconut & Spiced Milk Chocolate Verrine
- Chocolate Raspberry Tart

ENHANCEMENTS

VEGETARIAN OPTIONS FROM THE GARDEN:
- Pappardelle Pasta
- Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce 10
- Forbidden Vegetable Stir Fry
- Forbidden Rice Noodles, Bok Choy, Shiitake, Haricot Verts
- Baby Corn, Red Peppers, Lao Sauce 10
- Mushroom Ravioli
- Spinach, Red Onion, Blue Cheese Sauce 10

Vegetables Delight
- Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
- Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed Jasmine Rice 12

BALLANTYNE PARK WITH 2 ENTREES*

Groups of (25) Guests or More 52
Groups of Less than (25) Guests, Minimum of (15) Guests 57

BALLANTYNE PARK WITH 3 ENTREES*

Groups of (25) Guests or More 57
Groups of Less than (25) Guests, Minimum of (15) Guests 62

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HOT LUNCH TABLE

NORTH CAROLINA++
Select One Soup and Two Salads or Select Three Salads:

Soups:
- Beer Cheese ~ Local Copper Ale
- Wisconsin Cheese, Herb Croutons
- Sweet Potato Purée ~ Baby Kale
- Corn Chowder ~ Fried Leeks
- Black Eye-Pea ~ Chorizo, Cilantro

Salads:
- Wedge of Iceberg Lettuce ~ Traditional Condiments
  Buttermilk Bleu Cheese Dressing
- Red Bliss Potato Salad ~ Bacon, Hard Boiled Eggs
  Whole Grain Mustard Dressing
- Traditional Coleslaw ~ Celery Seed Dressing
- Roasted Chickpea & Kale ~ Sun-Dried Tomatoes
  Parmesan Cheese, Tahini Dressing
- Brown Rice Salad ~ Arugula, Dried Fruit, Fennel
  Roasted Tomato, Radish, Sherry Vinaigrette
- Mixed Local Greens ~ Balsamic Vinaigrette, Ranch
  Bleu Cheese Dressings

Select Two or Three Entrées:
From the Land:
- House Smoked Pulled Pork ~ Molasses Brown Sugar
  Baked Beans, Collard Greens, Smoky Pork Jus
- Buttermilk Marinated Fried Chicken ~ Mashed
  Potatoes, Roasted Corn on the Cobb
- House Smoked Beef Brisket ~ Southern Style Green
  Beans, Smoked Gouda Mac ’n’ Cheese, BBQ Sauce
- Whole Roasted BBQ Chicken ~ Smashed Red Bliss
  Potatoes, Roasted Broccoli Florets

From The Sea:
- Fried Flounder ~ Southern Hush Puppies
  Malted Vinegar, Tartar Sauce
- Blackened Catfish ~ Marinated Heirloom Tomatoes
  Mango, Vegetable Rice Pilaf
- Carolina Shrimp & Grits ~ Anson Mills Southern Style
  Cheddar Grits, Gulf Shrimp Andouille Cream Sauce
- North Carolina Grouper ~ Sweet Corn, Fava Beans
  Peppers, Smoked Ham, Black Eye Pea Succotash
  Citrus Buerre Blanc

ENHANCEMENTS

VEGETARIAN OPTIONS FROM THE GARDEN:
Pappardelle Pasta
  Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce 10
Forbidden Vegetable Stir Fry
  Forbidden Rice Noodles, Bok Choy, Shiitake, Haricot Verts
  Baby Corn, Red Peppers, Lao Sauce 10
Mushroom Ravioli
  Spinach, Red Onion, Blue Cheese Sauce 10

Vegetables Delight
  Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
  Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed
  Jasmine Rice 12

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www.theballantyne.com 704 248 4038 sales@theballantyne.com
HOT LUNCH TABLE

Select Three Desserts:
- Red Velvet Whoopie Pies
- Key Lime Tart
- Banana Milk Chocolate Gateaux
- Caramel Apple Delice
- Carrot Cake ~ Cream Cheese Mousse
- Double Chocolate Brownies
- Classic Coconut Cake

NORTH CAROLINA WITH 2 ENTREES*
Groups of (25) Guests or More  50
Groups of Less than (25) Guests, Minimum of (15) Guests  56

NORTH CAROLINA WITH 3 ENTREES*
Groups of (25) Guests or More  55
Groups of Less than (25) Guests, Minimum of (15) Guests  61

ENHANCEMENTS

VEGETARIAN OPTIONS FROM THE GARDEN:
Pappardelle Pasta
Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce  10
Forbidden Vegetable Stir Fry
Forbidden Rice Noodles, Bok Choy, Shiitake, Haricot Verts
Baby Corn, Red Peppers, Lao Sauce  10
Mushroom Ravioli
Spinach, Red Onion, Blue Cheese Sauce  10

Vegetables Delight
Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed
Jasmine Rice  12

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**GRAB AND GO**

Conveniently Boxed with Kettle Chips and Whole Piece of Seasonal Fresh Fruit

(Price Based on Sandwich Choice)

**BOXED LUNCHES++**

Select One Salad:
- Red Bliss Potato Salad ~ Bacon, Hard Boiled Eggs
  Whole Grain Mustard Dressing
- Traditional Coleslaw ~ Celery Seed Dressing
- Mediterranean Salad ~ Garbanzo Beans, Feta, Olives
  Cucumber, Crispy Shallots, Italian Vinaigrette
- Pennette Pasta Salad ~ Roasted Vegetables, Herbs, Feta
  Lemon Oregano Vinaigrette

Select up to Three Sandwiches:
- Roast Beef on Rye
  Provolone Cheese, Roasted Red Peppers
  Leaf Lettuce, Horseradish Cream*  38
- Traditional Club on Sourdough
  Turkey Breast, Black Forest Ham,
  Cheddar Cheese, Applewood Smoked Bacon
  Leaf Lettuce, Sliced Tomatoes*  37
- Italian Provision on Ciabatta
  Black Forest Ham, Salami, Capicola, Pepperoni, Mozzarella
  Arugula, Red Onion, Roasted Red Peppers*  38
- Roasted Chicken Salad on a Croissant
  Sliced Tomatoes, Leaf Lettuce, Lemon Tarragon Aioli*  33
- Grilled Chicken Caesar Wrap
  Roasted Romas, Black Olives, Parmesan Cheese*  36
- Roasted & Grilled Seasonal Vegetable Wrap
  Boursin Cheese, Arugula, Pesto*  34

Select One Dessert:
- Double Fudge Brownie
- Housemade Cookies ~ Select One Flavor:
  Chocolate Chip, Oatmeal Raisin, Peanut Butter

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HOT PLATED LUNCH

Hot Plated Luncheons are based on a Three-Course Menu

Please Select One Soup or Salad, One Entrée & One Dessert
Price Based on Entrée

Artisan Rolls

Boquete Mountain® Regular & Decaffeinated Coffee

SOUP & SALAD SELECTIONS

Soup:
- Cream of Mushroom ~ Crispy Straw Potatoes
- Three Bean Chili ~ Sour Cream, Cheddar, Scallions
- French Onion ~ Sherry, Swiss Cheese Croutons

Salad:
- Local Field Greens ~ Cherry Tomatoes, Cucumber
- Mozzarella Cheese, Basil Dressing
- Classic Caesar ~ Garlic Croutons, Mixed Country Olives
- Roasted Tomatoes, Pancetta, Shaved Parmesan
- Boston Bibb Greek ~ Grilled Pita Bread, Mini Sweet Peppers, Lemon Pesto Vinaigrette

ENTREES

Garlic Roasted Breast of Chicken*
Mascarpone Polenta, Wilted Spinach, Mushroom Poultry Jus 48

Atlantic Salmon*
Parsnip Purée, Grilled Asparagus, Roasted Tomatoes Tarragon Vinaigrette 52

Roast Pork Tenderloin*
Braised Red Cabbage, Herbed Potato Gratin, Amish Apple Butter 54

Grilled Hanger Steak*
Potato Leek Cheddar Croquette, Kale, Madeira Jus* 58

Potato Gnocchi
Forrest Mushrooms, Spinach, Gorgonzola Cream Sauce 46

DESSERT SELECTION

Caramel Mousse Dome ~ Chocolate Cake, Chocolate Shards

White Chocolate Citrus Tart ~ Baked Citrus Tart, White Chocolate Chantilly, Lime Meringue, Blueberry Coulis

Coffee Grand Marnier Crème Brulee ~ Cocoa Madeleine

Candied Citrus Peel
Chocolate Fudge Cake ~ Cocoa Nibs
Coffee Chantilly, Salted Caramel

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RECEPTION TABLE

Based on 60 Minutes of Continuous Service

Specifically for Groups of (35) Guests or More; Groups of Less than (35) Guests and a Minimum of (15) Guests will be charged an additional 3 per Guest

RAW VEGETABLES FROM THE MARKET++
Asparagus, Artichokes, Carrots, Celery, Cucumber Squash, Zucchini, Tear Drop Tomatoes, Tapenade Hummus, Buttermilk Ranch, Herb Onion Dip 16

ANTIPASTI
Salami, Prosciutto, Sopressata, Charred Asparagus, Marinated Artichokes, Grilled Zucchini, Peppadew Peppers, Olives, Local Cheeses, Fig Almond Cake, Hummus, Flat Breads, Crackers French Breads 18

LOCAL ARTISAN CHEESES++
Selection of Cheese from Local Dairies in the North and South Carolina Region, Garnished with Nuts, Fresh and Dried Fruits Quince Jam, Fig Almond Cake, Flat Breads, Crackers French Breads 18

SEAFOOD ON ICE**++
Poached Shrimp, Marinated Scallops, Calamari Salad Cracked Crab Claw, Oysters on the Half Shell, French & American Cocktail Sauces, Mignonette Sauce, Ginger Lime Crème Fraîche, Lemon Wedges, Tabasco 30

ENHANCEMENTS

EUROPEAN ARTISAN CHEESES
Spanish, French and Italian Cheeses from a Selective Group of Boutique European Farmhouses, Garnished with Nuts, Fresh and Dried Fruits, Quince Jam, Fig Almond Cake, Flat Breads Crackers, French Breads 24

SUSHI ~ PROVIDED BY UBon EATS

SPECIALTY ROLLS ~ Price per 32 pieces
ET ROLL* ~ Tuna Crab, Avocado, Spicy Aioli Fried Shallot & Garlic 144
GODZILLA ROLL* ~ Crab, Avocado, Spicy Tuna 120
GOONIES ROLL* ~ Spicy Crab, Seared Salmon Kabayaki Sauce 120
BLUE VELVET ROLL* ~ Spicy Tuna Wrapped in Soy Paper White Tuna, Sweet Miso Sauce 136
PRETTY & PINK ~ Mixed Greens, Avocado, Mango Cucumber, Sweet Chili Sauce 120
FATAL ATTRACTION* ~ Shrimp Tempura, Salmon Tuna, Kabayaki Sauce 128
A-TEAM* ~ Crab, Avocado, Tuna, Salmon Whitefish, Avocado 120

TRADITIONAL ROLLS ~ Price per 32 pieces
EEL AVOCADO* 96
CALIFORNIA ROLL (CRAB & AVOCADO) 88
SPICY TUNA ROLL* 88
CRAB* 88
TUNA* 88
SALMON* 88
YELLOWTAIL* 88
AVOCADO CUCUMBER 88

NIGIRI* ~ Price per 20 pieces 120
Tuna, Salmon, Yellowtail, Shrimp, White Tuna, Eel, Crab

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**CANAPES**

All Canapés are sold at a 50-piece

The Ballantyne Hotel recommends 6-8 pieces of Canapés per Guest per Hour

Canapés are priced per 50 pieces; Stationary or Butler passed

**COLD**

- Prosciutto Wrapped Asparagus ~ Grain Mustard Aioli  275
- BLT Tartlet ~ Avocado Coulis  275
- Mozzarella Prosciutto Roulade ~ Basil, Olive Oil*  275
- Marinated Tuna Poke ~ Sesame Soy, Wonton Crisp*  325
- Poached Shrimp ~ Watermelon Gazpacho*  325
- Crab Salad ~ Green Apple, Red Chile, Lime Zest*  325
- Jicama Avocado Salad ~ Cucumber, Sun Dried Tomato  300
- Fruit Brochette ~ Honeydew, Cantaloupe, Watermelon  275
- Antipasta Skewer ~ Aged Balsamic Vinegar  300
- Curried Chicken Salad Tartlets ~ Plantains  275
- Chicken Tarragon Salad ~ Walnuts, Lemon Aioli*  275
- Smoked Chicken Crostini ~ Celeriac Slaw, BBQ Glaze*  300
- Beef Carpaccio ~ Sun Blushed Tomato, Parmesan Crisp*  325
- Peppered Beef ~ Fennel Onion Tart, Sherry Vinaigrette*  325
- Thai Beef Satay ~ Peanut Dipping Sauce*  325

**HOT**

- Pulled BBQ Pork Sliders*  275
- Bacon Wrapped Scallops ~ Creamed Leeks*  325
- New Zealand Lamb Chop ~ Honey Coriander Glaze*  350
- BBQ Shrimp ~ Jalapeno Cheddar Grit Cake  325
- Carolina Crab Cakes ~ Rémoulade*  350
- Coconut Shrimp ~ Thai Chili Sauce*  350
- Mushroom Taleggio Arancini ~ Pesto  275
- Stuffed Mushroom ~ Duxelle, Roasted Tomato, Persillade  250
- Vegetable Spring Roll ~ Plum Sauce  275
- Chicken Chorizo Empanadas* ~ Chipotle Creoma  275
- Crispy Duck Spring Roll ~ Sweet Thai Chili Sauce*  275
- Grilled Tandoori Skewers ~ Cucumber Yogurt Sauce*  275
- Snake River Farms® Mini Burger ~ Local Cheddar Cheese*  275
- Beef Bourguignon ~ Bacon, Mushrooms, Puff Pastry Case  325
- Steak & Cilantro Empanadas ~ Tomatillo Olive Salsa*  325

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**RECEPTION STATIONS**

Based on 120 Minutes of Continuous Service

Specifically for Groups of (35) Guests or More; Groups of Less than (35) Guests and a Minimum of (15) Guests will be charged an additional 7 per Guest

**SOUTHERN GRIT MARTINIS**

Select Two:
- Southern Grits with Shrimp
- Southern Grits with House Smoked Salmon
- Southern Grits with House Smoked Brisket
- Southern Grits with Beef Short Ribs
- Southern Grits with House Smoked Pork Belly

Presented in a Martini Glass ~ Anson Mills® Stone Ground Grits, Local Cheddar Cheese, Roasted Corn, Asparagus Red Pepper, Andouille Sausage

Displayed or Chef Prepared* 22

**ASSORTED GOURMET BURGERS**

Black Angus Beef, Seasoned Ground Turkey
Hot Italian Sausage, Mini Portabellas Sliders
Petite Brioche Buns, Lettuce, Tomato, Pickle Chips
Sautéed Mushrooms & Onions
Applewood Bacon, Assorted Cheeses, Ketchup, Mustard
Flavored Mayonnaise, Siracha Aioli
Sea Salt Rosemary Potato Chips, Truffle Parmesan Chips
Displayed or Chef Prepared ~ 2oz sliders* 20

**ITALIAN**

Select Two:
- Braised Short Rib Ravioli ~ Bitter Greens, Veal Demi
- Lobster Ravioli ~ Kale, Lobster Cream Sauce
- Roasted Portabella Ravioli ~ Spinach, Mushroom Cream Sauce
- Roasted Beet & Goat Cheese Ravioli ~ Shaved Brussels Sprouts, Vermouth Cream Sauce
- Potato Gnocchi ~ Blackened Chicken, Mini Sweet Peppers Spinach, Blue Cheese Cream Sauce
- Tri Colored Tortellini ~ Poblano Peppers, Spanish Onion Tomato Oil

Served with Freshly Shaved Parmesan, Extra Virgin Olive Oil
Local Artisinal Breads

Displayed or Chef Prepared* 23

†150 per Attendant / 2 Attendant per (50) Guests

**ENHANCEMENTS**

**CHOPPED SALAD**

Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Mixed Field Greens, Cherry Tomatoes, Cucumbers, Smoked Bacon, Sliced Boiled Eggs, Avocado, Hearts of Palm, Fingerling Potatoes, Toasted Almonds, Cheddar Cheese, Garlic Croutons
Chèvre Herb Dressing
Displayed or Chef Prepared* 25

**CAESAR SALAD**

Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Romaine Lettuce, Garlic Croutons, Shaved Parmesan
Roasted Romas, Mixed Country Olives, Sliced Egg Cipollini Onions, Caesar Dressing
Displayed or Chef Prepared* 23

**RISOTTO**

Select Two:
- Forest Mushrooms, Spinach, Mushroom Cream
- Grilled Garden Market Vegetables, Red Pepper Cream Sauce
- Roast Chicken, Arugula, Roasted Romas, Portabellas
- Italian Sausage, Caramelized Onions, Mini Sweet Peppers

Served with Freshly Shaved Parmesan, Extra Virgin Olive Oil
Local Artisinal Breads

Chef Prepared* 25

†150 per Attendant / 2 Attendant per (50) Guests

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ACTION STATIONS

CHINESE STIR-FRY†
Select Two:
- General Tso’s Chicken
- Beef Chow Fun
- Kung Pao Shrimp
- Black Bean Tofu
- Sweet & Sour Pork

Steamed Jasmine Rice and Lo Mein Noodles
Displayed or Chef Prepared* 22

STEAK & POTATOES†
Select Two:
- Sirloin of Beef ~ Horseradish Cream, Assorted Mustards, Pickled Vegetables
- Peppercorn Crusted Skirt Steak ~ Lexington BBQ Sauce, Horseradish Cream, Dijonnaise, Pickled Vegetables
- Braised Shortrib ~ Horseradish Cream, Marinated Tomatoes, Grain Mustard, Pickled Vegetables
- Pork Loin ~ Lexington, Mustard & Classic BBQ Sauces

Served with Roasted Red Potatoes ~ Shredded Cheese, Sour Cream, Chives, Bacon, Sautéed Mushroom, Caramelized Onions
Chef Prepared* 25

ENHANCEMENTS

THAI CURRY†
Select Two:
- Marinated Chicken
- Seared Beef
- Sautéed Shrimp
- Tofu
- Pulled Pork

Red and Green Thai Coconut Broths ~ Served with Steamed Jasmine Rice & Vermicelli Noodles. Garnished with Eggplant Peppers, Snow Peas, Baby Corn, Bean Sprouts, Shiitake Mushrooms
Displayed or Chef Prepared* 23 ~ Minimum of (35) Guests
†150 per Attendant / 2 Attendant per (50) Guests

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**CARVERY**

Based on 120 Minutes of Continuous Service

Chef attendant required for each station

**ROASTED FREE RANGE TURKEY BREAST**†+++ 
Cranberry Orange Relish, Sage Jus, Carrot Ribbon Salad  
Artisanal Rolls  
*Serves Approximately (40) Guests*  520

**PRIME NY STRIP LOIN**† 
Roasted with Thyme & Garlic, Creamed Horseradish Assorted  
Mustards, Arugula, Cognac Peppercorn Demi, Artisanal Rolls  
*Serves Approximately (25) Guests*  375

**ROASTED LEG OF LAMB**† 
Honey Coriander Glazed, Minted Cucumber Yogurt Sauce  
Pickled Red Cabbage, Marinated Tomatoes, Feta, Pita Bread  
*Serves Approximately (25) Guests*  375

**GARLIC HERB CRUSTED BEEF TENDERLOIN**† 
Creamed Horseradish, Assorted Mustards, Arugula, Pickled  
Vegetables, Cauliflower Slaw, Cognac Peppercorn Demi  
Artisanal Rolls  
*Serves Approximately (20) Guests*  500

**ATLANTIC SALMON EN CROUTE**†+++ 
Lemon Dill Crème Fraiche, Lemon Wedges, Heirloom Tomato  
Mango Salad, Minted Pea Purée  
*Serves Approximately (20) Guests*  300

**WHOLE HERB ROTISSERIE CHICKEN**† 
Pineapple Tomato Chutney, Lavender Jus  
Individual Zucchini Bread  
*Serves Approximately (20) Guests*  260

**PERSILLADE CRUSTED RACK OF LAMB**† 
Aromatic Couscous Salad, Preserved Lemon Aioli  
(3) *Pieces per Guest*  25

†150 per Attendant / 2 Attendant per (50) Guests

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**DESSERT TABLE**

Based on 90 Minutes of Continuous Service

Petit Fours are Small Bites ~ Average Serving Size is 4 Pieces per Guest

**PETIT FOURS DISPLAY**

Select from the Following Options:

**SOUTH OF THE BORDER**
- Margarita Verrine
- Colombian Coffee Flan
- Venezuelan Chocolate Cake
- Arroz con Leche

_Serves Approximately (50) Guests_ 750

**SOUTHERN CLASSICS**
- Bourbon Pecan Tart
- Coconut Cake
- Red Velvet Cake
- Pineapple Upside Down Cake

_Serves Approximately (50) Guests_ 800

**INTERNATIONAL FARE**
- Citrus Tiramisu
- Tarte Tiramisu
- Gianduja Crunch Domes
- Sicilian Pistachio Pannacotta

_Serves Approximately (50) Guests_ 800

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**ENHANCEMENTS**

Based on 90 Minutes of Continuous Service

Petit Fours are Small Bites ~ Average Serving Size is 4 Pieces per Guest

**PETIT FOURS DISPLAY**

Select from the Following Options:

**CHOCOLATE OVERLOAD**
- Single Origin Chocolate Tart
- White Chocolate Peach Verrine
- Trio of Chocolate Bavarians
- Chocolate Financier with Chocolate Chantilly

_Serves Approximately (50) Guests_ 850

**MODERN INDULGENCES**
- Textures of Chocolate
- Tonka Bean Choux
- Blonde Chocolate Tart
- Lemon Macaron

_Serves Approximately (50) Guests_ 875

**The Boquete Mountain® Coffee Break**

Boquete Mountain® Regular, Decaffeinated Coffee & Assorted Fine Tazo® Teas with Honey and Lemon

_Design for Two (2) Hours of Service_ 10

**The Boquete Mountain® Refresh**

_Design for Two (2) Hours of Service_ 8

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### DESSERT TABLE

Based on 120 Minutes of Continuous Service  
Chef attendant required for each station  
Specifically for Groups of (25) Guests or More  

**FROZEN PROFITEROLES STATION†**  
Freshly Baked Profiteroles  
Filled to Order with Guest’s Choice of Vanilla & Chocolate Ice Creams, Raspberry or Lemon Sorbets  
Served with an Assortment of Toppings  
*Serves Approximately (25) Guests  400*

**BANANAS FOSTER†**  
Bananas Cooked in Caramel & Flambéed to Order  
Vanilla Bean Ice Cream  
*Serves Approximately (25) Guests  400*

**BABA RUM STATION†**  
Classic Yeast Raised Cake  
Soaked to Order in Guest’s Choice of Rum, Passion Fruit  
Coconut, Berry or Citrus Syrups  
Served with Vanilla Cream & Chocolate Chantilly  
*Serves Approximately (25) Guests  500*

†150 per Attendant / 1 Attendant per (50 – 75) Guests

### ENHANCEMENTS

Based on 120 Minutes of Continuous Service  
Chef attendant required for each station  
Specifically for Groups of (50) Guests or More  

**COFFEE & DOUGHNUTS†**  
Nespresso Coffee Espresso Station  
Assorted Flavors of Espresso  
Boquete Mountain Coffee Infused Crème Brûlée  
Fresh Beignets Filled to Order with Vanilla Cream, Chocolate Ghanache or Citrus Cremeux  
*Serves Approximately (50) Guests  900*

†150 per Attendant / 1 Attendant per (75) Guests

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DINNER TABLE

All Dinner Tables Include:
Selection of Artisan Bread
Boquete Mountain® Regular & Decaffeinated Coffee
Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim Cream, Lemon
Based on 90 minutes of Continuous Service
Dinner Tables are designed for a Minimum of (25) Guests

THE CHARLOTTEAN++

Select One Soup and Two Salads or Select Three Salads:

Soups:
- Ballantyne She- Crab ~ Lump Crab Meat
- New Orleans Gumbo ~ Gulf Shrimp, Oysters
- Butternut Squash ~ Dried Cranberries, Pumpkin Seeds

Salads:
- Shaved Fennel ~ Bitter Greens, Marinated Feta
- Pomegranate Seeds, Orange Vinaigrette
- Roasted Fingerling Potatoes ~ Smoked Ham, Mixed Country Olives, Watercress, Lemon Sage Vinaigrette
- Ballantyne Herb Salad ~ Petite Local Greens
- Toasted Almonds, Cucumber, Cherry Tomatoes, Fennel Shaved Parmesan, Citrus Vinaigrette
- Heirloom Cherry Tomatoes ~ Mozzarella, Prosciutto
- Ham, Frisée, Cucumber, Pesto, Fig Balsamic Vinaigrette
- Chargrilled Asparagus ~ Zucchini, Arugula
- Cherry Tomatoes, Grilled Halloumi, Radish
- Pesto Vinaigrette

Select Two or Three Entrées:

From the Land:
- Braised Pork Belly ~ Parsnip Potato Purée
- Baby Kale Radish Salad
- Ashley Farms Chicken Breast ~ Black Lentils
- Dried Sour Cherries, Pancetta, Gorgonzola Cheese
- Grilled Pepper Crusted Skirt Steak ~ Roasted Root Vegetables, Herb Salad, Cauliflower Dust, Onion Jus
- Braised Beef Shortribs ~ Anson Mills® Cheddar Cheese Grits, Olive Oil Poached Tomatoes

ENHANCEMENTS

VEGETARIAN OPTIONS FROM THE GARDEN:

- Penne Pasta
- Arugula, Parmesan, Pine Nuts, Ballantyne Basil Pesto 10
- Potato Gnocchi
- Roasted Root Vegetables, Kale, Toasted Almonds
- Extra Virgin Olive Oil 10
- Mushroom Spinach Lasagna
- Roasted Red Pepper & Tomato Purée 10

- Vegetables Delight
- Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms Broccoli, Carrots, Napa Cabbage, Tofu, Garlic Ginger Soy Sauce, Steamed Jasmine Rice 13

ITALIAN DINNER BUFFET

- Pomodoro Salad ~ Artisan Bread, Red Onion, Arugula
- Radicchio, Mixed Country Olives, Banana Peppers, Fontina Cheese
- Heirloom Tomato, Italian Vinaigrette
- Traditional Cesar Salad ~ Garlic Croutons, Shaved Parmesan
- Pancetta, Mixed Country Olives, Cipollini Onion, Sliced Egg
- Caprese Salad ~ Heirloom Tomatoes, Frisée, Mozzarella
- Pesto, Cucumber, Red Onion, Fig Balsamic Reduction
- Roasted Chicken Carbonara ~ Smoked Bacon, Portabella
- Shaved Parmesan, English Peas, Lemon Cream Sauce
- Veal Marsala ~ Parsnip Purée, Asparagus & Mushroom Salad
- Marsala Sauce
- Eggplant Parmesan ~ Mozzarella, Spicy Pomodoro
- Focaccia and Garlic Breads
- Crushed Red Pepper Flakes, Grated Parmesan
- Classic Cannoli
- Tiramisu
- Pistachio Panna Cotta
- Groups of (25) Guests or More* 65

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DINNER TABLE

From the Sea:
- Arctic Char ~ Chorizo, English Peas, Potato Hash Minted Yogurt Dressing
- North Carolina Flounder ~ Herb Crust, Cauliflower Purée, Mushroom Asparagus Salad, Yuzu Buerre Blanc
- Oven Roasted Grouper ~ Purple Sticky Rice, Bok Choy Melon Salsa
- Grilled Mahi Mahi ~ Lebanese Couscous Vegetable Ragout, Tomato Tarragon Vinaigrette

Select Three Desserts

Desserts:
- Chocolate Fudge Cake
- Bailey’s Pot de Crème
- White Chocolate Peach Verrine
- Roasted Banana Cheesecake
- Strawberry Delice

THE CHARLOTTEAN WITH 2 ENTREES*

Groups of (25) Guests or More  72
Groups of Less than (25) Guests, Minimum of (15) Guests  82

THE CHARLOTTEAN WITH 3 ENTREES*

Groups of (25) Guests or More  79
Groups of Less than (25) Guests, Minimum of (15) Guests  89

ENHANCEMENTS

VEGETERIAN OPTIONS FROM THE GARDEN:

Penne Pasta
- Arugula, Parmesan, Pine Nuts, Ballantyne Basil Pesto  10

Potato Gnocchi
- Roasted Root Vegetables, Kale, Toasted Almonds
- Extra Virgin Olive Oil  10

Mushroom Spinach Lasagna
- Roasted Red Pepper & Tomato Purée  10

Vegetables Delight
- Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
- Broccoli, Carrots, Napa Cabbage, Tofu, Garlic Ginger Soy Sauce
- Steamed Jasmine Rice  13

FRENCH BISTRO DINNER BUFFET

Endive and Watercress ~ Apples, Herbs, Toasted Almonds
- Lemon Shallot Dressing
- Mesclun Greens ~ Classic Sherry Vinaigrette
- Niçoise ~ Haricot Vert, Fingerling Potato, Sliced Egg
- Olives, Red Wine Vinaigrette
- Traditional Ratatouille
- Steamed Mussels ~ Garlic, Tomatoes, White Wine, Herbs
- Duck Confit ~ Garlic Potato Purée, Chasseur Sauce
- Prosciutto Wrapped Monkfish ~ Fava Bean Corn Leek Ragout
- Beef Bourguignon ~ Porcini Mushrooms, Pancetta, Root Vegetables
- Beignets ~ Rolled in Cinnamon Sugar, Filled with Raspberry Jam
- Grand Marnier Crème Brûlée ~ Chocolate Décor
- Café & Chocolate Éclairs  82

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DINNER TABLE

THE QUEEN CITY++

Select One Soup and Two Salads or Select Three Salads:

Soups:
- Ballantyne Clam Chowder
- Curried Apple Parsnip ~ Parsnip Chips
- Potato Leek ~ Crumbled Turkey Sausage, Kale

Salads:
- Brown Rice Salad ~ Grilled Vegetables, Radicchio, Dried Fruit, Sherry Vinaigrette
- Kale Salad ~ Fennel, Radish, Asparagus, Dried Cranberry, Pomegranate Vinaigrette
- Asparagus Fennel ~ Bitter Greens, Black Sesame Seeds, Roasted Garlic, Tarragon Cider Vinaigrette
- Roasted Artichokes ~ Edamame, Pepperdew Peppers, Mozzarella, Friesée, Radicchio, Italian Vinaigrette
- Panzanella ~ Olives, Roasted Fennel, Spanish Onion, Roasted Feta, Cherry Tomatoes, Basil Vinaigrette

Select Two Entrées:

From the Land:
- Kurobuta Pork Tenderloin ~ Purple Sticky Rice, Grilled Cauliflower, Herb Salad, Honey Mustard Jus
- Lemon Herb Whole Roasted Chicken ~ Assorted Roasted Root Vegetables & Potatoes, Poultry Jus
- Roasted Striploin Medallions ~ Garlic Potato Purée, Asparagus & Tomato Sauté, Green Peppercorn Jus
- Braised Veal Osso Buco ~ Asparagus Risotto, Feta Gremolata

From the Sea:
- Yuzu Marinated Swordfish ~ Tri Colored Orzo, Grilled Spanish Onions, Mango Avocado Salsa
- Seared Tuna Loft ~ Bamboo Rice, Bok Choy, Mango Pineapple Salsa
- Pan Seared Red Fish ~ White Beans, Tomatoes, Kale Spanish Onion, Citrus Beurre Blanc
- Seasonal Local NC Line Caught Fish ~ Fava Bean Succotash, Charred Tomato Jus

ENHANCEMENTS

VEGETARIAN OPTIONS FROM THE GARDEN:

Penne Pasta
- Arugula, Parmesan, Pine Nuts, Ballantyne Basil Pesto 10

Potato Gnocchi
- Roasted Root Vegetables, Kale, Toasted Almonds
- Extra Virgin Olive Oil 10

Mushroom Spinach Lasagna
- Roasted Red Pepper & Tomato Purée 10

Vegetables Delight
- Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
- Broccoli, Carrots, Napa Cabbage, Tofu, Garlic Ginger Soy Sauce
- Steamed Jasmine Rice 13

SOUTHWESTERN DINNER BUFFET

Black Bean & Cous Cous Salad ~ Fire Roasted Corn, Grilled Seasonal Vegetables, Bitter Greens, Cumin Coriander Vinaigrette
- Jicama Cucumber Salad ~ Friesée, Watercress, Spinach, Citrus Segments, Orange Chipotle Vinaigrette
- Nacho Average Salad ~ Tortilla Strips, Tomato, Red Onion Romaine, Avocado, Mixed Country Olives, Mini Sweet Peppers Chipotle Crema
- Grilled White Fish ~ Garlicky Mushrooms, Brown Rice Smokey Mole, Radish Salad

Enchiladas De Pollo ~ Braised Chicken, Spinach, Queso Blanca Pico De Gallo, Avocado, Red Pepper Cream Sauce
- Spanish Pork Barbacoa ~ Mexican Fried Rice, Charro Bean Salsa Queso Fresca, Cabbage

Individual Peach Crumble
- Chocolate Ancho Mousse Verrine
- Grapefruit Tart

Groups of (25) Guests or More* 78

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DINNER TABLE

Desserts:
Select Three Desserts
- Pineapple Upside Down Cake
- Chocolate Bourbon Créme Brûlée
- Bergamot Merengue Tart
- Chocolate Delice
- S’mores Tarts

THE QUEEN CITY WITH 2 ENTREES

Groups of (25) Guests or More  79
Groups of Less than (25) Guests, Minimum of (15) Guests  89

THE QUEEN CITY WITH 3 ENTREES

Groups of (25) Guests or More  86
Groups of Less than (25) Guests, Minimum of (15) Guests  96

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OUTDOOR DINNER TABLES

WEATHER PERMITTING ~ All Outdoor Dinner Tables Include:

- Freshly Brewed Boquete Mountain® Regular & Decaffeinated Coffee Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim, Cream, Lemon

Based on 120 minutes of continuous service

Outdoor Dinner Tables are designed for a Minimum of (50) Guests

Chef attendants required for each BBQ

THE CAROLINA PICNIC†

- Assorted Tomatoes ~ Cucumber, Feta Cheese, Colored Peppers, Chopped Herbs, Lemon Balsamic Dressing
- Farfalle Pasta Salad ~ Grilled Radicchio, Asparagus Mushrooms, Watercress, Sherry Vinaigrette
- Red Bliss Potato Salad ~ Bacon, Hard Boiled Eggs Whole Grain Mustard Dressing
- Traditional Coleslaw ~ Celery Seed Dressing
- Traditional Caesar Salad ~ Garlic Croutons, Pancetta Mixed Country Olives, Shaved Parmesan Cheese
- Grilled Beef Burgers ~ Mushrooms, Peppers, Onions
- Grilled Beef Hotdogs ~ Sauerkraut
- Grilled Petite Chicken Breast ~ Italian Herb Butter
- Grilled Salmon ~ Garlic Lemon Marinade
- Grilled Corn on the Cobb
- Traditional Rolls & Condiments
- Choice of Three Freshly Baked Goodies ~ Peanut Butter Cookies, Chocolate Chip Cookies, Oatmeal Raisin Cookies White Chocolate Macadamia Nut Cookies, Double Fudge Brownies, Blondies

Groups of (50) Guests or More* 80
Groups of Less than (50) Guests, Minimum of (20) Guests* 90

†150 per Attendant / 2 Attendants per (50) Guests

ENHANCEMENTS

THE BALLANTYNE BBQ†

- Red Rice with Quinoa ~ Pistachios, Dried Apricots
- Arugula, Lemon Orange Vinaigrette
- Green & White Asparagus ~ Black Sesame Seeds, Roasted Garlic Cloves, Frikée, Kale, Tarragon Cider Vinaigrette
- French Beans ~ Snow Peas, Daikon Radish, Spanish Onion
- Roasted Hazelnuts, Orange Vinaigrette
- Roasted Artichokes ~ Broad Beans, Radicchio, Frikée Peppadew Peppers, Port Vinaigrette
- Peppered Greens ~ Shaved Asparagus, Carrot Ribbons, Ricotta Cheese, Fennel, Verjus, Pine Nuts
- Grilled Petite Rib Eye Steaks ~ Jalapeño Cilantro Shallot Butter
- Grilled Cornish Game Hens ~ Pomegranate Yuzu Vinaigrette
- Grilled Abí Tuna Steaks ~ Mango Papaya Salsa
- Indian Spiced Colorado Lamb Chops ~ Cucumber Yogurt Sauce
- Grilled Vegetables ~ Asparagus, Zucchini, Portobellas
- Bourbon Pecan Tart
- Red Velvet Verrine
- Classic Coconut Cake
- Lemon Macaron
- Banana Milk Chocolate Gateaux

Groups of (50) Guests or More* 96
Groups of Less than (50) Guests & Minimum of (20) Guests* 106

†150 per Attendant / 2 Attendants per (50) Guests

BUILD YOUR OWN S’MORES STATION‡

- Chocolate Bars
- Cookies & Cream Bars
- Peanut Butter Cups
- Graham Crackers
- Bowls of Marshmallows 18

‡ Outdoor Use Only

*Additional fees apply for Wood Fire Rental

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OUTDOORS DINNER TABLE

THE COTTAGE BBQ†++

- Caprese ~ Heirloom Tomatoes, Mozzarella, Cucumber, Red Onion, Frisée, Fig Balsamic Reduction
- Roast Fingerling Potatoes ~ Grilled Asparagus, Mushroom, Brie Champagne Vinaigrette
- Toasted Couscous ~ Peppadew Peppers, Mixed Country Olives, Grilled Artichokes, Bitter Greens, Orange Coriander Vinaigrette
- Grilled Vegetables ~ Asparagus, Zucchini, Yellow Squash, Red Pepper, Portobellas
- Roasted Artichokes ~ Edamame, Peppadew Peppers, Mozzarella, Frisée, Radicchio, Italian Vinaigrette
- Grilled Petite Sirloin Steak ~ Roasted Shallot Garlic Butter
- Grilled Chicken Breast ~ Preserved Lemon Herb Marinade
- Grilled Swordfish ~ Lime Cilantro Peppercorn Aioli
- Bratwurst Sausages ~ Mushrooms, Peppers, Onions
- Individual Cherry Pies
- Peach Cobbler
- Bourbon Pecan Tart
- Double Chocolate Brownies
- Red Velvet Cake

Groups of (50) Guests or More* 87
Groups of Less than (50) Guests  Minimum of (20) Guests* 97

ENHANCEMENTS

Based on 120 minutes of continuous service
Specifically for Groups of (50) Guests or More

WHOLE HOG ROAST ~ CARVED TO ORDER†

- Spit Roasted Whole Hog
  70/80lb Serves Approximately (50) 950
  80/90lb Serves Approximately (75) 1425
- Artisanal Rolls
- Apple Butter
- Carolina Coleslaw
- Fried Chicharron
- House Made Pickles
- BBQ Sauce ~ Eastern Carolina, Western Carolina, South Carolina Mustard

† 2 Chef Attendants Required for Whole Hog Roast

BUILD YOUR OWN S'MORES STATION†

- Chocolate Bars
- Cookies & Cream Bars
- Peanut Butter Cups
- Graham Crackers
- Bowls of Marshmallows 18

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**PLATED DINNER**

All Plated Dinners are Based on a Three Course Menu

Selection of Artisan Breads

Freshly Brewed Boquete Mountain® Regular & Decaffeinated Coffee Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim Cream, Lemon

Please Select One Soup or Salad, One Entrée, One Dessert (Price Based on Entrée)

**SOUP & SALAD SELECTIONS**

Soup:
- Minestrone Soup ~ Navy Beans, Petite Pasta, Pesto
- Roasted Acorn Squash ~ Celery Ribbons, Chili Oil
- Curried Apple Parsnip Purée ~ Parsnip Crisp

Salad:
- Roasted Beets ~ Fennel, Goat Cheese, Orange Segments
- Petite Greens, Blood Orange Vinaigrette
- Spinach Poached Pear ~ Arugula, Toasted Walnuts
- Bleu Cheese, Hearts of Palm, Celery Seed Vinaigrette
- Red & Green Romaine ~ Roasted Roma Tomatoes
- Pancetta, Shaved Parmesan, Mixed Country Olives
- Boston Bibb Greek ~ Pita Bread, Grilled Peppers
- Cucumber, Olives, Lemon Oregano Vinaigrette
- Iceberg Wedge ~ Cucumbers, Tomatoes, Maytag Bleu
- Smoked Bacon, Watercress, Sherry Vinaigrette

**SINGLE ENTRÉE**

Braised Short Rib “Osso Buco-Style” ~ Creamy Herb Polenta
- Feta Gremolata, Olive Oil Poached Tomato, Braising Jus* 72

Tenderloin of Beef ~ 6 oz. ~ Celery Leek Potato Gratin
- Asparagus Tomato Sauté, Crispy Shallot, Thyme Jus* 75

Roast Sirloin ~ 6 oz. “Filet Cut” ~ Purple Potato Purée, Kale
- Fennel Salad, Bordelaise Sauce* 70

Honey Mustard Glazed Kurobuta Pork Tenderloin* ~ Tokyo Turnip & Greens, Glazed Baby Carrots 65

Yuzu Marinated Swordfish* ~ Purple Sticky Rice, Bok Choy
- Wasabi Buerre Blanc 72

Scottish Salmon* ~ Celery Root Purée, Truffle Asparagus
- Celery Leaf Salad, Marinated Tomato Vinaigrette 63

Ashley Farms Breast of Chicken* ~ Lemon Thyme Roasted Fingerling Potatoes, Charred Baby Romaine, Roasted Red Onion
- Game Vinaigrette 61

**ENHANCEMENTS**

**APPETIZERS**

- Ballantyne She- Crab Soup ~ Caviar Grème Fraiche* 13
- Ballantyne Lobster Bisque* 13
- Beef Carpaccio ~ Arugula, Sun-Blushed Tomatoes
- Shaved Parmesan, Potato Crisp, Shallot Vinaigrette* 18
- Carolina Jumbo Lump Crabcake ~ Fennel Artichoke Salad
- Preserved Lemon Aioli* 25

Southern Shrimp and Grits Martini++ ~ Anson Mills® Stone Ground Grits, Gulf Shrimp, Local Cheddar ~ Roasted Corn, Andouille Cream* 15

Intermezzo Course:
- Lemon Sorbet 5
- Raspberry Sorbet 5
- Champagne Sorbet 7

Add Soup or Salad Course as a Fourth Course 10

**ENTREES**

Tenderloin of Beef 8 oz. ~ Celery Leek Potato Gratin
- Asparagus Tomato Sauté, Crispy Shallot, Thyme Jus* 84

Porcini Dusted Alaskan Halibut ~ Goat Cheese Potato Cake
- Portabella, Heirloom Carrots, Pea Purée* 92

Roast Tenderloin of American Wagyu 6 oz. ~ Lobster Carnaroli
- Risotto Saffron, English Peas, Black Truffle Jus* 110

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**PLATED DINNER**

### DUO ENTREES

- **Beef Tenderloin with Ashley Farms Breast of Chicken***
  - Roasted Garlic Potato Purée, Baby Carrots, Sugar Snap Peas
  - Madeira Jus 82

- **Scottish Salmon with Ashley Farms Breast of Chicken***
  - Parmesan & Thyme Potato Gratin, Roasted Tomato Red Pepper
  - Purée, Crispy Kale, Basil Oil 76

- **Beef Tenderloin with Carolina Crab Cake***
  - ~ Olive Oil Poached Marble Potatoes, Charred Brussel Sprouts, Madeira Jus 92

- **Braised Brasstown Beef Short Rib with Seared Sea Scallops***
  - Purple Potato Purée, Lemon Roasted Broccoli, Red Wine Sauce 90

- **Roasted Strip Loin of Beef & Smoked Pork Belly***
  - Honey Roasted Sweet Potato Fingerlings, Charred Asparagus
  - Whole Grain Mustard Jus 85

### VEGETARIAN ENTREES

- **Pappardelle Pasta ~ Grilled and Roasted Vegetables, Warm**
  - Roasted Garlic & Tomato Vinaigrette, Extra Virgin Olive Oil 47

- **Butternut Squash Risotto ~ Spiced Pumpkin Seeds**
  - Local Brie Cheese, Crispy Sage 49

- **Mushroom Ravioli ~ Bakamic & Rosemary Roasted Portabella**
  - Shaved Asparagus Salad, Pecorino Cheese 47

### DESSERT SELECTIONS

Please Select One Dessert:

- **Trio Bavarian ~ Flourless Chocolate Cake**
  - Gianduja Anglaise, Dehydrated Berries

- **Caramel Mousse Dome ~ Chocolate Cake, Chocolate Shards**

- **White Chocolate Citrus Tart ~ Baked Citrus Tart**
  - White Chocolate Chantilly, Lime Meringue, Blueberry Coulis

- **Coffee Grand Marnier Crème Brulée ~ Cocoa Madeleine**
  - Candied Citrus Peel

- **Chocolate Fudge Cake ~ Cocoa Nibs, Coffee Chantilly**
  - Salted Caramel

### ENHANCEMENTS

### DESSERT

- **Melting Chocolate Sphere ~ Peruvian Chocolate Sphere**
  - Mixed Berries Mousse, Chocolate Cremeux, Chocolate Crumble

- **Grand Cru Chocolate ~ Peruvian Single Origin Chocolate Cremeux**
  - Chocolate M-Sponge, Citrus Gel, Semi-Candied Citrus

- **Spicy Gingerale-Grapefruit Sorbet** 14

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**CONSUMPTION BARS**

**BALLANTYNE BRANDS MIXED DRINKS†**
10 per 1.25 oz. drink
- Absolut Vodka
- Tanqueray Gin
- Jim Beam Bourbon
- Dewar's Scotch
- Bacardi Rum
- Jose Cuervo Gold Tequila
- Canadian Club Classic Whiskey

**PREMIUM BRANDS MIXED DRINKS†**
12 per 1.25 oz. drink
- Ketel One Vodka
- Bombay Sapphire
- Makers Mark Bourbon
- Johnny Walker Red
- Appleton Estate 12-Year Rum
- Jose Cuervo 1800 Tequila
- Crown Royal Whiskey

**TOP SHELF MIXED DRINKS†**
14 per 1.25 oz. drink
- Grey Goose Vodka
- Tanqueray 10 Gin
- Maker’s 46 Bourbon
- Chivas Regal 12-Year Scotch Whisky
- Queen Charlotte Reserve Carolina Rum
- Herradura Silver Tequila
- Crown Royal Special Reserve Whiskey

**BALLANTYNE BRAND WINES**
10 per glass
- Magnolia Grove, California
  - Chardonnay
  - Cabernet Sauvignon
- Canyon Road, California
  - Sauvignon Blanc
  - Pinot Noir

**PREMIUM WINES**
12 per glass
- Sterling Vineyards, California
  - Pinot Grigio
  - Chardonnay
  - Merlot
  - Cabernet Sauvignon
  - Pinot Noir

**ENHANCEMENTS**

**WHISKEY BAR†**
14 per 2 oz. drink
- Glenfiddich 12 Year
- Glenlivet 12 Year
- Bulleit
- Woodford Reserve
- Bushmill Black Bush

*Upgraded Whiskeys can be added or substituted for an upgraded price where necessary*

**MARTINI BAR†**
14 per drink
- Vodkas ~ Grey Goose, Absolut, Pearl
- Cosmopolitan
- Sour Apple
- Lemon Drop
- Ballantyne Lychee

**MIMOSA BAR†**
12 per drink
- Champagne
- Seasonal Fruit Juices
- Seasonal Fresh Fruits

**CORDIAL DISPLAY†**
14 per 2 oz drink
- Bailey’s Irish Cream
- Godiva Dark Liqueur
- Kahlua
- Frangelico
- Grand Marnier

**COGNAC DISPLAY†**
14 per 2 oz. drink
- Remy Martin VSOP Cognac
- Courvoisier VSOP
- Hennessey VS

**KEGERATOR†++**
8 per 16oz. pour
- Draft Beer ~ Seasonal Local Beers from Local Breweries

++ Rental fee ~ $100.00

†125 Bartender Fee / 1 Bartender per (75) Guests
CONSUMPTION BARS

TOP SHELF WINES
14 per glass
Bollini, Italy
Pinot Grigio
Kendall Jackson Vintner’s Reserve, Sonoma, California
Chardonnay
Rodney Strong, Sonoma, California
Cabernet Sauvignon
MacMurray, California
Pinot Noir

ASSORTED DOMESTIC BEER
6 per bottle

ASSORTED IMPORTED BEER
7 per bottle

ENHANCEMENTS

INDIVIDUALLY BOTTLED
Ballantyne Water 5
Panna® Natural Spring Water 5
Sparkling Water 5
Assorted Fruit Juices 4.50
Assorted Soft Drinks (Coke, Diet Coke, Coke Zero, Sprite) 4.50
Naked® Assorted Fruit & Vegetable Juices & Smoothies 9
Jones Specialty Soda® 5
Cheerwine® 5
Sun Drop® 5
Red Bull® & Sugar-Free Red Bull® 6

BEVERAGES BY THE GALLON
Fruit Infused Water (Choice of Citrus, Cucumber or Seasonal Berry) 20
Lemonade 30
Brewed Sweetened Iced Tea or Unsweetened Iced Tea 30
Arnold Palmer Mix 30
Orange Juice 30
Boquete Mountain® Regular Coffee or Decaffeinated Coffee 80
Selection of Assorted Fine Tazo® Teas 80
Sparkling Celebration Punch 30
Fruit Punch 30
Citrus Punch 30
~ 1 Gallon Serves Approximately (16) Guests per 8 oz. cup

The Boquete Mountain® Coffee Break 10
Designed for two (2) hours of service
Boquete Mountain® Regular and Decaffeinated Coffee
Assorted Fine Tazo® Teas with Honey and Lemon

Boquete Mountain® Refresh 8
Designed for two (2) hours of service

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www.theballantyne.com 704 248 4038 sales@theballantyne.com
**BEER & WINE PACKAGE**

**BALLANTYNE BRAND WINES**
Magnolia Grove, California
- Chardonnay
- Cabernet Sauvignon
Canyon Road, California
- Sauvignon Blanc
- Pinot Noir

**ASSORTED DOMESTIC BEER**

**ASSORTED IMPORTED BEER**

**ASSORTED SOFT DRINKS**
- Coke
- Diet Coke
- Sprite

<table>
<thead>
<tr>
<th>Time</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>22</td>
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<tr>
<td>2 hour</td>
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<tr>
<td>3 hour</td>
<td>38</td>
</tr>
<tr>
<td>4 hour</td>
<td>46</td>
</tr>
</tbody>
</table>

**ENHANCEMENTS**

**INDIVIDUALLY BOTTLED**
- Ballantyne Water  5
- Panna® Natural Spring Water  5
- Sparkling Water  5
- Assorted Fruit Juices  4.50
- Assorted Soft Drinks (*Coke, Diet Coke, Coke Zero, Sprite*)  4.50
- Naked® Assorted Fruit & Vegetable Juices & Smoothies  9
- Jones Specialty Soda®  5
- Cheerwine®  5
- Sun Drop®  5
- Red Bull® & Sugar-Free Red Bull®  6

**BEVERAGES BY THE GALLON**
- Fruit Infused Water (*Choice of Citrus, Cucumber or Seasonal Berry*)  20
- Lemonade  30
- Brewed Sweetened Iced Tea or Unsweetened Iced Tea  30
- Arnold Palmer Mix  30
- Orange Juice  30
- Boquete Mountain® Regular Coffee or Decaffeinated Coffee  80
- Selection of Assorted Fine Tazo® Teas  70
- Sparkling Celebration Punch  30
- Fruit Punch  30
- Citrus Punch  30

~ 1 Gallon Serves Approximately (16) Guests per 8 oz. cup

**The Boquete Mountain® Coffee Break**  10
*Designed for two (2) hours of service*
- Boquete Mountain® Regular and Decaffeinated Coffee
- Assorted Fine Tazo® Teas with Honey and Lemon

**Boquete Mountain® Refresh**  8
*Designed for two (2) hours of service*

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**BALLANTYNE BRANDS PACKAGE**

**BALLANTYNE BRANDS MIXED DRINKS**
- Absolut Vodka
- Tanqueray Gin
- Jim Beam Bourbon
- Dewar’s Scotch
- Bacardi Rum
- Jose Cuervo Gold Tequila
- Canadian Club Classic Whiskey

**BALLANTYNE BRAND WINES**
- Magnolia Grove, California
  - Chardonnay
  - Cabernet Sauvignon
- Canyon Road, California
  - Sauvignon Blanc
  - Pinot Noir

**ASSORTED DOMESTIC BEER**

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**ASSORTED SOFT DRINKS**
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<tr>
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**ENHANCEMENTS**

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- Ballantyne Water  5
- Panna® Natural Spring Water  5
- Sparkling Water  5
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- Assorted Soft Drinks (Coke, Diet Coke, Coke Zero, Sprite)  4.50
- Naked® Assorted Fruit & Vegetable Juices & Smoothies  9
- Jones Specialty Soda®  5
- Cheerwine®  5
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**PREMIUM BRANDS PACKAGE**

**PREMIUM BRANDS MIXED DRINKS**
- Ketel One Vodka
- Bombay Sapphire
- Makers Mark Bourbon
- Johnny Walker Red
- Appleton Estate 12-Year Rum
- Jose Cuervo 1800 Tequila
- Crown Royal Whiskey

**PREMIUM WINES**
- Sterling Vineyards, California
- Pinot Grigio
- Chardonnay
- Pinot Noir
- Merlot
- Cabernet Sauvignon

**ASSORTED DOMESTIC BEER**

**ASSORTED IMPORTED BEER**

**ASSORTED SOFT DRINKS**
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<tr>
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**TOP SHELF BRANDS PACKAGE**

**TOP SHELF MIXED DRINKS**
- Grey Goose Vodka
- Tanqueray 10 Gin
- Makers Mark 46 Bourbon
- Chivas Regal 12-Year Scotch Whisky
- Queen Charlotte Reserve Carolina Rum
- Herradura Silver Tequila
- Crown Royal Special Reserve Whiskey

**TOP SHELF WINES**
- Bollini, Italy
- Pinot Grigio
- Rodney Strong, Sonoma, California
- Cabernet Sauvignon
- Kendall Jackson Vinter’s Reserve, Sonoma, California
- Chardonnay
- MacMurray, California
- Pinot Noir

**ASSORTED DOMESTIC BEER**

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WINE LIST

The complete Gallery Restaurant specialty wine list is available upon request. List may vary by season and availability. Wines are priced per bottle.

CHAMPAGNE AND SPARKLING
Charles De Fère, Blanc de Blanc, France  38
Domaine Chandon, California  58
Moët Chandon, Imperial, Epernay, France  156
Tattinger, Reims, France  110

CHARDONNAY
Magnolia Grove, California  41
Kendall Jackson “Vintner’s Reserve,” California  52
Sterling Vineyards, California  45
Sonoma Cutrer “Russian River,” Sonoma, California  58
La Crema, Sonoma, California  58
Heitz, Napa, California  80
Jadot Pouilly Fuissé, Burgundy, France  65
Cakebread, Napa, California  112

WHITE VARIETALS
Canyon Road, Sauvignon Blanc, California  41
Murpey Goode, Sauvignon Blanc, California  52
Santa Margherita, Pinot Grigio, Italy  68
Bollini, Pinot Grigio, Italy  52
Matanzas Creek, Sauvignon Blanc, Sonoma, California  58
Cakebread, Sauvignon Blanc, Napa, California  94
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand  88
Simi, Sauvignon Blanc, Sonoma, California  56
Eroica, Riesling, Washington  52
St. M, Reisling, Pfalz, Germany  44
Sterling, Pinot Grigio, California  44
King Estate, Pinot Gris, Oregon  76
Conundrum, White Blend, California  56
Sokol Blosser Evolution, White Blend, Oregon  56

CABERNET SAUVIGNON
Magnolia Grove, California  41
Sterling Vineyards, California  45
Beringer, Knights Valley, Napa, California  65
Dan Cohn, Cabernet Sauvignon, Napa, California  75
Whitehall Lane, Cabernet Sauvignon, Napa, California  62
Rodney Strong, Cabernet Sauvignon, Sonoma, California  52
Justin, Cabernet Sauvignon, Paso Robles, California  64
Jordan, Cabernet Sauvignon, Sonoma, California  164
Chateau Montelena, Cabernet Sauvignon, Napa, California  149

MERLOT
Sterling Vineyards, California  45
Markham, Napa Valley, California  68
Duckhorn, Merlot, Napa, California  140
Chateau St. Jean, Merlot, Sonoma, California  52
Northstar, Merlot, Columbia, Washington  80

PINOT NOIR
Sterling, Pinot Noir, California  44
Meiomi, Pinot Noir, California  60
En Route, Pinot Noir, Napa, California  103
Cambria, Pinot Noir, Santa Barbara, California  60
Sokol Blosser Dundee, Pinot Noir, Willamette, Oregon  80
MacMurray - Central Coast, Pinot Noir, California  52
Lyric by Etude, Pinot Noir, Santa Barbara, California  60
Canyon Road, Pinot Noir, California  36

RED VARIETALS
Colome, Malbec, Mendoza, Argentina  56
Ridge, Zinfandel, Sonoma, California  70
Stags Leap, Petite Syrah, Napa, California  107
Layer Cake, Shiraz, South Australia  60
Ruffino Ducale, Chianti, Tuscany, Italy  68
Hess Collection Block 19, Red Blend, Napa, California  80
Stags Leap Artemis, Red Blend, Napa, California  144
BV Tapestry, Red Blend, Napa, California  108
Rondey Strong Symmetry, Red Blend, Sonoma, California  132
Coppola Black Diamond Claret, Red Blend, California  52
Ramey Claret, Red Blend, Napa, California  84

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

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**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 Meeting & Event 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. 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 Room Rental Charges and Food & Beverage Prices are subject to 24% 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 10am on Sundays. Provisions of the Hotel’s liquor license prohibit the patron or attendees from providing alcoholic beverages from outside sources.

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**CATERING**

The Ballantyne Hotel & Lodge requires that the Hotel provide all food and beverage. Your Meeting & 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 (SBMG A& V Company as our full service onsite audio visual provider. In order to help ensure a positive experience, The Ballantyne Hotel & Lodge highly recommends utilizing SBMG A& V Company for all of your audio visual needs. The onsite A& V Company Team is available to assist with creative planning and consultation for your event. Please advise your Meeting & Event Manager of your requirements. If you choose not to use SBMG A& V Company as your audio visual service provider, please contact your Meeting & 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 24% Service Charge (Taxable) and 7.25% Sales Tax.

**DECORATIONS, SIGNAGE AND BANNERS**

Your Meeting & 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.

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(A minimum of a $250 cleaning fee will apply if glitter/confetti is found during or after an event).

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.

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) Meeting & 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.