



**THE  
BALLANTYNE  
CHARLOTTE**

## **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 Tazo® 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 Yogurts  
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 Yogurt 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  
Anson Mills® - Southern Style Cheddar Grits  
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

\*Consuming Raw or Undercooked Eggs, Meat, Poultry, Shellfish or Seafood May Increase Your Risk of Foodborne Illnesses.

Room Rental Charges and Food & Beverage Prices are Subject to a 24% 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%).

++ We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

The Ballantyne, A Luxury Collection Hotel, Charlotte | 10000 Ballantyne Commons Parkway, Charlotte, North Carolina 28277

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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 Kids®, Junior Mints®, M&M's® 18

### VEGETABLES & FRUITS++

Crudit  ~ 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

### NESPRESSO COFFEE 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 Crème 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 Crème 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 Brûlée
- Passion Fruit Tart

Groups of (25) Guests or More\* 50

Groups of Less than (25) Guests, Minimum of (15) Guests\* 55

## 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

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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

### VEGETERIAN OPTIONS FROM THE GARDEN:

Pappardelle Pasta  
Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce 10

Forbidden Vegetable Stir Fry  
Forbidden Rice Noddles, Bok Choy, Shitake, 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 ~ Portabellas, 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

## 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

## ENHANCEMENTS

### VEGETERIAN OPTIONS FROM THE GARDEN:

Pappardelle Pasta  
Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce 10

Forbidden Vegetable Stir Fry  
Forbidden Rice Noddles, Bok Choy, Shitake, 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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**THE  
BALLANTYNE**  
CHARLOTTE

## 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

### VEGETERIAN OPTIONS FROM THE GARDEN:

Pappardelle Pasta

Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce 10

Forbidden Vegetable Stir Fry

Forbidden Rice Noddles, Bok Choy, Shitake, 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

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

### VEGETERIAN OPTIONS FROM THE GARDEN:

Pappardelle Pasta

Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce 10

Forbidden Vegetable Stir Fry

Forbidden Rice Noddles, Bok Choy, Shitake, 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 Feta 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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**THE  
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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

**SASHIMI\*** ~ Price per 30 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 ~ Rémolade\* 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, Mushroom, 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 Brussel Sprouts, Vermouth Cream Sauce
- Potato Gnocchi ~ Blackened Chicken, Mini Sweet Peppers Spinach, Blue Cheese Cream Sauce
- Tri Colored Tortellini ~ Pacillo Peppers, Spanish Onion Tomato Oil

Served with Freshly Shaved Parmesan, Extra Virgin Olive Oil  
Focaccia 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 Artisanal Breads

Chef Prepared \* 25

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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

#### 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 Vanille
- Gianduja Crunch Domes
- Sicilian Pistachio Pannacotta

*Serves Approximately (50) Guests 800*

### ENHANCEMENTS

Based on 90 Minutes of Continuous Service

Petit Fours are Small Bites

#### 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  
*Designed for Two (2) Hours of Service 10*

#### The Boquete Mountain® Refresh

*Designed for Two (2) Hours of Service 8*

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**THE  
BALLANTYNE**  
CHARLOTTE

## 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 Brulee  
Fresh Beignets Filled to Order with Vanilla Cream, Chocolate  
Ghanace or Citrus Cremeux  
*Serves Approximately (50) Guests 900*

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

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**THE  
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CHARLOTTE**

## 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

### 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

### ITALIAN DINNER BUFFET

Panzanella 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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**THE  
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CHARLOTTE**

## 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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**THE  
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CHARLOTTE**

**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, Frisée, 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 Loin ~ Bamboo Rice, Bok Choy Mango Pineapple Salsa
- Pan Seared Red Fish ~ White Beans, Tomatoes, Kale Spanish Onion, Citrus Buerre Blanc
- Seasonal Local NC Line Caught Fish ~ Fava Bean Succotash, Charred Tomato Jus

**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

**SOUTHWESTERN DINNER BUFFET**

Black Bean & Cous Cous Salad ~ Fire Roasted Corn, Grilled  
Seasonal Vegetables, Bitter Greens, Cumin Coriander Vinaigrette  
Jicama Cucumber Salad ~ Frisee, Watercress, Spinach, Citrus  
Segments, Orange Chipotle Vinaigrette

Nacho Average Salad ~ Tortilla Strips, Tomato, Red Onion  
Romaine, Avocado, Mixed Country Olives, Mini Sweet Peppers  
Chipotle Creama

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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**THE  
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CHARLOTTE

## **DINNER TABLE**

Desserts:

Select Three Desserts

- Pineapple Upside Down Cake
- Chocolate Bourbon Crème Brulee
- 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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**THE  
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CHARLOTTE**

## 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, Frisée, Kale, Tarragon Cider Vinaigrette

French Beans ~ Snow Peas, Daikon Radish, Spanish Onion Roasted Hazelnuts, Orange Vinaigrette

Roasted Artichokes ~ Broad Beans, Radicchio, Frisée 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 Ahi Tuna Steaks ~ Mango Papaya Salsa

Indian Spiced Colorado Lamb Chops ~ Cucumber Yogurt Sauce

Grilled Vegetables ~ Asparagus, Zucchini, Portabellas

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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**THE  
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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, Portabellas
- 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

†150 per attendant / 2 attendants per (50) Guests

## 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

† Outdoor Use Only

\*Additional fees apply for Wood Fire Rental

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**THE  
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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 ENTREE

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

Tenderloin of Beef – 6 oz. ~ Celeriac 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 Crème Fraîche\* 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. ~ Celeriac 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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**THE  
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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 ~ Balsamic & 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 Brulee ~ 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  
Dehydrated Berries, Hot Chocolate Soup 15

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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**THE  
BALLANTYNE  
CHARLOTTE**

## 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 Blackbush  
*\*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  
Hennessy 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

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**THE  
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CHARLOTTE

## 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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**THE  
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## **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

1 hour 22 per Guest

2 hour 30 per Guest

3 hour 38 per Guest

4 hour 46 per Guest

## **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**

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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**

### **ASSORTED IMPORTED BEER**

### **ASSORTED SOFT DRINKS**

Coke  
Diet Coke  
Sprite

1 hour 27 per Guest  
2 hour 35 per Guest  
3 hour 43 per Guest  
4 hour 51 per Guest

## **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**

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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**

Coke  
Diet Coke  
Sprite

1 hour 34 per Guest  
2 hour 42 per Guest  
3 hour 50 per Guest  
4 hour 58 per Guest

## **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 Vintner's Reserve, Sonoma, California**

Chardonnay

#### **MacMurray, California**

Pinot Noir

### **ASSORTED DOMESTIC BEER**

### **ASSORTED IMPORTED BEER**

### **ASSORTED SOFT DRINKS**

Coke  
Diet Coke  
Sprite

1 hour 43 per Guest  
2 hour 51 per Guest  
3 hour 59 per Guest  
4 hour 67 per Guest

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**THE  
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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 et 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 Fuisse, Burgundy, France 65  
Cakebread, Napa, California 112

**WHITE VARIETALS**

Canyon Road, Sauvignon Blanc, California 41  
Murphey 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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**THE  
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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 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 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.

### **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.

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