### 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 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 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

### Omlette 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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www.theballantyne.com 704 248 4038 sales@theballantyne.com
BREACKFAST 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
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 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, Portobellas, 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**

**MOVIE TIME**
Individually Bagged Popcorn ~ Butter, Cheese, Caramel
Mini Boxes of Assorted Candy ~ Milk Duds®, Whoppers®
Sour Patch Kids®, Junior Mints®, M&M’s®  
**VEGETABLES & FRUITS++**
Crudité ~ Ranch, Bleu Cheese, Hummus
Hand Selected Sliced Fruit ~ Greek Yogurt
Strawberry Banana Skewers ~ Warm Chocolate Sauce  
**PANTHERS STADIUM**
Cheeseburger Sliders* ~ Condiments
Soft Pretzels ~ Assorted Mustards
Individual Bags of Roasted Peanuts
Bottled Root Beer  
**ICE CREAM PARLOR**
Chocolate, Vanilla, Strawberry Ice Creams
Waffle & Sugar Cones
Toppings ~ Toasted Nuts, Whipped Cream
Caramel & Chocolate Sauces, Mixed Berries  
**TEA**
Freshly Baked Scones & Tea Cakes
Selection of Seasonal Jams & Preserves
English Double Devonshire Cream
Assorted Petits Fours
Assortment of Harney & Sons Fine Teas  
**CHIPS & DIPS**
Herbed Pita Chips ~ Hummus
Spinach Artichoke Dip ~ Toasted Baguette
Blue Corn Tortilla Chip ~ Bean Dip, Guacamole  
**COOKIES & MILK**
Assorted Cookies ~ Chocolate Chip, Oatmeal Raisin
Peanut Butter
Display of Chocolate, Vanilla & Low Fat Milk  
**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  
*(Choice of up to 4 flavors, only 1 flavor permitted per bag)*

**ENHANCEMENTS**

**SELECTORS**
Selection of Pre-Packaged Snack Items ~ Potato Chips, Pretzels
White Cheddar Popcorn, Pringles®, Corn Chips  
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 Fraiche 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
- 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
HOT LUNCH TABLE

From The Sea:
- Salmon Filet ~ Potato Parsnip Purée, Grilled Asparagus, Herb Salad, Tomato Tarragon Vinaigrette
- Swordfish ~ Portobellas, Kale, Pancetta
- 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, 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

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
- Red Bliss Potato Salad ~ Bacon, Hard Boiled Eggs
- 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
- 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
- Blackened Catfish ~ Marinated Heirloom Tomatoes
- Carolina Shrimp & Grits ~ Anson Mills Southern Style Cheddar Grits, Gulf Shrimp, Andouille Cream Sauce
- North Carolina Grouper ~ Sweet Corn, Fava Beans

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

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 Noddles, 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
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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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 ~ Remoulade* 350
Coconut Shrimp ~ Thai Chili Sauce* 350
Mushroom Taleggio Arancini ~ Pesto 275
Stuffed Mushroom ~ Duchelle, 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

Foccacia 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 Sauce
- 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

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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 Tatin
- 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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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
Ghanace 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:

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

- 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:

- 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
- Roasted Root Vegetables, Kale, Toasted Almonds
- Extra Virgin Olive Oil 10
- Mushrooms 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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**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 Buere Blanc
- Oven Roasted Grouper ~ Purple Sticky Rice, Bok Choy
- Grilled Mahi Mahi ~ Lebanese Couscous Vegetble Ragout, Tomato Tarragon Vinaigrette

Select Three 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

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**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

**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
- Kale Salad ~ Fennel, Radish, Asparagus, Dried Cranberry
- 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

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 ~ Frisée, 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 ~ Garlic Mushrooms, Brown Rice Smokey Mole, Radish Salad
- Enchiladas De Pollo ~ Braised Chicken, Spinach, Queso Blanco 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 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
**CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SHELLFISH OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.**

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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

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**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, Friccée, 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, 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

†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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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, Festo
- 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. ~ 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, Chilled Baby Romaine, Roasted Red Onion
Game Vinaigrette 61

ENHANCEMENTS

APPETIZERS

Ballantyne She-Crab Soup ~ Caviar Crème Fraiche* 13
Ballantyne Lobster Bisque* 13

Beef Carpaccio ~ Arugula, Sun-Blushed Tomatoes
Shaved Parmesan, Potato Crisp, Shallot Vinaigrette* 18

Carolina Jumbo Lump Crab Cake ~ 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

ENTRÉES

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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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  
Potée, 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*  
~ Olive Oil Poached  
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 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

Dehydrated Berries, Hot Chocolate Soup  15

Grand Cru Chocolate  
~ Peruvian Single Origin Chocolate Cremeux

Chocolate Mousse, 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

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**ENHANCEMENTS**

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

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

**MARTINI BAR†**
14 per drink
- Vodka ~ 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

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**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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**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**
*Designed for two (2) hours of service*

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www.theballantyne.com  704 248 4038 sales@theballantyne.com
** 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

<table>
<thead>
<tr>
<th>Time</th>
<th>Price per Guest</th>
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</thead>
<tbody>
<tr>
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<td>2 hour</td>
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<td>3 hour</td>
<td>43</td>
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<tr>
<td>4 hour</td>
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** 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
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
**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

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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**

**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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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 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
Erloca, 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

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

PINOT NOIR
Sterling, Pinot Noir, California 44
Meomi, 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 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 7.25% 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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