Our Culinary Commitment

Breakfast | Brunch

Lunch

Dinner | Reception | Dessert

Beverages

Wine
Our Culinary Commitment

Our team is devoted to your total success including world-class catering service. Our award-winning chefs bring experience and talent to every project and every plate. When details like dining are taken care of, you can focus on having an enjoyable experience here at Ballard’s.
Breakfast gets the day off to the right start. Offering options from a continental breakfast to expansive breakfast buffets, complete with waffle and omelet stations; everyone can begin their day satisfied.
**Continental Breakfast Selections**

Continental breakfasts are designed for a maximum of one hour of service. A surcharge will apply for extended service.

* This item contains nuts or peanut products.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

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**Ballard's Sunrise**

- Assorted Fruit Juices
- Sliced Domestic and Tropical Fruits Garnished with Seasonal Fresh Berries
- Chef's Selection of Assorted Fresh Baked Muffins, Danish and Pastries
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

14.50 Per Person

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**Breakfast Sandwiches**

- Select One of the Following:
  - Croissant, Buttermilk Biscuit, Fresh Baked Bagel or Whole Wheat English Muffin
  - Fried Egg and Cheddar Cheese
  - Fried Egg and Cheddar Cheese with Crisp Bacon
  - Fried Egg and Cheddar Cheese with Country Sausage
  - Fried Egg and Cheddar Cheese with Smoked Ham Scrambled Egg Whites with Oven Roasted Tomato, Onion and Herbs

12 Per Sandwich Minimum order of 10 sandwiches per selection

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**Great Start**

- Assorted Fruit Juices
- Chef's Selection of Assorted Fresh Baked Muffins, Danish and Pastries
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

12 Per Person

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**Bagel Shop**

- Assorted Fruit Juices
- Assorted Whole Fruit
- Assorted Bagels Baked Fresh on Premises, Cream Cheese, Low-Fat Cream Cheese and Vegetable Cream Cheese
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

14.50 Per Person

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**Bagel Shop Enhancements**

- Sullivan Harbor Smoked Salmon
- Sliced Tomato, Red Onion and Cucumber
- Chopped Hard Boiled Eggs with Capers

6 Per Person as a Buffet Enhancement Only
BREAKFAST

CONTINENTAL & BREAKFAST ENHANCEMENTS

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SWEET SELECTIONS
Individually Boxed Cereals* and Individual Packages of Oatmeal*, Skim, Low-Fat and Whole Milk
2.75 Each

Seasonal Sliced Fruits with Fresh Berries
6 Per Person

SAVORY SELECTIONS
Hot Rolled Oats Served with Raisins and Brown Sugar
4 Per Person

Hard Boiled Eggs with Cracked Black Pepper and Kosher Salt
2.50 Per Person

Fluffy Scrambled Eggs with Chives and Crisp Bacon
6.50 Per Person

CLASSIC OMELET STATION
Fresh Eggs and Omelettes Made to Order with a Variety of Toppings to Include Ham, Peppers, Tomatoes, Onions, Mushrooms, Fresh Spinach and Cheddar Cheese
(Egg Whites and Low-Cholesterol Eggs Included)
10 Per Person Attendant Required – 100 Per Attendant
(40 guest minimum guarantee, 1 Chef Attendant required per 40 people)

WAFFLE STATION
Fresh Belgian Waffles Made to Order and Served with Fresh Berries, Pure Maple Syrup, Whipped Butter and Fresh Whipped Cream
10.00 Per Person Attendant Required – 100 Per Attendant
**BREAKFAST BUFFET SELECTIONS**

A labor and preparation charge will be applied to all breakfast buffets under 25 people.

Breakfast Buffets are designed for a maximum of one hour of service. A surcharge will apply for extended service.

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**WIDE AWAKE BREAKFAST BUFFET**

- Assorted Fruit Juices
- Chef's Selection of Assorted Fresh Baked Muffins, Danish and Pastries
- Assorted Breads (Country White, Multigrain, Marble Rye) and English Muffins
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Fluffy Scrambled Eggs with Chives
- Choose Two of the Following:
  - Crisp Bacon
  - Country Sausage
  - Turkey Sausage
- Crispy Fried Breakfast Potatoes
- Coffee, Decaffeinated Coffee and Fine Quality Teas

18 Per Person

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**BALLARD’S BREAKFAST BUFFET**

- Assorted Fruit Juices
- Chef's Selection of Assorted Fresh Baked Muffins, Danish and Pastries
- Assorted Breads (Country White, Multigrain, Marble Rye) and English Muffins
- Variety of Fresh Baked Bagels
- Plain and Light Cream Cheeses
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Sliced Seasonal Fresh Fruit
- Fluffy Scrambled Eggs with Chives
- Bonnet-Baked French Toast with Powdered Sugar, Pure Maple Syrup and Whipped Sweet Butter
- Choose Two of the Following:
  - Crisp Bacon
  - Country Sausage
  - Turkey Sausage
  - Lyonnaise Potatoes
- Coffee, Decaffeinated Coffee and Fine Quality Tea

25 Per Person
Breakfast

BRUNCH BUFFET
A labor and preparation charge will be applied to all breakfast buffets under 30 people.

Brunch Buffets are designed for a maximum of two hours of service.

A surcharge will apply for extended service.

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BALLARD’S GRAND BRUNCH*

COLD OPTIONS
- Chilled Sliced Seasonal Fresh Fruit
- Sullivan Harbor Smoked Salmon,
- Sable and Whitefish Salad with Chopped Hard Boiled Eggs, Capers, Sliced Tomato and Red Onion

HOT OPTIONS
- Sauteed Chicken Scallopini with Wild Mushrooms and Branded Cream
- Strozzapreti Pasta with Grilled Asparagus, Roasted Peppers and Pesto Alfredo
- Berries, Pure Maple Syrup & Fresh Whipped Cream
- Applewood Smoked Bacon and Country or Turkey Sausage
- Olive Oil Roasted Fingerling Breakfast Potatoes Seasonal Vegetable

CLASSIC EGGS & OMELETTES
Farm Fresh Eggs and Omelettes Made to Order with an Array of Toppings Including:
- Virginia Ham, Crumbled Sweet Sausage, Tomatoes, Peppers, Onions, Mushrooms, Fresh Spinach, Cheddar and Swiss Cheese

CARVING STATION
please select one
- Herb-Crusted New York Strip of Beef with Creamy Horseradish Sauce and Mini Buns**
- Slow Roasted Turkey Breast with Pan Jus. Orange Cranberry Compote, Herb Mayonnaise & Mini Rolls
- Molasses Glazed Smithfield Ham with Buttermilk Biscuits

THE BAKE SHOP
- Assortment of Fresh Baked Muffins, Danish & Pastries
- English Muffins, Country White, Multigrain and Marble Rye Breads
- Variety of Fresh Baked Bagels with Plain and Light Cream Cheeses
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- An Elaborate Display of Seasonal Dessert Pastries, arts and Biscotti

AND OF COURSE:
- Orange and Grapefruit Juice; Chilled Cranberry, Apple and V8 Juice
- Coffee, Decaffeinated Coffee and Fine Quality Teas

42 Per Person
Breakfast

BRUNCH BUFFET

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*** Based on availability

ADDITIONAL ENTRÉES

- Roasted Semi Boneless Maple Glazed Chicken Breast, Sweet Potato Hash
- Pan Roasted Chicken Breast, Barolo Wine Sauce, Wild Mushroom Polenta Cake
- Baked Cod with Seasonal Cracker Crumb Topping
- Pan Roasted Salmon with Seafood Cioppino Sauce
- Ballard's Inn Seafood Crisp – Shrimp, Scallops, and Salmon, Succotash, Cracker Crumb Topping
- Grilled Skirt Steak** with Smothered Onions

Select an Additional Entrée for an Additional 6 Per Person

L'ABBONDANZA PASTA STATION**

- Complete Pasta Station Including the Following:
  - Bay Shrimp
  - Mini Meatballs
  - Grilled Chicken Breast Strips
  - Italian Sausage
  - Broccoli
  - Green Peas
  - Freshly Grated Parmesan Cheese, Red Pepper Flakes, Sliced Focaccia and Italian Bread

21 Per Person Attendant Required 100

SEAFOOD ON ICE

Each Selection Served with Spicy Cocktail Sauce, Horseradish, Shallot Mignonette, Remoulade, Tabasco, Lemon Wedges and Oyster Crackers

Little Neck Clams on the Half Shell** 2.75 Per Piece
Seasonal Oysters on the Half Shell** 4.00 Per Piece
Chilled Jumbo Shrimp 5.00 Per Piece
Alaskan Snow Crab Claws*** 5.00 Per Piece

BEVERAGE ENHANCEMENTS

Please select one

Champagne, Mimosas, Bloody Mary or Bellinis 12 Per Person (may change based on current bar prices)
Lunch

Our menus offer delicious soups, healthful salads and wraps, comforting buffet entrees and superbly presented plated meals. Whether it is to welcome traveling guests, a quick bite, a formal occasion or just lunch on the beach; our culinary team can prepare just the right selection to suit your needs.
LUNCH

SELECTIONS

PLATED COLD SALAD

A labor and preparation charge will be applied to all plated and buffet lunch functions for events under 25 people

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CAESAR SALAD

- Crisp Romaine Lettuce, Wood Roasted Tomatoes, Kalamata Olives, Marinated Artichoke Hearts, Shaved Parmesan Cheese and Croutons with Traditional Caesar Dressing
- Salad Topping – please select one
  - Pesto Grilled Chicken*
  - Marinated Grilled Shrimp
  - Grilled Salmon
  - Grilled Chilled Tuscan Sirloin**
  - Artisan Rolls and Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

22 pp for Pesto Chicken*
25 pp for Marinated Grilled Shrimp
25 pp for Grilled Salmon
27 pp for Grilled Chilled Tuscan Sirloin**

NICOISE SALAD

- Crisp Iceberg Lettuce, Hard Boiled Egg, Red Onion, Steamed Haricot Vert, Kalamata Olives, Poached New Potatoes with Classic Vinaigrette Dressing
- Salad Topping – please select one
  - Parmesan Crusted Chicken Breast
  - Marinated Grilled Shrimp
  - Grilled Chilled Tuscan Sirloin**
  - Grilled Rare Ahi Tuna**
  - Artisan Rolls and Butter
  - Coffee, Decaffeinated Coffee and Fine Quality Teas

22 pp for Parmesan Crusted Chicken Breast
27 pp for Grilled Chilled Tuscan Sirloin**
25 pp for Marinated Grilled Shrimp
27 pp for Grilled Rare Ahi Tuna**

ASIAN MAHOGANY CHICKEN SALAD

- Crisp Napa Cabbage and Spinach Greens, Cucumber, Scallions, Snow Peas, Pickled Ginger, Carrots, Wasabi Peas, Crisp Wontons with Ginger Vinaigrette
- Crispy Asian Noodles with Duck Sauce and Hot Mustard
- Sliced Oranges and Pineapple with Fortune Cookies
- Coffee, Decaffeinated Coffee and Fine Quality Teas

22 Per Person
PLATED HOT LUNCHEON SELECTIONS

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PLATED HOT LUNCHES
Please Select One Entrée and One Salad or Soup Selection

HOT ENTRÉE SELECTIONS
please select one

Rotisserie Roasted Chicken
Semi-Boneless Chicken, Sauteed Spinach, Roasted Fingerling Potatoes, Pan Jus
· Artisan Rolls and Butter
· Coffee, Decaffeinated Coffee and Fine Quality Teas

29 Per Person

Char Grilled Chimichurri Chicken Breast
Seasonal Herb Salad, Steamed Fingerling Potatoes, Cilantro Chimichurri
· Artisan Rolls and Butter
· Coffee, Decaffeinated Coffee and Fine Quality Teas

30 Per Person

Shrimp Scampi
· Artisan Rolls and Butter
· Coffee, Decaffeinated Coffee and Fine Quality Teas

33 Per Person

Maple Glazed Cedar Roasted Salmon
Baby Vegetables, Butter Poached Potatoes
· Artisan Rolls and Butter
· Coffee, Decaffeinated Coffee and Fine Quality Teas

33 Per Person

Grilled Tuscan Style Petite Sirloin**
8 oz. Certified Angus Beef, Prosciutto Wrapped Asparagus, Wild Mushroom Spoonbread
· Artisan Rolls and Butter
· Coffee, Decaffeinated Coffee and Fine Quality Teas

39 Per Person

SALAD OR SOUP SELECTIONS
please select one

· Garden Tossed Salad with Assorted Dressings
· Classic Caesar Salad
· New England Clam Chowder
· Lobster Bisque

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**LUNCHEON SELECTIONS**

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**IT’S A WRAP**

- Tossed Garden Salad with Assorted Dressings
- Classic Caesar Salad
- Homestyle Potato Salad, Creamy Coleslaw and Pasta Salad
- Individual Bags of Gourmet Chips
- Turkey BLT Wrap
- Rare Roast Beef and Cheddar Wrap**
- Chicken Caesar Wrap
- Honey Ham and Cheddar Cheese Wrap with Roasted Roma Tomatoes and Honey Mustard Mayo
- Tuna Salad Wrap
- Balsamic Grilled Vegetable Wrap
- Assorted Freshly Baked Cookies and Homemade Brownies*
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

22 Per Person

*Select a Lobster Wrap for an Additional 5 Per Person*

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**MEDITERRANEAN**

- Mediterranean Style Fattoush with Red Wine Vinaigrette
- Classic Greek Salad
- Couscous Salad
- Hummus*, Tabouli, Baba Ghanoush and Kalamata Olives served with Assorted Flat Breads and Pita Chips
- Chicken, Feta and Spinach Wrap
- Gyro Wrap (Lamb, Tomato, Greens and Tzatziki)
- Rare Ahi Tuna with Basil Aioli Wrap**
- Muffaletta Wrap (Frilled Eggplant, Mozzarella, Greens, Black Olive Tapenade)
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas 24

24 Per Person
**Luncheon Selections**

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**Grinders, Subs & Hoagies**

- Tossed Garden Salad with Assorted Dressings
- Classic Caesar Salad
- Seasonal Tomato, Fresh Basil and Mozzarella Salad, Tortellini Salad
- Individual Bags of Gourmet Chips
- All of the Below Sandwiches are Served with Lettuce and Tomato
  - Italian Hoagie
  - Rare Roast Beef Sub**
  - Roasted Turkey Grinder
  - Tuna Salad Grinder
  - Rosemary Ham and Cheddar Cheese Sub
- Oil and Vinegar, Spicy Deli Mustard, Mayonnaise and Horseradish Mayonnaise
- Sliced Hot Peppers, Black Olives, Onions, Pickle Spears
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**25 Per Person**

**Soup & Sandwich**

- House-Made Soups – please select one
  - New England Clam Chowder
  - Lobster Bisque
- Tossed Garden Salad with Assorted Dressings
- Spinach Salad with White Balsamic Vinaigrette
- Homestyle Potato Salad, Creamy Coleslaw and Pasta Salad
- Tuna Salad, Egg Salad, Chicken Salad
- Assorted Breads and Rolls
- Premium Sliced Rare Roast Beef**, Roast Turkey, Honey Ham and Genoa Salami
- Swiss, Provolone, and Cheddar Cheeses
- Spicy Deli Mustard, Mayonnaise and Horseradish Mayonnaise
- Lettuce, Sliced Tomatoes and Pickle Spears
- Individual Bags of Gourmet Chips
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**25 Per Person**
HOT BUFFET LUNCHEON SELECTIONS

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NY STYLE DELI

· Tossed Garden Salad with Assorted Dressings
· Chef’s Cobb Salad
· Homestyle Potato Salad, Creamy Coleslaw and Egg Salad
· Crusty Rolls and Sliced Rye, Pumpernickel and Marble Rye Breads
· Warm Sliced Corned Beef, Pastrami and Sweet & Sour Brisket
· Swiss, American and Muenster Cheeses
· Spicy Deli Mustard, Mayonnaise and Russian Dressing
· Pickle Spears, Cherry Peppers
· Seasonal Fruit Salad
· Coffee, Decaffeinated Coffee and Fine Quality Teas

27 Per Person

HOMESTYLE NEW ENGLANDER

· Tossed Garden Salad with Assorted Dressings
· Homestyle Potato Salad, Creamy Coleslaw and Macaroni Salad
· Marinated Grilled Vegetables
· Entrees – please select two
  · Rotisserie Roasted Chicken
  · Crispy Fried Chicken
  · Chicken Parmesan
  · Oven Roasted White and Dark Meat Turkey with Cornbread Stuffing
  · Eggplant Parmesan
  · Baked Ziti with Basil, Ricotta, Mozzarella and Roasted Tomato Sauce
  · Batter Dipped Cod
  · Baked Cod with Seasoned Cracker Crumb Topping
  · Yankee Pot Roast with Jariniere Vegetables
  · Slow Roasted BBQ Brisket with Fire Cracker Onions
  · Bavarian Style Roasted Pork Loin with Red Cabbage and Apples
  · Fresh Seasonal Vegetables
  · Chef’s Selection of Potatoes or Rice
  · Fresh Baked Biscuits, Rolls and Cornbread
  · Seasonal Fruit Salad
  · Coffee, Decaffeinated Coffee and Fine Quality Teas

30 Per Person
**HOT BUFFET LUNCHEON SELECTIONS**

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**BALLARD’S LUNCH BUFFET**

- Medley of Mixed Field Greens with Garden Vegetables and Assorted Dressings
- Pasta Salad, Couscous Salad, Marinated Vegetable Salad
- **Entrees – Please Select Two from below:**
  - Grilled Swordfish Aqua Pazza**
  - Pan-Roasted Salmon with Seafood Cioppino Sauce
  - Grilled Chicken Caponata
  - Pan-Roasted Chicken Breast, Barolo Wine Sauce, Wild Mushroom Polenta Cake
  - Chimichurri Skirt Steak**, Caramelized Sweet Onions, Roasted Yukon Potatoes
  - Tenderloin Medallions**, Wood Roasted Tomatoes, Wild Mushroom Demi Glace
  - Chef's Vegetarian Entrée
- Fresh and Seasonal Vegetables
- Artisan Rolls with Butter
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

37 Per Person

**Select an additional entrée for additional 6 Per Person**
Reception & Dinner

Delectable morsels, mouth-watering displays and memorable menus are what make events at Ballard’s so special. We offer a wide variety of regional selections, including native seafood, sushi, Italian cuisine and signature steaks.

Finally, cap off the evening with a variety of tempting desserts that will give everyone something to celebrate.
RECEPTION

HORS D’ŒUVRES

Reception Hors D’Oeuvre Selections: Minimum order of 12 pieces required for each item and 50 pieces combined.

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COLD HORS D’ŒUVRES

Chipotle Deviled Egg 2.75 Per Piece
(Based on Availability)

Red and Yellow Tomato and Mozzarella Brushetta 2.75 Per Piece

Thai Vegetable Spring Roll with Spicy Peanut Sauce* 3 Per Piece

Spicy Grilled Shrimp and Pineapple Skewer 4 Per Piece

Jumbo Shrimp Cocktail 4.50 Per Piece

HOT HORS D’ŒUVRES

Sea Scallops Wrapped in Bacon 4 Per Piece

Mini Ballard’s Lump Crab Cake with Chili and Lime Aioli 4 Per Piece

White Chicken and Garlic Flatbread 3 Per Piece

Sesame Chicken Strips with Asian Plum Sauce* 3.50 Per Piece

Beef Satay with Hoisin Glaze 4 Per Piece

2oz New England Clam Chowder or Lobster Bisque Shot 2.50 Per Person
### Reception

#### Delectable morsels, mouth-watering displays and memorable menus are what make events so special at Ballard's. We offer a wide variety of regional selections.

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#### BRUSHETTA DISPLAY
- Fresh Plum Tomatoes with Garlic, Basil & Olive Oil
- Spinach and Feta Spread
- Artichoke and Red Pepper Spread
- Olive Tapenade
- Hummus*
- Pita Wedges and Grilled Garlic-Rubbed Crostini

7.75 Per Person

#### CRUDITÉ
- Seasonal Medley of Fresh Vegetables
- Please Select Two of the Following Dips: Onion, Blue Cheese, Green Goddess, Spinach, Roasted Garlic,

7 Per Person

#### SEAFOOD DISPLAY
- Stuffed Mushrooms
- Scallops Wrapped in Bacon
- Seafood Pizza Slices

10.75 Per Person

#### SATAY DISPLAY
- Chicken Satay with Peanut Sauce
- Chicken Teriyaki Skewers
- Beef Satay with Hoisin Glaze

8.75 Per Person

#### GRILLED VEGETABLES
Marinated and Grilled Vegetables with Olive Oil, Fresh Herbs and Balsamic Glaze

7 Per Person
RECEPTION

RECEPTION DISPLAYS

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*** Based on availability

CHEESE

Imported and Domestic Cheese Variety Premium Cracker Assortment, Lavish and Sliced French Bread

8.75 Per Person

SEAFOOD ON ICE

Each Selection Served with Spicy Cocktail Sauce, Horseradish, Shallot Mignonette, Remoulade, Tabasco, Lemon Wedges and Oyster Crackers

- Little Neck Clams on the Half Shell**
  2.75 Per Piece
- Seasonal Oysters on the Half Shell**
  4 Per Piece
- Chilled Jumbo Shrimp 5 Per Piece
- Alaskan Snow Crab Claws*** 5 Per Piece

ENHANCEMENTS

Oyster Shucker for Action Station 100 Each
Reception

RECEPTION

SUSHI AND SASHIMI DISPLAYS

Delectable morsels, Each display requires a minimum order of 20 pieces per selection.

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ACTION STATION ENHANCEMENT

A Sushi Chef is available upon request, one chef required for every 400 pieces.

100 Per Chef

SUSHI ROLLS

please select three

- California Roll
  Crabmeat, Avocado and Cucumber
- Vegetarian Roll
  Red and Yellow Pepper, Asparagus, Cucumber and Leaf Lettuce
- Spicy Tuna Roll**
  Tuna, Avocado, Cucumber and Spicy Mayonnaise
- Sunrise Roll**
  Salmon, Avocado and Cucumber
- Rainbow Roll**
  Tuna, Salmon, Yellowtail, Crabmeat, Shrimp, Avocado and Cucumber

2.50 Per Piece

NIGIRI

please select three

- Sweet Shrimp
- Tuna**
- Smoked Eel, Salmon**
- Hamachi*
- Octopus

3.25 Per Piece

SASHIMI

- Tuna
- Salmon
- Hamachi

3.50 Per Piece

Each Selection Served with Wasabi, Pickled Ginger and Soy Sauce
**RECEPTION STATIONS**

Reception Stations are designed to enhance your reception. When ordering stations the guarantee must equal the full expected number of attendees. Should you desire to create a buffet dinner from several stations, additional charges will be incurred.

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**ACTION STATION ENHANCEMENT**

An attendant is available upon request to make any station an action station. One attendant required per station. Please see your Event Services Manager for appropriate number of stations for your event.

100 Per Attendant

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**PASTA STATION**

*Pasta — please select two:*

- Penne
- Cavatelli
- Fettuccini

*Sauce — please select two:*

- Classic Creamy Carbonara
- Pomodoro
- Aglio e Olio
- Alfredo Sauce

Freshly Grated Parmesan Cheese, Red Pepper Flakes
Sliced Focaccia and Italian Bread

18 Per Person **Attendant Required**

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**SOFT TACO STATION**

- Pulled Breast of Chicken and Carne Asada (Braised Beef)
- Shredded Jack Cheese
- Pinto Beans
- Pico De Gallo, Hand Crafted Guacamole, Sour Cream
- Shredded Lettuce, Sliced Jalapeno Peppers
- Soft Flour Tortillas

18 Per Person

**Add Fish Tacos for 3 Per Person Chef**

Attendants 100 Per Attendant

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**WINGS, WINGS AND WINGS**

- Choose Three of the Following:
  - Traditional Buffalo Wings
  - BBQ Wings
  - Lemon Pepper Wings
  - Garlic Parmesan Wings
  - Asian Wings
  - “Zenga” (Spicy BBQ) Wings
  - Celery and Carrot Sticks

- Ranch and Bleu Cheese Dressings

19 Per Person
PLATED DINNER

FIRST COURSE SELECTIONS

Our dinner selections are designed as three courses that include soup, salad or appetizer (choose one), main course and dessert.

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SOUPS

- Roasted Tomato
- Baby Vegetable Minestrone
- Homestyle Chicken Noodle
- New England Clam Chowder
  
  3.50 Additional Per Person

Lobster Bisque

  3.50 Additional Per Person

SALADS

- Baby Greens
- Baby Field Greens, Assorted Crunchy Vegetables, Champagne Vinaigrette

Iceburg BLT Baby

Peppered Bacon, Baby Iceberg Lettuce, Diced Seasonal Tomatoes, Red Onion, Chopped Egg, Puddle of Gorgonzola Cream, Aged Balsamic

Spinach Salad

Fresh Tender Spinach, Soy Poached Egg, Crimini Mushrooms, Grilled Red Onions, White Balsamic Vinaigrette

Boston Bibb*

Boston Bibb Lettuce, Crumbled Maytag Bleu Cheese, Pickled Onions, Craisins, Walnut Vinaigrette

Classic Caesar Salad

Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Traditional Caesar Dressing

Roasted Pear and Goat Cheese

Baby Field Greens, Grilled Pear, Goat Cheese, Honey and Chive Vinaigrette

  3 Additional Per Person
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### COLD APPETIZERS

**Burrata and Tomato Salad**
Creamy Burrata Mozzarella, Sliced Seasonal Tomatoes, Micro Greens, Infused Extra Virgin Olive Oil and Aged Balsamic
10 Additional Per Person

**Crab and Golden Beet Salad**
Jumbo Lump Crab Meat, Sliced Golden Beets, Micro Greens, Lemon Chive Aioli
12 Additional Per Person

**Colossal Classic Shrimp Cocktail**
Jumbo Shrimp, Cocktail Sauce, Lemon Wedge
12.50 Additional Per Person

### HOT APPETIZERS

**Eggplant Napoleton**
Fresh Mozzarella, Wood Roasted Tomato Sauce, Basil Infused Extra Virgin Olive Oil
8 Additional Per Person

**Wild Mushroom Tartlet**
Wild Mushroom Tartlet, Goat Cheese, Micro Greens, Infused Extra Virgin Olive Oil
8 Additional Per Person

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Seared Jumbo Scallops
Seared Jumbo Sea Scallops, Peppered Bacon, Ballard's Succotash
12 Additional Per Person

Crab Cake
Jumbo Lump Crab Cake, Chili and Lime Aioli
10 Additional Per Person
PLATED DINNER

ENTRÉE SELECTIONS

Our dinner selections are designed as three courses that include soup, salad or appetizer (choose one), main course and dessert.

* This item contains nuts or peanut products.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

FISH ENTREES

Pan Seared Salmon
Lemon Broccolini, Confit Lemon and Chive Risotto,
Peppercorn Beurre Blank

- Artisan Rolls and Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

39 Per Person

Olive Oil Poached Atlantic Swordfish
Wood Roasted Tomato, Silky Yukon Gold Potatoes, Olive Caponata

- Artisan Rolls and Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

42 Per Person

Sesame Seared Ahi Tuna
8 oz Tuna Steak Seared Rare, Wasabi Mayo Asian Dressing and Micro Greens

- Artisan Rolls and Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

42 Per Person

Miso Crusted Halibut
Roasted Asparagus, Sticky Rice Cake, Soy Ginger Beurre Blanc

- Artisan Rolls and Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

42 Per Person

Stuffed Shrimp
Sugar Snap Peas, Buttered Gnocchi, Lobster Sauce

- Artisan Rolls and Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

36 Per Person
Our dinner selections are designed as three courses that include soup, salad or appetizer (choose one), main course and dessert.

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### BEEF ENTREES

14 oz. “Tomahawk” Bone-In Rib Eye**
- Asparagus, Cipollini Onions and Crimini Mushrooms, Roasted Fingerling Potatoes
  - Artisan Rolls and Butter
  - Coffee, Decaffeinated Coffee and Fine Quality Teas

45 Per Person

Pan Roasted 8 oz. Beef Filet Mignon**
- Roasted Asparagus, Wild Mushrooms, Silky Yukon Potatoes, Bordelaise Sauce
  - Artisan Rolls and Butter
  - Coffee, Decaffeinated Coffee and Fine Quality Teas

52 Per Person

### POULTRY ENTREES

Statler Breast of Chicken
- Broccolini, Creamy Polenta Au Poivre Sauce
  - Artisan Rolls and Butter
  - Coffee, Decaffeinated Coffee and Fine Quality Teas

34 Per Person

Chicken Two Ways
- Semi-boneless Half Chicken, Cabernet Braised & Oven Roasted Wild Mushroom Bordelaise, French Beans, Pearl Onions, Olive Oil Smashed Yukon Potatoes
  - Artisan Rolls and Butter
  - Coffee, Decaffeinated Coffee and Fine Quality Teas

34 Per Person

Shrimp and Chorizo Stuffed Breast of Chicken
- Pan Roasted, Semi Boneless, Roasted Baby Carrots, Roasted Fingerling Potatoes, Creole Tomato Cream
  - Artisan Rolls and Butter
  - Coffee, Decaffeinated Coffee and Fine Quality Teas

41 Per Person
Dinner

PLATED DINNER

DUET ENTREES **

Pan Roasted 7 oz. Beef Filet Mignon with Wild Mushrooms and Cabernet Smothered Chicken

· Fresh Asparagus Spears, Silky Yukon Potatoes, Wild Mushroom Bordelaise
· Artisan Rolls and Butter
· Coffee, Decaffeinated Coffee and Fine Quality Teas

57 Per Person

Pan Roasted 7 oz. Beef Filet Mignon and Cold Water Butter Poached Lobster Tail

· Fresh Asparagus Spears, Silky Yukon Potatoes, Wild Mushroom Bordelaise
· Artisan Rolls and Butter
· Coffee, Decaffeinated Coffee and Fine Quality Teas

69 Per Person

Pan Roasted 7 oz. Beef Filet Mignon and Jumbo Lump Crab Cakes

· Fresh Asparagus Spears, Silky Yukon Potatoes, Wild Mushroom Bordelaise
· Artisan Rolls and Butter
· Coffee, Decaffeinated Coffee and Fine Quality Teas

59 Per Person

A labor and preparation charge will be applied to all dinner functions for events under 25 people.

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Dinner

PLATED DINNER

ENTRÉE SELECTIONS

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NEW ENGLAND CLAM BAKE

SOUPS
· New England Clam Chowder with Oyster Crackers

SALAD
· Bibb Salad – New England Bib Lettuce, Slice Tomatoes, English Cucumber, Sliced Red Onion, Grilled Squash, Grilled Crimini Mushrooms and Roasted Red Peppers; Served with Assorted Dressings and Croutons
· Artisan Rolls with butter

ENTREES please select three

FISH
· Steamed Clams, Drawn Butter
· Steamed Mussels, Herb Broth, Crisp Baguettes
· Pan Seared Swordfish Chimichurri, Pico De Gallo
· Lemon Roasted Cod, Buttered Crumb Topping
· Cedar Roasted Salmon, Maple Glaze

LOBSTER
· 1.25 lb Lobster Served with Drawn Butter

SIDES please select two
· Grilled Asparagus
· Potatoes
· Boston Baked Beans
· Corn on the Cob
· Roasted Fingerling Potatoes

60 Per Person
Select an Additional Entrée for an Additional 6 Per Person

BALLARD’S
A BLOCK ISLAND TRADITION EST. 1881

BEVERAGES
WINE

BREAKFAST BRUNCH LUNCH RECEPTION DINNER DESSERT
Dinner

PLATED DINNER

BUFFET DINNER SELECTIONS

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CLAM BAKE ENHANCEMENTS

· Lobster Bisque
  2.50 Additional Per Person

· U-Peel Shrimp, Old Bay Seasoning or Lemon Pepper
  6.75 Additional Per Person

· Fresh Shucked Raw Clams* and Oysters*, Spicy Cocktail Sauce, Tabasco, Lemon Wedges
  8 Additional Per Person

BEST OF THE BEST BBQ SALADS

· BBQ Cob Salad – Smoked Chicken, Iceberg Lettuce Tomatoes, Red Onion, Roasted Corn, Chopped Egg Peppered Bacon, Avocado, Cucumber, House-Made

  BBQ Ranch Dressing

· Ranch Style Potato Salad

· Homestyle Creamy Coleslaw

· Black Eyed Pea Salad

ENTREES please select two

BEEF

· Texas Style Beef Brisket Smoked Slow and Lo

· Grilled Smoked Beef Kielbasa

· Texas Grilled Sirloin** (Carver Required)

POULTRY

· BBQ Smoked Chicken

· Herb Grilled Boneless Chicken Breast

FISH

· Cedar Roasted Sides of Dry Rubbed Salmon,
  BBQ Onions

· BBQ Clams with Bacon and Cheddar

SIDES please select two

· Boston Baked Beans

· Skillet Roasted Sweet Corn

· Rotisserie Fire Roasted Onions, Peppers and Mushrooms

· Cornbread, Biscuits and Butter

42 Per Person

If Carver Requested - 100 Per Carver

Select an Additional Entrée for an Additional 6 Per Person
Dinner

PLATED DINNER DESSERT SELECTIONS

Personalized Desserts

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your desserts. All work done on a per-quote basis. Consult your Event Services professional for a quote.

* This item contains nuts or peanut products.

DESSERTS*

- New York Style Cheesecake with Seasonal Berries
- Strawberry Cheesecake
- Molten Chocolate Cake with Vanilla Bean
- Chocolate Mousse Cake
- Warm Chocolate Bourbon Pecan Tart*
- Classic Tiramisu
- Warm Caramel Apple Tart with Seasonal berries
- Tropical Key Lime Pie
- Orange Panna Cotta

SUGAR-FREE DESSERTS

- Cheesecake with Seasonal Berries
- Orange Panna Cotta
- Seasonal Cream Puff
- Chocolate Mousse Cake
- Seasonal Berries with Coulis
A great cocktail selection is a necessary compliment to any affair. Classic libations, the latest trends and custom made signature drinks are our specialty. You can count on our expert mixologists to create an unforgettable addition to your memorable event.
Ballard's is responsible for the sale and service of all alcoholic beverages on premises as regulated by the Rhode Island State Alcoholic Beverage Commission and the Town of New Shoreham. Therefore, all liquor, beer and wine consumed on premises must be supplied by Ballard’s.

**BARTENDERS**

A Bartender fee of $100 will apply for all bars under $500 per bar generated revenue.

All liquors and cordials are registered trademarks.

**HOST - SPONSORED BAR SERVICE**

OR **CASH BAR SERVICE CONSUMPTION**

ARE AVAILABLE BASED ON CURRENT BEVERAGE PRICES. OUR EVENT MANAGER WILL BE HAPPY TO PROVIDE THE PRICE RANGES, UPON REQUEST.

A DOLLAR LIMIT MAY ALSO BE ARRANGED FOR HOST SPONSORED BAR SERVICE CONSUMPTION.
BEVERAGE SERVICE

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BARTENDERS

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BEER, WINE & SOFT DRINKS
PER HOUR, PER PERSON

Imported and domestic beer
Variety of House Wine
Soft Drinks
Juice

<table>
<thead>
<tr>
<th>Duration</th>
<th>Cost Per Person</th>
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<tbody>
<tr>
<td>One Hour</td>
<td>25</td>
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<td>Two Hour</td>
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<td>Three Hour</td>
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<td>Four Hour</td>
<td>40</td>
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<tr>
<td>Five Hour</td>
<td>45</td>
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BEER, WINE, SPIRITS & SOFT DRINKS
PER HOUR, PER PERSON

Includes Beer, House Wine, Soft Drinks and Full Spirit Bar

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**FREI BROTHERS MERLOT**
Dry Creek Valley, California
Lush and Bold with Flavors of Red Berries and Oak with Soft Tannins

**SPARKLING WINES**

**KORBEL EXTRA DRY CALIFORNIA CHAMPAGNE**
Sonoma, California

**LA MARCA PROSECCO**
Vento, Italy

**MOET & CHANDON NECTAR IMPERIAL**
Epernay, France

**PERRIER JOUET BRUT**
Champagne, France

**VEUVE CLICQUOT YELLOW LABEL**
Reims, France
Wines

A vast wine assortment is a key necessity to any special function. Whether it’s a Merlot from California or a Pinot Grigio from Italy, you can count on our Sommelier-picked wine choices to help create an unforgettable addition to your memorable event.
Wines

BEVERAGE SERVICE

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CHARDONNAY

SUNLIGHT CHARDONNAY; CALIFORNIA
California
Hints of Peach, Pineapple and Mango with a Smooth Finish

WILLIAM HILL ESTATE WINERY CHARDONNAY
Central Coast, California
White Pear and Almond Scents with Mineral Flavors and a Soft Finish

FREI BROTHERS CHARDONNAY
Sonoma County, California
Bright Aromas of Orange Zest and Citrus Fruit with a Crisp Acidity

SONOMA-CUTRER CHARDONNAY
Russian River Ranches, California
Classic Scents of Honey, Pear and Citrus Blossom with a Lingering Finish of Apple and Clove

OTHER WHITES

CAREFREE PINOT GRIGIO
California
Gold and Creamy Lemon Meringue with a Crisp Finish

ECCO DOMANI COLLEZIONE PINOT GRIGIO
Venezie, Italy
Pleasant Floral and Tropical Fruit Aromas with Clean and Refreshing Flavor

STARBOROUGH SAUVIGNON BLANC
Marlborough, New Zealand
Crisp Flavors of Citrus and Grapefruit with a Lingering Finish

MARTIN CODAX ALBARINO
Rias Baixas, Spain
Elegant and Dry with Flavors of Pear, Passion Fruit and Pineapple

SANTA MARGHERITA PINOT GRIGIO
Alto Adige, Italy
Pale Yellow with Dry Notes of Golden Apple. Versatile Personality.

CAYMUS CONUNDRUM
California
Focused Complex Layers of Peach and Apricot Nectars and a Complex and Elegant Blend of Flavors with Spicy Vanilla Notes
Wines

BEVERAGE SERVICE
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PINOT NOIR

MACMURRAY RANCH PINOT NOIR
Sonoma Coast, California
Rich Aromas of Raspberry and Currents, Layered with Subtle Herb and Earthy Notes

LA CREMA PINOT NOIR
Monterey County, California
Earthy Aromas with Flavors of Ripe Plum and Black Tea

CABERNET SAUVIGNON

SACHEM CABERNET SAUVIGNON
California
Violet Color with Essences of Mint and Tobacco

WILLIAM HILL ESTATE WINERY CABERNET SAUVIGNON
Central Coast, California
Intense Flavors and Aromas of Cherry, Ripe Plum, and Blueberry Complemented by Vanilla and Brown Spice

KENWOOD CABERNET SAUVIGNON
Sonoma Coast, California
Medium Bodied with Notes of Cassis, Blueberry and Fig

LOUIS M. MARTINI FOUNDER’S SIGNATURE CABERNET SAUVIGNON
Napa Valley, California
Woody Cedar and Tobacco Scents with Notes of Brown Spice and Vanilla; Elegant, Long Lasting Finish

OTHER REDS

SUMMER CLOUD MERLOT
California
Ruby Red with Black Cherry and Cinnamon Aromas
Toasted Caramel Flavor

DON MIGUEL GASCON MALBEC
Mendoza, Argentina
Full Bodied with Blackberry, Blueberry, Plum and Dark Cherry Flavors, Hint of Mocha

DA VINCI DOCG CHIANTI
Chianti, Italy
Medium Bodied with Flavors of Ripe Plum and Cherry with Lingering Pepper Finish

RANCHO ZABCO ZINFANDEL
Dry Creek Valley, California
Robust with Concentrated Flavors of Dark Cherry, Ripe Plum and Cassis
Block Island’s home for fun and relaxation.

Ballard's, just a stone's throw from the ferry, is the recipient of five awards from Offshore Magazine and the only place to be on Block Island! Our private sandy beach with our very own beach bars, is like no other in New England, check us out on www.ballardsbi.com. Enjoy a pristine ocean view while enjoying your favorite frozen drinks, tropical cocktails or frosty cold beer brought right to your beach chair. Then enjoy some of the best food in New England in our oceanfront restaurant or on the beach and hear live entertainment every day from the end of June until Labor Day. Ballard’s event planners can make your wedding, corporate function or private party truly memorable.