



Unforgettable Moments,
Oceanfront Settings: Let
Us Make Your Dream
Event at Ballard's a Reality!



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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

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

Continental breakfast are designed for a maximum of one hour of service. A subcharge will apply for extended service.

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

Breakfast Sandwiches*

Select One of the Following:

- Croissant, Buttermilk Biscuit, Fresh Baked Bagels 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

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

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 Tea
14.50 PER PERSON

Bagel Shop Enhancements**

Sullivan Harbor Smoked Salmon
Sliced Tomato, Red Onion and Cucumber
Chopped Hard Boil Eggs with Capers
6 PER PERSON AS A BUFFET ENHANCEMENT

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
12 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 PER PERSON
ATTENDANT REQUIRED - 100 PER ATTENDANT

*This item contains nuts or peanut products

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



BREAKFAST BUFFET

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 subcharge will apply for extended service.

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:

- Crispy Bacon
- Country Sausage
- Turkey Sausage

Crispy Fried Breakfast Potatoes

Coffee, Decaffeinated Coffee and Fine Quality Tea

18 PER PERSON

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 Cheese

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:

- Crispy Bacon
- Country Sausage
- Turkey Sausage

Lyonnais Potatoes

Coffee, Decaffeinated, Coffee and Fine Quality Teas

25 PER PERSON

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 Brandied Cream

Strozzapreti Pasta with Grilled Asparagus, Roasted Peppers and Pesto Alfredo

Berries, Pure Maple Syrup and Fresh Whipped Cream

Applewood Smoke 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 Cheese and Swiss Cheese

CARVING STATION - please select one

Herb-Crusted New York Strip of Beef with Cream Horseradish Sauce and Mini Buns**

Slow Roasted Turkey Breast with Pan Jus. Orange Cranberry Compote, Herb Mayonnaise and Mini Rolls

Molasses Glazed Smithfield Ham with Buttermilk

Biscuits

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THE BAKE SHOP

Assortment of Fresh Baked Muffins, Danish and 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 and Biscotti

AND OF COURSE

Orange and Grapefruit Juice; Chilled Cranberry, Apple and V8 Juice

Coffee, Decaffeinated Coffee and Fine Quality Tea

42 PER PERSON

ADDITIONAL ENTREES

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 ENTREE FOR AN

ADDITIONAL 6 PER PERSON

L'Abbondanza Pasta Station**

Complete Pasta Station Including the Following:

- Bay Shrimp
- Asparagus
- Mini Meatballs
- Mushrooms
- Grilled Chicken Breast Strips
- Black Olives
- Italian Sausage
- Caramelized Onions
- Broccoli
- Roasted Tomatoes
- Green Peas
- Roasted Red Peppers

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 PER PIECE

Chilled Jumbo Shrimp

5 PER PIECE

Alaskan Snow Crab Claws***

5 PER PIECE



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***Based on availability



LUNCH

Our menu 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.

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

Luncheons are designed for a maximum of two hours of service, A subcharge will apply for extended service.

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 Tea

22 PER PERSON FOR PESTO CHICKEN

25 PER PERSON FOR MARINATED SHRIMP

25 PER PERSON FOR GRILLED SALMON

27 PER PERSON FOR 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 Chicken Tuscan Sirloin**
- Grilled Rare Ahi Tuna**

Artisan Rolls and Butter

Coffee, Decaffeinated Coffee and Fine Quality Tea

22 PER PERSON FOR PARMESAN CHICKEN

27 PER PERSON FOR TUSCAN SIRLOIN

25 PER PERSON FOR MARINATED SHRIMP

27 PER PERSON FOR 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 Tea

22 PER PERSON



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Plated Hot Lunches

please select one entree and one salad or soup

HOT ENTREE SELECTIONS - please select one

Rostisserie Roasted Chicken

Semi-Boneless Chicken, Sauteed Spinach, Roasted Fingerling Potatoes, Pan Jus

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

29 PER PERSON

Char Grilled Chimicurri Chicken Breast

Seasonal Herb Salad, Steamed Fingerling Potatoes, Cilantro Chimicurri

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

30 PER PERSON

Shrimp Scampi

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

33 PER PERSON

Maple Glazed Cedar Roasted Salmon

Baby Vegetables, Butter Poached Potatoes

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

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 Tea

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

Mediterranean

Mediterranean Style Fattoush with Red Wine

Vinagrette

Classic Greek Salad

Couscous Salad

Hummus*, Tabouli, Baba Ganoush 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 (Fried Eggplant, Mozzarella,

Greens, Black Olives Tapenade)

Seasonal Fruit Salad

Coffee, Decaffeinated Coffee and Fine Quality Tea

24 PER PERSON



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LUNCHEON SELECTIONS

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 Tea

22 PER PERSON

**Select a Lobster Wrap for an Additional
5 PER PERSON**

Grinders, Subs and 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 Snadwiches 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, Onion, Pickle Spears
Seasonal Fruit Salad
Coffee, Decaffeinated Coffee and Fine Quality Tea

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 Tea

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LUNCHEON BUFFET SELECTIONS

Hot Buffet Lunches

NEW YORK STYLE DELI

Tossed Garden Salad with Assorted Dressing
Chef's Cobb Salad
Homestyle Potato Salad, Creamy Coleslaw and Egg Salad
Crusty Rolls and Sliced Rye, Pumpnickel and Marble Rye Breads
Warm Sliced Corn 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 Tea

27 PER PERSON

HOMESTYLE NEW ENGLANDER

Tossed Garden Salad with Assorted Dressing
Homestyle Potato Salad, Creamy Coleslaw and Macaroni Salad
Marinated Grilled Chicken
Entrees - please select two

- Rotisserie Toasted 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 Rosted 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 Tea

30 PER PERSON

BALLARD'S LUNCH BUFFET

Medley of Mixed Field Greens with Garden Vegetables and Assorted Dressing
Pasta Salad, Couscous Salad, Marinated Vegetable Salad
Entrees - please select two

- Grilled Swordfish Aqua Pazza**
- Pan-Roasted Salmon with Seafood Cioppini Sauce
- Grilled Chicken Caponata
- Pan-Roasted Chicken Breast, Barolo Wine Sauce, Wild Mushroom Polenta Cake
- Chimicurri Skirt Steak**, Caramelized Sweet Onions, Roasted Yukon Potatoes
- Tenderloin Medallions**, Wood Roasted Tomatoes, Wild Mushroom Deli Glace
- Chef's Vegetarian Entree

Fresh Seasonal Vegetables
Artisan Rolls with Butter
Seasonal Fruit Salad
Coffee, Decaffeinated Coffee and Fine Quality Tea

37 PER PERSON

Select and Additional Entree for Additional 6 PER PERSON

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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'Oeuvre Selections: Minimum order of 12 pieces required for each item and 50 pieces combined.

Hors D'Oeuvres

COLD HORS D'OEUVRES

Chipotle Deviled Eggs (Based on Availability)

2.75 PER PIECE

Red and Yellow Tomato and Mozzarella Bruschetta

2.75 PER PIECE

Thai Vegetable Spring Roll with Spicy Peanut Sauce*

3 PER PIECE

Jumbo Shrimp Cocktail

4.50 PER PIECE

HOT HORS D'OEUVRES

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 PIECE

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.

Reception Displays

BRUSCHETTA 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

ANTIPASTO DISPLAY

Assorted Grilled Vegetables and Marinated

Mushrooms

Mozzarella and Provolone Cheeses

Marinated Artichokes

Assorted Olive Salad

Sliced Italian Meats

Sliced Focaccia and Italian Bread

10 PER PERSON

CRUDITÉ

Seasonal Medley of Fresh Vegetables

Please Select two of the Following:

- 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

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

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***Based on availability

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

Sushi and Sashimi Displays

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, Avacado and Cucumber

Vegetarian Roll

- Red and Yellow Pepper, Asparagus, Cucumber and Leaf Lettuce

Spicy Tuna Roll**

- Tuna, Avacado, Cucumber and Spicy Mayonnaise

Sunrise Roll**

- Salmon, Avacado and Cucumber

Rainbow Roll**

- Tuna, Salmon, Yellowtail,, Crabmeat, Shrimp, Avacado and Cucumber

2.50 PER PIECE

NIGIRI - please select three

- Sweet Shrimp
- Tuna**
- Smoked Ell, Salmon**
- Hamachi**

3.25 PER PIECE

SASHIMI

Tuna

Salmon

Hamachi

3.50 PER PIECE

Each selection Served with Wasabi, Pickled Ginger and Soy Sauce

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.

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 every event.

100 PER ATTENDANT

PASTA STATION

PASTA - please select two

- Penne
- Cavatelli
- Fettuccini
- Gemilli
- Pappardelle
- Cheese Tortellini

SAUCE - please select two

- Classic Creamy Carbonara
- Pomodoro
- Aglio e Olio
- Alfredo Sauce
- Bolognese
- Gorgonzola Cream
- Vodk Sauce
- Roasted Portabella

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

18 PER PERSON ATTENDANT REQUIRED

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

WINGS, WINGS AND WINGS

choose three of the following:

- Traditional Buffalo Wings
- BBQ Wings
- Lemon Pepper Wings

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

Plated Dinner - First Course Selections

SOUPS

Roasted Tomato

Baby Vegetable Minestrone

Homestyle Chicken noodle

New England Clam Chowder

Lobster Bisque

3.50 ADDITIONAL PER PERSON

SALADS

Baby Greens

- Baby Field Greens, Assorted Crunchy Vegetables, Champagne Vinaigrette

Iceberg 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

Plated Dinner - Appetizer Selections

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 Betts, 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 Napoleon

- 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

Seared Jumbo Scallops

- Seared Jumbo Seas 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

FISH ENTREES

Pan Seared Salmon

Lemon Broccoli, Confit Lemon and Chive Risotto,

Peppercorn Beurre Blank

- Artisan Rolls and Butter
- Coffee, Decaffeinate Coffee and Fine Quality Tea

39 PER PERSON

Olive Oil Poached Atlantic Swordfish

Wood Roasted Tomato, Silky Yukon Gold Potatoes,

Olive Caponata

- Artisan Rolls and Butter
- Coffee, Decaffeinate Coffee and Fine Quality Tea

42 PER PERSON

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Sesame Seared Ahi Tuna

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

- Artisan Rolls and Butter
- Coffee, Decaffeinate Coffee and Fine Quality Tea

42 PER PERSON

Miso Crusted Halibut

Roasted Asparagus, Sticky Rice Cake, Soy Ginger Beurre Blanc

- Artisan Rolls and Butter
- Coffee, Decaffeinate Coffee and Fine Quality Tea

42 PER PERSON

Stuffed Shrimp

Sugar Snap Peas, Buttered Gnocchi, Lobster Sauce

- Artisan Rolls and Butter
- Coffee, Decaffeinate Coffee and Fine Quality Tea

36 PER PERSON

BEEF ENTREES

14oz "Tomahawk" Bone-In Rib Eye**

Asparagus, Cipollini Onions and Crimini Mushrooms, Roasted Fingerling Potatoes

- Artisan Rolls and Butter
- Coffee, Decaffeinate Coffee and Fine Quality Tea

45 PER PERSON

Pan Roasted 8oz Beef Filet Mignon**

Roasted Asparagus, Wild Mushrooms, Silky Yukon Potatoes, Bordelaise Sauce

- Artisan Rolls and Butter
- Coffee, Decaffeinate Coffee and Fine Quality Tea

52 PER PERSON

POULTRY ENTREES

Statler Breast of Chicken

Broccolini, Creamy Polenta Au Poivre Sauce

- Artisan Rolls and Butter
- Coffee, Decaffeinate Coffee and Fine Quality Tea

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, Decaffeinate Coffee and Fine Quality Tea

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, Decaffeinate Coffee and Fine Quality Tea

Plated Dinner - Duet Entrée Selections

DUET ENTREES**

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

- Fresh Asparagus Spears, Silky Yukon Potatoes, Wild Mushroom Bordelaise
- Artisan Rolls and Butter
- Coffee, Decaffeinate Coffee and Fine Quality Tea

57 PER PERSON

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

- Fresh Asparagus Spears, Silky Yukon Potatoes, Wild Mushroom Bordelaise
- Artisan Rolls and Butter
- Coffee, Decaffeinate Coffee and Fine Quality Tea

59 PER PERSON

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

- Fresh Asparagus Spears, Silky Yukon Potatoes, Wild Mushroom Bordelaise
- Artisan Rolls and Butter
- Coffee, Decaffeinate Coffee and Fine Quality Tea

69 PER PERSON

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

Plated Dinner - Entrée Selections

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

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

CHICKEN

Half Rotisserie Roasted Chicken

LOBSTER

1.25lb 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

Plated Dinner - Buffet Dinner Selections

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, Avacado, Cucumber, House-Made BBQ Ranch Dress

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 and Additional Entrée for an Additional

6 PER PERSON

*This item contains nuts or peanut products

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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.

Plated Dinner - Dessert Selections

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



*This item contains nuts or peanut products



BEVERAGES

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.

Host

Sponsored bar service or cash a/b/r 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.

Beer, Wine & Soft Drinks Per Hour, Per Person

Imported and Domestic Beer
Variety of House Wine
Soft Drinks
Juice

- 25 PER PERSON FOR ONE HOUR
- 30 PER PERSON FOR TWO HOURS
- 35 PER PERSON FOR THREE HOURS
- 40 PER PERSON FOR FOUR HOURS
- 45 PER PERSON FOR FIVE HOURS

Beer, Wine, Spirits & Soft Drinks Per Hour, Per Person

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

- 35 PER PERSON FOR ONE HOUR
- 45 PER PERSON FOR TWO HOURS
- 55 PER PERSON FOR THREE HOURS
- 65 PER PERSON FOR FOUR HOURS
- 75 PER PERSON FOR FIVE HOURS





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.



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

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Chardonnay

SUNLIGHT CHARDONNAY; CALIFORNIA

California

Hints fo 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 fo 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

Pinot Noir

SUNLIGHT CHARDONNAY; CALIFORNIA

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

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





EVENT PACKAGES

Looking to celebrate in style as you send your friend off to married life? Our beachside canbanas has all that you'll need to get the party started.



EVENT PACKAGES

Experience style, luxury, and fun with your own private VIP Cabanas.

VIP Cabana Package

- Plush Sofa
- Glass Table
- Luxurious Daybed
- Lounge Chairs (4)
- Hardwood Floors
- Cooler
- Personal Service - Full Food and Beverage Menu
- Cornhole
- Stunning Ocean View
- Close to Live Music

Beachside Cabana Package

- 12 Coronas
- 12 Bud Lights
- 3 Bottles of Veuve Clicquot Champagne
- Tropical Fruit Bowl
- 20 Cheeseburger Sliders
- Quesadilla Platter
- 12 Bottles of Liquid Death Water
- Maximum Number of Guests: 12

935 FOR PACKAGE

Skip the hustle and bustle of planning your bachelorette party. Gather your girlfriends and get ready to unwind one of your private cabanas with your personal beach attendant.

Girlfriends Getaway Package

- 12 Bottles of White Claw Hard Seltzer
- 3 Bottles of Whispering Angel Rose Wine
- Tropical Fruit Bowl
- Guacamole & Chips
- 12 Bottles of Liquid Death Water
- Maximum Number of Guests: 12

499 FOR PACKAGE ADDED TO CABANA PRICE



All liquors and cordials are registered trademarks.



BEACH FIRES

A beach fire on our private beach is the perfect way to keep the party going after the sun sets. Gather your family and friends for a memorable get together under the stars.

All beach fires are \$150 each and require a \$1,500 food and beverage minimum.