

The Balcony on Dock Catering Packages

Custom Made Menus

Couples who are looking for stations should consider this section.
These custom menus are great for mixing and mingling events.

All prices are **per person**. You may only choose 2 Chef attended stations.
If you would like more manned stations a \$75 Chef fee is required.

Artisan Cheese and Seasonal Fruit Platter Included

Appetizer Packages

The Dock Street: Choice of 2 Appetizers, 3 stations/platters **\$27**

The Airlie: Choice of 4 Appetizers, 3 stations/platters **\$33**

The Lumina: Choice of 6 Appetizers, 4 stations/platters **\$36**

Buffet and Plated Dinners

Wrightsville: 1 salad, 2 entrees/stations, 2 sides \$28

Eagle Island: 1 salad, 2 apps, 2 entrees/stations, 2 sides \$32

Port City: 1 salad, 4 apps, 2 entrees/stations, 2 sides \$36

Add \$3 per person for plated dinners (some selections not available for plating)

Salads

Classic Caesar: fresh romaine, parmesan cheese, olives, tomatoes and croutons

Mixed Greens: carrots, grape tomatoes, seasonal berries, and balsamic vinaigrette

Traditional Greek: feta, tomatoes and olives with crisp romaine lettuce

Passed Appetizers

Mini Crab Cakes with Roasted Pepper
and Lemon Aioli,
Mushroom and Goat Cheese Tartlets,
Mediterranean Smoked Salmon Crostinis,
Tomato and Basil Brushetta

Coconut Shrimp with Fruit Salsa,
“Redneck” Eggrolls (can also be plattered),
Spicy Tuna Tartare with chives and sesame, Assorted
Sushi Rolls (Add \$2 per person)

Plattered Appetizers

Brisk-uit Sliders: BBQ Beef Brisket with
pimiento cheese on a fresh biscuit,
Yosake’s Famous Firecracker Shrimp,
Grape Tomato and Fresh Mozzarella Skewers
Grilled Chicken Satays with Peanut Sauce,
Assorted Mini Quiche (can be passed)
Fresh Chips, Queso Dip, and Salsa,
Chef’s Choice Hummus Platter with
Pita Points and Fresh Vegetables

Country Ham Biscuits with
Honey Mustard (Can be passed),
Pork BBQ Sliders with fresh slaw
Cheeseburger Sliders (Can be passed),
Italian Chicken Skewers with pesto
Shrimp Cocktail (add \$3 per person),
Crab Dip with Pita Points
Asian or Italian Style Meatballs,
Assorted Sushi rolls (add \$3 per person)

Stations

All Stations come with fresh rolls and butter

Grilled Beef Tenderloin with Au Jus and Lemon Horseradish Sour Cream (Add \$2)
Roasted Beef Brisket with onion gravy
Roasted Prime rib with Au jus and lemon horseradish sour cream
Five Spice Pork Loin with homemade fruit chutney
Roasted Turkey Breast with Whole Grain Mustard Mayo and fruit chutney
Honey Glazed Ham with Mustard
Curried Shrimp, chicken, or beef with fresh vegetables and rice
Chef attended pasta station: our chefs cook pasta dishes to order for all of your guests.
Mashed Potato Bar – Yukon & Sweet Potatoes with assorted toppings
We set up a selection of vegetables, alfredo and marinara sauces, and
chicken or shrimp for you to choose from.

Sides

Cucumbers & Tomatoes
 Mashed Yukon Gold Potatoes
 Herb roasted Potatoes
 Herbed Asparagus
 Thai Noodle Salad
 Green Beans Amandine
 Baked Macaroni and Cheese
 Southern Style Succotash
 Root vegetable hash

Orange Glazed Carrots
 Red Skin Potato Salad
 Snow peas and carrots
 Whipped Sweet Potatoes
 Roasted Broccoli and Cauliflower
 Scalloped potatoes
 Market fresh vegetable medley
 Wild rice pilaf w/oranges
 Yellow Squash Casserole

Entrée Selections

Catch

The Balcony has several options for fish selections for your event.

The chef recommends salmon for its versatility and durability for events.

Our other popular choices are mahi, shrimp, and grouper (add \$3) but we can source anything you might like at market price.

Some sauce suggestions:

Roasted Tomato Fondue
 Fruit Salsa
 Crab and Basil Beurre Blanc
 Housemade BBQ
 Blackened
 Mediterranean Style (tomatoes, olives, artichokes)

Roasted Pepper Remoulade
 Homemade Pesto
 Teriyaki Syle
 Herb Crusted with Lemon Beurre Blanc
 Miso Butter Asparagus Wrapped in Salmon.

If there was anything else you had in mind please let us know and we will do our best to accommodate!

Poultry

Chicken Entrees are available grilled or baked with a variety of cuisine options.

Here are a few preparation and sauce suggestions:

Marsala with Mushrooms and Marsala wine
 BBQ'ed with House-made Molasses BBQ Sauce
 Florentine with Spinach, Parmesan,
 and Lemon Cream Sauce
 House Made Pesto

Mediterranean Style with Sundried Tomatoes,
 Capers and Olives
 Teriyaki Glazed
 Tasso Ham and Pearl Onion Gravy

Pork

Pork entrees are typically done with Pork Loin.
If you prefer another we can do our best to get it for you.

Some ideas:

Grilled with House-made Fruit Chutney
Fried Cutlet with Tasso Onion Gravy
Roasted and Stuffed with Sundried
Tomatoes and Goat cheese

Orange Glazed
Roasted with 5 Spice Applesauce
Caramelized Onion and Tomato Gravy

Beef

There are a wide variety of beef cuts that we use at the balcony including
but not limited to brisket, prime rib, beef tenderloin, and flank steak.

Some sauce options are:

Chimichurri
Caramelized Onion and Port Wine Demi Glace

House-made BBQ
Teriyaki and Sesame Glazed

Theme dinners \$32

Served Buffet Style (Add \$3 per person for plated dinner)

All theme Dinners come with a choice of salad and fresh bread and butter

Choose 2 apps, 2 entrees, and 2 sides

Caribbean Theme

Appetizers:

Mango Summer Rolls and Pineapple Chicken Skewers

Entrées:

Five Spice Pork Loin with Fruit Chutney and Blackened Mahi

Sides:

Caribbean rice, ginger spiced sweet potatoes, Jicama and Pepper Slaw,
Grilled Seasonal Vegetables, or rice and beans

Rustic Italian

Appetizers:

Tomato and Basil Bruschetta, Caprese Skewers, Antipasto platter, Spinach and artichoke dip

Entrées:

Chicken or Salmon Florentine, Chicken Marsala, Chicken Cacciatore, Grilled salmon with crab basil beurre blanc,
beef tenderloin with roasted garlic demi glace, local fresh catch with sundried tomato pesto,
Artichoke and tomato stuffed chicken with goat cheese

Sides:

Wild mushroom bread pudding, Grilled Onion Risotto, Bowtie
Pasta with Pomodoro or Pesto Sauce, Grilled herb marinated vegetables

Southern Style

Appetizers:

Shrimp & grits cocktail, Cajun crab dip, redneck eggrolls

Entrées:

Beef brisket with bbq sauce, Maple Glazed Pork with Chunky Apple Sauce,
Grilled Beef tips with Wild Mushroom Sauce, Blackened Mahi, Southern Fried Chicken, Fried Catfish, Pork BBQ

Sides:

Spicy Cajun Rice, Southern Slaw, Collard Greens, seasonal vegetables, southern succotash,
garlic Mashed potatoes, Cucumbers and tomatoes, Hoppin' John, Fried Green Tomatoes

Desserts

Sadly, we cannot make wedding cakes.
 We are more than happy to refer some wonderful bakers to you!
 All other desserts are purchased through the Balcony.

Pick Up - Individual Desserts \$4 per person

Mini Cheesecakes with Blueberry or Strawberry Sauce, Carrot Cake
 Double Chocolate Walnut Brownies, Grandma's Mini Apple Pies
 Mini Chocolate Mousse

Additional Notes:

Some products are seasonal and may be changed due to availability or Chef's judgment.

Please note: due to Gulf oil issues, pricing for seafood has become "market availability."

Any Food allergies must be reported at minimum two weeks prior to the event.
 Eating raw fish & shellfish increases your risk of food bourn illness

Additional Charges

Food and Beverage charges are as follows:

No cake cutting fees.
 7% sales tax on food and beverage purchases
 20% Service Charge applies for staffing your event
 \$50 Bartender fee for all Cash or Consumption Bars
 \$75 Sous Chef fee for all additional attended stations

Beverage Service Selections

House Brands

Absolut Vodka, Bacardi Silver Rum, Tanqueray Gin, Canadian Club Whiskey
Dewar's Scotch, Jim Beam Bourbon

Unlimited Select Imported and Domestic Beer
Unlimited Red and White Wine Service
Unlimited Soda and Juice Bar & coffee

Per Person: One Hour \$12, Two Hour \$19, Three Hour \$24, Four Hour \$28

Premium Brands

Ketel One Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Captain Morgan Spiced Rum
Johnnie Walker Black Scotch, Crown Royal Whiskey

Unlimited Select Imported and Domestic Beer
Unlimited Red and White Wine Service
Unlimited Soda and Juice Bar & coffee

Per Person: One Hour \$15, Two Hour \$21, Three Hour \$26, Four Hour \$31

Beer and Wine Only

Unlimited Select Imported and Domestic Beer
Unlimited Red and White Wine Service
Unlimited Soda and Juice Bar & coffee

Per Person: One Hour \$11, Two Hour \$16, Three Hour \$21, Four Hour \$25

...we do not serve "shots" with these packages.

Non-Alcoholic Beverages

Soda: Coke, Sprite, Diet Coke, Ginger Ale
Tea, Coffee and Water Service

Unlimited \$4.95 per person

Consumption Bar Pricing

| | |
|-----------------------------|--------|
| House brand liquors | \$6.00 |
| Premium brand liquors | \$7.00 |
| Domestic bottled Beer | \$3.00 |
| Import/premium Bottled Beer | \$4.00 |
| House wines | \$7.00 |
| Special Order wines | \$TBD |
| Soda, Coffee, Teas | \$2.00 |

Special Arrangements for Events

Free one hour consultation.

Dance floor must be installed on third floor.

All bands must be approved.

Audio visual Equipment available - \$50 minimum

All china, standard glassware and china provided. See *Party Suppliers & Rentals* for specialty items.

Service Staff provided with catering. (20% service fee added to all food and beverage).

If cash bar, there is \$50 fee per Bartender

Basic Set-up and clean-up by The Balcony staff.

Activities coming/going need to be arranged in advance. (See your contract)

Rental Fees and Information:

Saturdays have a \$4,000 minimum in food & beverage.

There is an elevator, which opens to the outside, with access to our courtyard.

We have a small selection of tables and chairs that you may rent from us.

7% sales tax

Room Fees

When renting your space the cost is based on a 4 hour function.

Room rental fee Sundays and Fridays:

\$500 - includes up to 100 white chairs with padding and 10 five foot round guest tables

\$650 - includes up to 100 Mahogany chivari chairs and 10 five foot round guest tables

Room rental fee Saturdays for the Balcony & Furnished Courtyard:

\$1250 – includes up to 100 white chairs with padding and 10 five foot round guest tables

\$1750 – includes up to 100 Mahogany chivari chairs and 10 five foot round guest tables

Room Rental fee Monday through Thursday:

\$250 - includes up to 50 white chairs with padding and up to 10 five foot round guest tables

Additional tables and chairs may be rented.

No Room Rental Fee with minimum \$1000 in food & beverage

Chivari Chairs may be rented for an additional fee

Wedding ceremony fee:

\$300 (one hour)

Additional fees may apply.

NO OUTSIDE CATERING OF FOOD & BEVERAGES (with the exception of wedding cakes)

All prices are subject to change.

For more details contact:

Bekah Smith & Jenn Rayle

Event Coordinators

910.342.0273

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