

By Popular Demand

The Sunday Afternoon Reception

\$15.00 per person

Choose 4 Items

Mini ham & cheese biscuits, Redneck Eggrolls, Tomato Basil Bruschetta,
Mini Asst. Quiches, Shrimp & Grits,
Spinach & Artichoke Dip
Fruit Bowl & Artisan cheese, Assorted Beef Sliders,
Assorted Tea Sandwiches

The Weekday Lunch

\$12 per person

Must have a min of 40 guests
Pricing only available Monday - Friday

Choice of Salad
Choice of two proteins
Choice of two side items
Dessert
Served Buffet Style or Plated

The Blue Plate Special \$18.00 per person

Must have a min of 40 guests
Great for Reunions, Company Meetings, Awards Ceremony

Choice of Salad
Grilled or Baked Chicken Entrée
Choice of two sides
Dessert
Breads & butter
Served Plated

Buffet Menus

All menus include Fresh Bread and Butter and a Mixed Green Salad with choice of three dressings.
(Vegetables and fish are subject to seasonal/market availability.)

All of the Packages are priced, to be served, buffet style.

The Chestnut Street \$28.95 per person

Grilled Salmon with Lemon, Dill Cream Sauce with Spinach and Pine Nuts
Mediterranean Chicken Stuffed with olives, peppers & feta cheese.
Market fresh Vegetable Medley
Herb Roasted Potatoes
Green Bean Amandine

The Grace Street \$32.95 per person

Grilled Flank Steak with Wild Mushroom Demi Glace
Pan seared salmon
Yukon Gold Mashed Potatoes
Steamed Vegetable Medley & fresh herbs
Asparagus

The Water Street \$38.95 per person

Grilled Marinated Beef Tenderloin with Peppercorn Demi Glace
Shrimp and Scallops tossed with Penne Pasta and Pesto Cream Sauce
Grilled Chicken with Pineapple Salsa and fresh herbs
Herb Roasted Red Skin Potatoes
Vegetable Jasmine Rice
Seasonal Vegetable Medley
Green Beans and Julienne Red Peppers

Custom Made Menus

**This section is great for mix & mingle parties.
Brides who are looking for stations should consider this section.**

Appetizer Packages-Artisan Cheese and Seasonal Fruit Platter Included. All prices are **per person**.

The Dock Street -Choice of 2 Appetizers, 1 seafood item, 2 stations (beef tenderloin may not be selected with this package.)	\$26
The Airlie - Choice of 4 Appetizers, 2 seafood items, 2 stations	\$34
The Lumina - Choice of 6 Appetizers, 2 seafood items, 2 stations	\$36
The Oleander - Choice of 8 Appetizers, 3 seafood items*, 3 stations	\$41

***seafood items include:
shrimp, crab, sushi, oysters, & scallops**

\$75 chef fee for all chef attended stations

Plated Entrees Selections

Entree Selections include one salad and two sides.
All guests get the same sides and salad.

Chicken (choose one) \$26.95 per person

Florentine-Spinach Cream Sauce and Parmesan Cheese
Mediterranean-Cooked with Olives, Artichoke Hearts, and Tomatoes
Parmesan-with Pomodoro Sauce and Mozzarella
Sesame Ginger
with Sun Dried Tomato and Goat Cheese Stuffing
Cacciatore- peppers, onions, carrots, artichoke hearts, tomatoes

Beef and Pork (choose one) \$32.95 per person, \$3 up charge for Beef Tenderloin

Prime rib au jus
Grilled Flank Steak with Horseradish and Bacon Cream Sauce
Five Spice Pork loin with Chutney
Maple Glazed Pork Chops with Chunky Applesauce
Roast Beef with Horseradish or au jus

Seafood (choose one) \$31.95 per person

Shrimp Scampi

Salmon with Lemon Dill Cream Sauce

Salmon bundled in asparagus finished w/ Clementine buerre blanc

Grilled Catch with Fruit Salsa or remoulade

Surf and Turf (one meat and one fish)Grilled Beef Tenderloin with Demi Glaze and Salmon with Lemon Dill Cream Sauce **\$39.95 per person**Grilled Flank Steak with Blue Cheese Butter and Lemon Garlic Shrimp **\$38.95 per person****Sides (Choose two)****Vegetables**

Cucumbers & Tomatoes

Spinach stuffed Tomatoes

Herbed Asparagus

Green Beans Amantine

Southern Style Succotash

Orange Glazed Carrots

Snow peas and almonds

Sautéed Broccoli and Cauliflower

Marker fresh Vegetable Medley

Yellow Squash Casserole

Starches

Mashed Yukon Gold Potatoes

Herb Roasted Potatoes

Thai Noodle Salad

Baked Macaroni and Cheese

Root vegetable hash

Red Skin Potato Salad

Whipped Sweet Potatoes

Scalloped potatoes

Wild rice Pilaf w/ oranges

Salads (choose one)

Classic Caesar salad with fresh romaine, Parmesan cheese shavings & croutons.

Baby spinach salad with toasted pecans, grape tomatoes, seasonal berries, and balsamic vinaigrette

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

Mixed green w/spinach, seasonal berries, crumbled blue cheese & balsamic vinaigrette

Dinners offering choice of ...***(Menu card choices must be in two weeks prior to event)*****Seafood and Chicken- \$28.95 per person****Chicken and Beef or Pork-\$29.95 per person****Seafood and Beef or Pork-\$33.95 per person**

Theme Dinners

Try one of the Balcony's theme dinners for your rehearsal or business dinner. These dinners were all developed by our Chef to showcase a certain style of cuisine. Theme dinners can be served buffet.

Caribbean Theme \$28.95

Appetizers (choose two)

Seafood Ceveche
Jicama spring rolls
Coconut Chicken (fried)
Crab stuffed cherry tomatoes

Sides (choose two)

Caribbean Rice with vegetables
Sweet potato puree
Caramelized plantains
Butternut squash soup

Entrees (choose two)

Five-Spice Pork Loin with Fruit Chutney
BBQ Beef Brisket in Bourdelaise sauce
Blackened Mahi with fruit salsa
Ropa Veja (marinated flank steak)

Salads (choose 1)

Spring Green Salad with seasonal fruit
Spinach salad w/ hot bacon dressing
orange & fennel

Rustic Italian \$28.95

Appetizers (choose two)

Tomato and Olive Bruschetta with Balsamic reduction
Buffalo Mozzarella, fresh Tomato & basil platter
Antipasta Platter (Italian meats & cheeses)
Creamy Spinach & Artichoke Dip

Sides (choose two)

Wild mushroom bread pudding
Grilled Leek Risotto
Bowtie Pasta with Pomodoro or Pesto Sauce
Grilled Vegetables

Entrees (choose two)

Chicken Florentine, Marsala, or Caccatore
Grilled Beef Tenderloin with demi glaze
Grilled Seasonal Fish with sun dried tomato pesto
Stuffed Chicken with Sun dried Tomatoes and Goat Cheese

Salads (choose 1)

Classic Caesar salad with garlic croutons
Panzanella (Tuscan Bread Salad)
Mixed green or spinach salad

Southern Style \$28.95

Appetizers (choose two)

Shrimp & grits cocktail
Spinach Artichoke dip
Redneck Eggrolls
Fire roasted Tomato soup

Entrees (choose two)

Grilled Chicken with Black Pepper Gravy
Beef brisket with bbq sauce
Maple Glazed Pork with Chunky Apple Sauce
Grilled Beef tips with Wild Mushroom Sauce

Sides (choose two)

Spicy Cajun Rice
 Southern Slaw
 Southern Style Collard Greens
 Rice and Vegetable Stuffed Peppers
 Mashed potatoes (flavored if preferred)
 Cucumbers and tomatoes

Salads (Choose One)

Iceberg Salad with Blue Cheese Dressing and Bacon
 Spring Greens with Marinated Onions and Tomato
 Mixed greens, seasonal vegetables & choice of dressings

Suggested Appetizers

Please ask for pricing.

Cold

Spicy Tuna Tartar over homemade potato chips
 Mushroom and goat cheese tart
 Asparagus wrapped in Proscuitto with balsamic reduction
 House-made Shrimp or Chicken salad in puff pastry
 Assorted sushi rolls (tuna, California, vegetable, and salmon)
 Grape tomato and Basil bruschetta
 Chocolate dipped strawberries

Hot

Chicken Satays (BBQ, sesame ginger, Curry) with dipping sauces
 Fried chicken tenders with dipping sauces
 Bacon wrapped Shrimp or Scallops
 Cheesy Chicken Quesadillas
 Baked bbq chicken tenders
 Sweet and spicy meatballs
 Firecracker shrimp
 Flatbread pizzas
 Bacon Stuffed Mushrooms
 Assorted mini quiches
 Sliders – traditional, Italian (moz & marinara), down south (pulled pork & blue cheese slaw)
 Coconut crusted chicken with pineapple BBQ
 Sesame ginger chicken wings
 Mini Crab Cakes with Red Pepper Aioli
 Coconut Shrimp with Caribbean salsa
 Redneck Egg rolls (pulled pork, tasso ham, marinated collards)

Platters for Fifty People or More

	Market Price
Oysters Rockefeller	\$135
Crab Stuffed Cherry Tomatoes	\$150
Spicy Tuna tartare on a fried potato chip	\$95
Redneck eggrolls	\$250
The Balcony's Seafood Sampler (Sushi, Shrimp, and Oysters)	\$200
Smoked Salmon Crostinis, Capers, Red Onion, and Fresh Dill Sour Cream	\$90
Baked Spinach Artichoke Heart Dip	\$250
Cold Seafood Platter (1/2 shell Oysters and Shrimp) with Assorted Dipping Sauces	\$250
Jumbo Shrimp Cocktail	Market
Cold Water Oysters on the Half Shell	Market
Oysters Rockefeller (topped with Creamy Spinach and Baked)	\$85
Hummus served with Toasted Pita Points (Choices of: Red Pepper, Olive, or Traditional)	\$250
Creamy Baked Lump Crab Dip with Toast Points	\$175/\$250
Tuxedo strawberries 50 pcs/100 pcs	\$80
Mediterranean Pasta Salad with Olives, Feta, and Fresh Vegetables	\$200
Chef's Selection of Assorted Sushi Rolls (Tuna, California, Salmon, Vegetable)	\$170
Antipasto Platter with Selected Meats, cheeses and Marinated Vegetables and Olives	\$110
Salsa Platter: guacamole, salsas & queso dips with homemade chips	\$180
Cold Plate – mix of shrimp salad, chicken salad, seafood salad	market price
Fresh fruit Salad	

Stationed Displays (all prices are per person and include everything listed)

Smoked Beef Brisket w/bourdelaise sauce, breads & spreads	\$ 9.95
Glazed Honey Ham with Fresh Rolls and Mustard	\$ 6.95
Carved Roasted Turkey Breast with condiments and Fresh Rolls	\$ 7.95
Carved Prime rib with Garlic Jus and Creamy Horseradish	\$10.95
Carved Beef Tenderloin with Caramelized Onions, Fresh Rolls and Horseradish	\$12.95
Roasted pork loin with onion and mango chutneys and fresh rolls	\$ 6.95
Mashed Potato Bar – Yukon, Sweet potatoes & Assorted toppings	\$ 4.95

Taco Bar \$7.95

Chicken, Steak, or Fish
Hard and Soft Shelled Tacos
Spring Greens and Tomatoes
Sour Cream, Hot Sauce, and Salsas

Pasta Station \$9.95

Penne or Bowtie
Chicken, Shrimp, and Vegetables
Tomato, or Cream Sauces
Parmesan Cheese and Fresh Herbs

Pasta Bar \$9.95

Choose 2 Hot Pastas Entrees
Choose 2 cold Pasta Entrees
Fresh breads & spreads

Stations: Can be made with more
Expensive ingredients. Please ask your coordinator for details.

Sushi Rolling Station ... market pricing (apprx \$12/pp)

We offer the services of a sous chef rolling sushi for you.

Choice of five (5) rolls

Ask your coordinator for details.

There is a \$75 Labor Charge for all chef attended stations.
(Based on 1.5 hours of service)

Desserts

**We do not make wedding cakes. They are allowed to be catered in.
All other desserts are purchased through the Balcony.**

Whole Desserts

Decadent German Chocolate Cake

Tiramisu

Seasonal Fruit Cobbler

Carrot Cake

Creamy Cherry or Blueberry Cheesecake

Key Lime Pie

Fruit Torte

... ask for pricing. \$40 - \$55

Pick Up - Individual Desserts \$4 per person

Mini Cheesecakes with Blueberry or Cherry Sauce

Carrot Cake

Chunky Double Chocolate Walnut Brownies

Grandma's Mini Apple Pies

Chocolate Mousse Shots (served in shot glasses)

Chocolate Fudge Cakes

Whole cakes may be ordered. Please check for pricing. \$40-\$50

Additional Notes

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

-Any Food allergies must be reported two weeks prior to the event.

- Additional Charges to all food and beverage sales are as follows:
- 20% Service Charge and all applicable Taxes.
- \$50 Bartender fee for all Cash Bars.
- \$75 Sous Chef fee for all attended Station
- No cake cutting fee

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

One Hour	\$12.00 per person
Two Hour	\$19.00
Three Hour	\$24.00
Four Hour	\$28.00

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

One Hour	\$15.00 per person
Two Hour	\$21.00
Three Hour	\$26.00
Four Hour	\$31.00

Beer and Wine Only

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

One Hour	\$11.00 per person
Two Hour	\$16.00
Three Hour	\$21.00
Four Hour	\$25.00

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

Non-Alcoholic Beverages

Soda: Coca Cola products includes: Coke, Sprite, Diet Coke,
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.
- ❖ Tables rent for \$7.50 - \$14 each
- ❖ Chairs rent for \$2.50-\$12 each
- ❖ Linens rent for \$15 - \$35 (depending on choice, i.e. silks, etc.)
- ❖ There is a \$65 delivery fee charged by most vendors.
- ❖ 7.75% sales tax
- ❖ Room rental fee Sundays – Fridays: \$300.
- ❖ Room rental fee Saturdays: \$600 for the Balcony & Courtyard.
- ❖ Wedding ceremony fee: \$300 (one hour) Additional fees may apply.
- ❖ Events are no more than 4 hours in length.
- ❖ **NO OUTSIDE CATERING OF FOOD & BEVERAGES** (with the exception of wedding cakes)

All prices are subject to change.

For more details contact:

Jill White

Event Coordinator

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