



## KITCHEN AT LITTLE ITALY

*Private Dining & Events*

Event contact info: [LittleItaly@ballastpoint.com](mailto:LittleItaly@ballastpoint.com) or (619) 255-7213

Event Coordinator Amy Porter



## **WELCOME!**

*At Ballast Point Little Italy, our mission is to create unique and specialized experiences, catered to you and your event. We pair handmade dishes with handcrafted beers to provide you and your guests with an exceptional customized experience.*

*Whether a small dinner for your closest friends, or a large company event, Ballast Point offers three distinct private areas to create a memorable experience in the heart of Little Italy.*

*For small parties of up to 60, dine in The Kettle Room. This is a private intimate setting, away from the main dining area, and provides you and your guests with a behind-the-scene view of our brewing system.*

*Looking to host a larger group? Our patio and/or patio cabanas are available for cocktail style receptions for up to 160 of your closest friends.*

*Want to learn more about what we do best? Feel free to add a tour as part of your event, allowing your guests to learn about our brewing process and give them an inside look at how we create some of our famous brews.*









## APPETIZER PLATTERS

*Serves 10*

**French Fries** *with dipping sauce* **\$25**

**Truffle Fries** *with truffle aioli* **\$30**

**House Made Guacamole & Grilled Salsa** *with tortilla chips* **\$30**

**Pretzel Bites** *with Ballast Point mustard and beer cheese* **\$35**

**Seasonal Bruschetta** *served with artisan breads* **\$35**

**Patatas Bravas (Spanish potatoes)** *with spicy tomato sauce and garlic aioli* **\$40**

**Seasonal Grilled Vegetable Platter** **\$50**

**Roasted Jalapeño Beer Cheese Dip** *served with house tortilla chips* **\$50**

**Korean BBQ Short Rib Skewers** *with sweet chili dipping sauce* **\$55**

**Crispy Chicken Wings** *with Tongue Buckler hot sauce and house made bleu cheese dressing* **\$60**

## STREET TACO BAR

*\$20 per person (15 person minimum)*

### Choice of two proteins:

**Chipotle Shrimp, Chicken, Beef or Vegetable** *served with rice and beans, shredded cabbage, house salsa, crema, cheese and tortillas*

**Add guacamole** **\$2 per person**

**Additional protein** **\$7 per person**

*\* All pricing excludes tax and gratuity.*

*Please note: All menu items are to be ordered 7 days in advance, to ensure our staff is able to provide you with a unique and personalized experience.*





## DINING | BUFFET STYLE

### SALAD

*Serves 12*

**Classic Caesar** *with parmesan cheese, romaine lettuce & croutons* **\$70**

**Greek** *with olives, feta, cucumber, greens & red wine vinaigrette* **\$70**

**Asian Chopped Salad** *with citrus segment, wonton crisps, snap peas, cabbage, almonds, mini bell's and honey-ginger vinaigrette* **\$70**

**Baby Greens** *with carrots, cucumber, and beer vinaigrette* **\$60**

### ENTRÉE

*Serves 12*

**Herb Roasted Chicken Breast** **\$180**

**Scottish Salmon** **\$215**

**Fig & Wild Herb Stuffed Porchetta** **\$210**

**Braised Short Rib** **\$210**

**Stuffed Portobello Mushrooms** **\$180**

### SIDES

*Serves 12*

**Caramelized Baby Carrots & Pearl Onions** **\$100**

**Pasta Primavera** **\$100**

**Seasonal Grilled Vegetables** **\$100**

**Roasted Garlic & Blue Cheese Whipped Potatoes** **\$100**

**Polenta with Goat Cheese & Wild Mushroom** **\$100**

**Sautéed Market Greens** **\$100**

### DESSERT

*Whole cake serves 12*

**Victory at Sea Tiramisu** **\$75**

**Seasonal Bread Pudding** *with salted caramel sauce* **\$75**

**Brûléed Banana & Butterscotch Pudding** *over short bread cookie* **\$75**

**Seasonal Fruit Buckle** *with whipped cream* **\$90**

*\* All pricing excludes tax and gratuity.*

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## PRIVATE DINING

**PLATED: \$65/PERSON | FAMILY STYLE: \$55/PERSON**

### SALAD

*Please choose 1*

**Classic Caesar** *with chopped romaine, parmesan cheese, focaccia croutons, caesar dressing*

**Greek** *with mixed greens, red onion, feta cheese, olives, cucumber, red wine & herb vinaigrette*

**Baby Greens** *with cherry tomato, cucumber, croutons, shaved fennel, beer vinaigrette*

### ENTRÉE

*Please choose 1*

**Whole Roasted Chicken** *(broken down) with tarragon cream sauce*

**Fig & Wild Herb Stuffed Porchetta** *with 5-Spice honey beer mustard*

**Roasted Scottish Salmon** *with chimichurri*

**Braised Short Rib** *with horseradish cream*

**Pasta Primavera** *with cavatappi pasta, heirloom tomatoes, seasonal vegetables, chili flake, parmesan, fresh herbs*

### SIDES

*Please choose 2*

**Caramelized Baby Carrots & Pearl Onions**

**Seasonal Grilled Vegetables**

**Roasted Garlic & Blue Cheese Whipped Potatoes**

**Polenta with Goat Cheese & Wild Mushroom**

**Sautéed Market Greens**

### DESSERT

*Please choose 1*

**Seasonal Bread Pudding** *with salted caramel sauce*

**Seasonal Fruit Buckle** *with whipped cream*

**Brûléed Banana & Butterscotch Pudding** *over short bread cookie*

**Victory at Sea Tiramisu**

**SALADS, SIDES & DESSERTS CAN BE ADDED FOR \$6/PERSON FOR EACH ADDITIONAL ITEM  
ENTRÉES CAN BE ADDED FOR \$12/PERSON FOR EACH ADDITIONAL ITEM  
ADDITIONAL \$20/PERSON FOR BEER/WINE PAIRINGS**

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## **OUTDOOR PATIO BBQ BUYOUT**

**\$43/PERSON\***

### **SALAD**

*Choice of 2*

**Caesar** *with croutons and parmesan cheese*

**Greek** *with olives, feta, cucumber, greens & red wine vinaigrette*

**Baby Greens** *with carrots, cucumber, and beer vinaigrette*

### **GRILL**

*Inclusive*

**BBQ Free Range Chicken Breast**

**Victory at Sea Grilled Tri-Tip**

**Scottish Salmon**

**5oz Lobster tail** *+\$15 person*

### **SIDES**

*Inclusive*

**German Potato Salad** *with bacon, green onion and whole grain mustard*

**Fresh Grilled Seasonal Vegetables**

**Roasted Garlic & Blue Cheese Whipped Potatoes**

**Caramelized Onion Bread Rolls**

**Asian Coleslaw**

### **DESSERT**

*Inclusive*

**Assorted Tartlets, Cookies and Other Finger Desserts**

**Please see page 7 For additional desserts options and pricing.**

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## **PRIVATE BEER DINNER**

**\$75/PERSON\***

**INCLUDES 8 OZ. BEER PAIRINGS**

*Private beer concierge* **\$100**

**THIS IS A SAMPLE MENU. CAN BE CUSTOMIZED WITH THE CHEF.**

### **STARTER**

#### **Caviar and Chips**

*Calviscius uncured caviar, fingerling potato crisps, crème fraiche, malt vinegar, pickled egg yolk*

*Paired with Padre Dam Pilsner*

### **SALAD**

#### **Burrata**

*Fava bean salsa, shaved asparagus, olive puree, spring strawberries*

*Paired with Grapefruit Sculpin*

### **ENTRÉE**

#### **Tepache (Aztec Pineapple beer) Braised Pork Belly**

*Black bean puree, raspberry salsa, radish, pickled onion, crispy masa*

*Paired with Piper Down*

### **DESSERT**

#### **Bacon & Hazelnut Malt Brownie**

*Caramel balsamic gelato*

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## HAND CRAFTED DESSERTS

### SIGNATURE DESSERTS

*Whole cake serves 12*

**Victory at Sea Tiramisu \$75**

**Seasonal Bread Pudding** *with salted caramel sauce* **\$75**

**Brûléed Banana & Butterscotch Pudding** *over short bread cookie* **\$75**

**Seasonal Fruit Buckle** *with whipped cream* **\$90**

### PLATTERS & SPECIALTY CAKES

*Cupcakes Squared Local Bakery*

**Mini Cupcakes \$30/DOZEN** (1 dozen minimum order)

*Available in Carrot Cake, Chocolate, Chocolate Raspberry, Coconut Lime, Lemon, Not-So-Red-Velvet, Salted Caramel, or Vanilla*

*\*Gluten free, vegan, and sugar free available for all flavors.*

**Cookies \$8/DOZEN** (2 dozen minimum order)

*Available in Espresso Chocolate Chip, Oatmeal Walnut Raisin, Wedding Cookies, Gluten Free Peanut Butter*

*\*Cookies approximately 2 inches*

**Brownie Bites \$11/DOZEN**

**Pull-Apart Cake**

*Serves 12–80 | Inquire for pricing*

*Mini cupcakes frosted-over as one*

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## **BAR SERVICES**

### **HOSTED BAR TAB | BILLED PER DRINK**

*Hosted bars are available on a per drink basis with the bar tab included with final payment at the conclusion of the event. Bar includes all Ballast Point draft beer as well as glasses of wine from our wine list. Host of event may specify any limitations to the tab.*

**Draft Beer \$5-8**

**Four 4oz. Beer Tasters \$8**

**Wines by the Glass \$8-12**

**Soda Fountain, Fresh Lemonade & Iced Tea \$3**

**Caffè Calabria Victory at Sea Blend Coffee \$3**

### **NO HOST BAR | CASH & CARRY**

*Guests purchase drinks on their own tabs. Beverage pricing will reflect current pricing offered in tasting room for all draft beers, wines and non-alcoholic beverages.*

### **BEER TASTING | \$8 PER FLIGHT**

*Beer tasting flight of 4 of our main production and limited releases.*

### **BREWERY TOURS | DAILY 12PM & 3PM \$5 INCLUDES TASTERS**

*Tour our R&D Brewery with a Ballast Point Little Italy beer specialist to include Q&A and history of Ballast Point.*

*\*Please note that you can customize your dining experience with Beer Pairings for \$20 per person in addition to the menu price*

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