

CHARLOTTE • NC



# BLACKFINN

UPTOWN • BALLANTYNE

## UPTOWN

704.971.4440

EPICENTRE | 210 EAST TRADE STREET | CHARLOTTE, NC 28202

---

## BALLANTYNE

704.900.6095

BALLANTYNE VILLAGE | 14825 BALLANTYNE VILLAGE WAY | CHARLOTTE, NC 28277



# PLATED PACKAGES

ideal for groups of 30 or less • available from 11:00 am to 3:00 pm

## LUNCH \$12

### ROASTED VEGETABLE FLATBREAD

roasted beets, sweet potato, carrots, brussels sprouts, feta cheese, and balsamic glaze on crispy garlic buttered lavosh **V**

### BLT CHICKEN TACO

hand battered fried chicken, jalapeño beer cheese, bacon, lettuce, tomato, ranch, griddled flour tortillas

### FISH TACOS

cajun seared haddock, cabbage, cole slaw, red onion, red pepper, scallions, avocado crema, cilantro, corn tortillas

### CALIFORNIA NAKED BURGER

no bun! your choice of beef or turkey burger on a lettuce cup, topped with chive aioli, bacon, pepperjack, shredded lettuce, fresh tomato, housemade dill pickles, and sliced avocado, served with fresh steamed broccoli

### BAMA CHICKEN SLIDERS

buttermilk fried chicken, housemade pickles, alabama white bbq sauce, on potato buns with kettle chips

### GOAT CHEESE BEET AND BERRY SALAD

goat cheese, beets, strawberries, apples, spiced pecans, dried apricots, sunflower seeds, mixed greens honey champagne vinaigrette **V GF**

## LUNCH \$15

### BLACKENED SHRIMP CAESAR SALAD

romaine lettuce, baby kale, shaved parmesan, tangy caesar dressing, blackened shrimp, and garlic croutons **GFO**

### ROASTED CHICKEN AND AVOCADO SALAD

pulled roasted chicken, mixed greens, avocado, bacon, onion, red pepper, scallions, tomato, cucumber, carrots, green goddess dressing **GFO**

### FIRE ROASTED VEGGIE BOWL

roasted beets, sweet potato, carrots, and brussels sprouts over quinoa succotash with lemon oregano vinaigrette **V GF**

### PAN-ROASTED CHICKEN

skinless chicken breast, blackfinn seasoning, pan roasted with quinoa succotash, tomato cucumber salad, and alabama white bbq sauce **GF**

### FISH AND CHIPS

beer battered haddock, tartar sauce, cole slaw, finn fries

### HIPPIE BOWL

pulled roasted chicken, cilantro, sesame, and basil simmered in tomato broth over quinoa with fresh avocado **GF**

*includes: beverage (coke products, iced tea or coffee)*

## DINNER \$20 - SOUTHERN STARS PACKAGE

### BBQ SALMON SALAD\*

bbq glazed atlantic salmon, baby spinach, kale, red peppers, onion, chopped egg, carrots, balsamic vinaigrette **GFO**

### BACON WRAPPED MEATLOAF

slow roasted meatloaf wrapped in crispy bacon, sweet potato casserole, roasted brussels sprouts, with honey chipotle ketchup

### MAC AND CHEESE WITH 12 HOUR BBQ PULLED PORK OR BLACKENED CHICKEN

three cheeses, corkscrew pasta, bacon, tomatoes, scallions, and toasted breadcrumbs, your choice of 12 hour bbq pulled pork or blackened chicken

### CHEERWINE RIBS

half rack of dry rubbed baby back ribs, cheerwine glaze, finn fries, cole slaw

*includes: beverage (coke products, iced tea or coffee)*

**FINN TIP :** add a side salad or dessert for \$5

## DINNER \$24 - BISTRO PACKAGE

### BLACKENED CHICKEN ALFREDO

blackened chicken, corkscrew pasta, alfredo sauce, fresh tomato, shaved parmesan, green and red onions, with garlic bread

### CHIPOTLE LIME STEAK FRITES\*

chargrilled marinated skirt steak, garlic butter, sautéed baby kale, crispy finn fries

### PAN-ROASTED CHICKEN

skinless chicken breast, blackfinn seasoning, pan roasted with quinoa succotash, tomato cucumber salad, and alabama white bbq sauce **GF**

### KEY LIME SALMON\*

seared atlantic salmon, lime and peppercorn glaze, quinoa succotash, sautéed baby kale **GF**

*includes: buffalo chicken flatbread & roasted vegetable flatbread (one of each flatbread per 10 guests) choice of one side salad (kale & quinoa or blackfinn house) • beverage (coke products, iced tea or coffee)*

**FINN TIP :** add a dessert for \$5

## DINNER \$28 - TOP SHELF PACKAGE

### FILET MIGNON\*

7 oz chargrilled filet, garlic roasted potatoes, steamed broccoli **GF**

### ASIAN BBQ SEARED TUNA\*

sesame crusted ruby red yellowfin tuna seared rare with roasted potatoes, pickled green beans, and spicy ginger bbq sauce **GF**

### CHEERWINE RIBS

full rack of dry rubbed baby back ribs, cheerwine glaze, finn fries, cole slaw

### LEMON CHICKEN

thin chicken cutlets in lemon caper sauce, with quinoa succotash and steamed broccoli

*includes: avocado toast with carolina caviar & watermelon tuna poke bites choice of one side salad (kale & quinoa or blackfinn house) • beverage (coke products, iced tea or coffee)*

**FINN TIP :** add a dessert for \$5

\* These items may be cooked to order. Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# BUFFET PACKAGES

## LUNCH \$15

### CHOOSE TWO ENTRÉES

#### BLT CHICKEN TACOS

hand battered fried chicken, jalapeño beer cheese, bacon, lettuce, tomato, ranch, flour tortillas

#### WATERMELON TUNA POKE TACOS\*

watermelon and tuna poke, wasabi cream, jalapeño, cucumber and avocado crema, cilantro, corn tortillas

#### CHICKEN WRAP PINWHEELS

buttermilk-brined roasted chicken, field greens and romaine mix, parmesan, diced tomatoes, pine nuts, red onions and housemade buttermilk parmesan dressing

#### BACON WRAPPED MEATLOAF

slow roasted meatloaf wrapped in crispy bacon, with honey chipotle ketchup

#### BAMA CHICKEN SLIDERS

buttermilk fried chicken, housemade pickles, alabama white bbq sauce, on potato buns

#### CHICKEN TENDERS

hand battered chicken tenders- straight up with bbq and buttermilk parmesan

#### CHEESE BURGER SLIDERS

beef sliders, american cheese, served on potato rolls

### CHOOSE TWO SIDES

#### KETTLE CHIPS V

#### CAESAR SALAD GFO

#### BLACKFINN HOUSE SALAD V GF

#### STEAMED BROCCOLI V GF

#### SWEET POTATO CASSEROLE V

#### PICKLED GREEN BEANS V GF

#### ROASTED NEW POTATOES GF

#### TOMATO AND CUCUMBER SALAD V GF

#### QUINOA SUCCOTASH V GF

#### ROASTED BRUSSELS SPROUTS GF

*includes: beverage (coke products, iced tea or coffee) • fresh baked cookies*

## DINNER \$20

### CHOOSE ONE SALAD

#### HOUSE SALAD

mixed greens, shaved parmesan, kalamata olives, grape tomatoes, pine nuts, red onion, buttermilk parmesan dressing V GF

#### KALE QUINOA SALAD

baby kale, quinoa, red pepper, dried cranberries and apricots, carrots, pine nuts, oregano lemon vinaigrette V GF

### CHOOSE TWO ENTRÉES

#### BBQ SALMON\*

bbq glazed atlantic salmon

#### CHICKEN TENDERS

hand battered chicken tenders- straight up with bbq and buttermilk parmesan

#### MAC AND CHEESE WITH 12 HOUR BBQ PULLED PORK OR BLACKENED CHICKEN

three cheeses, corkscrew pasta, bacon, tomatoes, scallions, and toasted breadcrumbs, your choice of 12 hour bbq pulled pork or blackened chicken

#### BLT CHICKEN TACOS

hand battered fried chicken, jalapeño beer cheese, bacon, lettuce, tomato, ranch, flour tortillas

### CHOOSE TWO SIDES

#### KETTLE CHIPS V

#### STEAMED BROCCOLI V GF

#### SWEET POTATO CASSEROLE V

#### PICKLED GREEN BEANS V GF

#### ROASTED NEW POTATOES GF

#### TOMATO AND CUCUMBER SALAD V GF

#### QUINOA SUCCOTASH V GF

*includes: beverage (coke products, iced tea or coffee)*

\* These items may be cooked to order. Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# BUFFET PACKAGES

## DINNER \$24

### CHOOSE ONE SALAD

#### HOUSE SALAD

mixed greens, shaved parmesan, kalamata olives, grape tomatoes, pine nuts, red onion, buttermilk parmesan dressing **V GF**

#### KALE QUINOA SALAD

baby kale, quinoa, red pepper, dried cranberries and apricots, carrots, pine nuts, oregano lemon vinaigrette **V GF**

#### CAESAR SALAD

romaine lettuce, shaved parmesan, tangy caesar dressing, and garlic croutons **GFO**

### CHOOSE TWO ENTRÉES

#### KEY LIME SALMON\*

seared atlantic salmon, lime and peppercorn glaze **GF**

#### CHEERWINE RIBS

half rack of dry rubbed baby back ribs, cheerwine glaze

#### FISH TACOS

cajun seared haddock, cabbage, cole slaw, red onion, red pepper, scallions, avocado crema, cilantro, corn tortillas

#### BLACKENED CHICKEN ALFREDO

blackened chicken, corkscrew pasta, alfredo sauce, fresh tomato, shaved parmesan, green and red onions

#### BACON WRAPPED MEATLOAF

slow roasted meatloaf wrapped in crispy bacon, with honey chipotle ketchup

#### PAN-ROASTED CHICKEN

skinless chicken breast, blackfinn seasoning, pan roasted with alabama white bbq sauce **GF**

### CHOOSE TWO SIDES

#### KETTLE CHIPS **V**

STEAMED BROCCOLI **V GF**

#### SWEET POTATO CASSEROLE **V**

PICKLED GREEN BEANS **V GF**

#### ROASTED NEW POTATOES **GF**

TOMATO AND CUCUMBER SALAD **V GF**

### CHOOSE ONE DESSERT

#### SEASONAL FRUIT CRISP

seasonal fruit, crispy brown sugar topping, vanilla ice cream

#### COOKIE AND BROWNIE PLATTER

fresh baked cookies and brownies

## DINNER \$28

*served banquet style*

### CHOOSE ONE SALAD

#### HOUSE SALAD

mixed greens, shaved parmesan, kalamata olives, grape tomatoes, pine nuts, red onion, buttermilk parmesan dressing **V GF**

#### KALE QUINOA SALAD

baby kale, quinoa, red pepper, dried cranberries and apricots, carrots, pine nuts, oregano lemon vinaigrette **V GF**

#### CAESAR SALAD

romaine lettuce, shaved parmesan, tangy caesar dressing, and garlic croutons **GFO**

#### GOAT CHEESE BEET AND BERRY

goat cheese, beets, strawberries, apples, spiced pecans, dried apricots, sunflower seeds, mixed greens honey champagne vinaigrette **V GF**

### CHOOSE TWO ENTRÉES

#### ASIAN BBQ SEARED TUNA\*

sesame crusted ruby red yellowfin tuna seared rare, spicy ginger bbq sauce **GF**

#### CHEERWINE RIBS

full rack of dry rubbed baby back ribs, cheerwine glaze

#### LEMON CHICKEN

chicken cutlets, lemon caper sauce

#### CHIPOTLE-LIME STEAK\*

chargrilled marinated skirt steak, garlic butter, sautéed baby kale

#### PAN-ROASTED CHICKEN

skinless chicken breast, blackfinn seasoning, pan roasted with alabama white bbq sauce **GF**

#### WATERMELON TUNA POKE TACOS\*

watermelon and tuna poke, wasabi cream, jalapeño, cucumber and avocado crema, cilantro, fresh griddled corn tortillas

### CHOOSE TWO SIDES

#### KETTLE CHIPS **V**

STEAMED BROCCOLI **V GF**

#### SWEET POTATO CASSEROLE **V**

PICKLED GREEN BEANS **V GF**

#### ROASTED NEW POTATOES **GF**

TOMATO AND CUCUMBER SALAD **V GF**

### CHOOSE ONE DESSERT

#### SEASONAL FRUIT CRISP

seasonal fruit, crispy brown sugar topping, vanilla ice cream

#### COOKIE AND BROWNIE PLATTER

fresh baked cookies and brownies

*includes: beverage (coke products, iced tea or coffee)*

# PARTY PLATTERS

25 PIECES PER PLATTER  
unless otherwise specified

## \$30 PLATTER OPTIONS

CAULIFLOWER TOTS V  
BIRD SONG JALAPEÑO BEER CHEESE DIP AND FRESH POTATO CHIPS V  
BUFFALO CHICKEN FLATBREAD – 3 EACH

ROASTED VEGETABLE FLATBREAD – 3 EACH V  
MARGHERITA FLATBREAD – 3 EACH V  
PEPPERONI FLATBREAD – 3 EACH

## \$40 PLATTER OPTIONS

FRIED DEVILED EGGS WITH GHOST PEPPER HOT SAUCE V  
PRETZEL BITES - 40 BITES V  
BLACKENED BRIE BITES V  
BUFFALO CHICKEN WINGS - BBQ, BUFFALO, OR ALABAMA WHITE BBQ  
FRIED OR GRILLED CHICKEN TENDERS

VEGGIE PLATTER V  
BAMA CHICKEN SLIDERS  
CHEESEBURGER SLIDERS  
BBQ PULLED PORK SLIDERS

## \$50 PLATTER OPTIONS

WATERMELON TUNA POKE BITES  
CAROLINA CAVIAR AND AVOCADO TOAST V  
YING YANG SHRIMP

FRUIT AND CHEESE PLATTER V  
WATERMELON TUNA TACOS

# BAR PACKAGES

## HOURLY PACKAGES

DOMESTIC, CRAFT, AND IMPORT BEERS  
AND HOUSE WINE

2 HOUR

\$22

3 HOUR

\$30

DOMESTIC, CRAFT, AND IMPORT BEERS,  
HOUSE WINE, AND CALL SPIRITS

2 HOUR

\$26

3 HOUR

\$34

## DRINK TICKETS

DOMESTIC, CRAFT, AND IMPORT BEERS,  
AND HOUSE WINE

\$7

DOMESTIC, CRAFT, AND IMPORT BEERS,  
HOUSE WINE, AND CALL SPIRITS

\$9

\* These items may be cooked to order. Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GAFFER  
BLACKFINN  
AMERICAN

