



KANNAPOLIS CANNON BALLERS
CATERING MENU



STARTERS



HOT APPETIZERS

Plenty of dips, finger foods and create-your-owns * All items priced per person

- PRETZELS & QUESO** | Pretzel bites with queso for dipping | 4
- CHICKEN TENDERS** | Honey mustard, BBQ sauce and ranch included | 4.5
- TATER TOT BAR** | Top your tater tots with cheese, jalapenos, sour cream, fire roasted salsa and bacon pieces. | 4.5
- SPINACH & ARTICHOKE DIP** | Served with pita chips and topped with parmesan cheese | 5.5
- CANNON BALL CRAB DIP** | Lump crab meat mixed with a 4 cheese blend. Served with mini naan bread bites | 6
- BUFFALO CHICKEN DIP** | A classic dip served with pita chips | 5
- CHICKEN WINGS** | Served with carrots and celery sticks. Blue cheese and ranch dressing for dipping | 8.5

SNACKS

- CHIPS & DIP** | Kettle chips with french onion dip | 3
- CHIPS, SALSA & GUACAMOLE** | 4
- TRIPLE PLAY** | Popcorn, chips & dip, and chips & salsa | 7
- FARMERS FRUIT TRAY** | Seasonal fruit & honey orange yogurt | 7
- HUMMUS PLATTER** | Carrots, celery, cucumber, cauliflower, broccolini, pita chips and ranch | 6
- FARMER CHEESE & MEATS** | Assorted cubed cheese, honey, prosciutto, salami and mixed nuts | 5.5

HOT D'OEUVRES

- BLACKENED CHICKEN SKEWER** | 2
- VEGETABLE EMPANADAS** | 2.5
- MEATBALL & MOZZARELLA POPPER** | 2.5
- MINI CRAB CAKES** | 3
- SPANAKOPITA** | 1.5
- ASPARAGUS & BRIE PUFF PASTRY** | 2.5
- SPINACH & CHEESE STUFFED MUSHROOM** | 3.5
- BBQ PORK WONTON** | 3
- BACON WRAPPED SCALLOP** | 4
- CAPRESE SKEWERS** | 2.5
- SHRIMP & GRIT CAKES** | 8.5

SALADS & COLD APPETIZERS

- CREAMY COLESLAW** | 3
- LOADED POTATO SALAD** | Served with bacon, shredded cheddar cheese and green onions | 3.5
- FRESH PASTA SALAD** | 3.5
- CAESAR SALAD** | 4
- SHRIMP COCKTAIL** | cooked shrimp served with lemon wedges & cocktail sauce | 7.5

BUILD YOUR OWN

LUNCH & DINNER MENU



PICK YOUR PROTEIN

- LEMON ROSEMARY SALMON | 8.5
- SEARED MAHI-MAHI | 9.5
- ROASTED MOJO PORK LOIN | 5
- WESTERN STYLE TRI-TIP STEAK | 7.5
- ROASTED TURKEY BREAST | 4
- LEMON HERB CHICKEN BREAST | 4
- ST. LOUIS PORK RIBS | 6
- ALL BEEF HOT DOGS | 4
- FLAME GRILLED CHEESEBURGERS | 5.5
- HOMESTYLE FRIED CHICKEN | 6
- VIRGINIA HAM | 4.5
- SMOKED BEEF BRISKET | 6.5
- BBQ PULLED PORK | 6
- CHICKEN PARMESAN | 8

PICK YOUR SIDES

- SAUTÉED GREEN BEANS | 2
- ROASTED HONEY GINGER CARROTS | 2
- RED BEANS & RICE | 4.5
- BBQ BAKED BEANS | 2
- MASHED POTATOES | 2.5
- GRILLED ASPARAGUS | 3.5
- HOMESTYLE MAC & CHEESE | 4
- SEASONAL VEGETABLE MEDLEY | 4
- ROASTED CORN ON THE COB | 4
- LOADED BAKED POTATO | 5
- LOADED BAKED SWEET POTATO | 5.5
- BALSAMIC GLAZED BRUSSELE SPROUTS | 3
- ROASTED SQUASH & ZUCCHINI | 3
- BAKED ZITI | 5.5

CARVING STATION LUNCH & DINNER BUFFETS DESSERTS



CARVING STATION OPTIONS

ASSORTED ROLLS & SWEET BUTTER | 0

ROASTED MOJO PORK LION | 13

BEEF SIRLOIN ROAST | 19

ROASTED TURKEY BREAST | 17

BLACKENED PRIME RIB | 22

GLAZED HAM | 16

LUNCH & DINNER BUFFET MEALS

CAROLINA BBQ | Pulled pork, beef brisket, baked beans, creamy coleslaw, banana pudding and corn muffins | 28

BALLPARK FARE | Gourmet hot dogs, ballpark burgers, mac & cheese, chopped garden salad and cookies & brownies | 25

MEXICAN STYLE | Ancho pulled chicken quesadillas, cilantro rice, fire roasted salsa, salsa verde and southwest salad | 23

STEAK | Sirloin tri-tip steak, chicken, roasted red bliss potatoes, sautéed green bean almondine, wedge salad and fresh watermelon & strawberries | 27

CHICKEN | Lemon herb chicken breasts, honey ginger carrots, cranberry spring salad, red skin smashed potatoes, fruit salad and cookies & brownies | 24

ITALIAN | Baked ziti with meatballs, fettuccini alfredo, chicken parm, grilled asparagus, squash & zucchini, garlic bread sticks, caesar salad and assorted cake bites | 26

DESSERTS

ASSORTED COOKIE | 1

CHOCOLATE BROWNIE | 1.5

CAKE BITES | 1.5

ASSORTED MINI CHEESECAKES | 3

VEGAN MINI CHOCOLATE CAKE | 4.5

ICE CREAM BAR | 3.5

BOXED LUNCHES

HEALTHY VEGETARIAN OPTIONS



BOXED LUNCHES

MAX 150 per order \$12 each

CHOICE OF TURKEY, ROAST BEEF, HAM OR CHICKEN SALAD
CHOICE OF HOAGIE ROLL, WRAP, OR SLICED WHEATBERRY BREAD
APPLE
PICKLE SPEAR
LAYS POTATO CHIPS
BOTTLE WATER
COOKIE

HEALTHY & VEGETARIAN OPTIONS

VEGGIE QUESADILLAS | Served with sour cream, fire roasted salsa and salsa verde | 5

BUFFALO CAULIFLOWER | Served with celery & carrot sticks and ranch & blue cheese for dipping | 6.5

PLANT BASED "BURGER" | 5

SPINACH & GOAT CHEESE TART | 2.5

PASTA SALAD WITH VEGETABLES | 6

A LA CART BALLER BREAKFAST BUNDLES



A LA CART

FRESH ORANGE JUICE	3
ASSORTED MINI MUFFINS	2
ASSORTED PASTRIES & DANISHES	2.5
WHOLE APPLE & ORANGES	2.5
BUTTERMILK BISCUITS	2
FRESH FRUIT SALAD	2
OATMEAL WITH TOPPINGS	2
GRITS	2
SAUSAGE PATTIES	2
SCRAMBLED EGGS	3
HICKORY SMOKED BACON	2.5
CHICKEN APPLE SAUSAGE	2.5
HASH BROWNS	2
COUNTRY HAM	2
ASSORTED DOUGHNUT HOLES	2
YOGURT PARFAIT	3

BALLER BREAKFAST BUNDLES

All breakfast bundles include coffee

CANNON CONTINENTAL | Assorted mini muffins & danishes, fresh cut melon cubes, bagels, cream cheese and assorted yogurt | **11**

SOUTHERN | Sliced bacon, scrambled eggs, shredded hash browns, biscuits & sausage gravy, fresh orange juice and fruit salad | **13**

SWEET | Fluffy scrambled eggs, turkey sausage, potato hash with peppers & onions, french toast with maple syrup, assorted mini quiches, fresh orange juice and fruit salad. | **15**

TRADITIONAL | Sliced bacon, pork sausage patties, hash brown patties, buttermilk pancakes with maple syrup, assorted mini quiches, fresh orange juice and fruit salad. | **12.5**

ALCOHOL



BEER

DOMESTIC BEER | Bud Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light, Bold Rock Apple Cider, White Claw Spiked Seltzer, Narragansett | 24

PREMIUM BEER | Catawba White Zombie, Wicked Weed Pernicious, Cabarrus Brewery Sew Juicy Hazy IPA, Blue Moon, Corona, Modelo, Cabarrus Brewery Baller Beer, Cabarrus Brewery Cotton Blonde, Cabarrus Brewery Vanilla Coffee Blonde. | 30

WINE SELECTION/ BOTTLE

WHITE WINE

WILLIAM HILL CENTRAL COAST CHARDONNAY | 24

DARK HORSE PINOT GRIGIO | 24

DARK HORSE SAUVIGNON BLANC | 24

DARK HORSE CHARDONNAY | 24

ROSEHAVEN ROSE | 24

PROPHECY PINOT GRIGIO | 24

WHITEHAVEN SAUVIGNON BLANC | 30

SPARKLING WINE

DARK HORSE SPARKLING ROSE | 30

LAMARCA PROSECCO | 30

RED WINE

DARK HORSE PINOT NOIR | 18

DARK HORSE RED BLEND | 18

APOTHIC RED | 24

J VINEYARDS MULI APP PINOT NOIR | 30

STORYPOINT CABERNET | 30

BE A TEAM PLAYER AND DRINK RESPONSIBLY

Atrium Health Ballpark and Pro Sports Catering are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make our Atrium Health Ballpark a safe and exciting place for everyone. To maintain compliance with the rules and regulations set forth by the State of North Carolina, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Atrium Health Ballpark.
2. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
3. It is unlawful to serve alcoholic beverages to an intoxicated person.

LIQUOR

BOURBON

JIM BEAM | 95

MAKERS MARK | 105

KNOB CREEK | 125

BASIL HAYDEN | 145

BUFFALO TRACE | 135

SOUTHERN GRACE | 145

WHISKEY

GEORGE DICKEL #8 | 85

JACK DANIELS BLACK | 95

CROWN ROYAL | 105

JAMESON | 105

JOHNNY WALKER RED | 95

BULLIET RYE | 125

NC PROUD GOAT | 105

GIN

PINNACLE | 85

TANQUERAY | 95

NC PROUD TOP OF THE HILL | 105

VODKA

TITOS | 85

GREY GOOSE | 105

NC PROUD DOC PORTER | 115

RUM

BACARDI SUPERIOR | 85

MALIBU | 85

SAILOR JERRY SPICED NAVY | 85

NC PROUD SEVEN JARS | 95

TEQUILA

JOSE CUERVO ESPECIAL GOLD \$85

HORNITOS PLATA \$95

SCOTCH

MCCALLAN LOWLAND SINGLE MALT | 95

SPECIALTY BELLE ISLE

HONEY HABANERO MOONSHINE | 85

NC PROUD MIDNIGHT MOON MOONSHINE | 85

NC PROUD DRAGON MOONSHINE | 95