



Where it is All About “The Presentation, The Food & The Service!”





Where it is All About “The Presentation, The Food & The Service!”

***Voted “Best Catering” Lake Norman Publications**

2020, 2021, 2022 & 2023

*** Serving Lake Norman & the Greater Charlotte Region ***

*** A Full Catering & Event, Design & Planning Firm ***

*** BBQ to Filet Mignon, Box Lunches to Catered Plated Fine Dining ***

*** Custom & Ala Carte Menu's for all Budgets & Event Sizes ***

*** Turn-Key Catering & Event Packages * In-House Rentals ***

*** Private Tastings with our Chef's or Event Coordinator by Appointment ***

*** Catering Food Service Table Linen are Included ***

*** Wedding & Event Coordination ***

*** Online Food Safety Protocols in-place ***

*** Available Rental Linens, Décor, Fine Real Plating, Dinner Napkins, Tables & Chairs***

Gina Ricca - Event Coordinator By Appointment Only!

(704)438-9777 Lake Norman Catering Hotline

www.LakeNormanCatering.com



www.LakeNormanWeddingCenter.com



Where it is All About “The Presentation, The Food & The Service!”



PHOTOS

Weddings

Catering

Social

Appetizers



Fund Raisers

Desserts

Venues





Where it is All About “The Presentation, The Food & The Service!”

WEDDING PACKAGES

Bronze- \$27 pp - One Salad, 2 Entrees, 2 Side Dishes, Rolls & Butter

Cocktail Hour Garden Display Board (Cut fruit, veggies, cheeses, crackers, etc.)

Non-Alcoholic Beverage Bar (Infused Water, Tea and Sweet Tea)

Elegant White Square Disposable Plating & Reflection Cutlery

Dinner Napkin (Linen Feel) * (Poly or Cloth colors available for rental \$1.50 pp)

Cake Plates & Cake Cutting

Elegant Presentation of food service tables



Silver- \$30 pp - One Appetizer, One Salad, 2 Entrees, 2 Side Dishes, Roll & Butter

Cocktail Hour Garden Display Board. (Cut fruit, veggies, cheeses, crackers, etc.)

One Displayed Appetizer

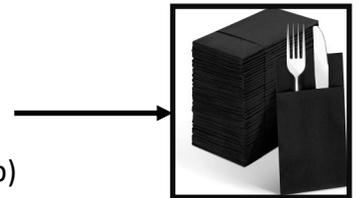
Non-Alcoholic Beverage Bar (Infused Water or Infused Water, Tea, Sweet Tea))

Elegant White Square Disposable Plating & Reflection Cutlery

Napkin Linens (Linen Like Napkins) * Poly or Cloth color available for rental \$1.50 pp)

Cake Plates and Cake Cutting

Elegant Presentation of food service tables



Gold- \$35 pp - Two Appetizers, One Salad, 2 Entrees, 2 Side Dishes, Rolls & Butter

Cocktail Hour Full Garden Display Board. (Cut fruit, veggies, cheeses, crackers, etc.)

Non-Alcoholic Beverage Bar (Water or Infused Water, Tea, Sweet Tea, or Lemonade)

White China Plating (Buffet or Plated Service), Silver Cutlery

Dinner Napkin (Linen Feel) * (Poly or Cloth colors available for rental \$1.50 pp)

Cake Plates and Cake Cutting

Elegant Presentation of food service tables



Full Wedding Rental Set Up Packages ADD \$7 per person

(China Plate, Salad Plate, Charger, Real Silverware, Upscale Linen Napkin and Water Goblet)

(Local Lake Delivery - Set-up and Breakdown (Minimum 75 Guests))

Choose from Individually Plated or Buffet Style Served by Us to your Guests!

****Minimum 2 Servers Required Per 25 Guests for Served Buffet****

Above Wedding Packages—Just Add STAFF at \$150 Per Staff based on Your Guest Count!

(Add \$200 for Chef on Plated Wedding) (Add Extra Staff for Plating & Table Service)

Custom Platinum Wedding Packages \$40 on Up – By Quote!



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ENTRÉE (PROTEIN SAMPLES)

CHICKEN

Grilled Herbed Bistro Chicken (Sauces- tarragon cream, butter cream, white wine, béarnaise, pineapple salsa)

Parmesan encrusted Chicken with Tomato Basil Cream

Spinach and 3 cheese stuffed chicken with a Roasted Garlic Chardonnay Cream Sauce

Tuscan Chicken w/ sundried tomatoes, basil & feta

Lemon Chicken Picatta

Chicken Marsala

Chicken Cordon Bleu with tarragon cream sauce

BEEF

Tender Beef Medallions in a red wine demi glace

Herbed Rubbed Roast Beef w/Red Wine Sauce

Gourmet Meatloaf with a Tomato or Demi Glace

Prime Rib, Rib-Eye Steak, Brisket & Fillet Mignon (Market Rate)

PORK

Southern BBQ Pork with 2 Carolina sauces

Caribbean Braised Pork with Pineapple Chutney

Maple Balsamic Glazed Pork medallions

Tuscan stuffed pork Loin with Sundried Tomatoes, Spinach, & Feta

SEAFOOD (* Market Rate)

Grilled Salmon w/ a (Maple Bourbon sauce or a Tarragon Beurre Blanc)

Pan Seared or Blackened or Jerk Mahi Mahi with Coconut Cream or Mango Chutney (*)

Sesame Scallops with a citrus sauce (*)

Shrimp Pasta Diaz- Creole Style with Peppers, Onions, & Andouille Sausage

Charleston Style Crab Cakes

PASTA

Polpette & Spaghetti (Pasta & Meatballs)

Spaghetti Alla Carbonara (Pasta, Eggs, Bacon and Cheese)

Braised Chicken all'Arrabbiata (Chicken with poblano and chile flakes)

Smoky Pork Pappardelle (Braises Pork with Apples and Honey)



Where it is All About "The Presentation, The Food & The Service!"

Add On & Upgrades

Display or Passed Appetizer Options (OR Heavy App Menu)

Stuffed Jumbo Mushrooms * Italian Sausage & Feta Cheese * Spinach & Feta Cheese * Crab Stuffed (\$)

Skewers

Chile-Lime Chicken * Jerk Chicken with Pineapple and Red Onion * Spicy Thai Chicken and Cilantro

Caribbean Jerk Chicken & Zucchini * Teriyaki Chicken or Beef with Pineapple Salsa

Grilled garlic and black pepper Shrimp * Tuna with ginger chili

Orange Zest & Ginger scallops * Marinated Grilled Vegetable with a balsamic reduction * Caprese

Mini Sliders

Gourmet Hamburgers * Buffalo Chicken Sliders with Ranch Spread * BLT's * BBQ Pulled Pork * Rubeen *

Crab Cake Sliders with Lemon Aioli (\$) * Ahi-Tuna BLT's (\$)

Shared Platters -

* Smoked Salmon, crème fresh & chives * Shrimp with Tequila Lime Cocktail Sauce *

Add the Following at Market Price - Grilled Scallops with Sweet Chili and Lime Sauce * Seared Ahi

Tuna with Honey Wasabi * Mini Beef Wellington * Charleston Style Crab Cakes * Scallops Wrapped in Bacon

Above Add-On's - Vegetarian (\$3 PP) Proteins (\$5 PP)

Prime Rib, Filet Mignon & Rack of Lamb, Mahi Mahi, Scallops, Sea Bass - (Market Rate \$)

BOARDS/Displays (Add \$4 per person)

* **Antipasti Board** * **Charcuterie Board** *

Grilled Vegetable Board with hummus & Balsamic Drizzle * Buffalo Chicken Dip *

Fresh Fruits & Berries with Chantilly cream * Garden Crudités w/ herbed ranch

Domestic & Imported Cheese & Grape Board with rustic flatbreads

Hummus Trio- Roasted Garlic, Roasted Red Pepper & Plain with flatbreads and vegetable crudité



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Add-On's & Upgrades

Stations

Macaroni & Cheese Bar - Elbow Macaroni with Creamy Cheddar Sauce, Served with Chopped Chicken, Chopped Bacon and Scallions

Mashed Potato Bar - Mashed Potatoes Served with Chopped Chicken, Port Gravy, Sour Cream, Chopped Bacon, Cheddar Cheese and Chopped Scallions **Substitute for Smashed Sweet Potatoes When Requested

Gourmet Slider Bar - Mini Hamburgers with Cheddar Cheese, Sautéed Onions, Mushrooms and all Condiments. BBQ Pulled Pork and Buffalo Chicken with Bleu Cheese on the side.

Gourmet Pasta Bar - Chefs Choice Penne or Farfalle Pasta with Roasted Tomato Marinara or Alfredo Sauce (With Chicken or On the Side). Served with grated Parmesan cheese.

Southern Shrimp & Grits Bar - Tail On Jumbo Shrimp, green onion, yellow stone ground grits.

Maryland Crab Cake Bar - Lemon & old bay aioli with Sweet Yeast Rolls or Hawaiian Bread Rolls

Display or Passed Appetizer Options

Pepper-Jack Pimento Cheese with Pita Points * Spicy Thai Chicken with Fresh Cilantro

Bourbon BBQ Meatballs * Chicken or Beef Teriyaki Skewers * The Ultimate Bruschetta

Mac and Cheese Corn Bread Popovers * Tomato, Basil and Mozzarella Caprese

Goat Cheese Crostini with Sundried Tomato Pesto * Southern Baked Brie with Almonds or Candied Pecans

Above Add-On's - Vegetarian (\$3 PP) Proteins (\$5 PP)

Add a Chef Carving Stations

**Your choice of - Spiced & Roasted Pork Loin (whole), Stuffed Pork Loin
Turkey Breast (Cranberry Chutney)**

Prime Rib, Filet Mignon & Rack of Lamb, Mahi Mahi, Scallops, Sea Bass - (Market Rate \$)

(Add \$150 for Chef Carving Fee)



Where it is All About “The Presentation, The Food & The Service!”

Drop & Set Catering Menu!! - \$18/ per person (Includes Sweet Yeast Roll)

(Includes Wire Rack Chaffers, Chaffer Fuel, Heavy Duty Plates & Disposables)

Choose ONE Salad:

European Salad - Baby Mixed and Romaine Greens with Vine Ripened Tomatoes, Diced Cucumbers and Mozzarella Cheese Served with a Honey Balsamic & Home-style Ranch Dressing.

Salad of Baby Field Greens - Fresh Berries, Toasted Almonds with Our Homemade Raspberry Vinaigrette

Southern Splendor - Baby Mixed Greens, Romaine Greens, Cucumbers and Sweet Corn. Ranch & Balsamic

Caesar Salad - Bed of Romaine sprinkled w/parmesan cheese, croutons and topped with Caesar dressing

Choose TWO Side Dishes:

- Garlic & Herb Roasted Red Potatoes * Roasted Garlic & Herb Pilaf
- Grilled Vegetable Medley * Mushroom and Parmesan Risotto * Sweet Potato Hash
- Creamy Garlic Mashed Red Potatoes * Parmesan and Parsley Smashed Potatoes
- Creamy Cole Slaw * Maple Brown Sugar Baked Beans

Choose ONE Entrée Options Below: (Veg., Pasta or Protein)

ENTRÉE VEGETARIAN

- Roasted Vegetable Napoleon * Vegetarian Jambalaya * Roasted Vegetable Lasagna * Eggplant Parmesan

ENTRÉE PASTA

- 3-Cheese and Meat Lasagna * Italian Baked Ziti * Tuscany Tortellini Salad with Fresh Herbs
- Pasta with Marinara * Pasta with Alfredo Sauce * Baked Ziti with Fresh Basil & Roasted Garlic

ENTRÉE (PROTEIN SAMPLES PAGE!!!)



Where it is All About “The Presentation, The Food & The Service!”

SOUTHERN BBQ CATERING MENU & PACKAGES

Southern” Backyard” BBQ- \$20/pp

Mixed Greens Salad with Balsamic Vinaigrette & Herbed Ranch
Hand Pulled Pork with 2 Sauces (Sweet - Molasses based) & (Heat - Vinegar Based)
Traditional Southern Slaw OR Vinegar Based Slaw
Mac & Cheese
Southern Baked Beans OR Baked 3 Bean
Sweet Yeast Rolls & Butter
Beverage Station of Water, Tea, & Sweet Tea
Heavy Duty Plastic Plates, Disposable Silverware, Cups, etc..

Southern “The Lake” BBQ- \$28/pp

Hand Pulled Pork
Grilled Chicken
Smoked Beef Brisket
Hand Pulled Pork with 2 Sauces (Sweet - Molasses based) & (Heat - Vinegar Based)
Traditional Southern Slaw OR Green Apple & Cranberry Gourmet Slaw
Mac & Cheese - Traditional OR Smoked Gouda
3 Bean Gourmet Baked Beans OR Southern Baked Beans
Sweet Yeast Rolls & Butter
Beverage Station of Water, Tea, & Sweet Tea
Heavy Duty Plastic Plates, Disposable Silverware, Cups, etc..

EXTRA SIDES - \$1/pp

Mac & Cheese Honey Popovers with Apple Butter	Jalapeno & Cheddar Cornbread
Honey Cornbread	Garlic & Dill Potato Salad
Street Corn	Southern Biscuits
Vinegar & Feta Slaw	



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PHOTOS



PLATED

Catering





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PHOTOS



Weddings





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DESSERTS DISPLAYS

ADD (\$4 per person)

Cookies & Brownies

Homemade Chocolate Chip, Chocolate Chunk, Oatmeal Raisin, Snickerdoodle, Sugar Cookies

Triple Fudge Chocolate Brownies

Puddings

Banana * Chocolate * Key Lime * Triple Chocolate Brownie Truffle

Mini Shooters Cups

Key Lime * Chocolate Fudge * Banana * Cheesecake (Cherry - Blueberry - Strawberry Toppings)

Bars

Lemon Tart * Bourbon Pecan Bars * Chewy Coconut Bars

Baked Fruit Cobblers & Sliced Pies

* Apple * Peach Cobbler * Berry * Pecan Pie * Key Lime Pie

Cakes (Made In-House by “Dolce Sweet LKN Cakes”)

Custom Designer Cakes - Wedding Cakes



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PHOTOS

Limited Custom Cakes

Made In-House By





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**Full Wedding Rental Set Up Packages ADD \$7 per person
(China Plate, Salad Plate, Charger, Real Silverware)**

(Napkin, Water Goblet)

Specialty Rentals with Stress-Free Wedding Set-Up and Tear Down!

Specialty Linens, Chargers, Plates, Vintage Glassware, Wedding Signage,
200+ White Chiavari Chairs





Where it is All About “The Presentation, The Food & The Service!”

PHOTOS

Small Plates,

Appetizers

Desserts





Where it is All About “The Presentation, The Food & The Service!”



PHOTOS
Appetizers
&
Desserts





Where it is All About **“The Presentation, The Food & The Service!”**

The Presentation - Catering is What We Do! But we focus on the Design & Planning, the Food Table and the Event Presentation. You can just relax and let us handle everything! Even the tableware & glassware, linens, tables & chairs, tents, entertainment & transportation and more!



The Food - Our Culinary Team can crate a simple back yard BBQ menu to a Catered Fine Dining Filet Mignon Plated Food Art Menu! We are known for our great plentiful catered food, designed around successful events and not just a foo-foo presentation that looks pretty, but not filling for your guests!

The Service - A Great Presentation and Food are wonderful, but our Service from beginning to the end of the event is just as important. Chef Stations, Great Professional Staff and entire Bar Services! Let Us Cater to You and Your Guests!

THE CULINARY TEAM

Owner / Chief Innovation Officer - Chef Alexander

(The Food Guy On Lake Norman)

(Veteran w/Disabilities) US Army Military Police/ Ranger / Space Shuttle Columbia Emergency Security Team)

Sou Chef Mandy (Culinary Experienced from Ashville, NC and Local CLT)

Chef Nate Grice - Advisory Executive Chef **Chef Anthony** - (Formally of Royal Caribbean Cruises - Jamaica)

Pastry Chef Gina - **Custom Cake Designer** (Dolce Sweet LKN Cakes)

Frank "Detail-Man"



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What types of Services do you provide?

We are a Full-Service Catering & Event Planning Firm. We handle your entire event from set-up to clean-up. We offer our clients wonderfully prepared food, great service, including an Event Coordinator to oversee every aspect of your event. Each Catered event comes with Black Food Table linens and Décor (non-floral displays, silver or champagne linen toppers, lifts and other displays for the food & beverage tables.) We also offer Licensed Bar Services, Event Planning, Transportation & Hospitality Coordination.

What are your prices for a Buffet Catered Event compared to a Plated Sit-Down Event?

We have some sample menu's priced out for your review. All those are the same no matter if its Buffet or a Formal Plated Sit-Down Dinner. The only additional Cost is the Added Staff for the Plated Event. We need more staff to handle the individually plated food that goes to each Guest at Each Table. Costs are \$100 for extra Server & \$150 for Chef's for each event!

Do you do to accommodate Guest Dietary Issues?

We can accommodate most Guest special dietary concerns (Gluten Free, Vegetarians, Vegans and other Dietary issues & Allergies). We do not Charge Extra for this service. We just ask that these special needs are addressed in the meeting with the Chef prior to your event, can have special meals made, as well as special signs at the event.

Can we Sample Food?

We are happy to offer the opportunity for food tastings once your have chosen a sample menu within the Proposal stage. **Scheduled Tastings** are **By Appointment Only** and normally, on **Tuesday & Wednesday Evenings**, and are determined by availability of the Executive Chef and/or Event Coordinator.

A “general” catering menu tasting is limited to two people. For a “Custom Menu Specific” Tasting, there is a charge of \$10 per person and includes a tasty beverage. (Your payment will be credited towards your event for these charges on your final invoice, if we are chosen as your caterer.)



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One Stop Shop (Wedding Concierge - Event Design - Wedding Services)

By Appointment Only!

Wedding Services

Wedding Concierge to Bridal Spa Treatment to The Men's Grooming Lounge to Tux & Suit Rentals to Classic Bride & Formals / Wedding Dress Market Place.!

Venues

Venue Support from Historic Venue to Barn Weddings, Indoors, Outdoors, View of Lake Norman, Private Lake Front Homes and Weddings on the Lake

Catering, Cakes & Rentals

Catering to Wedding Cakes to Rentals to Accommodations & Transportation and Personalized Wedding Accessories.

www.LakeNormanWeddingCenter.com



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SERVICES— aLoft Hotel & TRU Hotel

240 Rooms (980)296-3200

109 Alcove Rd, Mooresville, NC 28117

Tell Them Lake Norman Catering Sent You!

[Click to go to the Booking WEBISTE](#)

Lake Norman Party Rentals

VETERAN OWNED (USMC) - New Ownership

- * TENTS * Tables & Chairs * Flooring ***
- * Linens * China * Glassware * Flatware ***
- * Everything Wedding & Events Rentals ***

704.664.5969

We are the area's finest event rental source. All the items in our inventory have been selected for their quality craftsmanship, unique style and hassle-free operation. We offer tents, tables, chairs, portable flooring, Bil-jax staging, classic and contemporary styles of china, unique serving pieces, specialty food prep items, concessions, cool inflatables and a variety of music options.

www.LKNPartyRentals.com

[Click HERE for OUR Pricing & Catalog](#)



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Full-Service Event Management Agency
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* High Tech A/V & Lighting Solutions *
* Event Rentals * 22,000 SF Venue
www.WavesEntertainment.com
(704) 402-4567





Where it is All About “The Presentation, The Food & The Service!”

Our Catering & Professional Staff at a VENUE or Private Home

- Your Beer & Wine - \$8 per adult guest

(Includes Bar Set-up / Clean-up, Wine Glasses, Ice, Coolers and Condiments— 50 Guest Min.)

Bartenders based on Guest Count

4 Hour Open Bar - Beer & Wine Package- \$18 Per Adult Guest

Bar Set-up, 2 House Domestic Bottled Beers, 2 House Premium Bottled Beers, 4 House Wines (Red, White, Semi-Sweet & Dry), Sweet & Unsweet Tea, Water, Ice, and Wine Cups.

(*) 1 Bartender per 75 guests (Add \$100) Minimum of 35 Guests

4 Hour Open Full House Liquor Bar, Beer & Wine Package, Mimosa & Bloody Mary Bar -

Add \$8 P.P.

(Same as Above includes 6 Named Mid Shelf Liquors, Coke or Pepsi Products, Mixers, Condiments and Rock Glasses)

(Top Self Add an Additional \$8 PP!)

Your House with Our Professional Staff! (\$100 Per Server 4 Hours Coverage)



Where it is All About “The Presentation, The Food & The Service!”



PHOTOS



Social & Fund Raisers





Where it is All About “The Presentation, The Food & The Service!”



PHOTOS
Venues



Other
Locations

