

CHEF ALEXANDER

Client Food Menu

Weddings • Corporate Events • Private Events

From BBQ to filet mignon — buffet, plated and chef-inspired service.



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Salads

Choose a fresh opening course for buffet or plated service.

Classic & Fresh

European Salad — iceberg, tomatoes, cucumbers, mozzarella; balsamic or herbed ranch

Pear & Walnut Salad — blue cheese crumbles, champagne vinaigrette

Baby Field Greens — fresh berries, toasted almonds, raspberry vinaigrette

Classic Caesar — shaved Parmesan, croutons, house Caesar dressing

Chicken Entrées

Chef-inspired chicken selections.

Chicken

Grilled Herbed Marinated Bistro Chicken

Optional sauces: Chardonnay cream, tarragon cream, lemon violette, pineapple salsa or coconut cream

Tuscan Chicken — sundried tomatoes, sweet onion & feta

Spinach & 3-Cheese Stuffed Chicken — Chardonnay cream

Lemon Chicken Piccata

Chicken Marsala

Chicken Parmesan — light & flaky panko breading

Chef-approved vegan pulled chicken available upon request

Beef & Pork Entrées

Premium selections; starred items are market-rate in the source menu.

Beef

Herbed Rubbed Roast Beef

Mongolian Beef — soy & ginger flank steak with scallions over rice

Beef Brisket

Beef Short Ribs

Beef Pepper Steak — onion, peppers & mushrooms in Burgundy sauce

Tender Sliced Beef Medallions — red wine reduction demi-glace

Prime Rib — au jus & horseradish cream (carving station)

Filet Mignon — Béarnaise (carving station)

Pork

Pulled Pork — two BBQ sauces, sweet & mild

Chef-approved vegan pulled pork available upon request

Caribbean Braised Pork — mango chutney

Maple Balsamic Braised Pork Medallions

Tuscan Stuffed Pork Loin — tomatoes, spinach & feta

Seafood Entrées

Elegant seafood choices for plated or buffet service.

Fish & Seafood

Salmon — bourbon maple syrup & light cayenne pepper, or tarragon beurre blanc

Charleston-Style Crab Cakes — remoulade

Shrimp Fra Diavolo — Creole style with peppers, onions & Andouille sausage

Pan-Seared Blackened Mahi-Mahi — coconut cream

Sesame Sea Scallops wrapped with bacon

Italian & Mexican Favorites

Comfort-food classics and interactive fiesta-style service.

Italian

Italian Baked Ziti — beef, sausage, cheese or vegetarian

3-Cheese Lasagna — beef or cheese & vegetarian

Tuscan Tortellini Pasta — vegetarian, chicken or vegan plant-based chicken

Bow Tie or Penne Pasta — marinara or Alfredo; vegetarian, chicken, beef or vegan chicken

Authentic Mexican Fiesta

Taco • Fajita • Nacho Bar Combo

Chicken, beef & pork

All the toppings

Spanish rice

Refried or black beans

Fresh salsa & guacamole

Tortilla chips

Sides

Mix and match starches, vegetables and Southern favorites.

Potatoes, Rice & Grains

Creamy Garlic Smashed Red Potatoes
Parmesan & Parsley Smashed Red Potatoes
Garlic & Herb Roasted Red Potatoes
Wild Mushroom Risotto
Roasted Garlic & Herb Pilaf
Sweet Potato Hash

Vegetables & Southern Sides

Seasoned Roasted Vegetables
Grilled Asparagus in Lemon Butter
Haricot Verts
Mexican Street Corn
Maple Baked Beans
Vinegar & Feta Slaw
Garlic & Dill Potato Salad

Breads

Honey Cornbread
Jalapeño-Cheddar Cornbread
Southern Biscuits

Hors d'Oeuvres

Available displayed or passed; menu includes both vegetarian and protein-forward choices.

Savory Bites

Pepper-Jack & Pimento with pita points
Bourbon BBQ Meatballs
Ultimate Bruschetta
Caprese platter or skewers
Spicy Thai Chicken Skewers
Teriyaki Chicken Skewers
Jerk Chicken & Pineapple Skewers
Grilled Garlic & Black Pepper Shrimp Skewers
Shrimp Cocktail — tequila lime sauce

Displays & Warm Appetizers

Baked Brie with candied pecans
Sun-Dried Tomato Pesto & Goat Cheese Crostini
Mini Assorted Quiche
Buffalo Chicken Dip
Spinach Artichoke Dip
Fresh Fruit Platter with Chantilly cream
Garden Crudités with house herbed ranch
Stuffed Jumbo Mushrooms — sausage & feta, spinach & feta, or crab
Charcuterie Board / Cheese & Fruit Board

Food Stations

Interactive stations add variety and a social element to your event.

Build-Your-Own

Mac & Cheese Bar — chopped chicken, bacon & scallions

Mashed Potato Bar — chopped chicken, port gravy, bacon, cheddar & sour cream

Hot Dog Bar — beef franks, chili, nacho cheese, onion & condiments

Mexican Bar — chicken or beef, guacamole, cheddar, pico de gallo, queso, lettuce, tomato, soft shells & tortilla

Gourmet Pasta Bar — penne or farfalle with roasted tomato marinara or Alfredo

Chef Features

Southern Shrimp & Grits Bar

Sliders — pulled pork & slaw; gourmet hamburger; mini crab cake; mini buffalo chicken; beef tenderloin, spinach & Gorgonzola

Carving Station — pork loin, turkey breast, lamb, beef bistro filet, prime rib or beef tenderloin

BBQ Menus

Two ready-to-serve BBQ menu styles from the source catering menu.

Backyard BBQ

Mixed greens salad

Pulled pork with sweet & vinegar sauces

Grilled chicken, BBQ chicken or pulled buffalo chicken

Choice of slaw

Mac & cheese

Southern maple baked beans

Sweet rolls & butter

Fresh baked cookies & banana pudding

“The Lake” BBQ

Mixed greens salad

Pulled pork with sweet & vinegar sauces

Grilled, BBQ or pulled buffalo chicken

Smoked beef brisket

Green apple & cranberry slaw

Southern baked triple beans

Smoked Gouda mac & cheese

Sweet rolls & butter

Fresh baked cookies & banana pudding

Desserts

Classic sweets, mini desserts and custom options.

Dessert Selections

Assorted cookies and/or brownies

Bourbon pecan bars

Coconut bars

Triple chocolate brownie trifle

Banana pudding

Custom cakes & cupcakes

Mini Shooter Desserts

Key lime pie

Chocolate mousse

Cherry cheesecake

Strawberry cheesecake

Banana pudding

Food Presentation Gallery

A sampling of plated dishes, appetizers, displays and desserts from the source presentation.



PHOTOS

PLATED
Catering



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PHOTOS
Small Plates,
Appetizers
Desserts



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Dietary & Custom Menu Options

Special dietary needs should be discussed with the chef before the event.

Dietary Accommodations

Gluten-free

Vegetarian

Vegan

Food-allergy awareness

Special meals and event signage can be arranged

Custom Menu Direction

Latin Fusion

Mediterranean

German

Indian Fusion

Private Chef events

Chef-inspired additional choices available by request

Let's Build Your Menu

Weddings • Rehearsal Dinners • Corporate Events • Private Events

(704) 438-9777

www.ChefAlexanderLKN.com

Private tastings available by appointment.