

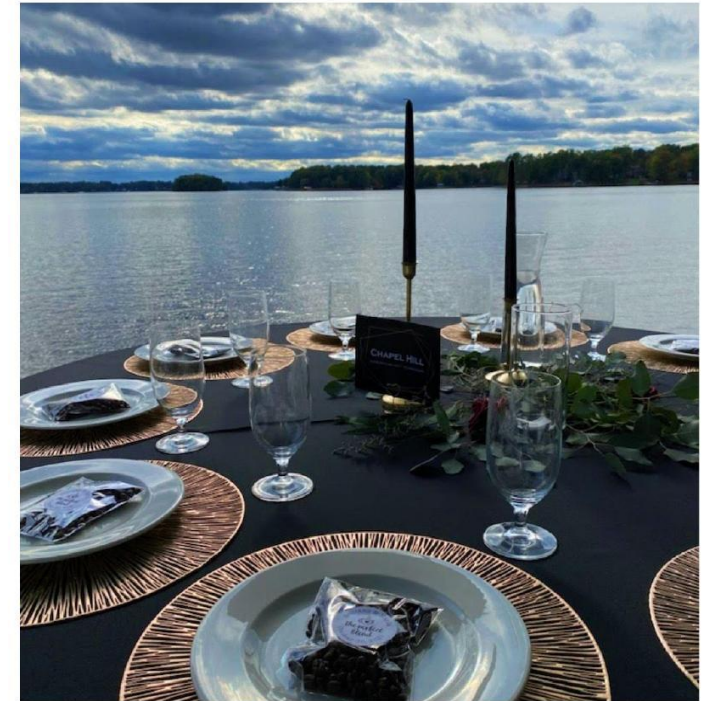
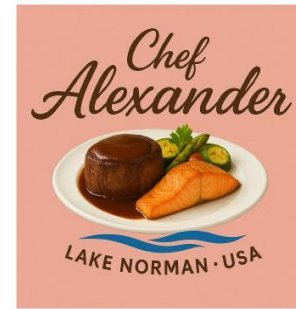
CHEF ALEXANDER

LAKE NORMAN • USA

Weddings • Corporate Events • Private
Catering

From relaxed BBQ to plated fine dining - thoughtfully
catered for your celebration.

(704) 438-9777 • ChefAlexanderLKN.com



704)438-9777 Catering Hotline

www.LakeNormanCatering.com www.LKNwedding.com

Lake Norman Catering for Every Kind of Event

Serving the Lake Norman region of Charlotte, North Carolina



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A flexible catering experience built around your event.

- Social events, private events, corporate catering and weddings
- Buffet service, plated fine dining and private chef events
- Gluten-free, vegetarian and vegan options; food-allergy awareness
- Private tastings available by appointment
- Drop & Set or Full-Service catering options

Voted "Best Catering" 6th Year in a Row

Wedding Catering Packages

Simple package levels with room to personalize your menu

BRONZE

\$30 / guest

Garden display cocktail hour
1 salad • 2 entrées
1 starch • 1 vegetable • 1 dessert
Beverage station • cake cutting

SILVER

\$35 / guest

Everything in Bronze
+ 1 vegetarian appetizer
+ 1 protein appetizer
Upgraded poly-linen dinner napkin

GOLD

\$40 / guest

Everything in Silver
+ real salad & dinnerware
+ silver flatware
+ water goblets at each place setting

Staffing: \$175 per staff member; minimums based on guest count. Plated service may require additional servers and a \$200 chef plating fee. Wedding tastings may be arranged for up to 4 guests; an optional \$50 tasting fee may apply and is credited if booked.

Corporate, Private Event & Rehearsal Dinner Catering

Straightforward packages for lunches, dinners and gatherings

Drop & Set Lunch or Dinner

\$20 / guest

One protein • \$22 / guest with two proteins

- 1 salad + 2 dressings
- 2 entrées
- 1 starch + 1 vegetable
- 1 dessert + rolls & butter
- Sweet & unsweet tea
- Disposable serveware + Wire Rack Chafing & Fuel setup

Full-Service & Staffed Upgrade

- Staff-served buffet
- Set-up & breakdown
- Black food-table linen
- Real chafers & beverage station
- Disposable cups
- \$175 per staff member based on guest count

Lake Norman BBQ Packages

Crowd-friendly menus for casual celebrations and company events

BACKYARD BBQ

\$22 / guest

Pulled pork + choice of grilled, BBQ or buffalo chicken
Mixed greens salad
Slaw • mac & cheese • maple baked beans
Sweet rolls • cookies • banana pudding

“THE LAKE” BBQ

\$28 / guest

Pulled pork + chicken + smoked beef brisket
Mixed greens salad
Green apple & cranberry slaw
Smoked Gouda mac & cheese • triple beans
Sweet rolls • cookies • banana pudding

Chef-approved plant-based vegan pulled BBQ and pulled chicken are also listed as available.

Best Choice - Menu Highlights

Chef-inspired selections with custom options available

SALADS

European Salad
Pear & Walnut
Baby Field Greens with
Berries
Classic Caesar

CHICKEN & BEEF

Bistro Chicken
(10 type of sauces)
Tuscan Chicken
3 Cheese Stuffed Chicken
Beef Medallions

(Market-Rate)
Prime Rib* Filet Mignon*

SEAFOOD & PASTA

Bourbon Maple Salmon
Charleston Crab Cakes
Shrimp Fra Diavolo
Mahi-Mahi*
Lasagna • Tortellini • Pasta

SIDES & FUSION

Garlic Smashed Red Potatoes
Wild Mushroom Risotto
Grilled Asparagus
Mexican Street Corn
Latin, Mediterranean,
German & Indian Fusion

* Market-rate pricing where indicated in the menu.

Cocktail Hour, Stations & Desserts

Add interactive food moments and small bites to your event



PHOTOS
Small Plates,
Appetizers
Desserts



- Hors d'oeuvres: displays or passed service; pick two for +\$5/guest when added
- Charcuterie and cheese & fruit boards
- Mac & Cheese, Mashed Potato, Mexican, Pasta, Shrimp & Grits and Slider stations
- Chef carving station available; \$200 chef carving fee
- Desserts +\$3/guest; mini dessert shooters +\$5/guest
- Limited custom cakes & cupcakes available

Bar Services

Professional bar options for a venue or private home

BASIC

\$10 / adult guest

Client-provided beer & wine
Bar set-up / clean-up
Wine cups • ice • coolers •
condiments
Sweet tea

BEER & WINE

\$25 / adult guest

4-hour open bar
2 domestic beers • 2 premium beers
House wine selections
Craft beer upgrade +\$5/guest

FULL HOUSE

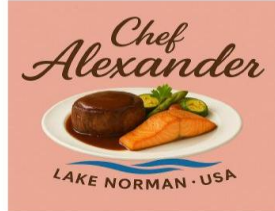
\$30 / adult guest

4-hour liquor, beer & wine
Up to 5 liquors
Coke products • mixers • condiments
Mid-shelf upgrade +\$6/guest

Basic package lists 1 bartender per 50 guests at \$175 per bartender/barback and a 50-adult-guest minimum. Product availability and substitutions may apply.

Event Rentals & Decor Partners

A coordinated one-stop approach with rental partners contracted directly by the client



Event Rentals

We Proudly Partner with Lake Norman Party Rentals & Darby Decor & Rental

(One Stop Shop with Rentals Directly Contracted between Client and Our Rental Company Partners)

Additional Full Wedding Decor (not limited to) Round, Rectangle & High Top Tables, Table Linens, Event & Wedding Chairs, Large Event Tents, Gift Table Accessories, Arches, Sofas, Dessert & Appetizer Table Display & Cake Stands, Florals (silk & Real), Specialty Goblet, Champagne & China, Guest Seating Boards, Personal DJ Speakers, Sweetheart Tables, Specialty Place Cards, Photo Walls, and more



Darby Design, Decor, Elegant Rentals & Floral Services
(704)400-2575

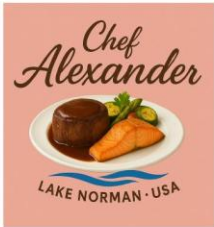
<https://www.darbydecorandrentals.com/shop?page=4>

- Round, rectangle & high-top tables
- Table linens and wedding/event chairs
- Large event tents
- Arches, sofas, florals and photo walls
- Specialty china, goblets and champagne glassware
- Sweetheart tables, cake stands and display accessories
- Guest seating boards, place cards, speakers and more

Partners listed in the menu: Lake Norman Party Rentals and Darby Design, Decor, Elegant Rentals & Floral Services.

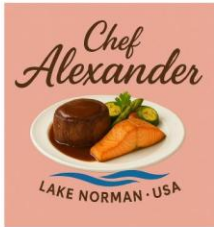
A Look at Our Catering

Plated dinners, weddings, appetizers and desserts



PHOTOS

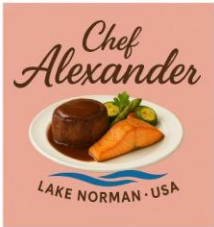
PLATED
Catering



PHOTOS



Weddings



PHOTOS
Appetizers
&
Desserts



Frequently Asked Questions

Planning details from the Chef Alexander catering menu

What service styles are available?

Drop & Set Catering, Full-Service Catering and Private Chef Catering.

Can dietary needs be accommodated?

The menu states that most gluten-free, vegetarian, vegan, allergy and other dietary concerns can be accommodated at no extra charge when discussed with the Chef before the event.

Can we schedule a tasting?

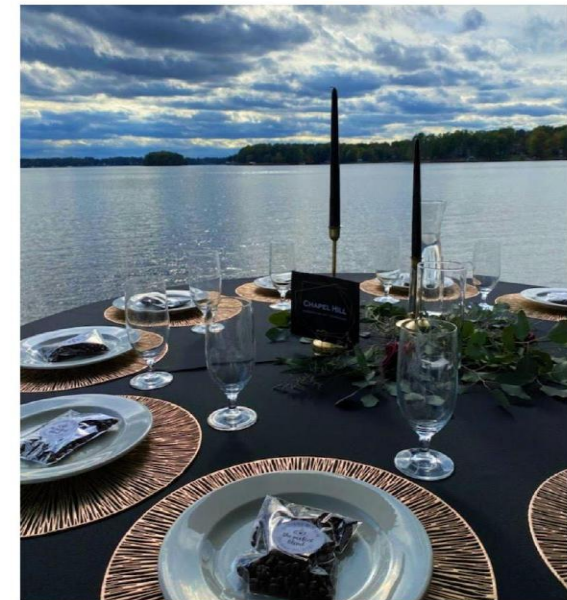
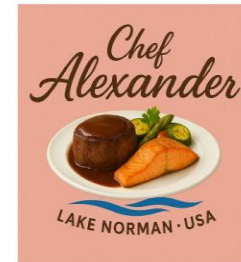
Yes. Tastings are by appointment and depend on Chef/Event Coordinator availability. The FAQ lists general tastings for two people and a \$10/person custom-menu-specific tasting credited toward the final invoice if selected as caterer.

LET'S CREATE A MENU FOR YOUR EVENT

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