



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





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***Voted "Best Catering" Lake Norman Publications 2020 & 2021**

* 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 *

* In-House Wedding Coordination *

* Online Food Safety Protocols in-place *

* Available Rental Linens, Décor, Fine China, chairs & Tables *

Event Coordinator * Gina Ricca * By Appointment Only!

(704)438-9777 Lake Norman Catering Hotline

www.LakeNormanCatering.com
www.LakeNormanWeddingCenter.com



Showroom : 119 Landings Drive, #106, Mooresville, NC 28117



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)

Chef Nate Grice

Executive Chef - Director of Culinary Division

Chef & Culinary Creator - Veronica "V" (Formerly of Chill Fire Grill)

Chef Anthony - Private Events (Formally of Royal Caribbean Cruises - Jamaica - VIP Events)

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

Chef Bart (10 Years of Culinary Experience)

Frank "Detail-Man" Remote Catering Trailer for FILM/Production



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Catering “Lite” Boxed Lunch Meals - \$10.00 Per Guest– Boxed Wrap, a Side and cookie or brownie!

- Assorted Ham, Turkey, Roasted Veggie or Chicken Salad. (Individually Boxed or Group Platter)
- Pick a Side: * Granny Smith Apple Cole Slaw * Garlic & Dill Potato Salad * Fruit *
- Add A Drink for \$1! (Choice of Sweet & Unsweet Tea, Bottle Water)

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

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) (TWO Entrees - Add \$2 pp)

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) NEXT PAGE!



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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
Asian Orange & Ginger Chicken * Teriyaki Chicken
Chicken Monterey with Tomatoes, Pico & Jack Cheese
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
Yankee Pot Roast / Beef Stroganoff
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
Pork Loin stuffed with apples and onions
Southern style pork chops

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 (*)
Blackened tilapia w/basil cream
Sesame Scallops with a citrus sauce (*)
Shrimp Pasta Diaz- Creole Style with Peppers, Onions, & Andouille Sausage
Charleston Style Crab Cakes
Seared Sea Bass (*)



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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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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!”

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

* **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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WEDDING PACKAGES

Bronze- \$27pp

One Salad, 2 Entrees, 2 Side Dishes, Rolls & Butter

Cocktail Hour Full Garden Display. Includes Cut fruit, veggies, cheeses, pita, hummus, etc..

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

Elegant White Square Disposable Plating & Reflection Cutlery

Napkin Linens (Black or Sand) * Additional color options available for rental

Cake Cutting

Elegant Presentation of food service tables



Silver- \$30/pp

One Salad, 2 Entrees, 2 Side Dishes, Rolls & Butter

Cocktail Hour Full Garden Display. Includes Cut fruit, veggies, cheeses, pita, hummus, etc..

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

Elegant White Square Disposable Plating & Reflection Cutlery

Napkin Linens (Black or Sand) * Additional color options available for rental

Glass Goblets at Each Guest Setting, with Water Carafes

Cake Cutting

Elegant Presentation of food service tables

Gold- \$35/pp

One Salad, 2 Entrees, 2 Side Dishes, Rolls & Butter

Cocktail Hour Full Garden Display. Includes Cut fruit, veggies, cheeses, pita, hummus, etc..

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

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

Napkin Linens (Black or Sand) * Additional color options available for rental

Glass Goblets at Each Guest Setting, with Water Carafes

Cake Cutting

Elegant Presentation of food service tables

Custom Platinum Wedding Packages– By Quote!

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

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

Above Wedding Packages—Just Add STAFF at \$125 Per Staff based on Your Guest Count!

(Add \$150 for Chef on Plated Wedding) (Add Extra Staff for Plating & Table Service)



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

New for 2023!

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

Specialty Linens, Chargers, Plates, Vintage Glassware, Wedding Signage, 200+ White Chiavari Chairs (Limited Gold & Champagne)

2 Farm Tables 8' x 40". By Quote Only!

"Powered by "Lake Norman Catering"





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DESSERTS

Cookies & Brownies

Chocolate Chip / Sugar * Triple Chocolate Brownies

Puddings

Banana * Chocolate * Key Lime * Triple Chocolate Brownie Truffle

Shooters

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

Bars

Lemon Tart * Bourbon Pecan Bars * Chewy Coconut Bars

Pies

Key Lime Pie * Pecan Pie

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

Custom Designer Cakes

Wedding Cakes



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Bar Services

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, 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)



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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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Catering Operations Video



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!"



PHOTOS



Weddings





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



PHOTOS



Social & Fund Raisers





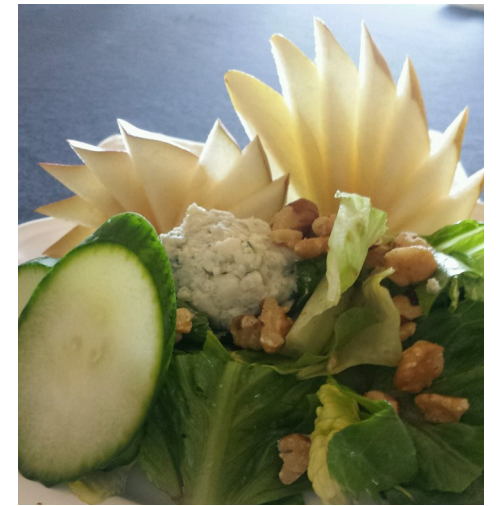
Where it is All About "The Presentation, The Food & The Service!"



PHOTOS



Catering





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!"

PHOTOS

Small Plates,

Appetizers

Desserts





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PHOTOS

Limited Custom Cakes

Made In-House By





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PHOTOS

Venues

Other

Locations





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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!

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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



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

We know how important Food Safety is as a Prime Caterer in the Lake Norman and Greater Charlotte Region. The COVID-19 (commonly called coronavirus) National Emergency made us switch from Catering to utilizing our large Catering Kitchen in Mooresville, NC for our Catering CAFÉ. We expanded our Hours during the Weekdays to 11 am to 8 pm, Expanded our To-Go & Delivery services to 6 ways to Order Online, and made sure our Safety & Security of our Staff and our Clients are always maintained as we have in the past.

Staff Spacing within the Workplace. - When we designed the Catering Kitchen in 2017, the cooking, prep & cleaning area was over 1350 SF with only 3 to 4 staff working together. So we have plenty of work space even during the busiest Catering days.

Cleanliness & Sanitation - We have a current 98 out of 100 A - Rating by the Iredell Heath Dept. and in the past, have had minor issues that were resolved quickly or needing slight repair. We have always used Sealed Bottled Spray Sanitizer & Disinfectants for the entire facility. (We have Not had to rely on staff to pre-mixed the proper required contents meeting the FDA & Health Dept. guidelines and put in a standard spray bottle, which also has a limited shelf life). Our HVAC mini-split systems have anti-allergy filters that capture allergens and use an enzyme catalyst to break them down, cleaning our CAFÉ air as it passes through the indoor cooling units.

Reduced Capacity inside Catering Kitchen & CAFÉ - When we designed our Catering Kitchen & the Showroom turned into the CAFÉ, at the first opening, we received an Occupancy Permit with a 61 person capacity rating. However, we opted to only have 36 Seats inside the Catering CAFÉ from the start. We Opted Not to have the full allotted seat capacity, which is normal for new restaurants. We are in compliance with the New Normal on how many are allowed into Sit Down Eating Establishments and will Continue to stay with our Current indoor Seating as before. This does Not include the ever Expanding, Covered, Outdoor Seating Dining area with up to an additional 20 seats.

The Future - We are currently starting the process to upgrade our Front CAFÉ area once the items are delivered & installed. It will include a CDC & FDA approved Germicidal UV Light system to reduce and inactivate the pathogens with a simple process prior to anyone entering the CAFÉ each and every morning. It can also be turned on between lunch & dinner service when No One is in the CAFÉ. We may also be beta testing a thermal imaging system to automate temperature screening system that reduces the need for a close contact thermometer, for all those who enter the CAFÉ, including Staff. It will allow clients to simply walk in, pause for a few seconds and then proceed. More information on this is needed before we even think to start the beta testing.



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