





Catering Menu - Weddings









\$20.95 ~ Choose One Salad, One Entrée and Two Side Items (One Starch, One Veggie)

\$24.95 ~ Choose One Salad, Two Entrées and Two Side Items (One Starch, One Veggie)

\$26.95 and up ~ Choose One Salad, Two Entrées, Two Starches and Two Veggie Options

Savory Salads

~ European Salad

Baby Mixed and Romaine Greens with Vine Ripened Tomatoes, Diced Cucumbers and Mozzarella Cheese Served with a Honey Balsamic

~ Pear Salad

Pear Slices and Toasted Walnuts on a Bed of Spinach and Field Greens Served with a Citrus Dressing

~ Salad of Baby Field Greens

Fresh Berries, Toasted Almonds with Our Homemade Raspberry Vinegarette ~ Southern Splendor

Baby Mixed and Romaine Greens with Cucumbers and Sweet Corn
Served with Home-style Ranch

~ Fresh Seasonal Tomato Salad with Balsamic Glaze and Basil

~ Panzínílla Salad

Traditional Bread Salad with Fresh Tomatoes Basil and Red Wine Vinaigrette ~ Grape Salad

Fresh Grapes and Apples in a Citrus Dressing

To Book, go to our website for our Online, Quick Quoting System

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Chicken Options

◆Spinach & 3 Cheese Stuffed Chicken with White Wine Cream Sauce

- Marinated Grilled Herb Bistro Chicken
 Lemon Chicken Picatta
- ◆Pan Seared Chicken in a Mushroom Madeira Sauce
- ◆Chicken Citron ~ Charcoal Grilled Chicken Breasts Served in a Light Lemon Herb Sauce ◆Chicken Parmesan
 - *Parmesan Encrusted Chicken
 - Chicken Marsala
 - ◆Honey-Pomegranate Roasted Chicken
 Thighs
- ◆Tuscan Chicken with Sun-Dried Tomatoes, Basil and Feta Cheese
 - *Asian Orange & Ginger Chicken
 - •Grilled Teriyaki Pineapple Chicken
- ◆Chicken Cordon Bleu w/Tarragon Cream
 - Cozumel Chicken EnchiladasChicken Monterey
 - ◆Chicken Tacos with Sour Cream, Guacamole & Pico De Gallo
 - Chicken Tenders with Dipping Sauces

GRILLED OR PAN SEARED...PICK A SAUCE Butter Cream, Mushroom Wine, Bearnaise, Green Pepper Corn, or Creamy Spinach

Beef Options

- •3-Cheese and Meat Lasagna •Italian Baked Ziti
- Bayou Trío Pasta- Sausage and vegetables tossed in a Cajun cream sauce
 - Meatloaf with Port Mushroom Sauce
 Yankee Pot Roast
- •Herbed Rubbed Roast Beef w/Red Wine Sauce
 - Flank Steak in a Port Demi-Glaze
 Cognac-marinated beef tenderloin
 - (Add \$3.50 pp) ◆Cozumel Beef Enchiladas
 - •Sirloin & Vegetable Stir Fry
 - *Hamburgers with all the Fixins'
 - ◆Beef Tacos with Sour Cream, Guacamole & Pico De Gallo
 - *Beef Bourgninon
 - •Beef Stroganoff

FLANK STEAK.. (add \$2.50) PICK A SAUCE.. Garlic and Ginger Sauce, Au Jus, Pinot Noir and Sun Dried Cherry Sauce, Merlot Demi Glaze, Mushroom Wine and Burgundy Sauce

<u>Pork Options</u>

- Southern Pork BBQ with Carolina SauceSouthern Style Pork Chops
- · Caribbean Pork with Pineapple Chutney
 - •Roast Loin of Pork Stuffed with Apples and Onions
- Maple Balsamic Glazed Pork Medallions
- Pan Seared Pork Tenderloin with Home-style Port Gravy
- *Tuscan Stuffed Pork Loin
- ◆Rosemary Infused Roasted Pork Loin with a White Wine & Whole Grain Mustard Sauce
 - Hot Dogs with all the Fixins'



Seafood Options

(add MINIMUM \$2.00 Market Price per guest)

- •Grilled Salmon with Maple Bourbon Sauce
- •Grilled Filet of Salmon with Tarragon Beurre Blanc Sauce on a Bed of Wilted Greens
 •Pan-Seared Mahi-Mahi with Coconut Cream
 - •Tilapia with Basil Cream Sauce Blackened Tilapia
 - •Caribbean Catch with Pineapple Salsa Charleston Style Crab Cakes
 - Sesame Scallops with Citrus Sauce
 - ◆Coastal Shrimp & Grits Bar (add in Martini Glasses for an additional price)
 ◆Shrimp Pasta Diaz

Vegetarian Options

- •Tuscany Tortellini Salad with Fresh Herbs
- · Vegetarian Enchiladas with Guacamole
- ◆Tofu Burrito Grande
- ·Vegetarían Jambalaya
- · Garden Burgers with all the Fixins'
- *Zucchini and Basil Strata
- •Black Bean, Cilantro and Cheese Quesadillas
- Fire Roasted Vegetable Napoleon with Eggplant, Zucchini, Squash and Sautéed Spinach

- •Roasted Vegetable Lasagna
- Eggplant Parmesan
- *Herb Risotto with Micro-Greens
- ·Curried Vegetable and Chickpea Cous-Cous
- Fettuccini with Roasted Vegetables Gourmet
- •Hearty Black Bean Burgers with Roasted Red Pepper Spread
- Butternut Squash Ravioli with Roasted Red Pepper Gouda Cream Sauce over a Bed of Wilted Spinach
- •Portabella Mushroom stuffed with your choice

Accompaniments

- Roasted Vegetable Medley
- •Triple Mushroom and Parmesan Risotto
- Farfalle with Creamy Wild Mushroom Sauce
- ◆Balsamic Penne Pasta-With Cherry Tomatoes & Fresh Basil Chiffon
- Pasta Díaz: Penne Pasta with Colorful Peppers,
 Vegetables and Cajun Cream
- •Steamed Broccoli Tossed with Citrus Compound Butter
- •Sweet Potato Hash
- · Creamy Garlic Mashed Red Potatoes
- •Parmesan and Parsley Smashed Potatoes
- Smashed Sweet Potatoes
- Garlic & Herb Roasted Red Potatoes

- Grilled Asparagus with Lemon Butter
- ◆Coconut & Pineapple Jasmine Rice
- *Southern Caviar Salad (3 bean mix with fresh herbs & corn)
- ◆Roasted Garlic & Herb Pilaf
- Grilled Vegetable Pilaf
- •Risotto...Of the Day
- · Creamy Cole Slaw
- *Southern Potato Salad with Chives
- *Maple Brown Sugar Baked Beans
- Baked Ziti with Fresh Basil and Roasted Garlic
- Maple-Tangerine Carrot Coins

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Popular Packages

All served with Your Choice of Salad, Soft Yeast Rolls and Whipped Butter

\$16.95 ~ Down Home Southern Picnic ~ Pulled Pork Barbeque, Creamy Coleslaw, Macaroni and Cheese and Cornbread with Apple Butter.

**Add \$2.00 to add Chicken

Ask for Custom Pricing on the following:

- •Deluxe Down Home Southern Picnic Pulled Pork Barbeque, either Chopped Chicken BBQ or Herb Grilled Chicken Breast, Traditional Coleslaw or Bacon & Chive Potato Salad, Macaroni and Cheese and/or Brown Sugar Baked Beans
- •Tuscan Pork Loin ~ Slow Roasted Pork Loin with Sun-Dried Tomato White Wine Sauce, Roasted Garlic Smashed Potatoes and Chef's Choice Garden Vegetables
 - •Surf and Turf ~ 80z Filet with Port Wine Demi, Charleston Crab Cakes, Garlic Smashed Parmesan Potatoes, Grilled Vegetable Medley

Beef Medallions with Jumbo Shrimp, Garlic Smashed Potatoes and Sautéed Spinach Risotto

• Fin & Fowl ~ Pan Seared Chicken Breast with Lemon Cream, Mahi-Mahi Medallions, Seasonal Rice Pilaf and Asparagus

Off the Beaten Packages

- •Salmon ~ Salmon Topped with Spinach and Artichokes Served with Italian Roasted Red Potatoes, Pan Seared Green Beans and Parmesan Butter
- Cornish Hens ~ Roasted Half Cornish Hen with Tuscan Pasta and Roasted Veggies
- •Duck ~ Pan Seared Duck Breast with a Black Cherry Reduction, Garden Rice Pilaf and Sautéed Seasonal Vegetables

Chef Carving Stations

•Your choice of Roasted Pork Loin(whole), Turkey Breast, Beef Tenderloin, Prime Rib or Roast Beef

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Action Side Stations

Macaroni & Cheese Bar

Elbow Macaroní 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

<u>Gourmet Slider Bar</u>

Hamburgers with Cheddar Cheese, Sautéed Onions, Mushrooms and all Condiments, Pulled Pork BBQ, and Buffalo Chicken & Bleu Cheese Add Crab Cake Sliders with Chili Garlic Caper Aioli \$3.95 Per Guest

<u>Gourmet Pasta Bar or Chef Attended</u> <u>Italian Pasta Station</u>

Chopped Grilled Chicken, Penne or Farfalle Pasta with your choice of Roasted Tomato Marinara or Alfredo Served with Sautéed Vegetables, Tomatoes, Black Olives and Shaved Parmesan Cheese Add Scampi Style Shrimp \$2.00 Per Guest

Beverages and Bar Options

- •<u>\$3.95pp Beverage Station</u> ~ Sweet and Unsweetened Tea, and Infused Water OR Lemonade
- <u>\$4.95pp Champagne Toast</u> ~ with Disposable Champagne Flute per Guest
- •<u>\$24.00 Full Bar(3 hours)</u> ~ Beer & Wine Bar, plus 5 Liquors (Vodka, Whiskey, Rum, Gin and Tequila)
- \$2.95pp Coffee Service ~ Regular and Decaf Coffee, includes sweeteners and assorted flavored creamers with disposable coffee cups with lids
- \$16.00 pp Beer & Wine (3 hours) ~ 2 Domestic, 2 Import, 2 White/2 Red







Add \$2.50 PP for Elegant Heavy Duty Square Disposable Plates, Rolled Napkins with Silver Heavy Duty Plastic Fork & Knife Kit. Heavy duty Disposal Beverage Cups.

Add \$4.50 PP for China Plates, Linen Napkins, Real Silverware and Glass Water Goblets.

Price by Quote on Wine Glasses, Custom Color of Linen Napkins, Custom Color Table Cloths, Etc.

Ask about our Langtree Catering Café location with the NEW SoLuna Wine & Dessert Bar. Great for Semi Private Receptions & Private Parties until 2 am! Located at 331 Alcove Road, Suite #101, Mooresville, NC 28117 off of Interstate 77, Exit 31 (Langtree Road).







"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."