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





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

Quick Overview

- * Serving Lake Norman & the Greater Charlotte Region *
- * A Full Catering & Event, Design & Planning Firm *
- * Box Lunches to Catered Plated Fine Dining *
- * Custom & Ala Carte Menu's for all Budgets & Event Sizes *
- * Turn-Key Catering & Event Packages *
- * Taste Our Food at our Catering CAFÉ' in Mooresville *
- * Private Tastings with our Chef's or Event Coordinator by Appointment *
- * Never more than a 15% Service Fee! (Local Events) *
- * Service Table Linen are Included *
- * No Up Charge or Service Fee on Catering Rentals *
- * In-House Event Planner & Wedding Coordination *
- * Online Food Safety Protocols in place *

(704)438-9777 Lake Norman Catering Hotline

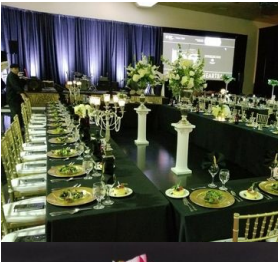
www.LakeNormanCatering.com

(704)251-9777 Langtree CAFÉ Hotline

www.LangtreeCAFE.com



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 FoodArt 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!

Our Main Catering & Culinary Team

Culinary & Catering Operations - Executive Chef Nate (Formerly of Jeffrey's Restaurant)
Catering & CAFÉ - Sous Chef Jake - (Formerly of ChillFire Grill / Verdict Ridge Country Club)

Culinary Creator Veronica "V" - (Formerly of ChillFire Grill)

Owner & Exec. Sales - Sous Chef Alexander (Veteran - US Army Military Police/Spec.Ops)

Event Coordinator * Planner * Events - Gina Ricca



Our Clients trust us to keep the highest levels of cleanliness, sanitation, and food safety at our Catering Kitchen, CAFÉ and the Venues we Cater to and their private homes. We are committed to build on this foundation to further strengthen our processes and approach. We have one simple objective that guides us: keeping You & Your Guests and our Team Members SAFE. (Read our Food Safety Link)



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

“Corporate & Social Event Catering Buffet Package”

Breakfast / Brunch

From \$8 PP

Continental Breakfast

Bagels, Pastries, Muffins, Yogurt & Granola, Cut Fruit, Whole Fruit, Coffee and Orange Juice.

Hot

Scrambled Egg Bar: Top w/ sautéed mushrooms & onions, & cheese Or

Santa Fe Style: Onions, sautéed peppers, sausage, salsa, Cheese

Assorted Quiches: Ham & Cheese, Bacon & cheese, Sundried tomato & parm, Herb, atrichocke and spinach, feta & roasted red pepper

Breakfast Frittatas: Ham & Cheese or Vegetarian

Southern Egg Hash

Breakfast Wrap Station

French Toast: Traditional, Apple Cinnamon Bakes, Cinnamon Raisin, Sourdough

Waffles: Traditional or Belgian

Pancakes: Traditional with choice of flavored syrup and/or berries

Southern Biscuits and Gravy * Southern Cheese & Grits

Southern Crispy Chicken & Waffles

Brunch Bars

Southern Grits Bar: caramelized onions, mushrooms, cheese & butter

Southern Biscuit Bar- Sausage Gravy, Country Ham, Butter & Jellies

Lox & Bagel Bar: Salmon lox, bagels (or mni), assorted cream cheeses, chopped red onion & capers

Home Style hash browns * Sweet potato hash * Santa Fe Hash

Vegetarian Casserole

Sausage Patties * Maple Infused Breakfast sausage

Crispy Bacon * Turkey Bacon * Grilled Ham



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

“Corporate & Social Event Catering Buffet Package”

Lunch & Dinner

Catering “Lite” Boxed Meals

\$10.00 Per Guest – Boxed Sandwich or Wrap, a Side or Soup & a Drink!

Assorted Ham, Turkey, Veggie, Chicken Salad or Designer Salad.

Sides (Granny Smith Apple Cole Slaw, Roasted Garlic & Dill Potato Salad, Fruit)

(Veggies of The Day or House Chips)

Drinks include Choice of Sweet & UnSweet Tea, Bottle Water, Coke or Pepsi Products!

Catering “Lite” – Platters

Assorted Wraps Platter (Serves 6-8) \$44.95 / (Serves 9 To 12) \$65

Italian Antipasto Platter (Serves 12 - 14) \$50

Veggie Platter (Serves 15) \$49.95 / (Serves 30) \$60

Chefs Choice Dessert Platter (Serves 18 - 20) \$35

Cheese & Fruit Platter (Serves 15) \$44.99 / (Serves 30) \$65

\$12.00 Per Guest – Catered “Lunch & Learn Buffet” or “After Meeting Dinner”

Choose One Salad, One Entrée, Two Side Dishes, Roll, Cookie or Brownie & Tea

Disposable Round Plates, Utensils, Cups, Ice, Disposable Chaffers. Drop & Set!

\$17.00 Per Guest - Complete Catered Lunch or Dinner Buffet Available

Choose One Salad, Two Entrées, Two Side Dishes, Roll & Butter, Dessert & Beverage

Heavy Duty Disposable Square Plates, Utensils, Cups, Ice & Cooler, Elegant Chaffers & a Food Table Linen.
Includes Set-up & Clean-up. (Additional Staff Cost * One Staff per 25 Guests)



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Savory Salads

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

Vegetarian Options

Roasted Vegetable Napoleon * Vegetarian Jambalaya

Roasted Vegetable Lasagna * Eggplant Parmesan

PASTA Option

3-Cheese and Meat Lasagna * Italian Baked Ziti

Tuscany Tortellini Salad with Fresh Herbs * Pasta with Marinara * Pasta with Alfredo Sauce

Side Dishes

Roasted Vegetable Medley * Mushroom and Parmesan Risotto * 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

Roasted Garlic & Herb Pilaf * Creamy Cole Slaw * Southern Potato Salad with Chives

Maple Brown Sugar Baked Beans * Baked Ziti with Fresh Basil and Roasted Garlic



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ENTRÉE (PROTEINS)

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
Coastal Shrimp & Stone Ground Grits



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SOUTHERN BBQ MENU & PACKAGES

Southern" Backyard" BBQ- \$20/pp

Mixed Greens Salad with Balsamic Vinaigrette & Herbed Ranch
Hand Pulled Pork with 2 Sauces (Sweet & Heat)
Traditional OR Vinegar Based Slaw
Mac & Cheese
Southern Baked Beans OR Baked 3 Bean
Sweet Rolls & Butter
Banana Pudding
Beverage Station of Water, Tea, & Sweet Tea

Southern "The Lake" BBQ- \$28/pp

Hand Pulled Pork
Grilled Chicken
Smoked Beef Brisket
3 BBQ Sauces- Sweet, Heat, & Mild
Green Apple & Cranberry Gourmet Slaw
Mac & Cheese- Traditional OR Smoked Gouda
3 Bean Gourmet Baked Beans OR Southern Baked Beans
Sweet Rolls & Butter
Banana Pudding & Triple Chocolate Brownie Trifle
Beverage Station of Water, Tea, & Sweet Tea

EXTRAS- \$1/pp

Mac & Cheese Honey Popovers with Appl Butter
Honey Cornbread
Street Corn
Vinegar & Feta Slaw

Jalapeno & Cheddar Cornbread
Garlic & Dill Potato Salad
Southern Biscuits



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WEDDING PACKAGES

Bronze- \$25pp

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

Cocktail Hour Full Garden Display

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

Cake Cutting

Elegant Presentation of service tables

Silver- \$27/pp

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

Cocktail Hour Full Garden Display

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 service tables

Gold- \$32/pp

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

Cocktail Hour Full Garden Display

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 service tables

Build Your Own Wedding Package- Up to \$32/pp

Custom Gold Wedding Packages- By Quote!

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

*****1 Server/25 Guests for Buffet*****

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

Day of Wedding Coordinator \$250 (Basic) \$500 (Deluxe) \$1000+ Event Planner



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Add a Extra Side Station

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

Hamburgers with Cheddar Cheese, Sautéed Onions, Mushrooms and all Condiments, Pulled Pork BBQ, and Buffalo Chicken & Bleu Cheese

Gourmet Pasta Bar

Chopped Grilled Chicken, Penne or Farfalle Pasta with your choice of Roasted Tomato Marinara or Alfredo Served with Sautéed

Popcorn Bar - Regular, Carmel, Sweet & Heat, Toppings & Seasonings

Add a 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

Add a Chef Carving Stations

Your choice of - Roasted Pork Loin (whole), Turkey Breast, Beef Tenderloin

(Prime Rib or Filet Mignon \$)

(Add \$150 for Chef Carving)



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Add a Display or Passed Appetizer Options

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

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

Sliders

Mini Hamburgers * Mini Buffalo Chicken Sliders with Ranch Spread

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

Mini Pulled Pork Barbeque Sliders with Barbeque Sauce * Rubeen Sliders

Add the Following at Market Price - Grilled Scallops with Sweet Chili and Lime Sauce * Seared Ahi Tuna with Honey Wasabi * Mini Beef Wellington * Shrimp with Tequila Lime Cocktail Sauce * Charleston Style Crab Cakes * Scallops Wrapped in Bacon

BOARDS/Displays

Antipasti Board * Charcuterie Board * Grilled Vegetable Board with hummus & Balsamic Drizzle

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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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



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

ABC Licensed Bar Services

4 Hour Open Bar - Beer & Wine Package- \$16 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, Wine Cups and includes One Bartender.

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

4 Hour Open Full 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 \$8 PP!)

Consumption Bar Package - \$500 per Bar Station

(Same as Above and includes a Bartender)

Domestic Beer \$3 Premium Beer \$4 Craft & IPA \$5 Wine \$5 Basic Cocktails \$6 Premium Cocktails \$8

Our Catering & Professional Staff at a VENUE - Your Beer & Wine - \$8 per adult guest

(Includes Bar Set-up / Clean-up, Wine Glasses, Ice, Condiments and 1 Bartender) 50 Guest Min.

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

FULL Cash Bar at the Langtree Catering CAFÉ!



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

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. Our Catering CAFE offers an affordably priced menu that you can try. We are open Monday to Friday, from 11:00 am – 8:00 pm. **Scheduled Tastings** are Tuesday to Friday, from 11:00 am – 7:00 pm and are determined by availability of the Executive Chef and/or Event Coordinator.

Private Tastings can be Scheduled 5 days a week.

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

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





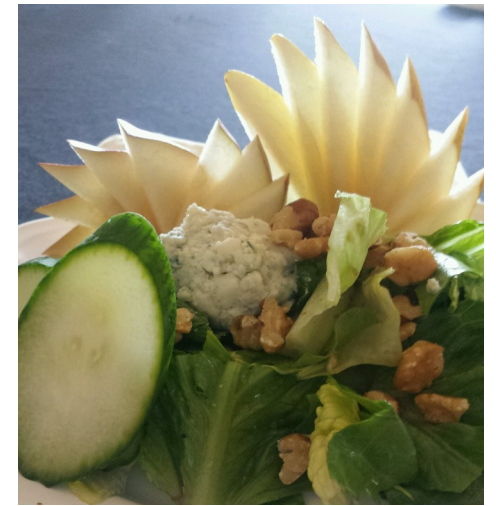
Where it is All About "The Presentation, The Food & The Service!"



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

Limited Custom Cakes

Made In-House By





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

Prime Caterer



PHOTOS

Venues



Langtree

Event

Venue





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

Prime Caterer



PHOTOS

Venues



Langtree

Event

Venue





CAFÉ ⇄ DINNER BOATS ⇄ MARINA

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



Exclusive Caterer (June 2020)



LANGTREE CATERING ⇄ CAFÉ



"Lady of the Lake"

(100 Guests)



'Catawba Queen'

River Boat



LakeView

2nd Floor

(100 Guests)



Main, Bar & Sunroom, Dance Floor & Stage(200 Guests)





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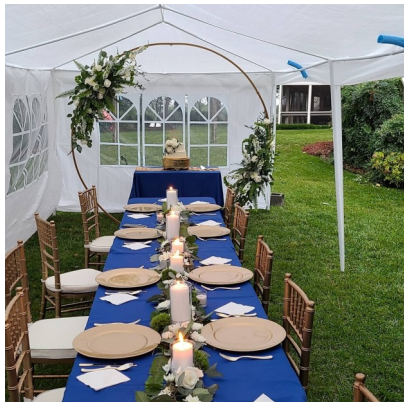


PHOTOS

Venues

Other

Locations





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

SERVICES



aLoft Hotel
&
TRU Hotel
240 Rooms
1 Mile away



Lake Norman Party Rentals





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



CAFÉ'

**20 Guest
Family Style**

**40 Guests
Party Style**

**100 Guests
Indoor & Outdoor**

**Receptions & Private
Events**



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 CAFE. 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 premixed 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 CAFE 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 CAFE, 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 CAFE 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 CAFE area once the 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 CAFE each and every morning. It can also be turned on between lunch & dinner service when No One is in the CAFE. 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 CAFE, 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.