

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



# **Catering Hotline - (704)438-9777**

www.LakeNormanCatering.com www.CaterLKN.com www.LangtreeCafe.com



# 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 by Appointment \*
      - \* Never more than a 15% Service Fee! \*
      - \* Food Table Linens & Décor are Included \*
    - \* No Up Charge or Service Fee on Catering Rentals \*
    - \* In-House Event Planner & Wedding Coordination \*

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# \* Custom Quotes for Box Lunches to Catered Fine Dining \* 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!



A \$10 charge Includes Delivery, Set-Up, Disposal Plates & Utensils, (\* 10 guests min. / Interstate 77 Exit 28 to Exit 36 Lake Area Only! (We have done up to 3200 Box Meals in a Day!))

# You can Order our FULL CAFÉ' or "Catering Lite" Menu via "UberEats & DoorDash App for Delivery" "ChowNow & GrubHub for Advance Ordering Pick-Up! Online at www.LangtreeCAFE.com!

# Catering "Lite" - Platters

- ❖ Assorted Wraps Platter (Serves 6-8) \$44.95 / (Serves 9 To 12) \$64.99
  - Italian Antipasto Platter (Serves 12 14) \$49.99
  - ❖ Veggie Platter (Serves 15) \$49.95 / (Serves 30) \$59.95
  - Chefs Choice Dessert Platter (Serves 18 20) \$34.99
  - Cheese & Fruit Platter (Serves 15) \$44.99 / (Serves 30) \$64.99



# "Corporate & Social Event Catering Buffet Package"

A Full Catering & Event, Design & Planning Firm



From small private meetings to large corporate seated events to serving over 2,500 at an employee appreciation event. We have the culinary expertise and the ability to plan the entire event, or just work with your corporate event planners. We have done very successful events for the local nonprofit fundraisers. (200 guest buffet to 425 plated meals). Family reunions, special birthday parties, anniversary and bar/bat mitzvas.

We can do Southern BBQ, to Low Country Boils, Italian Family Style to Latin Fusion. Themed Events (Caribbean, Hawaiian luaus, mardi-gras, Oktoberfest)

# \$12.00 Per Guest - Catered "Lunch & Learn Buffet"

<u>Choose One Salad, One Entrée, Two Side Dishes, Roll, Cookie or Brownie & Tea</u> Disposable Round Plates, Utensils, Cups, Ice, Disposable Chaffers. Drop & Set!

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

<u>Choose One Salad, Two Entrées, Two Side Dishes, Roll & Butter, Dessert & Beverage</u>

Heavy Duty Disposable Square Plates, Utensils, Cups, Ice & Cooler, Elegant Chaffers, Food Table

Linen & Decor. Includes 1 Staff for Set-up & Clean-up. (Additional Staff based on Guest Count)

<u>Ask about our Breakfast & Lunch All Day Event Catering Services!</u>

# **Custom Corporate & Social Event Menu's to meet all Budgets!**

**ABC Licensed for Full Bar Services!** 





## 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 Tuesday 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 7 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.)



# Sample Turn Key-"Casual Elegant Wedding Package" \$27 pp



One Salad, Two Entrees, Two Side Dishes, Roll & Butter. Pre-Reception Full Garden Display. Elegant Heavy Duty, Square Disposable Plates, (Glass Water Goblet, Linen Napkin & Silverware, Glass S&P at table), Elegant Chafer's, Event Coordination, Food Table Linens with Décor & Set-up, Cake Cutting and includes up to 3 Staff/Servers. Cold Beverage Station (Coke or Pepsi, Sweet & Uns. Tea, Infused Water) (\* Just ADD \$100 per extra Server & Staff / \$150 per Chef based on Size of Event

# Sample Turn Key - "Elegant Plated Wedding Package" \$32 pp



Real 11 in. Earthenware Plates & Silverware, Pre-Reception Full Garden Display. At Buffet table or Plated Dinner Service. Salad, Two Entrees, Two Side Dishes, Basic Dessert. (Linen Napkin, Glass Water Goblet & Glass S&P on Table). Event Coordination, Elegant Chafe's, Food Table Linens & Décor, Cake Cutting and includes 4 Staff/Servers. Cold Beverage Service (Coke or Pepsi, Sweet & Unsweetened Tea in Glass Urn's & Infused Water)

# Custom Elegant Dinner Package - Up to \$50

Custom Appetizers Plated or Buffet / Dinner Up to 10 Courses Family Style or Individually Plated Dinner / Local, National or International Menu (Asian Fusion & Asian)

# **Build Your Wedding Catering Package – Up to \$32**

Build Your Own Wedding Catering Package is based on Your Budget, Your Needs, Your Requests. Can be a Simple Wedding with basic needs. Same Great Food & Service!





# **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 and Romaine Greens with Cucumbers and Sweet Corn Served with Home-style Ranch & Balsamic Dressing

The Below are Suggested Proteins, Veggies, Seafood and Side Dishes. Our Chef's can prepare most any item so feel free to make any suggestions or just ask us!

# **Chicken Options**

- Marinated Grilled Herb Bistro Chicken
- Lemon Chicken Picatta
- Parmesan Encrusted Chicken
- Chicken Marsala
- Spinach & 3 Cheese Stuffed Chicken with White Wine Cream Sauce

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

# **Pork Options**

- Southern BBQ Pork with 2 Carolina Sauces
- Caribbean Pork with Pineapple Chutney
- Maple-Balsamic Glazed Pork Medallions
- Tuscan Stuffed Pork Loin

# **Beef Options**

- Tender Beef Medallions
- Herbed Rubbed Roast Beef w/Red Wine Sauce
- Chef's Meatloaf with Port Mushroom Sauce
- Pot Roast
- Prime Rib & Fillet Mignon (Market Rate)

## **PASTA Option**

- 3-Cheese and Meat Lasagna
- Italian Baked Ziti
- Tuscany Tortellini Salad with Fresh Herbs
- Pasta with Marinara / Pasta with Alfredo Sauce

# **Vegetarian Options**

- Roasted Vegetable Napoleon
- Vegetarian Jambalaya
- Roasted Vegetable Lasagna
- Eggplant Parmesan

To Book, go to our website for our Online, Quick Quoting System <u>www.LakeNormanCatering.com</u> <u>www.LangtreeCafe.com</u> <u>www.CaterLKN.com</u> (704)438-9777 Corporate Office





# **Seafood Options**

(add MINIMUM \$2.00 Price per guest based or based on current Market Rate!)

- Grilled Salmon with Maple Bourbon Sauce
- \* Grilled Filet of Salmon with Tarragon Beurre Blanc
- Pan-Seared Mahi-Mahi with Coconut Cream
- \* Charleston Style Crab Cakes

- Sesame Scallops with Citrus Sauce
- \* Coastal Shrimp & Grits Bar (add in Martini Glasses for an additional price)

# **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

# **Add a Chef Carving Stations**

Your choice of - Roasted Pork Loin(whole), Turkey Breast, Beef Tenderloin \* (Prime Rib or Filet Mignon)





# **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



# 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 w/Sundried Tomato Pesto Southern Baked Brie with Almonds or Candied Pecans

#### **Stuffed Jumbo Mushrooms**

Crab Stuffed - Italian Sausage & Feta Cheese Stuffed - Spinach and Feta Cheese Stuffed

## <u>Skewers</u>

- Grilled Chicken & Pineapple Spicy Thai Chicken with Fresh Cilantro Chicken or Beef Teriyaki
   Sliders
  - ❖ Mini Hamburgers Mini Buffalo Chicken Sliders w/Ranch Spread
    - Mini Crab Cake Sliders with Lemon Aioli \$
      - Mini BLT's Ahi-Tuna BLT's \$ -
  - Mini Pulled Pork Barbeque Sliders with Barbeque Sauce \* Rueben Sliders \*

#### \*

#### Add the Following at Market Price

Grilled Scallops w/Sweet Chili and Lime Sauce - Seared Ahi Tuna w/Honey Wasabi, Mini Beef Wellington - Shrimp with Tequila Lime Cocktail Sauce, Charleston Style Crab Cakes or Scallops Wrapped in Bacon



<u>Full Garden Display -</u> Fresh Fruits and Berries with Chantilly

Cream - Garden Crudités w/Herb Ranch Dip, Domestic Cheese &

Grape Boards with Rustic Flatbreads

<u>Antipasti Display - Salami, Prosciutto and Pepperoni, Assorted</u>

Grilled Vegetables, Cheeses, Marinated Mushrooms and Olives,

Crostini's And Crackers

<u>Garden Club Social Hour -</u> Coastal Shrimp & Grits in Martini Glasses, Jumbo Shrimp w/Tequila Lime Cocktail Sauce, Smoked Barbeque Tacos with Cilantro Pico, Pimento Cheese on Melba Toast Points, Fresh Fruit Display

# \* Custom Dessert's upon request\*



# **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), Coke or Pepsi Products, Sweet & Unsweet Tea, Water, Ice, Wine Glassware and <u>includes One Bartender</u>. (\*) 1 Bartender per 75 guests (Add \$100) <u>Min. Bar Set-up Cost</u>

# 4 Hour Open Full Liquor Bar, Beer & Wine Package - Add \$8 P.P.

(Same as Above includes Liquor, Mixers, Condiments and Rock Glasses) - (Top Self By Quote!)



**FULL Cash Bar at the Langtree Catering CAFÉ!** 

Our Catering & Professional Staff at a VENUE - <u>Your Beer & Wine - \$8 per adult guest</u> (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 Bar at the Langtree Catering CAFÉ!** 

Catering Showroom. Cafe'. Fast Casual Food Experience.

This Catering CAFE showroom affords the unique opportunity to showcase our capabilities, preview menus and have a great meal. Private Events By appointment only!

Chef Inspired, Fast Casual Setting! A selection of Crepes, Salads, Hot & Cold Sandwiches & Wraps from 11 am to 8 pm. After 5 pm, we special plated dinners as Chef Special! (Gluten Free Dishes) Coffee, Desserts, Wine, Beer!

Located at 331 Alcove Road, Suite #101, Mooresville, NC 28117 off of Interstate 77, Exit 31 (Langtree Road). After leaving the Langtree Plantation, head East towards the Interstate and at the Traffic Circle, take ¾ turn and head North on Alcove Road approx. 1 mile. On the Left at Foundation Court.

We are the Prime Caterer for The Langtree Plantation Venue located 2 min. drive from our new Catering Kitchen, Showroom & Café.



We catering to Langtree, Lake Norman and the greater Charlotte Region!



