



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





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

**\*Voted “Best Catering” Lake Norman Publications 2020 & 2021**

\* 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 \*

\* Private Tastings with our Chef’s or Event Coordinator by Appointment \*

\* Never more than a 15% Service Fee! (Local Events) \*

\* Food Service Table Linen are Included \*

\* In-House Wedding Coordination \*

\* Online Food Safety Protocols in place \*

**Event Coordinator \* Gina Ricca \* By Appointment Only!**

**(704)438-9777 Lake Norman Catering Hotline**

**[www.LakeNormanCatering.com](http://www.LakeNormanCatering.com)**

**[www.LakeNormanWeddingCenter.com](http://www.LakeNormanWeddingCenter.com)**

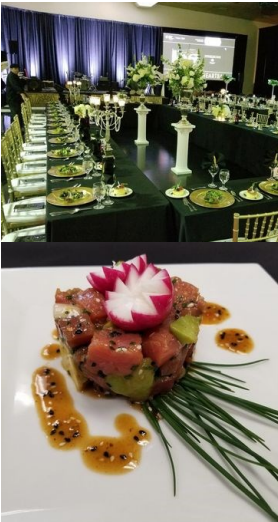


**Showroom : 119 Landings Drive, #106, Mooresville, NC 28117**



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 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!

#### THE 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)

**Sous Chef Jake** (Formerly of Chill Fire Grill / Verdict Ridge Country Club)

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

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

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

**Chef Jonathon Rosen** (Former Executive Chef in Charge of BOUK Catering - Pre Pandemic for 3 years)

**Sous Chef Bart** (10 Years of Culinary Experience)

**Frank "Detail-Man"** Remote Catering FILM/Production

**Sous Chef Nate Grice**

**Director of Catering, Culinary & Consumer Products Division** - (Growing Grice's tm Culinary Line of Products)

Hot Sauces to BBQ Sauces Summer 2022!

**ADVISER** - Certified Executive Chef Michael Rosen (Visiting Chef - Formally of the Speedway Club Charlotte Motor Speedway & CCK Charlotte's 20,000 SF Commercial Commissary & Food Truck Center )



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## Breakfast / Brunch

### Continental Breakfast - \$8 a person

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

### Grand Breakfast Buffet - \$12

**Choose TWO Scrambled Egg or Breakfast Frittatas:** (Suggest One Veg. & One Meat)

- Egg Bar: Top w/ sautéed mushrooms & onions, & cheese
- Santa Fe Style: Onions, sautéed peppers, sausage, & salsa
- Cheese Assorted Quiches: Ham & Cheese, Bacon & cheese, Sundried tomato & parm, Herb, artichoke and spinach, feta & roasted red pepper
- Ham & Cheese Frittatas (Sausage or Ham)
- Vegetarian Frittatas \*Southern Egg Hash Breakfast Wrap

**Choose ONE** (all come with a choice of syrup and/or berries):

- Traditional French Toast \* Cinnamon Raisin French Toast
- Apple Cinnamon Bakes \* Belgian Pancakes: Traditional
- Traditional Waffles \* Traditional Pancakes

**Choose ONE from Below:**

- Sausage Patties \*Breakfast sausage
- Crispy Bacon \*Turkey Bacon
- Grilled Ham \* Sausage Links

**Choose ONE from Below:**

\* Home Style Hash Browns \* Seasoned Potatoes \* Southern Biscuits and Gravy \* Sweet Potato Hash

**Pick an Item to add on for \$2 more a person!!**

- \* Chicken & Waffles \* Southern Grits Bar: caramelized onions, mushrooms, cheese & butter
- \* Southern Biscuit Bar- Sausage Gravy, Country Ham, Butter & Jellies Lox
- \* Bagel Bar: Salmon lox, bagels, assorted cream cheeses, chopped red onion & capers



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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)
- Sides: \* 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!! - \$17/ 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

### 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 - (Market Rate \$)**

**(Add \$150 for Chef Carving Fee)**





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## 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

## 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

[www.BoardsOfPlenty.com](http://www.BoardsOfPlenty.com) (Retail Charcutier Boards)



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## WEDDING PACKAGES

### **Bronze- \$25pp**

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

Cake Cutting

Elegant Presentation of food service tables

*Stylish & Elegant  
Square Plates*

Reusable • Washable • Disposable



### **Silver- \$27/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- \$32/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

**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!***

***(Upgrade to a Charcutier Board!) \*\*1 Server/25 Guests for Buffet\*\****

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



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## NEW Wedding Concierge Services (By Quote!)

### Concierge Service (Recommended)

There are several ways to cut costs when planning a wedding without taking away from what’s most important to you. We take pride in exceeding our client’s expectations by finding the best rates, service, and options based on their style, theme, and budget

With this package we gather all the necessary details about the event and find out exactly what the couple is looking for or still has to check off the list for the big day. We can recommend venues and vendors, offer advice on colors and styles, and help you stay on track with your planning.

*Don’t you wish wedding planning could be easy and stress-free? It can!*

We can work on your behalf to find exactly what you need in order to make your dream day come true. We will gather all the necessary details about your event to find exactly what your needs and wants are.



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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



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## PHOTOS

Weddings

Catering

Social

Appetizers



Fund Raisers

Desserts

Venues







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## PHOTOS



## Weddings





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## PHOTOS



## Social & Fund Raisers





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PHOTOS



Catering

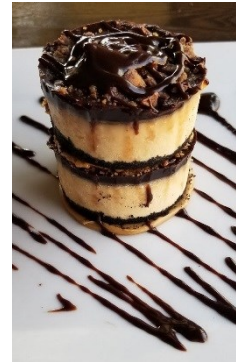




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**PHOTOS**  
**Appetizers**  
**&**  
**Desserts**





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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**  
**1 Mile away**



**Rentals (Glassware, Dinner Plating, Silverware, Linens) In-house**

**Tables, Chairs, Tents, High End Displays - Local Rentals**





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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](http://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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