



Catering, Weddings and Events



704)438-9777 Lake Norman Catering Hotline

www.LakeNormanCatering.com www.LKNWedding.com



Voted “Best Catering” 5th Year in a Row!

Lake Norman Publications Readers

(audited circulation of over 100,000 readers)

- * Serving Lake Norman & the Greater Charlotte Region *
- A Full Catering & Event, Design & Planning Firm *
- * Wedding, Social Event, Private and Corporate Catering Services *
- * BBQ to Filet Mignon, Served Buffet to Catered Plated Fine Dining *
- * Gluten Free, Vegetarian & Vegan + (Vegan BBQ & Chicken), Food Allergy Awareness *
- * Turn-Key Catering & Event Packages *
- * Private Tastings with our Chef’s by Appointment *
- * Wedding & Event Coordination *
- * Online Food Safety Protocols in-place *
- Available Rental Linens, Décor, Fine Real Plating, Dinner Napkins, Tables & Chairs*

Chef Alexander

Owner & Veteran with Disabilities (Military Police-Ranger Trained)

Gina Ricca- Event Coordinator, Wedding Planner, & Custom Cakes

(Event Coordinator & Wedding Tastings By Appointment Only!)

Aissa Vesely– Catering & Events Hospitality Manager

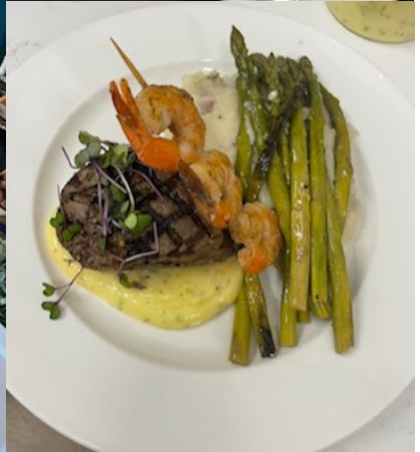
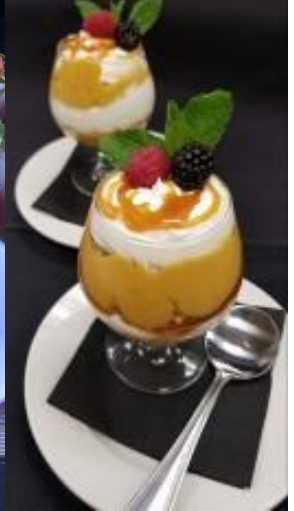
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LAKE NORMAN

CATERING—WEDDINGS—EVENTS™





Basic Menu Choice's (Chef Inspired additional choices available!)

Salads

European Salad - Iceberg, Tomatoes, Cucumbers, Mozzarella, Balsamic or Herbed Ranch

Pear & Walnut Salad - Blue Cheese Crumbles & Champagne Vinaigrette

Salad of Baby Field Greens - Fresh Berries, Toasted Almonds, & Raspberry Vinaigrette

Classic Caesar - Shaved Parmesan, Croutons, in a House Caesar Dressing

Entrees - Chicken

Grilled Herbed Marinated Bistro Chicken (Chardonnay Cream, Tarragon Cream, Lemon Violette, Pineapple Salsa, Coconut Cream)

Tuscan Chicken - Sundried tomatoes & feta

Spinach & 3 Cheese Stuffed Chicken in a Chardonnay Cream

Lemon Chicken Piccata

Chicken Marsala

(Upon Request - Chef Approved Vegan Pulled Chicken)

Entrees - Beef

Tender Beef Medallions in a Red Wine Demi Glace

Herbed Rubbed Roast Beef *(available as carving station)

*Prime Rib with Au Jus & Horseradish Cream *(Carving attendant only)

*Filet Mignon with Bearnaise Southern

Entrees - Pork

Pulled Pork with 2 BBQ Sauces (Sweet & Mild)

(Upon Request - Chef Approved Vegan Pulled Pork)

Caribbean Braise Pork with Mango Chutney

Maple Balsamic Braised Pork Medallions

Tuscan Stuffed Pork Loin-Tomatoes, Spinach, & Feta

* Indicates Market Rate Pricing



Basic Menu Choice's (Chef Inspired additional choices available!)

Entrees - Fish

- *Grilled Salmon- Blackened, Maple Bourbon, or Tarragon Beurre Blanc
- *Pan Seared, Blackened, or Jerk Mahi-Mahi with Coconut Cream or Mango Chutney
- *Charleston Style Crab Cakes with Remoulade
- *Pasta Diaz- Creole style with Peppers, Onions, & Andouille Sausage
- *Sesame Sea Scallops and can be wrapped with Bacon

Entrees - Italian

- Italian Baked Ziti (Beef or Vegetarian)
- 3 Cheese Lasagna (Beef or Vegetarian)
- Tuscan Tortellini Pasta (Vegetarian or Chicken or Vegan Plant based Chicken)
- Bow Tie or Penne Pasta with Marinara or Alfredo (Vegetarian, Chicken, Beef or Vegan Chicken)

Custom Entrees by Request - Latin Fusion, Greek, Mediterranean, German & Indian Fusion (Less Spicy)

Sides

- | | |
|------------------------------------|---|
| Creamy Garlic Smashed Red Potatoes | Parmesan & Parsley Smashed Red |
| Garlic & Herb Roasted Red Potatoes | Wild Mushroom Risotto Roasted Garlic & Herb Pilaf |
| Seasoned Roasted Vegetables | Grilled Asparagus in Lemon Butter |
| Sweet Potato Hash | Maple Baked Beans Haricot Verts |
| Mexican Street Corn | Honey Cornbread |
| Jalapeno-Cheddar Cornbread | Vinegar & Feta Slaw |
| Garlic & Dill Potato Salad | Southern Biscuits |

* Indicates Market Rate Pricing



Basic Menu Choice's (Chef Inspired additional choices available!)

Desserts

Assorted Cookie and/or Brownies

Bourbon Pecan Bars

Coconut Bars

Triple Chocolate Brownie Trifle

Lemon Tarts

*Custom Cake

Mini Dessert Shooters

Key Lime Pie, Chocolate Mousse, Cherry or Strawberry Cheesecake, or Banana Pudding

Hors d'oeuvres

Pepper-Jack & Pimento w/Pita Points

Bourbon BBQ Meatballs

Ultimate Bruschetta

Caprese Platter or Skewers

Spicy Thai Chicken Skewers

Baked Brie with Candied Pecans

Teriyaki Chicken or Beef Skewers

*Bacon Wrapped Scallops

Cornbread Mac & Cheese Popovers w/Apple Butter Sun Dried Tomato Pesto & Goat Cheese Crostini

Shrimp Cocktail with a Tequila Lime Sauce

Mini Assorted Quiche

*Seared Tuna & Ginger Crostini

*Grilled Garlic & Black Pepper Shrimp Skewers

Jerk Chicken & Pineapple Skewers

Buffalo Chicken Dip with Pita Points

Spinach Artichoke Dip with Pita Points

Dips with Optional Corn or Tri-Color Tortilla Chips

*Charcuterie Board Display with Flatbreads Cheese & Fruit Board on a customer Wood Board

Fresh Fruit Platter with Chantilly Cream Garden Crudites with House Herbed Ranch

Stuffed Jumbo Mushrooms (Italian Sausage & Feta Cheese - Spinach & Feta Cheese - *Crab Stuffed

- Indicates Market Rate Pricing



Basic Menu Choice's (Chef Inspired additional choices available!)

Stations

Mac & Cheese Bar- Chopped Chicken, Bacon, & Scallions

Mashed Potato Bar- Chopped Chicken, Port Gravy, Chopped Bacon, Shredded Cheddar, & Sour Cream

Hot Dog Bar- Beef Franks with Dog Chili, Nacho Cheese, Chopped Onion, Ketchup & Mustard

Mexican Bar (Chicken or Beef) Guac, Cheddar, Pico de Gallo, Queso, Lettuce, Tomato, Soft Shells, Tortilla

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.

Build Your Own Sliders: Or * Chef Built On-Site

Pulled Pork with BBQ & Slaw

Mini Gourmet Hamburger (cheese, fixings, condiments)

*Mini Crab Cake with Remoulade

Mini Buffalo Chicken: Blue Cheese or Ranch Spread

Chef Carving Station (Chef Carving Fee \$150)

Spiced & Roasted OR Stuffed Pork Loin

Turkey Breast with Cranberry Chutney Lamb with Mint Sauce

Beef Bistro Filet

*Prime Rib with Au Jus & Horseradish Cream

*Beef Tenderloin

* Indicates Market Rate Pricing



Pricing

Lunch Dinner Packages (drop & set or Full Service) \$18/pp

1 Salad, 1 Entrée, 2 Sides, Rolls & Butter, Beverage Station Fancy Chinette, Reflection Cutlery & Napkins

Lunch Dinner Packages (drop & set or Full Service) \$20/pp

1 Salad, 2 Entrées, 2 Sides, Rolls & Butter, Beverage Station Fancy Chinette, Reflection Cutlery & Napkins

\$5/pp Real Dinnerware, Glassware, Flatware upgrade - \$125/per staff, 2 staff minimum Full Service

BBQ Pricing

Backyard BBQ \$22/pp

Mixed Greens Salad with Honey Balsamic & Herbed Ranch Pulled Pork with 2 BBQ Sauces- Sweet & Mild

Traditional Slaw Mac & Cheese

Southern Baked Beans Sweet Rolls & Butter

Sweet Rolls & Butter

Fancy Square Chinette, Reflection Cutlery Napkins

Southern "The Lake" BBQ \$28/pp

Mixed Greens Salad with Honey Balsamic & Herbed Ranch Hand Pulled Pork

Grilled Chicken

Smoked Beef Brisket

3 BBQ Sauces- Sweet, Heat, & Mild

Gourmet Green Apple & Cranberry Slaw

Southern Maple Baked Beans

Smoked Gouda Mac & Cheese

Sweet Rolls & Butter

Fancy Square Chinette, Reflection Cutlery Napkins

**Vegan Pulled BBQ & Pulled Chicken (Plant based, Chef Approved) by BarVecue Smokehouse of NC
(Contained Whole Soybean, Sweet Potato and organic ingredients)**

* Indicates Market Rate Pricing



Weddings

(\$150/staff, 2 Staff minimum per guest count)

Bronze \$27/pp (Buffet)

Full Garden Display Cocktail Hour

Choice of One Salad, Two Entrees, Two Sides, Yeast Rolls & Butter

Infused Water, Tea, Sweet Tea or Lemonade Beverage Station, Fancy White Square Wedding Chinette, Reflection Silver Cutlery, Linen-Like Paper Dinner Napkin with Pocket (White, Black or Ivory)

Cake Cutting & Fancy White Square Cake Plates

Silver \$30/pp (Buffet)

Bronze Package but Add One Vegetarian Appetizer during Cocktail Hour, Upgraded Poly Linen Dinner Napkins (In-house black, White or Ivory) (Additional color selection \$1.50/linen napkin rental)

Gold \$35/pp (Buffet or \$200/ Chef Plating Fee and Additional Servers Required)

Silver Package but Add an additional Vegetarian Appetizers (2 Total) during Cocktail Hour

Real Dinnerware (App or Salad & Dinner) and Silver Flatware (Salad, Dinner Fork & Knife)

Water Goblets at each dinner place setting

Platinum \$45/pp (Buffet or \$200/ Chef Plating Fee and Additional Servers Required)

Gold Package but Add Full Table Top Rental Package with Table Set-up, Real Dinner & Salad (or Appetizer) Plating, Charger, Silver or Gold Flatware, Water Goblet,, Poly Napkin (Choice of Color) Linen, Table Candles (sticks or tea lights)

Wedding Tastings

Available upon requests and may be arranged for up to 4 guests. A optional \$50 tasting fee may be charged and will be credited towards your booking, if you decide to book your wedding catering with us.



Full Service Wedding & Event Rentals

Full Table Set Rental Package \$10/pp

Real Dinner & Salad (or Appetizer) Plating, Charger, Silver or Gold Flatware

Water Goblet, Poly Napkin (Choice of Color) Linen

Table Candles (sticks or tea lights) or Smaller Non Floral Centerpiece

(Includes Local Delivery, Set-up, Plates Scraped & Rinsed, Tear-Down Fee)



We Proudly Partner with Lake Norman Party Rentals & Jen Darby Decor & Rental

(One Stop Shop with Rentals from Us or Our Partners on One Invoice!)

Additional Full Wedding Decor (not limited to) Round, Rectangle & High Top Tables, Table Linens, Event & Wedding Chairs, Large Event Tents, Gift Table Accessories, Arches, Sofas, Dessert & Appetizer Table Display & Cake Stands, Florals (silk & Real), Specialty Goblet, Champagne & China, Guest Seating Boards, Personal DJ Speakers, Sweetheart Tables, Specialty Place Cards, Photo Walls, and more

Month Of to Day Of Wedding Coordination Services (client customizations)

\$300 Reception Only

\$650 Full Day Of

\$800 Rehearsal + Full Day Of

30 Day+ Custom

Custom Wedding & Event Cakes

Available By Quote included with your Event or Wedding Proposal





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, Coolers and Condiments)

(*) 1 Bartender per 75 guests (Add \$150 per Bartender/Barback) Minimum of 50 Adult Guests

4 Hour Open Bar - Beer & Wine Package- \$20 Per Adult Guest

Bar Set-up, 2 House Domestic Beers, 2 House Premium Beers, up to 4 House Wines (Cabernet, Chardonnay)

(In-Stock Merlot, Pinot Noir, Red Blend, Pinot Grigio, Riesling, Moscato)

Sweet & Unsweet Tea, Water, Ice, and Wine Cups.

(*) 1 Bartender per 75 guests (Add \$150 per Bartender/Barback) Minimum of 50 Adult Guests

Eleven Lakes Brewery Craft Beer Bar Upgrade (Add \$5 Per Adult Guest)

Small Batch Craft Beer, year long in stock to seasonal batches, so what's In-Stock, in Now in your Beer Bar!

4 Hour Open Full House Liquor Bar, Beer & Wine Package, Mimosa & Bloody Mary Bar -

Includes the 4 Hour Open Beer & Wine Package, Ples the above. \$28 P.P.

Beer & Wine and includes up to 5 Liquors, Coke Products, Mixers, Condiments (Mid Shelf Add \$6 PP!)

Vodka: Tito's Mid: Absolut, Grey Goose / Rum: Bacardi, Captain Morgan - Mid-shelf: Malibu

Whiskey / Bourbon: Jack Daniel's, Jim Beam - Mid-shelf: Maker's Mark

Tequila: Jose Cuervo Mid-shelf: High-end Jose Cervo Gin: Gordon's - Mid-shelf: Bombay Sapphire, Tanqueray

(The above are not advertisements or endorsements for any products. All Bars come with what is available at the time and are the sole caterers choice to substitute brands.)

All Beer, Wine, Craft Beers and Liquor In Partnership with Eleven Lakes Brewing Co., Cornelius, NC



PHOTOS

PLATED

Catering





PHOTOS



Weddings





PHOTOS

Limited Custom Cakes

Made In-House By

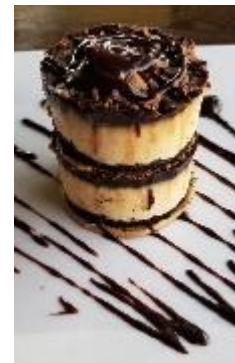




PHOTOS
Small Plates,
Appetizers
Desserts



PHOTOS
Appetizers
&
Desserts





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.)