



704)438-9777 Catering Hotline

www.LakeNormanCatering.com www.LKNwedding.com



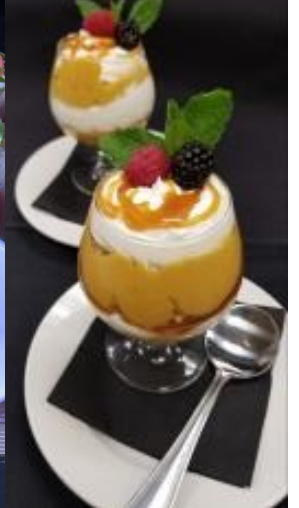
Voted "Best Catering" 6th Year in a Row!

Lake Norman Publications Readers

- * Serving the Lake Norman Region of Charlotte, North Carolina ***
- * Social Events, Private and Corporate Catering Services & Weddings ***
- * BBQ to Filet Mignon, Served Buffet to Catered Plated Fine Dining ***
- * Gluten Free, Vegetarian & Vegan + (Vegan BBQ & Chicken), Food Allergy Awareness ***
- * Private Tastings with our Chef's by Appointment ***
- * Online Food Safety Protocols in-place ***
- * Private Chef Events ***

(704)438-9777 Catering & Private Events Hotline (M-F 8 am to 8 pm)

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Corporate, Private Event & Rehearsal Dinner Catering Pricing

Lunch or Dinner Packages (Drop & Set \$20PP One Protein (\$22 PP 2 Proteins) (Full Service Add Staffing)

Choice of 1 Salad, 2 Dressings, 2 Entrées, 1 Starch, 1 Veg, 1 Dessert, Roll & Butter

Sweet & Unsweet Tea, Heavy Duty Chinette Plates & Silver Plastic Cutlery, Napkins, Disposable Wire Chaffer Racks, Fuel, leftover To-Go Containers.

(Full Service Comes with Staff Served Buffet, Set-up & Breakdown, Black Food Table Linen, Real Chaffers & Bev. Station, Disposable Cups) Add \$175 Per Staff based on Guest Count.

BBQ Event Menu Pricing

Backyard BBQ \$22/pp

Mixed Greens Salad (Honey Balsamic & Buttermilk Ranch) **Pulled Pork with 2 Sauces (Sweet & Vinegar)**

Grilled Chicken, BBQ Chicken or Pulled Buffalo Chicken Southern, Vinegar & Feta or Gourmet Slaw

Mac & Cheese, Southern Maple Baked Beans, Sweet Rolls & Butter, Fresh Baked Cookies & Banana Pudding

Fancy Square Chinette, Reflection Cutlery Napkins

“The Lake” BBQ \$28/pp

Mixed Greens Salad (Honey Balsamic & Buttermilk Ranch) **Pulled Pork with 2 Sauces (Sweet & Vinegar)**

Grilled Chicken, BBQ Chicken or Pulled Buffalo Chicken **Smoked Beef Brisket**

Gourmet Green Apple & Cranberry Slaw, Southern Baked Triple Beans, Smoked Gouda Mac & Cheese, Sweet Rolls & Butter Fresh Baked Cookies & Banana Pudding, Fancy Square Chinette, Reflection Cutlery Napkins

Vegan Pulled BBQ & Pulled Chicken (Plant based, Chef Approved) by BarVecue Smokehouse of NC



Wedding Packages

Bronze Package \$30/pp (Staff Served Buffet or Plated with Chef Fee & Additional Servers)

Full Garden Display Cocktail Hour on Custom Wood Boards

(Display's of Domestic & Imported Cheeses, Hummus, Veggies, Fruit, Pita Bread)

Choice of One Salad, Two Entrees, One Starch, One Veg, One Dessert, Rolls & Butter,

Infused Water, Tea, Sweet Tea Beverage Station, Fancy White Square Chinette, Reflection Silver Cutlery,
Linen-Like Paper Dinner Napkin with Pocket (Choice of Color)

Cake Cutting & Fancy White Square App & Cake Plates

Silver Package \$35/pp (Staffed Served Buffet or Plated with Chef Fee & Additional Servers)

Silver Package but Add One Vegetarian & One Protein Appetizer during Cocktail Hour

Upgraded Poly Linen Dinner Napkin (In-house)

Gold \$40/pp (Staffed Buffet or Plated with Chef Fee and Additional Servers Required)

Silver Package but Add Real Dinnerware (Salad & Dinner) and Silver Flatware (Salad, Dinner Fork & Knife)

Water Goblets at each dinner place setting

(\$175 Per Staff, 2 Staff minimum per Guest Count or Staff Plated Dinner)

\$200 / Chef Plating Fee

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.



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(

Upon Request - Chef Approved Vegan Pulled Chicken)

Grilled Herbed Marinated Bistro Chicken (Or Add a Sauce - Chardonnay Cream, Tarragon Cream, Lemon Violette, Pineapple Salsa or Coconut Cream)

Tuscan Chicken - Sundried tomatoes, Sweet Onion & feta

Spinach & 3 Cheese Stuffed Chicken in a Chardonnay Cream

Lemon Chicken Piccata / Chicken Marsala / Chicken Parmesan (Light & Flaky Panko Breading)

Entrees - Beef

Herbed Rubbed Roast Beef / Mongolian Beef (Soy & Ginger Flank Steak with Scallions over Rice)

* Beef Brisket / Beef Short Ribs / Beef Pepper Steak (Onion & Peppers & Mushrooms Burgandy Sauce)

* Tender Sliced Beef Medallions in a Red Wine reduction Demi Glace

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

*Filet Mignon with Bearnaise Southern (Carving Station)

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

Salmon – Bourbon Maple Syrup & Lite Cayenne pepper or Tarragon Beurre Blanc

Charleston Style Crab Cakes with Remoulade

Shrimp Fra Diavolo - Creole style with Peppers, Onions, & Andouille Sausage

*Pan Seared, Blackened Mahi-Mahi with Coconut Cream *Sesame Sea Scallops wrapped with Bacon

Entrees - Italian

Italian Baked Ziti (Beef or Sausage or Cheese & Vegetarian)

3 Cheese Lasagna (Beef or Cheese & 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)

Authentic Mexican Fiesta

Taco - Fajita - Nacho Bar Combo! (Comes with Chicken, Beef & Pork)

All the Toppings, Spanish Rice, Refried or Black Beans, , Fresh Salsa & Guacamole & Tortilla Chips

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**

Custom Entrees by Request - Latin Fusion, Mediterranean, German & Indian Fusion



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

Hors d'euvres (Display or Passed) Part of Event Package or Pick Two and Add Additional \$5 PP

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 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
Fresh Fruit Platter with Chantilly Cream	Garden Crudites with House Herbed Ranch
Stuffed Jumbo Mushrooms (Italian Sausage & Feta Cheese - Spinach & Feta Cheese - *Crab)	
*Charcuterie Board Display with Flatbreads	Cheese & Fruit Board on a custom Wood Board

Desserts (Add \$3 pp)

Assorted Cookie and/or Brownies	Bourbon Pecan Bars	Coconut Bars
Triple Chocolate Brownie Trifle	Banana Pudding	<u>*Custom Cakes & Cupcakes</u>

Desserts in Mini Shooters Cups (Add \$5 pp)

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

* Indicates Market Rate Pricing



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

Stations (Part of Package or Add additional \$5 PP)

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 (Add Chef Fee of \$200)

Pulled Pork with BBQ & Slaw

Mini Gourmet Hamburger (cheese, fixings, condiments)

Mini Crab Cake with Remoulade

Mini Buffalo Chicken: Blue Cheese or Ranch Spread

Mini Beef Tenderloin, Spinach & Gorgonzola Cheese (Chef Built Only!)

Chef Carving Station (Chef Carving Fee \$200)

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

Food Advisory - Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness



Event Rentals

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

(One Stop Shop with Rentals Directly Contracted between Client and Our Rental Company Partners)

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



Darby Design, Decor, Elegant Rentals & Floral Services
(704)400-2575

<https://www.darbydecorandrentals.com/shop?page=4>



Bar Services

Our Catering & Professional Staff at a VENUE or Private Home

BASIC Package - Your Beer & Wine - \$10 per adult guest

(Includes Bar Set-up / Clean-up, Wine Cups, Ice, Coolers and Condiments, Sweet Tea)

(*) 1 Bartender per 50 guests (Add \$175 per Bartender/Barback) Minimum of 50 Adult Guests

4 Hour Open Bar - Beer & Wine Package - \$25 Per Adult Guest

Basic Plus - Bar Set-up, 2 House Domestic Beers, 2 House Premium Beers, 2 House Wines, 1 In-Stock Wine Cabernet & Chardonnay (In-Stock Merlot, Pinot Noir, Red Blend, Pinot Grigio, Riesling, Moscato)

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, is Now in your Beer Bar!

4 Hour Full House Liquor Bar, Beer & Wine Package - \$30 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 partners choice to substitute brands.)



PHOTOS

PLATED

Catering





PHOTOS



Weddings





PHOTOS

Limited Custom Cakes





PHOTOS
Small Plates,
Appetizers
Desserts





PHOTOS
Appetizers
&
Desserts





What types of Services do you provide?

We offer Drop & Set Catering, Full-Service Catering and Private Chef Catering.

We have Rental Company Partners that you will Contract Direct with and with coordinate with them.

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 you 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.)