

BOUK Catering

a division of BOUK Management

Exclusive Event Venues



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www.BOUKCatering.com
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BOUK

MANAGEMENT



BOUKCatering
A HOSPITALITY COMPANY

ABOUT BOUK CATERING

Bouk Catering is a full service catering and event planning company with over 25 years' experience in the Charlotte and Lake Norman area. With our exquisite food, attention to detail and commitment to client satisfaction, let us help you create fabulous, unforgettable events with remarkable service.

We take the worry and work off your plate so you can enjoy every minute of your event.

SERVICES

- Full, personalized menu creation
- Décor and rental management and consultation
- Layout and event design
- Full ABC permits and bar packages
- Vendor Coordination & Recommendations
- Transportation/Logistic Management
- Professional Service Staff

BOUK Catering services provide clients the most up to date menu selections, the highest quality in food service and preparation. Each event is unique to the client and the menu packages available are only a small selection of what is offered. If you have certain food items in mind or would like to create a custom menu, we will gladly provide a chef driven menu to exceed your expectations. All food service, quality & presentation will meet the standards upheld by BOUK Catering.



HORS D'OEUVRES CHOICES

CHEESE & FLATBREAD DISPLAY

ARTISTIC DISPLAY OF ASSORTED DOMESTIC & IMPORTED CHEESES

BBQ SLIDERS

PULLED PORK ON MINI ROLLS

BRUSCHETTA POINTS

DICED TOMATOES, BASIL, FRESH MOZZARELLA, AND BALSAMIC VINAIGRETTE

PROSCIUTTO WRAPPED ASPARAGUS

GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO & STUFFED WITH MASCARPONE

GRILLED CHICKEN SKEWERS

CHILE MARINATED CHICKEN SERVED WITH THAI PEANUT SAUCE

FOUR CHEESE STUFFED EGGPLANT

EGGPLANT STUFFED WITH RICOTTA, PARMESAN, ROMANO & MOZZARELLA
TOPPED WITH CHERRY TOMATO CHUTNEY

MINI TWICE BAKED POTATOES

APPLEWOOD SMOKED BACON WITH AGED CHEDDAR CHEESE, GREEN ONIONS &
ROASTED GARLIC

CUBAN BLACK BEAN DIP

SLOW COOKED BLACK BEANS TOPPED WITH MELTED CHEDDAR, TOASTED PECANS,
PICO DE GALLO SERVED WITH WARM TORTILLA CHIPS

POTATO LATKES WITH SMOKED SALMON MOUSSE

POTATO PANCAKES TOPPED WITH SMOKED SALMON MOUSSE
& GARNISHED WITH RED ONIONS & CAPERS

CAPRESE SKEWERS

BALSAMIC CHERRY TOMATOES & FRESH MOZZARELLA TOPPED WITH BASIL OIL

FOUR CHEESE STUFFED MUSHROOMS

CREMINI MUSHROOMS STUFFED WITH CHEDDAR, PEPPER JACK, MOZZARELLA, AND
CREAM CHEESE

SICILIAN STYLE MEATBALLS

VEAL, PORK, AND BEEF WITH TOASTED PINE NUTS SIMMERED IN A SPICY MARINARA

HUMMUS

HOUSE MADE SPICY HUMMUS SERVED WITH PITA CHIPS

PIMENTO CHEESE

WITH TOAST POINTS

VEGETABLE TRAY

FRESH VEGETABLES WITH RANCH DIPPING SAUCE



WARM SPINACH AND ARTICHOKE DIP
WITH HOUSE MADE TORTILLA CHIPS

6 OLIVE TAPENADE
WITH CROSTINIS

MINI BEEF WELLINGTONS
GRILLED BEEF TENDERLOIN & MUSHROOM DUXELLE WRAPPED IN PUFF PASTRY

LOBSTER STUFFED MUSHROOMS
CREMINI MUSHROOMS STUFFED WITH CHAMPAGNE POACHED MAINE LOBSTER
& MOZZARELLA CHEESE

BUFFALO CHICKEN SLIDERS
PULLED BUFFALO CHICKEN WITH MELTED MONTEREY JACK AND BLEU CHEESE SAUCE

SPRING ROLLS
FRESH VEGETARIAN SPRING ROLLS WITH SWEET CHILI DIPPING SAUCE

SHRIMP COCKTAIL
SERVED WITH TEQUILA COCKTAIL SAUCE AND LEMON WEDGES

BACON WRAPPED SCALLOPS
CRISP BACON WRAPPED AROUND PAN SEARED SEA SCALLOPS WITH LEMON BEURRE
BLANC

DUCK CONFIT SPRING ROLLS
WITH HOISIN SAUCE

ADD ON CHEF STATIONS

SELECTED STATIONS WILL BE IN ADDITION TO THE ABOVE PACKAGE SELECTIONS

CHEF ATTENDED CARVING STATION
CHOICE OF TURKEY, HONEY BAKED HAM, ROAST BEEF, OR PRIME RIB
SERVED WITH ASSORTED SPREADS AND ROLLS.

CAVIAR STATION
CAVIAR, BLINIS, SOUR CREAM, AND RED ONION
SERVED OVER ICE

DESSERT STATION
CHEF SELECTION OF CHOCOLATE COVERED STRAWBERRIES, PETIT FOURS,
HOUSE MADE BROWNIES, AND HAND ROLLED TRUFFLES

ADDITIONAL CATERING UPGRADES

ADDITIONAL SERVERS / PASSED APPETIZERS

ICE SCULPTURE
COST TO BE DETERMINED BY SPECIFICATIONS



HEAVY HORS D'OEUVRE STATIONS

ANTIPASTI

DOMESTIC AND INTERNATIONAL CHEESE DISPLAY WITH FLATBREADS AND
CRACKERS

SLICED MEATS (PEPPERONI AND SALAMI)

SPICY HUMMUS AND PITA CHIPS

SPINACH AND ARTICHOKE DIP WITH TORTILLA CHIPS

TOMATO, FRESH MOZZARELLA, AND BASIL BRUSCHETTA

COASTAL CAROLINA

OYSTERS ON THE HALF SHELL

LOW COUNTRY SHRIMP AND GRITS

CRAB CAKES WITH CAJUN REMOULADE

"MEAT AND POTATOES"

PORK TENDERLOIN WITH SILVER DOLLAR ROLLS, HORSERADISH CREAM,
DIJON MUSTARD AND CRANBERRY RELISH

MASHED POTATO BAR WITH BUTTER, SOUR CREAM, CHEDDAR CHEESE,
SCALLIONS, AND BACON

GRILLED ASPARAGUS

TRADITIONAL IRISH FARE

IRISH POTATO CAKES

CHOOSE TWO:

SHEPHERD'S PIE

CORNERED BEEF AND CABBAGE

IMPORTED BANGERS AND MASH

MINI REUBEN SLIDERS

SOUTHERN

HOUSE SMOKED PULLED PORK BBQ

ALABAMA CAVIAR WITH BLACK-EYES PEAS, TOMATOES, AND PEPPERS

FOUR CHEESE MACARONI AND CHEESE

CLASSIC SOUTHERN COLESLAW

CHEDDAR JALAPENO CORNBREAD

ASIAN

ASSORTED SUSHI ROLLS WITH PICKLED GINGER, WASABI AND SOY SAUCE

SESAME NOODLE SALAD IN CHINESE TAKEOUT BOXES

TERIYAKI CHICKEN SATAY

BLACK AND WHITE SESAME SEED CRUSTED TUNA LOIN



BUFFET SELECTIONS

SALADS

BABY MIXED GREENS WITH TEARDROP TOMATOES, CUCUMBERS, AND RED ONIONS
WITH BALSAMIC VINAIGRETTE AND RANCH DRESSING ON THE SIDE

TRADITIONAL CAESAR SALAD WITH SOURDOUGH CROUTONS AND SHAVED
PARMESAN CHEESE

THAI LETTUCE WRAP "SALAD" WITH CITRUS VINAIGRETTE

BABY SPINACH SALAD WITH TOMATOES, RED ONION, BOILED EGG, AND BACON
WITH
BALSAMIC VINAIGRETTE AND HONEY MUSTARD

CLASSIC WEDGE SALAD

VEGETABLES AND STARCHES

GRILLED ASPARAGUS WITH LEMON VINAIGRETTE

GREEN BEANS AMANDINE

GARLIC CREAMED SPINACH

BLEU CHEESE WHIPPED POTATOES

ROASTED GARLIC POTATO GRATIN

WILD MUSHROOM RISOTTO

SAUTÉED HARICOTS VERTS WITH BACON AND TOMATOES

HERB ROASTED RED BLISS POTATOES

CREAMY POLENTA

WILD RICE PILAF

MINT COUSCOUS WITH CURRANTS AND PINE NUTS



ENTRÉES

CHICKEN ROULADE WITH SPINACH AND MOZZARELLA IN A HUNTER'S TOMATO SAUCE

CHICKEN PICCATA

BEEF TENDERLOIN MEDALLIONS WITH A MUSHROOM DEMI -GLACE

CHARLESTON STYLE SHRIMP AND GRITS

TERIYAKI SALMON FILETS

BAKED PENNE BOLOGNESE

CHICKEN MARSALA

CARVING STATION: CHOICE OF BEEF, TURKEY OR GLAZED HAM

GROUPEL PICCATA WITH WILTED LEAKS

BLACKENED RED FISH

MEDITERRANEAN GRILLED CHICKEN SOUVLAKI (SKEWERS)

JERK ROASTED PORK LOIN WITH MANGO CHUTNEY

DESSERT

APPLE OR BERRY COBBLER WITH FRESH WHIPPED CREAM

TIRAMISU

ASSORTED COOKIES AND BROWNIES

MINI CHEESECAKES AND BITE SIZED SWEETS

IRISH BREAD PUDDING

CRÈME BRULEE

DOUBLE CHOCOLATE MOUSSE

KEY LIME PIE SQUARES



CATERING NOTES

FOR MORE INFORMATION ON BOOKING AN EVENT AT WATERFORD HALL,
PLEASE CONTACT ONE OF OUR EVENT COORDINATORS AT:

704.895.1782

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CATERING NOTE

WHEN SELECTING FROM ANY OF THE ABOVE PACKAGES, PLEASE NOTE ANY FOOD ALLERGIES OR SPECIAL REQUESTS FROM THE FOOD SERVICE PRIOR TO THE EVENT DATE.

BOUK CATERING SERVICES PROVIDE CLIENTS THE MOST UP TO DATE MENU SELECTIONS, THE HIGHEST QUALITY IN FOOD SERVICE AND PREPARATION. EACH EVENT IS UNIQUE TO THE CLIENT AND THE MENU PACKAGES ATTACHED ARE ONLY A SMALL SELECTION OF WHAT IS OFFERED. IF YOU HAVE CERTAIN FOOD ITEMS IN MIND OR WOULD LIKE TO CREATE A CUSTOM MENU, WE WILL GLADLY PROVIDE A CHEF DRIVEN MENU TO EXCEED YOUR EXPECTATIONS. ALL FOOD SERVICE, QUALITY AND PRESENTATION WILL MEET THE STANDARDS UPHELD BY BOUK MANAGEMENT

