A DIVISION OF BOUK MANAGEMENT™

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BOUK Catering is a full-service catering and event planning company with over 25 years of experience in the Charlotte and Lake Norman area. With exquisite food, attention to detail and commitment to client satisfaction, let Bouk Catering create your next unforgettable event with remarkable service.

BOUK Catering services provide clients the most up-to-date menu selections with the highest quality in food service and preparation. Each event is unique to the specific client, and the menu packages attached are merely a selection of what is offered. If you have specific preferences or would like to create a custom menu, BOUK Catering will gladly provide a chef-driven menu that exceeds expectations. All food service, quality and presentation meet the standards upheld by BOUK Catering.
MINI CHICKEN & WAFFLES
Aged cheddar cheese waffles topped with southern fried chicken tenders and drizzled with Vermont Maple Syrup

FOIE GRAS & BLACK TRUFFLE TORCHON
Served on herbed toast points with Dijon mustard and capers

DUCK CONFIT & SHIITAKE SPRING ROLLS
Garnished with a spicy plum sauce

BEEF TENDERLOIN SLIDERS
Grilled tenderloin, béarnaise aioli, red onion confit and Havarti on a toasted potato bun

MOROCCAN LAMB KABOBS
Tender lamb marinated in exotic spices and served with mango chutney

MINI TWICE BAKED POTATOES
Applewood smoked bacon with aged cheddar cheese, green onions and roasted garlic

SAUSAGE STUFFED MUSHROOMS
Cremini mushrooms stuffed with cheddar and spicy Italian sausage

MINI BEEF WELLINGTONS
Grilled beef tenderloin and mushroom duxelle wrapped in puff pastry

CURRIED CHICKEN SALAD
Served on a crusty house-made baguette

SOUTHERN EGGROLLS
Smoked chicken, collard greens, Vidalia onions and peach chutney

SURF & TURF SKEWERS
Lobster morsels and filet bites

BABY SHEPHERD’S PIE
Ground beef, peas and carrots in Guinness gravy with fire whipped potatoes

LAMB LOLLIPOPS
Mint pesto crusted with pomegranate molasses glaze

VIETNAMESE BEEF SKEWERS
Served with sweet chili glaze

DEVILS ON HORSEBACK
Maple bourbon glaze

GOURMET “BLT”
Pancetta, arugula, heirloom tomato and herbed mayonnaise on focaccia

GRILLED ITALIAN SAUSAGE AND SHRIMP SKEWERS
Served with Lemon caper beurre blanc
PASSED HORS D’OEUVRES

From the Sea

NEW ENGLAND CRAB CAKES
Garnished with spicy remoulade

MINI BAGEL
Topped with smoked salmon and dill cream cheese

GINGER BACON WRAPPED SCALLOPS
Garnished with soy pearls

TUSCAN TUNA
Sliced yellowfin tuna and eggplant caponata served on grilled ciabatta

BABY LOBSTER MAC ‘N’ CHEESE
Garnished with chives

MINI FISH TACOS
Grilled mahi-mahi or jumbo shrimp served with Latin slaw with crema and shredded cheese

CARAMELIZED SCALLOP
Wilted spinach and grape tomato chutney on Asian soup spoon

POTATO LATKES WITH SMOKED SALMON MOUSSE
Potato pancakes topped with smoked salmon mousse, garnished with red onions and capers

OUTER BANKS CLAM CHOWDER SHOOTERS
Locally sourced clams in a traditional creamy style

THAI “TIGER” SHRIMP
 Wrapped in wonton with cilantro Chile pepper vinaigrette

TEMPURA LOBSTER BITES
Served with roasted red pepper habanero

MINI NEW ENGLAND SHRIMP ROLL
Chilled shrimp salad in a house-made French roll

CRAB RANGOON TARTLETS
Creamy blue crab and ginger in a savory pie shell
From the Garden

**FRIED RAVIOLI “POPS”**
Topped with tomato chutney and parmesan

**BLACK TRUFFLE POTATO CROQUETTE**
Garnished with saffron aioli

**BUFFALO TOFU BITES**
Topped with bleu cheese and shaved celery

**PIMENTO STUFFED CHEESE PUFFS**
Spicy pimento cheese stuffed in aged Romano cheese puffs

**SAVORY BRIE BITES**
Stuffed roasted red peppers wrapped with puff pastry and garnished with caramelized pecan vinaigrette

**STUFFED BABY PORTOBELLO**
Roasted cremini mushrooms stuffed with gorgonzola and caramelized onions

**TOMATO SOUP SHOOTERS**
Served with mini gruyere grilled cheese

**BRUSCHETTA POINTS**
Diced tomatoes, basil, fresh mozzarella and balsamic vinaigrette on grilled croustade

**SPRING ROLLS**
Fresh vegetarian spring rolls with sweet chili dipping sauce

**BAKED BRIE BITES**
Served with raspberry preserves

**MINI TOMATO PIES**
NC grown tomatoes and creamy Ashe County cheese

**ARANCINI**
Risotto balls with buffalo mozzarella and sweet tomato jam

**WATERMELON, YELLOW TOMATO & FETA SKEWERS**
Served with basil and balsamic syrup

**GREEN GRAPE & MELON GAZPACHO**
Chipotle crème fraîche
<table>
<thead>
<tr>
<th>TRAYS &amp; DISPLAYED HORS D’OEUVRES</th>
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<td><strong>ASSORTED CHEESE &amp; FLATBREAD DISPLAY</strong></td>
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Artistic display of assorted domestic and imported cheeses

| **SHRIMP COCKTAIL** |
Served with tequila cocktail sauce and lemon wedges

| **WARM SPINACH & ARTICHOKE DIP** |
Served with house-made tortilla chips

| **DEVILED EGGS** |
A Trio of locally sources hard boiled eggs, topped with smoked salmon, duck confit and fried shallots

| **6- OLIVE TAPENADE** |
Served with crostinis

| **FRESH CRUDITES DISPLAY** |
Fresh vegetables with ranch dipping sauce

| **SICILIAN STYLE MEATBALLS** |
Veal, pork and beef with toasted pine nuts simmered in a spicy marinara

| **ROASTED RED PEPPER HUMMUS** |
House-made spicy hummus served with pita chips

| **HORSERADISH PIMENTO CHEESE** |
Served with toast points

| **CAPRESE SKEWERS** |
Balsamic cherry tomatoes and fresh mozzarella topped with basil oil

| **FRESH FRUIT DISPLAY** |
Served with honey lemon yogurt dip

| **CHICKEN SATAY** |
Chile marinated chicken served with Thai peanut sauce, Szechuan, buffalo, teriyaki or Chicken parmesan

| **CUBAN BLACK BEAN DIP** |
Slow cooked black beans topped with melted cheddar, toasted pecansand jalapeños served with warm tortilla chips

| **BBQ SLIDERS** |
Smoked pulled pork on mini rolls

| **GRILLED VEGETABLE DISPLAY** |
Marinated roasted red peppers, Portobello mushrooms, zucchini and squash served room temperature with balsamic glaze

| **BUFFALO CHICKEN SLIDERS** |
Pulled buffalo chicken with melted Monterey jack and bleu cheese sauce

| **GRILLED ANGUS SLIDERS** |
Tillamook cheddar and bacon jam

| **LAMB KABOBS** |
Marinated and grilled lamb with seasonal vegetables served with warm pita and spicy garlic sauce

| **SOUTHWESTERN BLACK BEAN AND CORN SALSA** |
Served with crispy white corn tortilla chips

| **AVOCADO SALAD** |
Served with crispy white corn tortilla chips

| **FIRE ROASTED TOMATO SALSA** |
Served with crispy white corn tortilla chips

| **HOUSE SMOKED SALMON** |
Served with toast points, diced egg and red onion, capers and dill aioli

| **BITE SIZE TARTLETS** |
Chicken salad, spinach and mozzarella, pimento cheese, gorgonzola and caramelized pear

| **SALTIMBOCCA SKEWERS** |
Chicken wrapped in prosciutto and fontina with sage demi

| **CHIMICHURRI SKEWERS** |
Grilled beef with classic Argentinean green sauce

| **BANH MI SAMMIES** |
Vietnamese marinated pork, pate and pickled vegetables on a house-made baguette
DINNER STATIONS

ANTIPASTI
• Domestic and international cheese display with flatbreads and crackers • Sliced Italian eats (pepperoni and salami) • Spicy hummus and pita chips • Spinach and artichoke dip with tortilla chips • Tomato, fresh mozzarella and basil bruschetta

COASTAL CAROLINA
• Fried green tomatoes with crab salad • Low country shrimp and grits • Crab cakes with Cajun remoulade

“MEAT AND POTATOES”
• Pork or beef 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

CANTONESE DIM SUM
• Mini veggie spring rolls, pork dumplings and crab wontons with sweet chili and teriyaki sauces

TRADITIONAL IRISH FARE
• Irish potato cakes • Shepherd’s pie • Corned beef and cabbage • Mini Reuben sliders

SOUTHERN
• House smoked pulled pork BBQ • Tomato and cucumber salad • 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

RAW BAR (CHOOSE 3)
• Shucked oysters, crab claws, shrimp and lobster cocktail • Scallop ceviche • Smoked salmon • Served on crushed ice and garnished with cocktail sauce, lemons, limes, chili sauce, hot sauces, horseradish, toast points and sesame crackers

NOT SO RAW BAR (CHOOSE 3)
• Shrimp scampi, lobster thermidor, New England crab cakes • Oysters Rockefeller, clams casino • Served with French bread, tartar sauce, lemons, limes, hot sauces, melted chive butter and crackers

SAVORY FONDUE
• Vermont cheddar and ale • Garlic and herb • Creamy gorgonzola fondues • Served with crispy bacon, sliced Fuji apples, bosch pears, sliced French bread, cut veggies and gaufrettes

A TUSCAN NIGHT (CHOOSE 2)
• Beef braciole, chicken saltimbocca, grilled vegetable gratin, panzanella salad cooked in front of your guests • Sweet potato gnocchi in brown butter and sage • Penne alla vodka • Farfalle in pesto cream • Midnight spaghetti • Linguini carbonara • Served with fresh baked bread and extra virgin olive oil

A NIGHT IN PARIS (CHOOSE 3)
• A feast of coq au vin, ratatouille, Lyonnaise potatoes, salad nicoise • Fresh baked baguettes • Carved slow roasted chateaubriand served with béarnaise, black truffle demi-glace and flambéed shallots

TASTE OF TOKYO (CHOOSE 3)
• A gochisō of pork shumai, shrimp tempura, vegetable harumaki and stir fried sesame tofu and vegetables • Hibachi shrimp and filet • Served with steamed rice, ponzu, shrimp sauce and chili sauce

CHEF ATTENDED CARVING STATION
• Choice of turkey, honey baked ham, roast beef or prime rib • Served with assorted spreads and rolls

DESSERT STATION
• Chef selection of Godiva chocolate covered strawberries, petit fours, house-made brownies and hand rolled truffles.
BUFFET SELECTIONS

Salads

BABY MIXED GREENS
Teardrop tomatoes, cucumbers and red onions with balsamic vinaigrette and ranch dressing on the side

TRADITIONAL CAESAR SALAD
Served with sourdough croutons and shaved parmesan cheese

THAI LETTUCE WRAP “SALAD”
Served with citrus vinaigrette

CAPRESE SALAD
Layered fresh buffalo mozzarella, vine ripened tomatoes and basil with EVOO and balsamic syrup

BABY SPINACH SALAD
Tomatoes, red onion, boiled egg and bacon with balsamic vinaigrette and honey mustard

CLASSIC WEDGE SALAD
Crumbled bleu cheese and caramelized red onions

FRISSEE & JUMBO LUMP CRAB
Tossed with toasted almonds and meyer lemon vinaigrette

Accompaniments

GRILLED ASPARAGUS
Served with lemon vinaigrette

GREEN BEANS AMANDINE
Served with lemon and toasted almonds

GARLIC CREAMED SPINACH
Served with boursin cheese

“LOADED” WHIPPED POTATOES
Served with mixed cheeses, bacon and sour cream

ROASTED GARLIC POTATO GRATIN
Yukon gold potatoes layered in a garlicky mornay

CAJUN RED RICE
A taste of the bayou

JALAPENO MAC ‘N’ CHEESE
A kicked up version of an old favorite

SAUTEED BROCCOLINI
Served with pancetta and roasted garlic

WILD MUSHROOM RISOTTO
Cremini, shiitake and oyster mushrooms

SWEET POTATO HASH
Serve with bacon and onions

SAUTEED HARIKOTS VERTS
Served with bacon and tomatoes

KALE AND CABBAGE COLE SLAW
Served with toasted celery seed

ROASTED YUKON GOLD POTATOES
Served with lemon and dill

CREAMY POLENTA
Served with roasted tomatoes and gorgonzola

WILD RICE PILAF
Served with cranberries and pecans

ISRAELI COUSCOUS
Served with currants and pine nuts

YUKON GOLD POTATO SALAD
A traditional, southern favorite

CITY SLAW
Served with bacon and bleu cheese

COUNTRY SLAW
Sweet and tangy

MAPLE BACON BRUSSEL SPROUTS
Roasted with smokey, house-made bacon

BLACKENED SWEET POTATOES
Served with white truffle cilantro vinaigrette
BUFFET SELECTIONS

CHICKEN ROULADE
Served with spinach and mozzarella in a hunter’s tomato sauce

CLASSIC CHICKEN PICCATA
Served in a lemon caper sauce

BEEF TENDERLOIN MEDALLIONS
Served with a mushroom demi-glace

HOUSE SMOKED PULLED PORK
Served with NC BBQ sauce

CHARLESTON STYLE SHRIMP & GRITS
Served in a spicy tasso gravy

SHALLOT ENCRUSTED SALMON FILETS
Served with lobster butter

BAKED PENNE BOLOGNESE
Penne in a meaty marinara

CHICKEN MARSALA
Served with mushroom demi-glace

POTATO WRAPPED GROUPER
Served with creamed leeks

BLACKENED SALMON
Served with shrimp creole

SLOW SMOKED QUARTER CHICKEN
Serve with Alabama BBQ sauce

JERK CHICKEN
Served with mango chutney and Caribbean jerk spices

HICKORY GRILLED CHICKEN
Served with peach BBQ sauce

SESAME SEARED YELLOWFIN TUNA
Served with red curry aioli and soy glaze

PORK PORCHETTA
Roasted, bacon wrapped pork loin stuffed with Italian sausage, artichoke hearts, sundried tomatoes and golden raisins

ROASTED PORK LOIN
Served with whole grain mustard glaze and a fig demi-glace

BEEF TIPS AU POIVRE
Served in a brandy cream sauce

GNOCCHI ALA VODKA
Potato dumplings in a spicy vodka cream

CHICKEN CAPRESE
Airline chicken breast topped with mozzarella, tomato and basil

SOUTHERN CHICKEN ROULADE
Served with sage sausage, cornbread, cremini mushrooms and cranberry eith a red-eye gravy

SALTIMBOCCA
Layered chicken breast, prosciutto and fontina in a sage demi-glace

GRILLED FILET OF BEEF
Topped in pimento cheese or scar style

ORECCHIETTE PASTA
Tossed in a roasted tomato and pesto sauce

Carving Stations

CHOICE OF:

- PRIME RIB WITH AU JUS AND HORSERADISH SAUCE
- LEG OF LAMB WITH WHOLE GRAIN MUSTARD AND MINT DEMI
- ROASTED TURKEY WITH A SIDE OF GRAVY
- GLAZED HAM WITH AN APPLE CHUTNEY
**BUFFET SELECTIONS**

**Desserts**

APPLE OR BERRY COBBLER  
Served with fresh whipped cream

SOUTHERN TIRAMISU  
Served with sweet biscuits and bourbon zabaione

STRAWBERRY SHORTCAKE  
Served over crumbled sweet biscuits

CHOCOLATE CHUNK  
COOKIES AND DOUBLE  
FUDGE BROWNIES

MINI CHEESECAKES AND  
BITE Sized SWEETS

**Seasonal**

IRISH BREAD PUDDING  
Served with Jameson Irish Whiskey glaze

CREME BRULEE  
Served with classic vanilla bean or grand marnier

GODIVA CHOCOLATE MOUSSE

KEY LIME PIE SQUARES

CHOCOLATE LAVA CAKE

MINI SHOOTER DESSERTS  
Assorted varieties

LEMON CURD AND BLUEBERRY TART

ALMOND POUND CAKE  
Served with peach compote

**Plated Dinner Recommendations**

PAN SEARED CHICKEN BREAST  
Served with sauteed apples and calvados cream garlic spinach and boursin whipped potatoes

FENNEL AND BLACK PEPPER CRUSTED  
PORK CHOP  
Served with granny smith chutney sweet potato gratin and bacon onion broccolini

SHIITAKE CRUSTED SEA BASS  
Served with lobster butter sauce Charleston succotash

POTATO WRAPPED GROUPER  
Served with beurre rouge sauteed spinach and juliened seasonal vegetables

CARPET BAGGER  
Beef medallions stuffed with fried oysters, finished with bearnaise roasted garlic potato gratin and grilled pencil asparagus

HORSERADISH CRUSTED PRIME RIB  
Served with herb au jus, creamed spinach and twice baked potatoes

BEEF BRACIOLE  
Flank Steak stuffed with artichoke tearts, sun-dried tomatoes, raisins, spinach and buffalo mozzarella and creamy risotto milanese

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