

Waterford Hall

a division of BOUK Management

•2013 Catering Services & Menus•



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ABOUT BOUK CATERING

Bouk Catering is a full service catering and event planning company that services all the food for Waterford Hall. 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 special day.

SERVICES

- Full, personalized menu creation
- Décor and rental management and consultation
- Day of coordination (fees apply)
- Rehearsal direction
- Layout and event design
- Full ABC permits and bar packages
- Wedding Cake/Baker Recommendations
- Transportation/Logistic Management

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 & presentation will meet the standards upheld by BOUK Catering.



PASSED HORS D'OEUVRES

Our 2 & 4 Legged Friends

MINI CHICKEN & WAFFLES

aged cheddar cheese waffles topped with southern fried chicken tenders and drizzled with Vermont maple syrup

FOIE GRAS AND 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

“FRENCH TOAST”

French toast served with seared foie gras and pomegranate molasses

MINI TWICE BAKED POTATOES

applewood smoked bacon with aged cheddar cheese, green onions & roasted garlic

SAUSAGE STUFFED MUSHROOMS

cremini mushrooms stuffed with cheddar and spicy Italian sausage

MINI BEEF WELLINGTONS

grilled beef tenderloin & mushroom duxelle wrapped in puff pastry

CURRIED CHICKEN SALAD

crusty house made baguette

SOUTHERN EGGROLLS

smoked chicken, collard greens, vidalia onions, and peach chutney

“POT PIE”

pulled chicken in a creamy veloute



MINI CUBAN
classic panini with dill Dijon mustard

MINI PHILLY
cheesesteak with velveeta

LAMB LOLLIPOPS
mint pesto crusted with pomegranate molasses glaze

VIETNAMESE BEEF SKEWERS
sweet chili glaze

BACON WRAPPED DATES
stuffed with pickled pear

GOURMET "BLT"
pancetta, arugula, heirloom tomato, herb mayo on focaccia

GRILLED ITALIAN SAUSAGE AND SHRIMP SKEWERS
lemon caper beurre blanc

From the Sea

NEW ENGLAND CRAB CAKES
garnished with apple tartar sauce

MINI BAGEL
topped with smoked salmon and dill cream cheese

GINGER BACON WRAPPED SCALLOPS
garnished with soy pearls

TUSCAN TUNA
sliced yellowfin tuna & eggplant caponata served on grilled ciabatta

BABY LOBSTER MAC & CHEESE
garnished with chives

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



MARYLAND CRAB CAKES
with cajun remoulade

POTATO LATKES WITH SMOKED SALMON MOUSSE
*potato pancakes topped with smoked salmon mousse
& garnished with red onions & capers*

DRAGON SHRIMP
Jumbo shrimp wrapped in rice paper and crispy fried, garnished with Thai chili sauce

BEGGAR'S PURSE
stuffed with shrimp & scallop mousse

OUTER BANKS CLAM CHOWDER SHOOTERS
local clams in a traditional creamy style

THAI "TIGER" SHRIMP
wrapped in wonton with cilantro chile pepper vinaigrette

TEMPURA LOBSTER BITES
roasted red pepper habanero

From the Garden

FRIED RAVIOLI "POPS"
topped with tomato chutney and parmesan

POTATO CROQUETTE
garnished with bleu cheese fondue and apple bacon

VEGAN SUMMER ROLLS
julienned veggies & herbs wrapped in rice paper and served with ponzu

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 and wrapped with puff pastry, garnished with caramelized vinaigrette

STUFFED BABY PORTOBELLO

roasted cremini mushrooms stuffed with gorgonzola and caramelized onions topped with pear relish

TOMATO SOUP SHOOTERS

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

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, AND FETA SKEWERS

with basil and balsamic syrup

GAZPACHO SHOOTERS (SEASONAL)

Chilled soup in shot glasses



DISPLAYED HORS D'OEUVRES

ASSORTED CHEESE & FLATBREAD DISPLAY
Artistic Display of Assorted Domestic & Imported Cheeses

SHRIMP COCKTAIL
Served with Tequila Cocktail Sauce and Lemon Wedges

WARM SPINACH AND ARTICHOKE DIP
With House made tortilla chips

DEVEILED EGGS
A trio of Local Hard Boiled Eggs topped with Smoked Salmon, Duck Confit, and Fried Shallots.

6- OLIVE TAPENADE
With Crostinis

FRESH CRUDITÉS DISPLAY
Fresh Vegetables with ranch dipping sauce

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

CAPRESE SKEWERS
Balsamic Cherry Tomatoes & Fresh Mozzarella topped with Basil Oil

FRESH FRUIT DISPLAY
With honey Lemon Yogurt Dip

PROSCIUTTO WRAPPED ASPARAGUS
Grilled Asparagus wrapped in Prosciutto & Stuffed with Mascarpone

GRILLED CHICKEN SATAY
Chile Marinated Chicken served with Thai Peanut Sauce



CUBAN BLACK BEAN DIP

*Slow Cooked Black Beans topped with Melted Cheddar, toasted Pecans,
Pico de Gallo served with warm Tortilla Chips*

BBQ SLIDERS

Smoked Pulled Pork on Mini Rolls

BUFFALO CHICKEN SLIDERS

Pulled Buffalo Chicken with Melted Monterey jack and Bleu Cheese Sauce

DIM SUM

*Mini Veggie Spring Rolls, Pork Dumplings, and Crab Wontons with Sweet Chili
and Teriyaki Sauces*

LAMB KABOBS

*Marinated and Grilled Lamb with Seasonal Vegetables served with Warm Pita and
Spicy Garlic Sauce*

HOUSE MADE GUACAMOLE AND SALSA

With Crispy White Corn Tortilla Chips

SMOKED SALMON

With Toast Points, Diced Egg and Red Onion, Capers, and Dill Aioli

MINI FISH TACOS

*Grilled Mahi-Mahi or Jumbo Shrimp and Latin Slaw with Crema and Shredded
Cheese*



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
Lowcountry 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

TRADITIONAL IRISH FARE

Irish Potato Cakes
Shepherd's Pie
Corned Beef and Cabbage
Mini Reuben Sliders

SOUTHERN

House smoked Pulled Pork BBQ
Alabama Caviar with Blackeyed 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



RAW BAR

Shucked Oysters, Crab Claws, Shrimp & 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

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 & Ale

Garlic & Herb

Creamy Gorgonzola Fondues

served with Crispy Bacon, Sliced Fuji Apples, Bosch Pears, Sliced French bread, Cut Veggies and Gaufrettes

A TUSCAN NIGHT

Beef Braciole, Chicken Saltimbocca, Grilled Vegetable Gratin, Panzanella Salad

Cooked in front of your guests (*choice of two*):

Sweet Potato Gnocchi in Brown Butter and Sage,

Penne ala Vodka

Farfalle in Pesto Cream

Midnight spaghetti

Linguini Carbonara

served with Fresh Baked Bread and Extra Virgin Olive Oil

A NIGHT IN PARIS

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

A Gochisō of Pork Shumai, Shrimp Tempura, Vegetable Harumaki, and Stir Fried Sesame Tofu and Vegetables. Hibachi Shrimp and Filet with Steamed rice, Ponzu, Shrimp Sauce and Chili Sauce.

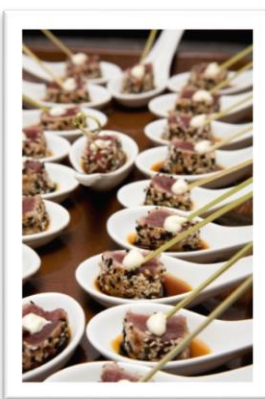
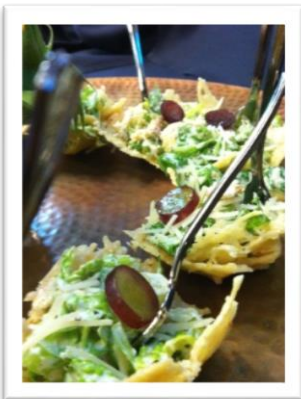


CHEF ATTENDED CARVING STATION

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 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

Caprese Salad with Layered Fresh Buffalo Mozzarella, Vine Ripened Tomatoes and Basil with EVOO and Balsamic Syrup

Baby Spinach Salad with Tomatoes, Red Onion, Boiled Egg, and Bacon with Balsamic Vinaigrette and Honey Mustard

Classic Wedge Salad with Crumbled Bleu Cheese and Caramelized Red Onions

Frisee and Jumbo Lump Crab tossed with Toasted Almonds and Meyer Lemon Vinaigrette

VEGETABLES AND STARCHES

Grilled Asparagus with Lemon Vinaigrette

Green Beans Amandine

Garlic Creamed Spinach

“Loaded” Whipped Potatoes

Roasted Garlic Potato Gratin

Cajun Red Rice

Sautéed Broccolini with Pancetta and Roasted Garlic



Wild Mushroom Risotto

Sweet Potato Hash with Bacon and Onions

Sautéed Haricots Verts with Bacon and Tomatoes

Roasted Dill and Lemon Red Bliss Potatoes

Creamy Polenta with Roasted Tomatoes and Gorgonzola

Wild Rice Pilaf with Cranberries and Pecans

Israeli Couscous with Currants and Pine Nuts

ENTRÉES

Chicken Roulade with Spinach and Mozzarella in a Hunter's Tomato Sauce

Classic Chicken Piccata

Beef Tenderloin Medallions with a Mushroom Demi -Glace

Charleston Style Shrimp and Grits

Shallot encrusted Salmon Filets with Lobster Butter

Beef Au Poivre

Baked Penne Bolognese

Chicken Marsala

Carving Station: Choice of Roast Beef, Turkey or Glazed Ham

Potato wrapped Grouper with Creamed Leeks

Blackened Red Fish with Shrimp Creole

Mediterranean Grilled Quarter Chicken



Jerk Chicken with Mango Chutney

Sesame seared Yellowfin Tuna with Red Curry Aioli

Pork Porchetta

DESSERT

Apple or Berry Cobbler with Fresh Whipped Cream

Tiramisu

Strawberry Shortcake

Assorted Cookies and Brownies

Mini Cheesecakes and Bite sized Sweets

Irish Bread Pudding

Crème Brulee

Double Chocolate Mousse

Key Lime Pie Squares

German Chocolate Cake

