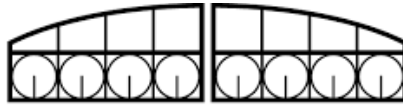




BOUKCatering
A HOSPITALITY COMPANY

YOUR EXCLUSIVE CATERER FOR



— THE CHARLES MACK
— CITIZEN CENTER —



A Division of BOUK Management 2017-2018 Lunch and Dinner Packages

Katy Manson | Event Coordinator | katy@boukmanagement.com |
704.584.9132 (o) | 704.200.5745 (c) | www.Boukcatering.com

Lunch Buffet Packages

PACKAGE ONE at \$10.00 per Person

Set Menu of the Following

*House Smoked Pulled Pork
Four Cheese Mac and Cheese
Country Cole Slaw*

**Above served with Iced Water and Sweet &
Unsweetened Tea
Served with Chocolate Chunk Cookies**

Above package only available for parties of 50 or more

*Pricing does not include tax, staffing and any applicable service charges
Heavy duty plasticware and Reflections cutlery available at \$1.50 per person
Rentals for china, flatware and glassware, pricing available upon request*

PACKAGE TWO at \$15.00 per Person

Select One Salad

Mixed Greens OR Caesar Salad

Select One Side

Orzo Pasta Salad

Red Bliss Potato Salad

Garlic Whipped Potatoes

Jalapeno Mac 'n' Cheese

Wild Rice Pilaf

Sautéed Broccoli

Sautéed Green Beans with Bacon

Choose One Selection from Below

Grilled Vegetable Wraps

Marinated and Grilled Veggies with Hummus and Local Greens

Smoked Turkey and Cheese

Smoked Turkey Breast and Swiss on House-made Focaccia with Dijon, Lettuce and Tomato

Honey Ham and Cheese

Shaved Ham and American Cheese on House-made Focaccia with Honey Mustard, Lettuce and Tomato

Turkey Wrap

Smoked Turkey, Provolone, Spinach, and Roasted Red Pepper Spread

Greek Souvlaki Pita

Marinated Chicken in Lemon, Oregano, and White Wine with Shredded Lettuce and Tzatziki Sauce

**Above served with Iced Water and Sweet & Unsweetened Tea
Served with Chocolate Chunk Cookies**

*Pricing does not include tax, staffing and any applicable service charges
Heavy duty plasticware and Reflections cutlery available at \$1.50 per person
Rentals for china, flatware and glassware, pricing available upon request*

PACKAGE THREE at \$23.00 per Person

Choose One of the Following

Southern Barbeque

*Local Greens with Fresh Veggies with House made Ranch and Citrus
Vinaigrette*

*House Smoked Pulled Pork BBQ with Tangy Sauce and Sandwich Buns
Bleu Cheese Coleslaw
Jalapeno Mac and Cheese*

Italian

*Traditional Caesar Salad with Sourdough Croutons and Parmesan
Baked Penne Bolognese
Sautéed Zucchini and Yellow Squash
Garlic Dusted Rolls*

Classic Buffet

*Traditional Caesar Salad with Sourdough Croutons and Shaved
Parmesan Cheese
Chicken Marsala
Grilled Asparagus
Rosemary Roasted Red Potatoes*

**Above served with Iced Water and Sweet & Unsweetened Tea
Served with Chocolate Chunk Cookies**

*Pricing does not include tax, staffing and any applicable service charges
Heavy duty plasticware and Reflections cutlery available at \$1.50 per person
Rentals for china, flatware and glassware, pricing available upon request*

PACKAGE FOUR at \$30.00 per Person

Choose One of the Following

Low Country

*Crisp Local Lettuces and Fresh Seasonal Veggies with Buttermilk Ranch Dressing
Southern Fried Chicken
Macaroni and Cheese
Green Bean Casserole
Cornbread*

Cajun

*Local Greens with Fresh Veggies with House made Ranch and Citrus Vinaigrette
Jambalaya with Chicken and House made Sausage, Peppers, and Onions
Red Beans and Rice*

Asian

*Crisp Romaine with Julienne Carrots, Tomatoes, and Scallions with a Soy Sesame Dressing
Teriyaki Chicken
Vegetable Stir Fried Rice*

Mexican

*Chopped Salad of Romaine, Tomatoes, Scallions, Corn, Garbanzo Beans, and Cheddar Cheese with
Chipotle Ranch and Citrus Vinaigrette
Shredded Chicken
Soft Tortillas
Black Beans and Rice
Sour Cream, Cheese, and Pico de Gallo*

Irish Menu

*Baby mixed Greens with Teardrop Tomatoes, Cucumbers, and Red Onions with Balsamic Vinaigrette
and Ranch Dressing on the Side
Corned Beef & Cabbage
Served separate
Herb Roasted Potatoes
Soft Rolls with Butter*

**Above served with Iced Water and Sweet & Unsweet Tea
Served with Chocolate Chunk Cookies**

*Pricing does not include tax, staffing and any applicable service charges
Heavy duty plasticware and Reflections cutlery available at \$1.50 per person
Rentals for china, flatware and glassware, pricing available upon request*

Boxed Lunch Options

ALL OPTIONS at \$10.00 per Person

Choose One Sandwich / Wrap Option

Smoked Turkey and Swiss Wrap

Ham and Cheddar Sandwich

Chicken Salad Wrap

All above come with lettuce, tomato and condiments

Individual Bags of Chips

Chocolate Chunk Cookie

Box lunches are available for drop off option only

Please inquire about additional beverage options



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Dinner Buffet Packages

PACKAGE ONE at \$20.00 per Person

Salad

Baby Mixed Greens

Choose Two Accompaniments

<i>Grilled Asparagus</i>	<i>Sautéed Haricots Verts</i>
<i>Green Beans Amandine</i>	<i>Roasted Yukon Gold</i>
<i>“Loaded” Whipped Potatoes</i>	<i>Potatoes</i>
<i>Roasted Garlic Potato</i>	<i>Creamy Polenta</i>
<i>Gratin</i>	<i>Wild Rice Pilaf</i>
<i>Sautéed Broccolini</i>	<i>Israeli Couscous</i>
<i>Wild Mushroom Risotto</i>	

Choose One Entree

Classic Chicken Piccata
Chicken Marsala
Jerk Chicken
House Smoked Pulled Pork
Sliced Roast Turkey or Glazed Ham
Baked Penne Bolognese
Orecchiette Pasta in a Roasted Tomato and Pesto Sauce

Pricing does not include tax, staffing and any applicable service charges
Heavy duty plasticware and Reflections cutlery available at \$1.50 per person
Rentals for china, flatware and glassware, pricing available upon request

PACKAGE TWO at \$26.00 per Person

Salad

Baby Mixed Greens

Choose Two Accompaniments

<i>Grilled Asparagus</i>	<i>Sautéed Haricots Verts</i>
<i>Green Beans Amandine</i>	<i>Roasted Yukon Gold</i>
<i>“Loaded” Whipped Potatoes</i>	<i>Potatoes</i>
<i>Roasted Garlic Potato</i>	<i>Creamy Polenta</i>
<i>Gratin</i>	<i>Wild Rice Pilaf</i>
<i>Sautéed Broccolini</i>	<i>Israeli Couscous</i>
<i>Wild Mushroom Risotto</i>	

Choose Two Entrees

Classic Chicken Piccata
Chicken Marsala
Jerk Chicken
House Smoked Pulled Pork
Sliced Roast Turkey or Glazed Ham
Baked Penne Bolognese
Orecchiette Pasta in a Roasted Tomato and Pesto Sauce

Pricing does not include tax, staffing and any applicable service charges
Heavy duty plasticware and Reflections cutlery available at \$1.50 per person
Rentals for china, flatware and glassware, pricing available upon request

PACKAGE THREE at \$32.00 per Person

Choose One Salad

Baby Mixed Greens
Traditional Caesar Salad

Choose Two Accompaniments

<i>Grilled Asparagus</i>	<i>Sautéed Haricots Verts</i>
<i>Green Beans Amandine</i>	<i>Roasted Yukon Gold</i>
<i>“Loaded” Whipped Potatoes</i>	<i>Potatoes</i>
<i>Roasted Garlic Potato</i>	<i>Creamy Polenta</i>
<i>Gratin</i>	<i>Wild Rice Pilaf</i>
<i>Sautéed Broccolini</i>	<i>Israeli Couscous</i>
<i>Wild Mushroom Risotto</i>	

Choose Two Entrees

Chicken Roulade
Slow Smoked Quarter Chicken with Alabama BBQ Sauce
Roasted Pork Loin with Whole Grain Mustard Glaze and a Fig
Demi-Glace
Beef Tips Au Poivre in a Brandy Cream Sauce
Blackened Salmon with Shrimp Creole
Charleston Style Shrimp and Grits
Gnocchi Ala Vodka

Pricing does not include tax, staffing and any applicable service charges
Heavy duty plasticware and Reflections cutlery available at \$1.50 per person
Rentals for china, flatware and glassware, pricing available upon request

PACKAGE FOUR at \$38.00 per Person

Choose One Salad

Baby Mixed Greens
Traditional Caesar Salad
Caprese Salad
Baby Spinach Salad

Choose Two Accompaniments

<i>Grilled Asparagus</i>	<i>Sautéed Haricots Verts</i>
<i>Green Beans Amandine</i>	<i>Roasted Yukon Gold Potatoes</i>
<i>“Loaded” Whipped Potatoes</i>	<i>Creamy Polenta</i>
<i>Roasted Garlic Potato Gratin</i>	<i>Wild Rice Pilaf</i>
<i>Sautéed Broccolini</i>	<i>Israeli Couscous</i>
<i>Wild Mushroom Risotto</i>	

Choose Two Entrees

*Southern Chicken Roulade with Sage Sausage, Cornbread, Cremini
Mushrooms, and Cranberry & Red-Eye Gravy*
Chicken Saltimbocca with Prosciutto & Fontina in a Sage Demi-Glace
Potato Wrapped Grouper
Blackened Salmon with Shrimp Creole
Sesame Seared Yellowfin Tuna with Red Curry Aioli and Soy Glaze
Charleston Style Shrimp and Grits
Pork Porchetta
Carving Station Choice of Leg of Lamb or Prime Rib
Beef Tenderloin Medallions with a Mushroom Demi-Glace

Pricing does not include tax, staffing and any applicable service charges
Heavy duty plasticware and Reflections cutlery available at \$1.50 per person
Rentals for china, flatware and glassware, pricing available upon request

Buffet Dessert Options

Available for an Additional \$6.00 per Person

Apple or Berry Cobbler
With Fresh Whipped Cream

Southern Tiramisu
With Sweet Biscuits and Bourbon Zabaione

Strawberry Shortcake
Over Crumbled Sweet Biscuits

Chocolate Chunk Cookies and Double Fudge Brownies

Mini Cheesecakes and Bite sized Sweets
Seasonal

Irish Bread Pudding
Jameson Irish Whiskey Glaze

Crème Brulee
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
With Peach Compote