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BELMONTS
Catering & Events



Corporate Catering
Hospitality Guide



MEETINGS • CLIENTS • WORKPLACE CELEBRATIONS

A NOTE FROM OUR FOUNDER

For more than thirty years, my life has centered around food and hospitality. Long before I worked in grocery stores, catering kitchens, restaurants, and event venues throughout Charlotte, Charleston, and Napa Valley, I learned hospitality from my mother. She taught me that people may not remember every detail of a gathering, but they will always remember how they were welcomed and how they were treated.

Throughout my career, I have had the privilege of serving guests, clients, and communities through food. From neighborhood gatherings to corporate events and celebrations of life's most meaningful moments, the goal has always remained the same: making people feel cared for.

Today, Belmonts continues that tradition by helping clients entertain with confidence. Whether preparing a breakfast meeting for ten guests or a celebration for hundreds, our responsibility is simple: solve the problem, remove the stress, and allow our clients to enjoy their guests. Thank you for considering Belmonts.

Luke Manlove

Founder & Managing Partner

HOW WE SERVE

*From pickup and delivery to professionally staffed events,
BELMONTS makes entertaining effortless at every level of service.*



PICKUP

Prepared and packaged for convenient pickup from Belmonts during scheduled pickup times.



DELIVERY

Delivered directly to homes, venues, and event locations throughout the region.



FULL SERVICE

Professional setup, buffet styling, staffing, and event coordination for a seamless service from start to finish.

— GET IN TOUCH —

35 N Main Street • Belmont, NC 28012

704.829.8063 • catering@belmontscatering.com • belmontscatering.com



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MORNING HOSPITALITY

Whether hosting a board meeting, training session, recruiting event, or employee appreciation breakfast, BELMONT'S offers breakfast menus designed to start the day with ease.

BREAKFAST BOXES

Designed for meetings, training sessions, and morning gatherings, each breakfast box includes your choice of breakfast sandwich or entrée, seasonal fruit, and a freshly baked Belmont's scone.

Bacon, Egg & Cheddar Brioche

Applewood smoked bacon, farm-fresh egg, aged cheddar cheese, and a touch of sriracha aioli on a brioche roll.

Sausage, Egg & Provolone Croissant

Savory breakfast sausage, farm-fresh egg, melted provolone cheese, and bourbon molasses mustard nestled in a flaky all-butter croissant.

Amish Ham, Egg & Swiss Croissant

Thinly sliced Amish ham, farm-fresh egg, Swiss cheese, and Dijonnaise on a flaky all-butter croissant.

BELMONT'S Breakfast Wrap

Scrambled eggs, crispy fried chicken, pepperjack cheese, wrapped in a tortilla and served with house-made salsa.

BELMONT'S Ultimate Club

Savory breakfast sausage, applewood smoked bacon, fluffy scrambled eggs, melted Colby Jack cheese, and maple bacon aioli on a toasted brioche roll.

White Cheddar & Roasted Pepper Egg Bites

Light and fluffy egg bites baked with white cheddar cheese and roasted sweet peppers.

BREAKFAST BUFFETS

A thoughtful start to the day, designed for groups of every size.

BELMONT'S Breakfast Buffet

A complete breakfast featuring our Signature Breakfast Casserole, cheddar and herb ham biscuits, thick-cut applewood smoked bacon, estate fruit salad, freshly baked scones, and freshly brewed coffee service.

Executive Continental

An assortment of fresh pastries, estate fruit salad, granola parfaits, hard-cooked eggs, and freshly brewed coffee service.



MORNING BEVERAGES

Thoughtfully selected beverages designed to complement any breakfast or brunch gathering.



WATERBEAN Coffee & Tea Service

Freshly brewed regular or decaffeinated coffee from our friends at Waterbean Coffee, served with cream, sugar, and traditional accompaniments. Premium black, green, and herbal teas from Waterbean Coffee, accompanied by lemon, honey, and sweeteners.



Bottled Juice Selections

A refreshing assortment of juices selected to complement breakfast and brunch menus.



50g Protein Shakes

A high-protein beverage option ideal for wellness-focused meetings, active groups, and guests seeking a more substantial start to the day.

Corporate Catering Beginning at \$250

BUSINESS LUNCHEONS

Whether hosting a working lunch, client presentation, training session, or employee appreciation event, Belmonts offers luncheon menus designed to make midday entertaining effortless.

Fresh Baked Artisan Breads: Choice of Sourdough, Multigrain, or Marble Rye. Hoagies, croissants, wraps, and gluten-friendly iceberg lettuce wraps are available with select menu items.

**Iceberg Lettuce Wrap available for Gluten Free*



SIGNATURE SANDWICH COLLECTION

Amish Turkey Club

Pan-roasted turkey breast, white cheddar cheese, applewood smoked bacon, mixed greens, and lemon herb aioli.

Lancaster Ham & Swiss

Amish honey ham, Swiss cheese, arugula, tomatoes, dill pickles, and caramelized onion mustard.

Black Angus Roast Beef

Rare roast beef, white cheddar cheese, arugula, caramelized onions, and horseradish aioli.

Belmonts Ultimate Club

Turkey breast, honey ham, white cheddar, smoked bacon, lettuce, tomatoes, and Dijonnaise.

Belmonts Chicken Salad Croissant

Lemon herb chicken salad, mixed greens, and sliced tomato on a flaky croissant.

HOAGIES & BAGUETTES

Italian Market

Imported Genoa salami, Sicilian pepperoni, pit ham, provolone cheese, shredded iceberg lettuce, vine-ripened tomatoes, banana peppers, hot cherry peppers, oregano, and Belmonts vinaigrette.

Turkey, Brie & Apple

Pan-roasted turkey breast, triple cream brie, sliced apples, fig butter, and apricot mustard.

Green Goddess Tuna Salad

Albacore tuna, Green Goddess dressing, crisp cucumbers, arugula, and pickled red onions.

Tuscan Caprese

Whipped ricotta, mozzarella, vine-ripened tomatoes, arugula, basil pesto, and aged balsamic glaze.

SIGNATURE WRAP COLLECTION

Chicken Caesar Wrap

Herb roasted chicken breast, crisp romaine lettuce, shaved Parmesan Reggiano, Parmesan garlic croutons, cracked black pepper, and Caesar dressing.

Belmonts Club Wrap

Pan-roasted turkey breast, Black Angus roast beef, applewood smoked bacon, white cheddar cheese, crisp romaine lettuce, vine-ripened tomatoes, and ranch dressing.

Cajun Turkey Wrap

Cajun turkey breast, pepper Jack cheese, crisp romaine lettuce, banana peppers, candied jalapeños, and sun-dried tomato aioli.

Mediterranean Greek Wrap

Romaine lettuce, cucumbers, sun-dried tomatoes, Kalamata olives, Feta, pickled red onions, and red pepper hummus.

Buffalo Ranch Chicken Wrap

Deli sliced Buffalo chicken breast, pepper jack, romaine lettuce, tomatoes, candied jalapeños, ranch dressing and buffalo drizzle.



Luncheon Catering Beginning at \$250

SIGNATURE SALAD COLLECTION

Customize any salad with additional proteins including:
Herb roasted chicken, grilled shrimp, grilled salmon, BELMONT'S Chicken Salad,
Green Goddess Tuna Salad, or Augusta Egg Salad.

Alternate dressings and ingredient substitutions are always available.

BELMONT'S Market Salad

Spring greens, roasted red peppers, dried cranberries,
goat cheese, candied walnuts, and balsamic vinaigrette.

Jerry Caesar Salad

Chopped romaine lettuce, Parmesan Reggiano,
house-made croutons, and Caesar dressing.

Mediterranean Greek Salad

Romaine lettuce, cucumbers, roasted red peppers,
Kalamata olives, sun-dried tomatoes, marinated chickpeas,
feta cheese, pickled red onions, and Greek vinaigrette.

NAPA Cobb Salad

Herb roasted chicken breast, applewood smoked bacon,
avocado, hard-cooked egg, crumbled goat cheese,
vine-ripened tomatoes, and crisp romaine lettuce.
Served with your choice of ranch or balsamic vinaigrette.

Garden Luncheon Salad

Fresh mixed greens, vine-ripened tomatoes, cucumbers,
shredded carrots, and served with your choice of a generous
scoop of Belmont's Chicken Salad or Green Goddess
Tuna Salad, and balsamic vinaigrette.

BELMONT'S Cajun Club Salad

Cajun turkey breast, deli sliced buffalo chicken,
applewood smoked bacon, pepper Jack cheese,
hard-cooked egg, romaine lettuce, vine-ripened tomatoes,
pickled red onions, banana peppers, ranch dressing,
and a buffalo drizzle.

Tuscan Chopped Salad

Romaine lettuce, Genoa salami, Sicilian pepperoni,
provolone cheese, vine-ripened tomatoes, cucumbers,
chickpeas, banana peppers, pickled red onions,
shaved Parmesan, and Belmont's Italian Vinaigrette.



ACCOMPANIMENTS



Sicilian Pasta Salad

Rigatoni pasta tossed with Kalamata olives,
roasted red peppers, sun-dried tomatoes,
feta cheese, and a pinch of red chili flake
tossed with gold Italian vinaigrette.



Estate Fruit Salad

An elegant blend of grapes, pineapple, kiwi,
seasonal berries, and chef-selected fruits
of the season.



Amish Macaroni Salad

Traditional macaroni salad with hard-cooked
eggs, green onions, carrots, and
mustard dressing.



Kettle-Cooked Potato Chips

Chef-selected assortment of premium
kettle-cooked potato chips.

LUNCHEON OPTIONS



Boxed Luncheons

Choose any signature sandwich, wrap, or luncheon
salad. Sandwiches and wraps include one signature
accompaniment. Luncheon salads include fresh
artisan bread and herbed butter. All boxed
luncheons include a Belmont's BIG Cookie,
utensils, and napkin.



Sandwich Buffets

Choose from our Signature Sandwich Collection
and Signature Wrap Collection, accompanied by
your choice of signature accompaniments and
Belmont's Signature Dessert Platter.



Executive Luncheons

Designed for larger meetings and client
presentations featuring a combination of
signature sandwiches, wraps, salads,
accompaniments, and desserts.

Luncheon Catering Beginning at \$250

CLIENT RECEPTIONS

From client appreciation events and grand openings to holiday celebrations and networking events, BELMONT'S provides catering designed to make entertaining clients and colleagues effortless.

PASSED & DISPLAY HORS D'OEUVRES

Amish Ham Biscuits

Scratch-made cheddar herb biscuits filled with shaved Amish honey ham and finished with apricot mustard.

Maryland Crab Cakes

Petite Maryland-style crab cakes served with your choice of lemon herb aioli or sriracha aioli.

Bacon Wrapped Dates

Medjool dates stuffed with goat cheese, wrapped in applewood smoked bacon, and finished with hot honey.

Stuffed Mushrooms

Cremini mushrooms filled with spinach, artichokes, parmesan, and herbed breadcrumbs.

Citrus & Thyme Shrimp Skewers

Jumbo shrimp roasted with sweet chili glaze and served with Belmonts signature dipping sauce.

Lemon Rosemary Chicken Skewers

Lemon rosemary chicken tenderloins roasted on bamboo skewers and accompanied by dipping sauce.

Belmonts Beef Meatballs

Beef meatballs slowly braised in Belmonts strawberry barbecue sauce and finished with parmesan.

Handheld Sliders

Miniature versions of Belmonts signature sandwiches served on brioche or pretzel rolls.

Artichoke Cakes

Golden-brown artichoke cakes served with a complementary dipping sauce.

Raspberry Baked Brie Bites

Flaky pastry filled with creamy brie and raspberry preserves, baked until golden.

Crab Rangoon

Crisp wontons filled with a creamy crab and cheese filling and served with sweet chili sauce.



SIGNATURE DISPLAYS

Designed to serve as the centerpiece of a gathering, BELMONT'S displays combine abundance, presentation, and hospitality to create memorable experiences around the table.



BELMONT'S Dipping Basket

House-made salsa, Augusta pimento cheese, and vintage French onion dip, accompanied by tortilla strips, avocado chips, fried pita, and seasoned pork rinds.



Cheese & Charcuterie Display

An abundant presentation of domestic and imported cheeses, sliced salamis and prosciutto, fresh seasonal fruits, pickled vegetables, fig jam, assorted nuts, artisan crackers, and sliced baguette.



Antipasto Misto Display

A generous Italian market-style presentation of imported salumi, fresh mozzarella, grilled and marinated vegetables, Italian olives, cornichons, grain mustards, and fresh-baked artisan breads.



Grand Seafood Display

An impressive presentation of jumbo shrimp cocktail, chili-lime shrimp, Maryland crab cakes, and petite New England lobster rolls, beautifully arranged with fresh citrus, herbs, and traditional accompaniments.



Scottish Smoked Salmon Display

Silky Scottish smoked salmon elegantly presented with capers, pickled red onions, hard-cooked eggs, fresh dill, lemon, herbed cream cheese, and toasted baguettes.

Event Catering Beginning at \$1,000

CORPORATE DINING & CATERING

From executive dinners and board meetings to client appreciation events and company celebrations, BELMONT'S provides complete corporate catering designed for occasions that call for something beyond the everyday business lunch.

Fresh baked breads: Brioche rolls, sourdough pretzel rolls, whipped butter

BELMONT'S DINNER BUFFETS

Our buffet dinners are designed to provide a complete dining experience while allowing guests the flexibility to enjoy a variety of Belmont's favorites.

SIGNATURE ENTRÉES

Marry Me Chicken

Tender chicken breast served with Belmont's signature parmesan cream sauce.

Brown Sugar Broiled Salmon

North Atlantic salmon glazed with brown sugar and honey.

MANLOVE'S Million-Dollar Meatloaf

A Manlove family recipe passed down from our founder's mother, Kathy. Seasoned ground beef, slowly baked and finished with a rich, savory glaze—a Belmont's take on one of the most comforting meals we know.

Black Angus Beef Tenderloin

Whole beef tenderloin roasted and sliced to order.

Niman Ranch Pork Tenderloin

Herb-crusted pork tenderloin served with apricot mustard.

Chicken Tetrazzini

Tender chicken, mushrooms, and pasta folded into a creamy parmesan sauce and baked until golden brown.



ACCOMPANIMENTS: Choose Two

Garlic Mashed Potatoes

Creamy whipped potatoes with roasted garlic and butter.

Wild Rice Pilaf

Wild and long-grain rice with herbs and seasonal vegetables.

Aged Cheddar Macaroni & Cheese

Tender pasta baked in a rich aged cheddar cheese sauce.

Twice-Baked Potatoes

Baked potatoes whipped with butter, sour cream, cheese, and fresh herbs.

Roasted Seasonal Vegetables

A seasonal selection of fresh vegetables roasted with olive oil and herbs.

Italian Stewed Green Beans

Green beans slowly simmered with tomatoes, garlic, and Italian herbs.

Sicilian Pasta Salad

Rigatoni, Kalamata olives, roasted peppers, sun-dried tomatoes, feta, red chili flake, and golden Italian vinaigrette.

SALAD SELECTIONS: Choose One

BELMONT'S Market Salad

Spring greens, roasted red peppers, dried cranberries, goat cheese, candied walnuts, and balsamic vinaigrette.

Jerry Caesar Salad

Chopped romaine, Parmesan Reggiano, house-made croutons, and Caesar dressing.

Mediterranean Greek Salad

Romaine, cucumbers, roasted peppers, Kalamata olives, sun-dried tomatoes, chickpeas, feta, pickled red onions, and Greek vinaigrette.



Event Catering Beginning at \$1,000

DESSERTS

Whether concluding a corporate luncheon, client event, executive dinner, or workplace celebration, Belmonts desserts and beverage service provide the perfect finishing touch.



SIGNATURE DESSERTS

BELMONTS BIG Cookies

Oversized bakery-style cookies baked fresh and available in a variety of Belmonts favorites.

Chocolate Chip, Classic Sugar, Red Velvet White Chocolate Chip, S'more's Dark Chocolate, Reese's Peanut Butter, Cookies n Cream, M&M's Chocolate Chip

Dessert Bar Collection

An assortment of Belmonts dessert bars selected for variety, flavor, and presentation.

Lemon Bar, Fudge Brownie, Turtle Cheesecake Brownie, Oatmeal Raspberry, Blondie



BILL's Southern Pound Cake

Traditional Southern pound cake is available in Vanilla Bean or Fresh Lemon.

Banana Moon Pie Pudding

Layers of vanilla pudding, bananas, Moon Pies, and whipped cream, inspired by a Southern classic.

Crème Brûlée

A rich vanilla custard finished with a crisp caramelized sugar crust.

BELMONTS Signature Layer Cake

Available in Brown Sugar or Chocolate and finished with Belmonts signature buttercream frosting.

SPECIAL ORDER- 7 Day Notice



DESSERT DISPLAYS

Designed for receptions and celebrations where guests enjoy a variety of sweets throughout the event.

BELMONTS Cookie Display

A generous assortment of Belmonts BIG Cookies arranged for sharing and entertaining.

BELMONTS Dessert Display

A collection of cookies, dessert bars, pound cake, and seasonal sweets beautifully arranged for service.

Southern Sweets Display

A celebration of classic Southern desserts featuring pound cake, banana pudding, dessert bars, and Belmonts favorite BIG Cookies

BEVERAGE SERVICE

Thoughtfully selected beverage service designed to complement meetings, client events, and workplace celebrations.

WATERBEAN Coffee & Tea Service:

Serves 8-10 guests in an insulated coffee box

Freshly brewed regular or decaffeinated coffee and a selection of premium teas

Includes sugar assortment, half and half, cups, stirrers, lids and sleeves



Fresh Lemonade

Freshly prepared and served chilled.

Available in half gallon



Southern Style Iced Tea: Available by the gallon

Sweetened or unsweetened.



Bottled Water & Sparkling Water

Available by bottle



50g Protein Shakes

A high-protein beverage option ideal for wellness-focused meetings and active groups.



Event Catering Beginning at \$1,000

SERVICE GUIDELINES

*Everything you need to know when planning
your catering with Belmonts.*



RESERVATIONS

A 50% retainer is required
to reserve event dates.



FINAL DETAILS

Final guest count and payment
are due 10 days prior to the event.



PROFESSIONAL STAFFING

Professional staffing is available
for select events.



DELIVERY & SETUP

Delivery, setup, rentals, and
staffing may incur additional charges.



WEEKENDS & HOLIDAYS

Weekend and holiday availability
may be limited.



DIETARY ACCOMMODATIONS

Menu accommodations are available
for dietary restrictions with
advance notice.

READY TO PLAN YOUR EVENT?

*Our team is here to help with menus, service options,
and the details that make entertaining easier.*



704.829.8063



catering@belmontscatering.com

CORPORATE CATERING • PRIVATE EVENTS • BELMONT'S EXPERIENCES



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BELMONTS

CATERING & EVENTS

EXCEPTIONAL FOOD.
EXCEPTIONAL SERVICE.

From corporate luncheons and client receptions to executive dinners and company celebrations, Belmonts delivers hospitality that reflects your standards and elevates every occasion.



PICKUP



DELIVERY



FULL SERVICE



WHEN IT MATTERS,
BELMONTS SHOWS UP.

35 N MAIN STREET, BELMONT, NC 28012 | 704.829.8063 | CATERING@BELMONTSCATERING.COM



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