



CATERING WORKS

Chatham Hill Winery Celebrations Menu

Platters to Share

Fruit Platter

Seasonal fruits
Raspberry, Key Lime or Toasted Coconut dip.

Small serves up to	25	\$75
Medium serves up to	50	\$155
Large serves up to	75	\$210
Serving price per person		\$3

International Cheese Display

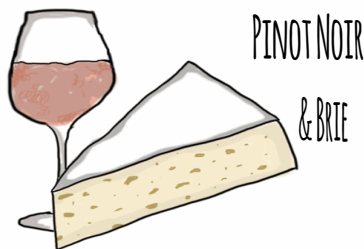
Imported and domestic cheeses, crackers and fruit garnish.

Small serves up	25	\$105
Medium serves up to	50	\$195
Large serves up to	75	\$290
Serving price per person		\$4.50

Cheese Torta Selection

One of our top sellers. Basil Cheese Torta, Apricot & Blue Cheese Torta, Mexican Torta, Fig & Chevre Torta or Curried Chutney & Almond Torta. These are house made and served with appropriate crackers and breads.

Small Serves up to 25	\$68
Medium 50	\$125
Large 75-100	\$210



Crudites

Raw, Roasted or Grilled.
Cucumber or Roasted Red pepper dip

Small serves up to	25	\$87
Medium serves up to	50	\$175
Large serves up to	75	\$260
Serving per person price		\$4.50

Relish Tray with Pimento Cheese

Carrots and celery sticks, spicy pickled beets, gherkins, olives, pickled okra and jumbo caper berries and radishes. Served with Farmer's Market Hoop Cheddar Pimento Cheese, baguette croutons.
One tray serves up to 50

\$110

Charcuterie Platter

Imported and domestic Charcuterie to include; Spanish chorizo, Black Forest ham, Mortadella from Italy and some wonderful Artisan smoked sausages from the US. Served with imported mustards, gherkins, breads and crackers. Serves 50.

\$173

Mexican Ten Layer Dip

Layers of Black and Pinto beans, Cheddar and Jack Cheeses, Sour Cream, Salsa, Guacamole, Olives, Green Onions and Cilantro. Served with Tortilla Chips for dipping.

Small serves up to 25	\$75
Medium serves up to 50	\$138
Large serves up to 75 -100	\$175

Celebrations Menu

Middle Eastern Layered Dip Platter

A triple-layered dip composed of our favorite Middle Eastern inspired recipes: Homemade Hummus, Greek Yogurt and Tabbouleh served with soft pita.

Small platter serves up to 25 \$87
Medium platter serves up to 50 \$150
Large platter serves up to 75-100 \$210

Shrimp Cocktail Platter

Our jumbo shrimp steamed and served with zesty cocktail sauce and lemon wedges.

Small serves up to 30 (90 pcs) \$150
Medium serves up to 60 (180 pieces) \$300
Large serves up to 100 (360 pieces) \$550

Mussels Vinaigrette

Steamed mussels served chilled with a herbed vinaigrette. Min order 20 servings. 48 Count

\$85

Spanish Tapas Platter

A beautiful display of Spains finest ingredients: Arbequina olives, Stuffed olives, Piquillo peppers, sliced Serrano ham, Spanish Chorizo, Mahon, Manchego and Cabra Lamancha cheeses. Served with sliced breads and breads and Fried-Salted Marcona Almonds. Minimum of 20 servings on this item. Priced per person.

\$7 per serving

Antipasta Platter

A lavish Display of Salami, Pepperoni, Ham, Provolone Cheese, a Variety of Peppers and Marinated Mushrooms, Artichoke Hearts and Olives tossed as a Salad. Served with Baguette Bread and assorted Gourmet Crackers. One Platter serves up to 60.

\$260

Tenderloin of Beef Platter with Rolls & Sauces

Whole Beef Tenderloin seasoned with Dijon, garlic, rosemary and roasted to rare - medium. Thinly sliced and served with mini rolls, horseradish sauce and Dijon mustard. One Tenderloin serves up to 24 servings.

\$235

Brie Selections

French Brie wheels.

Choice of en croute:

Praline Brown Sugar and Pecans Brown Sugar & Walnut Strawberries and Almonds Raspberry

Major Grey's Chutney

Cran-Raspberry

Choice of Decorated Brie:

Wild Cherry (gf) Not wrapped, decorated.

Fresh Fruit with Almonds (gf)

Honey & Almonds (gf)

Half Brie \$57

Whole Brie \$90

Mediterranean Dips Display

Tabbouleh, Hummus, Baba Ghannouj and Stuffed grape leaves served platter style with pita rounds and crackers. Display serves 20 guests.

\$143

Cheese Picks

Manchego & Quince with Marcona Almonds (gf)

Caprese Tortellini Picks (gf)

Melon, Mozzarella and Olive Pick (gf)

Sold by the dozen.

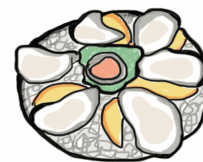
\$34 dozen

Crab Dip

Our signature hot baked crab dip. Served with Baguette round croutons, pita rounds and crackers. Sold by the quart. Serves up to 20

\$85 quart

CHAMPAGNE & OYSTERS



Celebrations

Menu

Dip Selections

Chilled Dips:

Baba Ghannouj (vegan, gf)

Hummus (vegan, gf)

Black Bean & Red Pepper Hummus (gf)

Guacomole (gf, vegan)

Pimento Cheese Spread

Sweet Potato Hummus (gf, vegan)

Pistachio Dip Toasted Pistachio, Creme Fraiche

Lemony White Bean Dip (gf)

Hot Dips:

Buffalo Chicken (gf)

Artichoke & Parmesean

(gf) Spicy Spinach (gf)

Hot Corn (gf)

Chile Con Queso

Blue Cheese and Bacon

One quart serves 20

Served with appropriate crackers, tortilla chips or pita rounds.

\$60 quart

Salmon Side

Boneless Side of Salmon average 5 lbs serves 40.

Chipotle Cherry and Orange Glaze with Cilantro

Raspberry Tamarind with Sweet Potato Salsa House

Smoked with Apple Chutney

\$155

Shrimp Salsa

Lite appetizer of sautéed shrimp tossed with black beans, tomatoes, avocado herbs and spices served

mini style with tortilla chips.

Sold by the quart.

\$80 quart

Bacon

Rumaki

Scallop, Shrimp, Chicken, Fig or Date wrapped with bacon and cooked to perfection.

Sold by the dozen.

\$30 dozen

Chicken Bacon and Marmalade Bites

\$27 dozen

Pimento Cheese & Bacon Coins

\$20 dozen

Sweet & Spicy Pork Belly Bites

\$55 dozen

Biscuits & Sandwiches

Assorted Mini Sandwiches

Mini finger roll sandwiches may include: Turkey, Roast Beef, Chicken Salad and Ham & Cheese. Served with mustard and mayonnaise on the side. Two mini sandwiches per serving.

\$7 per serving (2 sandwiches per serving)

Signature Tea Sandwiches

Classic tea sandwiches to include one dozen of each flavor: fig spinach with cream cheese on pecan raisin bread, tarragon chicken salad on wheat bread and cucumber tea sandwich on white bread. One platter is 36 pcs.

\$55 / 3 dozen

Lahvosh Pinwheels

\$50 roll (12 slices)

Herbed Chicken on Onion Biscuit

\$30 dozen

Biscuits House Made

Honey Ham and Cheddar Scallion

Sweet Potato with Smoked Turkey

Sweet Potato with Ham

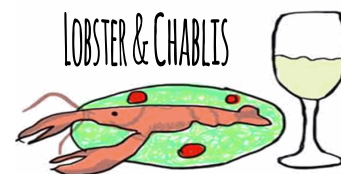
Creole Mustard & Major Grey's chutney Sold in dozen increments per flavor

\$28 dozen

Mini Lobster Roll

Classic New England lobster salad served on mini pate a choux roll. Sold by the dozen.

\$40 dozen



Celebrations Menu

Chicken Skewers

Boneless breast of chicken threaded on bamboo skewers. Flavors include: Jamaican Jerk, Honey Lemon Rosemary(gf), Bourbon Pecan, Maple Bourbon(gf),Raspberry Chipotle (gf), Teriyaki(gf), Pesto(gf), Apple Butter(gf), Chicken Satay and Diablo with Avocado Creme.

Chilled Skewers: Sesame(gf), Poached chicken and peanuts with Chutney Yogurt(gf)
Sold in increments of 2 dozen.

\$78 per 2 dozen

Beef Skewers

Mini Beef Kabob with Red Onion
Beef Satay with Spicy Peanut
Sauce Spanish Beef with Paprika
Sauce Sold in increments of 2
dozen.

\$85 per 2 dozen

Seafood Skewers

Salmon Satay with Chili lime or Blood Orange Ponzu.
Mini Ahi Tuna Kabobs
Shrimp with Garlic Parsley Mojo
Shrimp with Honey Bourbon Glaze
Sold in increments of 2 dozen.

\$96 per 2 dozen

Lamb Lollipops

Lamb loin marinated in olive oil, mustard, garlic, rosemary and pan seared, skewered and served with espresso mustard sauce.
Sold by the dozen

\$40 per dozen

Mini Kabob Selection

\$5 per serving



Sliders

Slider Selection

Mini Burgers with Cheese & Condiments Carolina
Spicy Chicken on Yeast Roll
Carolina Cuban -Ham, Cheese, Pork, Pickle
NC BBQ Pork with Slaw Sandwiches on Yeast Roll
Lamb Burger with Harissa & Mint on Challah Roll
BBq Short Ribs with Red Slaw on Yeast Roll
Sold by the dozen.

\$40 dozen

Mini Hot Dogs

Mini two inch dogs, perfect for tailgating or kids' parties. Recommended 2 per serving. Ketchup, mustard, relish on the side. Sold by the dozen

\$27 dozen

Hot Bites

Meatballs

Chipotle, Swedish, Marinara, Mozzarella & Pesto,
Sicilian-Pinenut & Currants
Asian, or Turkey with Raspberry Chipolte.
Sold in increments of two dozen.

\$46 per 2 dozen

Pigs in a Blanket

\$17 per dozen

Figs in a Blanket

\$27 per dozen

Crab Cakes with Sauces

\$70 2 per dozen

Stuffed Mushrooms

Choice of: Gorgonzola, Spinach and Feta or Sausage
and Ricotta

\$20 per dozen

Corn Cakes with Duck Confit

\$22 dozen

Shrimp & Grit Fritters

\$41 2 dozen

Celebrations Menu

Pork Dumplings

\$20 dozen

Chicken Bisteeya

Chicken in a light curry sauce, almonds, cinnamon wrapped in phyllo. 3 dozen minimum

(\$81 per 3 dozen)

Chicken Tender Selection

Classic Southern Breaded & Fried

Captain Crunch Tenders

Potato Rosemary Crusted Chicken Tenders (gf)
Served with Honey Mustard Dipping Sauce.

Sold by the dozen

\$28 dozen

Chicken Wings with Hoisin and Apricot

Hoisin and tamari marinated wings, oven baked and glazed with apricot and sesame seeds. Sold in increments of three dozen.

\$42 per 3 dozen



Fig Serrano Manchego Flatbread Bites

Dalmatia fig spread, Serrano ham, Manchego cheese and fresh rosemary baked on flatbread. Sold by the dozen.

\$25 per dozen

Mac N Cheese Bites

\$25 per dozen

Mini Beef Wellingtons

\$38 per dozen

Mini Empanada

House made flaky pastry pockets filled with your choice of:

Beef Chicken

Spinach & Cheese

1 dozen minimum per flavor

\$28 per dozen

Mini Quiche Tarts & Mini Frittatas

Frittatas:

Sweet Potato

Basil, Tomato & Proscuitto

Basil, Tomato & Chevre Hoop

Cheddar & Chive

Quiche Tarts:

Veggie Lorraine

Roast Tomato & Chevre

Spinach & Gruyere

Sold by the dozen

\$25 per dozen

Mini Stuffed New Potatoes

Pesto & Chevre Bacon & Cheddar

Crab & Creme Fraiche Herb & Cheese

Sold in increments of 1 dozen

\$19 per dozen

Orange Ginger Cauliflower Bites (gf) Vegan

Cauliflower florets, oven fried and glazed in a spicy orange-ginger sauce. (gf) vegan sold in increments of 2 dozen bites.

\$33 per 2 dozen

Samosa (v)

Potato, carrot, corn, peas with Paneer wrapped in pastry and baked.

\$33 dozen

Spinach and Feta Phyllo Triangles

\$25 dozen

Thai Chicken & Peanut Cakes

\$23 dozen

Celebrations Menu

Cold Bites

Beef & Vegetable Rolls

\$18 dozen

Bruschetta

Tomato Basil
White Bean, Garlic & Spinach Includes Baguette
Croutons to build your own bruschetta. 1
dozen minimum per flavor.

\$28 dozen

Chinese Chicken Parcels in Paper

\$28 per dozen

Dates and Figs

Medjool Dates stuffed with:
Cream Cheese and Pecan
Blue Cheese and wrapped in Prosciutto
Honey and Chevre
Black Mission Figs stuffed with:
Honey and Chevre
1 dozen minimum per flavor

\$21 per dozen

Deviled Eggs

Classic Southern Style
Sweet and Spicy
Wasabi
BLT
1 dozen minimum per flavor
\$25 dozen

Lemon Chicken and Snow Peas

\$28 dozen

Mini Fruit Skewer

\$2.50 each

Mango Coconut Chicken Salad in Phyllo Cup

\$14 dozen

Roast Beef Spirals

\$11.50 dozen

Salmon Crepe Bites

\$28 dozen

Shrimp and Snow Pea Pick

\$28 dozen

Tortilla Pinwheels

\$7 dozen

Watermelon Cubes with Chevre & Balsamic (seasonal)

\$23 dozen



Sushi Platter #1 96 Pieces

(3)Spicy Tuna Maki
(3)California Roll
(3)Philly Roll
(2)Tuna Maki
(2)Salmon Maki
48 hours Notice Prepared by Chef Yung Nay

\$204

Sushi Platter #2 80 Pieces

Sushi and Regular Rolls
(3) Spicy tuna maki, (2) California roll, (2) Tuna maki, 4pcs Tuna nigiri, 4pcs Yellowtail nigiri, 4pcs Salmon nigiri, 4 pc Ebi nigiri, 4 pcs Escolar nigiri, 4 pcs Eel nigiri. Served with soy sauce, wasabi, ginger and chopsticks.

\$310

Sushi Platter #3 136 Pieces

Sushi and Regular Rolls
(3) Spicy tuna crunch, (3)Philly Roll, (2) Shrimp tempura, (2) Rainbow, (2) California, (2) Tuna maki, (1) Punk Rock(1) Jill Fave, 1 Salmon and Avocado. Served with soy sauce, wasabi, ginger and chopsticks.

\$365