



CATERING WORKS

Special Events Menus

2319 LAURELBROOK STREET
RALEIGH, NC 27604
WWW.CATERINGWORKS.COM

WELCOME TO CATERING WORKS!

At Catering Works, our mission is to ensure that we exceed your expectations by providing the highest quality food and service to Raleigh and the surrounding area. Locally owned and operated since 1989, Catering Works offers full service off-premise catering and delivery.

FOOD & BEVERAGE

Delicious food prepared and presented with artistic vision. Cutting edge recipes as well as traditional fare and beverages to please every palate. Custom wedding cakes, exquisitely decorated and made fresh in our bakeshop.

AWARD* WINNING SERVICE

Experienced and professional service that is unsurpassed. *ISES Southeastern Regional award(s) winner for several years running.

FULL SERVICE EVENT PLANNING

Complete rental coordination of tables, tents, chairs, linens and more. Location, layout and logistics planning to ensure your event runs smoothly. Beautiful floral arrangements created by our expert

HOW TO CHOOSE THE RIGHT CATERER

Your Special Event is not only special to you, it is special to us. At Catering Works, we understand you are planning a very important, and often once-in-a-lifetime social event, there are significant details and coordination and care that we consider paramount to the success of your specific occasion. Before you entrust your special day to anyone, here are some points to consider:

*Your menu should be well balanced and well thought-out. A menu consultation that focuses on your input and your personal likes and dislikes, and then marries them with food knowledge, current trends and overall recipe balance is ideal. If you are asked to "pick from a list" you may not be getting full-service treatment.

*Does your caterer operate a commercial kitchen? Do they maintain a Grade "A" status with the county health department? If you are ever uncertain, ask to see the catering kitchen, whether food is prepared at the caterer's location or an on-site kitchen, cleanliness and sanitation should be evident at all times.

*Is your caterer on the approved venue list? Many Special Event venues limit the number of outside caterers, consult your desired venue for more information.

*Does your caterer carry the required liability insurance; worker's compensation, general liability, automobile liability and liquor liability?

*Will your caterer offer you an opportunity to taste test food prior to your event?

*Can your caterer provide you with a reliable list of references?

*Does your caterer provide you with a comprehensive proposal, complete with all food, beverage, setup & service components required to successfully execute your event?

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Signature hors d'oeuvres

Some of our most popular and unique hors d'oeuvres to be butlered or displayed.

WHITE BEAN SOUP SHOOTER

Our signature truffled white Bean soup is made with white beans, vegetables and fresh herbs then simmered in veggie stock until tender, finished with a touch of cream, white truffle oil and romano. Served with a mini grilled cheese sandwich made with Gruyere cheese, tart apple, sage and layered with dijon and fig spread.

MINI BEEF SHORT RIB PIE

Coffee braised beef short ribs served in a tart shell and topped with blue cheese infused mashed potatoes.

CORN CAKES WITH DUCK CONFIT IN SWEET PEPPER SAUCE

Whole kernel corn cakes topped with confit of duck leg in a sweet and spicy sauce with fresh cilantro.

CRAB CAKES WITH SAUCES

Jumbo lump crab seasoned with sauteed vegetables and a hint of spice. Served with spicy cocktail sauce and lime remoulade sauce.

COLLARD GREEN WON TON

NC grown tender collard greens seasoned with ham hock, cream cheese and spices folded into a chinese won ton wrapper and deep fried in peanut oil.

CORNBREAD CROSTINI

Fresh baked cornbread crostini topped with fig preserves and a dollop of creme de menthe chantilly cream. A delicious southern inspired treat.

LOBSTER & MANGO TORTILLA CRISP

A curry seasoned tortilla cup filled with small chunks of lobster, diced mango, edamame beans, coconut flakes, lime juice, hot chiles and spices .

BBQ SHRIMP & GRITS NAPOLEON

Bacon and shrimp basted in southern style BBQ sauce and served over layers of white and yellow grits.

KENTUCKY BOURBON STEAK BITES

Tenderloin of beef marinated in Kentucky Bourbon and roasted, sliced and topped onto a crispy baguette crouton with caramelized Vidalia onions and horseradish sauce.

SCALLOP CEVICHE TOSTADA WITH SWEET ONION MOLE

*Fresh citrus marinated scallops served on cocoa dusted tortilla chip with a sweet and smoky onion mole.
(gf)*

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Signature hors d'oeuvres

TUNA TARTARE WITH AVOCADO AND CRISPY NOODLE

Ahi Sushi grade Tuna diced with Avocado and glazed with soy, lime, sesame seeds and finished with crispy asian noodles. Can be presented on a tasting spoon or variety of other methods.

DUCK CONFIT SLIDER

Savory confit duck, shredded and topped with fresh Basil and Mint on a mini yeast roll.

MINI BURGER WITH TOMATILLO AND ASADERO

Mini Latin inspired burger topped with Queso Asadero Cheese and roasted tomatillo salsa with a delicious Chipotle crema.

LAMB LOLLIPOPS

Lamb Loin marinated in olive oil, mustard, garlic, rosemary and pan seared skewered and served with Espresso Mustard Sauce.

FIGS IN A BLANKET

Sun-Dried Figs filled with Gorgonzola Cheese and encased in buttery pastry dough sprinkled with crushed almonds and cinnamon sugar, baked to perfection.

ASIAN CARPACCIO ROULADE

Tenderloin thinly sliced and wrapped around crisp Asian vegetables with a pomegranate molasses.

HONEY HORSERADISH SHRIMP

Crispy bacon wrapped shrimp, stuffed with horseradish, and baked in honey.

MELON CUBES WITH BALSAMIC AND CHEVRE

Seasonal melon cube with fresh chevre and drizzled with balsamic, a refreshing and delicious combination!

BLACKBERRY RICOTTA CROSTINI

Fresh ripe blackberries resting atop ricotta cheese and served on a crispy baguette round, drizzled with honey.

LOBSTER CAKES WITH TARRAGON AIOLI

Mini Lobster cakes with ginger, cilantro, sweet chili sauce pan fried and served with Tarragon and roasted garlic aioli.

GRILLED NUTELLA BANANA AND BACON SANDWICH

Sour dough bread, Nutella, crisp apple wood bacon and sliced banana's Elvis would have loved it!

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OCTOPUS SALAMI CARPACCIO

Octopus Salami thinly sliced and drizzled with EVOO and a touch of fresh Lemon zest and grainy mustard.

DUCK BREAST AND POACHED PEAR TOASTS

Chilled herbed duck breast topped with vanilla-port poached pears and savory honey-spiced cream on baguette.

MICRO BURGER WITH TOMATO RELISH

One ounce bite burger in house made pate a choux shell topped with Asiago, micro greens and tomato relish.

SPINACH EMPANDITAS

Mini empanada stuffed with spinach, bacon and cheese baked to perfection.

MINI LOBSTER ROLLS

Classic New England lobster salad served on mini pate a choux roll.

MINI CHICKEN BAHN MI WITH APPLE SLAW

Mini pate choux shell with tamari glazed chicken, apple carrot and kale slaw with fresh basil and mint and almond butter siracha sauce.

CAROLINA TEA SANDWICHES

Date and walnut bread with olive cream cheese, Open face tomato basil tea sandwich and lemon curd cream cheese and pecan tea sandwich.

BEEF FILET BITE WITH RED ONION JAM BLUE CHEESE

Filet of beef on a baguette crouton with Gorgonzola mousse and our house made fig and red onion jam.

MICRO HERB SALAD WITH BEETS, CHEVRE, APPLE

Micro Herbs and Greens tossed with finely diced roasted beets, Pink Lady Apples Local Chevre and homemade apple cider Vinaigrette served on Endive.(gf)

BUTTERNUT BISQUE

Creamy butternut soup with a touch of curry, coconut milk and topped with toasted almonds, coconut and sun dried currants. (gf) v

WATERMELON GAZPACHO

This wonderful chilled soup is has crisp pink lady apples, yellow peppers, Vidalia onions, cilantro and apple cider vinegar topped with a touch of creamy Greek style yogurt and garnished with cucumber wheel

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SHRIMP COCONUT PINEAPPLE RICE CAKES

Thai inspired Shrimp, Jasmine rice, pineapple and coconut made into cakes served with a sweet chili dipping sauce.

HONEY BBQ CHICKEN SKEWERS

Grilled boneless breast of chicken skewers glazed with our delicious honey bbq sauce.

CHICKEN SKEWERS WITH RASPBERRY CHIPOTLE SAUCE

Chicken breast skewer grilled and glazed with our house made Raspberry chipotle sauce. (gf)

CHICKEN CAESAR SKEWERS

Chicken breast skewers marinated in our house made Caesar, baked and topped with Parmesean cheese. (gf)

FIG SERRANO AND MANCHEGO FLATBREAD BITES

Dalmatia fig spread, Serrano ham, Manchego cheese and fresh rosemary baked on flatbread.

ROASTED VEGETABLE FLATBREAD BITES

Flatbread topped with oven roasted vegetables with EVOO and sea salt, Asiago and Mozzarella cheese with fresh herbs.



Seasonal Salads To Select

Our Signature Salads change through the season. Perfect for plated dinner or pre set for a buffet. Mixed Green Salad is available all year.

WINTER

SPINACH APPLE SALAD WITH MAPLE VINAIGRETTE

Baby spinach, crisp apples, crumbled chevre, house made curried sugared pecans, cornbread croutons and our maple cider vinaigrette dressing. (gf) optional

KALE SALAD WITH DATES AND ALMONDS

Kale with chopped dates, Marcona almonds, green olives with a lemon olive oil dressing. (v)

ARUGULA AND ORANGE SALAD

Arugula, oranges, Marcona almonds, Manchego cheese and sauteed shallots tossed in a light orange vinaigrette.

MIXED GREENS WITH PEARS, GORGONZOLA, CHERRIES

Mixed baby greens topped with fresh pears, Gorgonzola cheese, sun-dried cherries and cinnamon sugar toasted walnuts dressed with a light Pomegranate dressing.

GREEK SALAD AND DRESSING

Romaine lettuce topped with feta cheese, tri colored peppers, red onions, kalamata olives, peppercini, tomato, cucumbers and our homemade Greek salad dressing.

ROASTED TOMATO CAPRESE SALAD

Perfect caprese salad when tomatoes are out of season. Roasted roma tomatoes with olive oil and garlic, fresh basil, toasted pine nuts, fresh Mozzarella and grated Parmigiano-Reggiano.

SPRING

MIXED GREENS WITH STRAWBERRIES

Mixed gourmet greens topped with fresh local strawberries (when in season) gorgonzola cheese and toasted walnuts dressed with our homemade raspberry vinaigrette.

SPRING BABY BEET SALAD WITH BURRATA CHEESE

Baby golden and purple beets, Burrata cheese, oranges, a touch of edible flowers and Arugula with Balsamic glaze.

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Seasonal Salads To Select

MIXED GREEN SALAD

A bed of Gourmet Greens tossed with cucumbers, carrots, grape tomatoes topped with a dressing of your choice.

BABY SPINACH AND STRAWBERRY SALAD

Local baby spinach, Vollmer Farms berries, Marcona almonds, red bell pepper and Elodie Farms Honey Chevre and our house made Strawberry balsamic.

SPRING BABY BEET SALAD WITH BURRATA CHEESE

Baby golden and purple beets, Burrata cheese, oranges, a touch of edible flowers and Arugula with Balsamic glaze.

BIBB LETTUCE, STRAWBERRIES, CHEVRE SALAD

Bibb and Radicchio lettuces topped with local strawberries, Goat Lady Dairy Chevre, English cucumber slices, and candied Pecans and our signature Raspberry Vinaigrette.

SUMMER

MIXED GREENS WITH SUMMER PEACHES

Mixed Gourmet Greens tossed with fresh Summer peaches, Chevre, toasted almonds and Grape tomatoes. Drizzled with our homemade Passion Fruit Vinaigrette Dressing.

WATERMELON, FETA AND ARUGULA SALAD

Arugula watermelon, Feta cheese, toasted almonds, cucumber and dried currants dressed with Mint and White Balsamic dressing.

MIXED GREENS WITH RASPBERRIES AND HONEY ALMONDS

Baby fresh greens topped with toasted honey almonds, fresh raspberries, green onions and our famous raspberry vinaigrette dressing(v)

MIXED GREENS WITH FIGS, BERRIES & CHEVRE

Mixed gourmet salad greens topped with sun dried figs, strawberries, toasted almonds and Chevre with lemon poppy seed dressing.(gf)

WEDGE SALAD WITH POPPED CORN CROUTONS

Crisp Iceberg with Blue Ridge Creamery, Blue cheese, heirloom cherry tomatoes, diced avocado, diced cucumber. House balsamic and Rosemary popcorn croutons.

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CAPRESE SALAD (SEASONAL ONLY)

Summer tomato platter with fresh Mozzarella , Basil, and our house Balsamic.

FALL

ARUGULA SALAD WITH BEETS, MANCHEGO AND ALMONDS

Mound of Arugula greens topped with marinated sliced beets, Manchego cheese, bruleed almonds, Sherry vinaigrette. (gf)

BIBB LETTUCE WITH BACON, BLUE CHEESE & PECANS

Bibb lettuce topped with Blue Cheese Crumbles, Bacon Bits, Roasted Butternut Squash, Sweet Sauteed Vidalia Onions and Roasted Pecans drizzled Warm Bacon Brown Sugar Vinaigrette.

MIXED GREENS WITH PUMPKIN SEED BRITTLE CRANBERRIES

Mixed greens with our house made pumpkin seed brittle, sun dried cranberries, Feta cheese, cucumbers and dressed with our Balsamic vinaigrette.

SPINACH "CHIFFONADE" SALAD

Spinach Ribbons tossed with apple smoked bacon crumbles, hard-boiled egg crumbles and oven-roasted red tomatoes, tossed in a herb buttermilk dressing.

ARUGULA AND ROASTED SWEET POTATO SALAD

Arugula, roasted diced sweet potato, pickled red onion, Blue cheese, fried shaved brussel sprouts, cornbread croutons, maple glazed peanuts dressed with Maple Thyme vinaigrette. This salad is served with all ingredients separate.

APPLE POMEGRANTE SALAD

Matchstick Honey Crisp apples, Pomegranate seeds, on a bed of Frisee with Gorgonzola and candied walnuts with a Pomegranate vinaigrette. (gf)

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Seasonal Entree's to Select

Seasonal Entree's for plated seated meal.

WINTER

SEA BASS WITH CITRUS CAPER AND LEMON POTATO

Grilled Sea Bass topped with a light Lemon Caper sauce served with a lemon thyme potato gratin and sauteed swiss chard. (gf)

STUFFED RAINBOW TROUT WITH LEMON BUTTER SAUCE

NC Sunburst Farms Rainbow Trout stuffed lump crab and topped with lemon butter sauce. Served with whipped horseradish potatoes and roasted baby zucchini.

FRENCHED CHICKEN BREAST WITH RAGOUT OF LEEKS

Roasted Frenched chicken breast on a bed of leeks with Carolina red cowpeas and a touch of peppadew pepper. (gf)

COFFEE CRUSTED FILET WITH STOUT & RED POTATOES

Coffee and Cocoa rubbed beef filet grilled and topped with a Stout sauce, served with oven roasted new potatoes with rosemary and Gruyere and sauteed asparagus tips.

DUCK LEG CONFIT WITH CHERRY SAUCE AND POLENTA

Rich duck leg confit topped with savory cherry red wine sauce on a bed of creamy polenta with oven roasted zucchini rounds.

CIDER BRAISED PORK SHOULDER MASHED SWEET POTATO

Local NC Pork slowly braised topped with apple cider gastic with mashed sweet poatotes with apple struesal topping and oven roasted brussel sprouts.

FRENCHED STUFFED CHICKEN WITH TOMATO RISOTTO

Frenched stuffed breast of chicken with spinach, mushrooms and melted Brie topped with caramelized onion sauce on a bed of tomato risotto and roasted baby carrots.

FLOUNDER WITH PARMESAN CRUST WITH MASHED TURNIPS

NC Flounder breaded in Japanese bread crumbs and Parmesan cheese, baked and topped with lime remoulade. Served with buttery mashed yellow turnips(aka) rutabagas with crispy fried shallots and creamed spinach.

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Seasonal Entree's to Select

FRENCHED CHICKEN BREAST WITH GORGONZOLA AND PEAR

Frenched breast of chicken stuffed with Gorgonzola cheese and glazed with a white Balsamic sauce on a bed of diced roasted pears. Served with Quinoa, brown rice and walnut pilaf and roasted haricot verts. (gf)

PUMPKIN RAVIOLI IN A NUTMEG AND CIDER CREAM

Fresh pumpkin and crushed amorette spice filled ravioli's tossed in a light nutmeg and cider cream sauce.

SPRING

SALMON WITH ALMONDS, LEEK SAUCE AND SPRING VEG

Salmon crusted with sliced almonds served on a leek and lemon cream sauce with baby spring vegetables; Fingerling potato, baby carrots, asparagus.

FRENCHED CHICKEN WITH ARTICHOKE & SPRING RISOTTO

Frenched chicken breast stuffed with a mixture of artichokes, fire roasted tomatoes and Feta and roasted to perfection served on a bed of Lemon risotto with sauteed asparagus.

HALIBUT WITH LEMON BASIL CAPERS WITH POTATO GRATIN

Grilled Halibut topped with a lemon, basil caper vinaigrette, served with lemon thyme potatoes gratin and roasted baby carrots.

CAROLINA CRAB CAKE AND SHORT RIB

This duo plate features our signature Carolina crab cake with a light lemon sauce and a boneless braised beef short rib in a rich mushroom sauce, on a bed of corn risotto with sauteed seasonal veggies.

BEEF FILET WITH CRAB BEARNAISE AND POTATO GRATIN

Beef filet grilled and topped with jumbo lump crab Bearnaise sauce served with lemon thyme potatoes and roasted haricot verts with crispy shallots.

BEEF FILET BBQ SHRIMP AND CAROLINA GRITS

Beef filet grilled and topped with jumbo bbq glazed shrimp on a bed of Asiago Carolina grits with sauteed asparagus. (gf)

HONEY GINGER CHICKEN, COCONUT RICE AND BOK CHOY

Frenched breast of chicken marinated in a honey-ginger marinade and grilled. Served with our coconut rice and stir fried baby bok choy. (gf)

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Seasonal Entree's to Select

LAMB SHANKS WITH CANNELLINI BEANS

Slow braised lamb shanks in red wine, Balsamic, honey, sherry and fresh herbs served on a bed of giant white beans with garlic and lemon and topped with a Mint Lavender gremolata. Accompanied with roasted baby carrots.

SUMMER

VEGETABLE AND GOAT CHEESE LASAGNE

A fabulous lasagne of layered roasted eggplant, zucchini, yellow squash with herbed goat cheese, pasta, marinara and asiago cheese.

CATFISH WITH MELON SALSA, BLACK BEANS & QUINOA

Sauteed Farm raised NC Catfish topped with a summer cantaloupe and lime salsa served with quinoa, brown rice and black bean and corn pilaf and grilled Poblano and Bell peppers. (gf)

ROAST CHICKEN WITH PEACHES, BASIL GNOCCHI, GREENS

Roasted Frenched breast of chicken glazed with Carolina peach sauce, accompanied by potato gnocchi with fresh pesto sauce and sauteed summer greens.

BBQ SHORT RIBS WITH SMOKED POTATOES AND ZUCCHINI

Our house smoked short ribs in our zesty sauce, topped with crunchy red slaw and served with smoked Fingerling potatoes and grilled zucchini.

LOBSTER RAVIOLI WITH FIRE ROASTED TOMATO CREAM

Lobster Ravioli tossed with a Fire roasted tomato cream, sweet corn, caramelized onions.

RASPBERRY TAMARIND SALMON, COCONUT RICE, BOK CHOY

Salmon filet glazed with Raspberry tamarind and topped with sweet potato salsa served on a bed of coconut rice and stir fried baby bok choy. (gf)

COCOA PULLED PORK, CHIPOLTE SWEET POTATO , GREENS

Our signature pork butt smoked and braised with medjool dates, cocoa and spices shredded topped with crunchy slaw and accompanied by Chipotle sweet potato gratin and sauteed greens. (gf)

BEEF FILET BLACKBERRY GASTRIQUE, ROOT MASH, BEANS

Grilled Beef filet with Summer blackberry gastrique, mashed root vegetables with crispy shallots, roasted green beans.

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PINEAPPLE MAHI WITH COCONUT RICE AND BOK CHOY

Grilled Mahi Mahi topped with a Pineapple Gastrique with coconut rice and stir fried baby bok choy.(gf)

FALL

BEEF FILET WITH STILTON, FIGS , WHIPPED POTATOES

Beef filet seared with Rosemary , topped with a Stilton Blue cheese, Fig Balsamic reduction. Served with whipped horseradish potatoes and roasted haricot verts.(gf)

WILD MUSHROOM RISOTTO & GRAPE DUCK GASTRIQUE

Savory risotto with wild mushrooms topped with a Muscadine grape glazed breast of duck.

CHICKEN WITH VANILLA PECAN AND MASHED BUTTERNUT

*Frenched breast of chicken marinated in our signature vanilla, brown sugar and bourbon marinade, oven roasted and topped with a pecan demi glace. Served with butternut apple mash and roasted brussel sprouts.
(gf)*

SALMON WITH CHERRY, QUINOA, BRUSSEL SPROUTS

Salmon filet glazed with a wild cherry and chipotle sauce, served with quinoa, brown rice and butternut pilaf and roasted brussel sprouts.(gf)

CARPET BAGGER ROULADE WITH BUTTERBEAN MASH

Tenderloin of beef stuffed with Parmesean Oysters and topped with Bearnaise sauce. Served with Butterbean mashed potatoes and Kale au gratin.

FLOUNDER WITH LEMON CAPER SAUCE WITH SPINACH

NC Coastal Flounder sauteed and topped with lemon caper sauce, served with Risotto cake and sauteed spinach.

VEGETARIAN RAGOUT OVER CHEESE POLENTA

Slow cooked garden vegetables in a tomato basil broth served over creamy polenta.(gf)

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Seasonal Dessert Selections

Winter, Spring , Summer and Fall Plated Desserts

WINTER

APPLE FRANGIPANE TART WITH CINNAMON GELATO

Rustic pastry tart filled with crisp apples, almond cream , raspberry conserve and baked, topped with Cinnamon gelato.

ORANGE CARROT CAKE WITH SAFFRON CREAM CHEESE ICING

Orange Scented carrot cake layered with Saffron cream cheese icing.

ORANGE PANNA COTTA WITH SHERRY ROASTED DATES

Silky smooth orange scented panna cotta served with dates roasted with sherry and spices and orange cornmeal shortbread.

GINGERED ORANGE GRATIN

Roasted bruleed orange wheels topped with a gingered creme fraiche and mint chiffonade.(gf)

PISTACHIO PAVLOVA WITH CITRUS SORBET

Pavlova shell filled with citrus sorbet and dusted with sugar coated pistachios and fresh grapefruit and orange segments.(gf)

BUTTERSCOTCH PECAN CREME BRULEE

A silky smooth butterscotch custard finished with caramelized pecans.

LEMON MERINGUE PIE

All American classic favorite, lemon meringue pie.

MOCHA FUDGE TORTE

A sinfully rich chocolate fudge torte topped with fresh whipped cream and served with raspberry sauce and a garnish of fresh berries.

BANANAS FOSTER CHEESECAKE

Our decadent banana cheesecake with brown sugar baked on a graham cracker crust garnished with whipped cream. One of the best cheesecakes ever!

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Seasonal Dessert Selections

WHITE CHOCOLATE MOUSSE WITH PASSION FRUIT GELEE

Sensational white chocolate mousse trapped under a cap of Passion Fruit gelee and topped with white chocolate curls.

SPRING

STRAWBERRIES WITH HONEYED MASCARPONE AND BALSAMIC

Fresh strawberries macerated with sugar and layered with honeyed Mascarpone cheese and drizzled with aged Balsamic vinegar and fresh mint.

CARROT CAKE WITH PECAN CARAMEL FILLING

A moist and flavorful carrot cake filled with a sweet pecan caramel filling topped with cream cheese icing and toasted pecans.

FLOURLESS CHOCOLATE CAKE WITH PASSION FRUIT COULIS

Decadent flourless chocolate cake accompanied by zesty Passion Fruit Coulis.

KENTUCKY DERBY PIE A LA MODE

Chocolate Chip Bourbon Pecan Pie baked into a flaky pastry. Served with a scoop of Vanilla Ice Cream and Chocolate-Bourbon Fudge Sauce.

ATLANTIC BEACH PIE

Famous NC pie saltine crust zesty lemon lime pie filling and salted whip cream.

STRAWBERRY CHEESECAKE WITH BASIL SAUCE

Classic Sour cream cheesecake topped with a fresh strawberry sauce with Basil.

CARAMEL BUDINO WITH SALTED CARAMEL SAUCE

Layered cookie crust, with decadent Italian Caramel custard, drizzled with salted caramel sauce and dollop of whip cream.

LEMON MOUSSE CAKE

Light lemon Bavarian cream with two layers of vanilla sponge cake soaked with lemon syrup and topped with lemon curd and whipped cream. Almond Dacquoise on the cake's edge finishes this delicious dessert.

SUMMER

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Seasonal Dessert Selections

LEMON BLUEBERRY CHEESECAKE PARFAIT

Summer blueberry compote layered with luscious Greek yogurt and cream cheese lemon cheesecake (gf) and served with a shortbread cookie.

RASPBERRY FOOL WITH TOASTED ANGEL FOOD CAKE

Toasted Angel cake pieces topped with sweetened raspberries and whipped creme fraiche with lime. Parfait style.

ICE CREAM SUNDAE

Vanilla ice cream with hot fudge, caramel, sliced strawberries, oreo crumbs, rainbow sprinkles and whipped cream.

BAKED ALASKA WITH SALTED CARAMEL GELATO

Decadent chocolate cake with layered with Salted Caramel Gelato and iced with fluffy toasted meringue.

PEACH TART

Sweet peaches sliced and baked with an almond, brown butter filling make a perfect summer tart. Finished with a light apricot glaze.

BAKLAVA CHEESECAKE IN MASON JAR

This delicious no bake Cheesecake is made with Greek yogurt, local honey and has a baklava crust, topped with fig, orange and Marcona Almond honey caramel. Served in a mini mason jar.

BUDINO DI CIOCCOLATTO

Budino is a rich Italian pudding. Served chilled with whipped cream. (gf)

FIG CAKE

Old fashioned moist fig cake brushed with a buttermilk glaze.

FRUIT NAPOLI

A fabulous plated presentation. Layers of crisp phyllo studded with ground walnuts and cinnamon sugar, layered with fresh citrus cream, caramelized pineapple and mango fresh berries. This dessert is resting on a pool of chocolate and caramel sauces.

RASPBERRY LEMON MOUSSE CHEESECAKE

White cake layer, raspberry cheesecake with lady fingers, topped with lemon mousse.

FALL

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Seasonal Dessert Selections

WHITE CHOCOLATE BANANA CREAM TARTS

Fresh pastry filled with caramelized bananas, white chocolate mousse and garnished with white chocolate curls, raspberries and mint.

APPLE CARAMEL CREPE

Warm cinnamon apples with a touch of Marscapone cheese filled into a warm crepe shell, drizzled with caramel sauce and served with whipped cream.

PEAR TRIFLE

Layers of roasted pears, pastry cream, ladyfingers, cake and amaretto and brandy topped with whipped cream and toasted almonds.

PUMPKIN CREME BRULEE

A decadent dessert pumpkin, spices and cream.

PUMPKIN HONEY BEER BREAD PUDDING WITH CARAMEL

Pumpkin honey beer bread baked into a pudding topped with Apple brandy caramel sauce.

CHOCOLATE BUDINO TOPPED TO POP

Rich Chocolate Cream topped with whipped cream and chocolate pop rocks.

FUDGE TUXEDO PIE

Rich fudgy cream cheese pie baked into a flaky pastry crust.

POMEGRANATE & LEMON SORBET IN PAVLOVA SHELL

Light Meringue shell filled with a small scoop of Lemon and Pomegranate Sorbet topped with fresh berries and mint. A great finish to a perfect meal.

PECAN PIE

A flaky pastry crust filled with pecans and chocolate chips. Baked until golden brown.

APPLE SPICE CAKE WITH CHAI BUTTERCREAM

Our moist apple spice cake with apples, dates and walnuts, topped with Chai buttercreme icing with hints of cinnamon and clove and cardamon.

CARAMEL APPLE CREPE

Sauteed apple filling with cinnamon, lemon a touch of rosemary in a crepe drizzled with caramel sauce.

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