



CATERING WORKS

## *A Night on the Town*

A collection of hors d'oeuvres and dinner specialties designed especially for the Stockroom and Mahler Gallery. Check with your sales representative for current and seasonal selections.

### **Cocktail Hour Hors D'oeuvres**

*Your event begins with butlered hors doeuvres for cocktail hour.*

### **Honey Horseradish Shrimp**

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

### **Fig Serrano and Manchego Flatbread Bites**

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

### **Curated Dinner Stations**

*Our wine expert selects wines to compliment menu features served station style.*

### **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*

### **Crab Cakes - Entree**

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

### **Lemon Mint Risotto**

*Arborio rice cooked with white wine and chicken stock and finished with fresh lemon and chopped mint.*

### **Château Des Cèdres AOC Entre Deux Mers**

*This wine takes it's name from two magnificent cedar trees (cedres) which line the entrance to the chateau. Delicate aromas of peach and citrus. Well balanced and lively, fruit driven and softened with the addition of Semillion. 25 year old vines, sustainable viticulture. Grapes are raised on fine lees and aged in stainless vats.*

2319 Laurelbrook Street | Raleigh, NC 27604 | (919) 828-5932

greatfood@cateringworks.com | www.cateringworks.com



## **Roasted Chicken with Vanilla Bourbon Pecan Demi**

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

## **Coffee Braised Beef Short Ribs**

*Boneless beef short ribs slow roasted and braised in a coffee elixer.*

## **Mashed Yellow Turnips with Crispy Shallots**

*Creamy mashed yellow turnips aka rutabaga's topped with crispy fried shallots.*

## **Lander Jenkins Chardonnay**

*The wine takes it's name from the maker's great grandfather, Rees T. Jenkins of Lander, Nevada, and follows his sustainable farming philosophy. The vintage style farm design on the bottle can be paired with it's Cabernet mate and perfect for a family style or farm to table theme! Aromas of lemon cream and key lime pie, followed with big flavors of apricot, orange, tropical fruits, honey and toast, and striking balance of acid and minerality.*

## **Gran Passione Rosso**

*Passionate dedication to winemaking that honors the traditions of the region is the foundation of this gem! Richly extracted color and flavor, incorporating generous red and black fruits, notes of vanilla and spice, a long finish and soft tannins. Hand selected harvest and appasimento process with subsequent oak aging.*

## **Dessert**

*Dessert Presentation to include the following.*

### **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.*

### **Pavlova with Lemon Curd & Fresh Fruits**

*Meringue shell, lemon curd and fresh fruit.*

2319 Laurelbrook Street | Raleigh, NC 27604 | (919) 828-5932

greatfood@cateringworks.com | www.cateringworks.com

