



CATERING WORKS

Celebrations Menu

Platters to Share

Fruit Platter

Seasonal fruits

Raspberry, Key Lime or Toasted Coconut dip.

Small serves up to 25 \$65.00

Medium serves up to 50 \$135.00

Large serves up to 75 \$185.00

Serving price per person \$2.65

International Cheese Display

Imported and domestic cheeses, crackers and fruit garnish.

Small serves up 25 \$90.00

Medium serves up to 50 \$170.00

Large serves up to 75 \$250.00

Serving price per person \$3.85

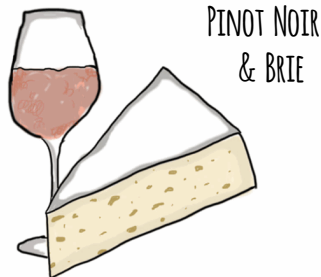
Cheese Torta Selection

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 \$59

Medium serves up to 50 \$110

Large serves up to 75-100 \$180



Crudites

Raw, Roasted or Grilled.

Cucumber or Roasted Red pepper dip

Small serves up to 25 \$75.00

Medium serves up to 50 \$150.00

Large serves up to 75 \$225.00

Serving per person price \$3.85

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

\$99

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.

\$150

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 \$65.00

Medium serves up to 50 \$120.00

Large serves up to 75-100 \$150.00

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 \$75.00
Medium platter serves up to 50 \$130.00
Large platter serves up to 75-100 \$180.00

Shrimp Cocktail Platter

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

Small serves up to 30 (90 pieces) \$130.00
Medium serves up to 60 (180 pieces) \$260.00
Large serves up to 100 (360 pieces) \$495.00

Mussels Vinaigrette

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

\$74 2 dozen

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.

\$6 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.

\$225

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.

\$205

Artful Displays

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 \$49.00

Whole Brie \$79.00

Mediterranean Dips Display

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

\$125

Cheese Picks

Manchego & Quince with Marcona Almonds (gf)

Caprese Tortellini Picks (gf)

Melon, Mozzarella and Olive Pick (gf)

Sold by the dozen.

\$29 dozen

Crab Dip

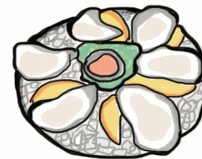
Our signature hot baked crab dip. Served with Baguette round croutons, pita rounds and crackers.

Sold by the quart.

Serves up to 20

\$74 quart

CHAMPAGNE
& OYSTERS



Celebrations Menu

Dip Selections Cold

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)

Served with appropriate crackers, tortilla chips or pita rounds. One quart serves 20

\$25 quart

Dip Selections Hot

Buffalo Chicken (gf)
Artichoke & Parmesean (gf)
Spicy Spinach (gf)
Hot Corn (gf)
Chile Con Queso
Blue Cheese and Bacon

Sold by the quart serves 20-30.
Served with appropriate dippers

\$48 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

\$135

Shrimp Salsa

Lite appetizer of sauteed shrimp tossed with black beans, tomatoes, avocado herbs and spices served mini style with tortilla chips.

Sold by the quart.

\$72 quart

Bacon

Rumaki

Scallop, Shrimp, Chicken, Fig or Date wrapped with bacon and cooked to perfection.
Sold by the dozen.

\$26 dozen



Chicken Bacon and Marmalade Bites

\$24 dozen

Pimento Cheese & Bacon Coins

\$18 dozen

Sweet & Spicy Pork Belly Bites

\$48 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.

\$6 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.

\$48 3 dozen

Lahvosh Pinwheels

\$44 roll (12 slices)

Celebrations Menu

Herbed Chicken on Onion Biscuit

\$26 dozen

Biscuits House Made

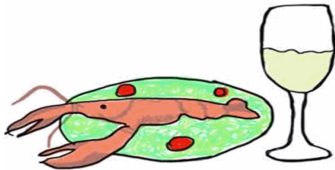
Honey Ham and Cheddar Scallion
Sweet Potato with Smoked Turkey
Sweet Potato with Ham
Creole Mustard & Major Grey's chutney
Sold in dozen increments per flavor
\$24 dozen \$24 dozen

Mini Lobster Roll

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

\$36 dozen

LOBSTER & CHABLIS



Skewers, Kabobs & Picks

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.

\$68 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.

\$76 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.

\$84 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.

\$36 dozen

Mini Kabob Selection

\$4 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.

\$36 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

\$24 dozen

Hot Bites

Meatballs

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

\$40 2 dozen

Celebrations Menu

Pigs in a Blanket

\$15 dozen

Figs in a Blanket

\$24 dozen

Crab Cakes with Sauces

\$60 2 dozen

Stuffed Mushrooms

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

\$18 dozen

Corn Cakes with Duck Confit

Whole kernel corn cake with duck confit and
sweet red pepper sauce.

\$19 dozen

Shrimp & Grit Fritters

\$36 2 dozen

Pork Dumplings

Chinese style dumplings filled with ground pork,
and vegetables. Steamed and served with ginger
dipping sauce. Sold by the dozen

\$18 dozen

Chicken Bisteeya

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

\$23 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

\$24 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.

\$36 3 dozen



Fig Serrano Manchego Flatbread Bites

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

\$21 dozen

Mac N Cheese Bites

\$21 dozen

Mini Beef Wellingtons

\$33 dozen

Celebrations Menu

Mini Empanada

House made flaky pastry pockets filled with your choice of:

Beef

Chicken

Spinach & Cheese

1 dozen minimum per flavor

\$24 dozen

Mini Quiche Tarts & Mini Frittatas

Frittatas:

Sweet Potato

Basil, Tomato & Prosciutto

Basil, Tomato & Chevre

Hoop Cheddar & Chive

Quiche Tarts:

Veggie

Lorraine

Roast Tomato & Chevre

Spinach & Gruyere

Sold by the dozen

\$21 dozen

Mini Stuffed New Potatoes

Pesto & Chevre

Bacon & Cheddar

Crab & Creme Fraiche

Herb & Cheese

Sold in increments of 1 dozen

\$16 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.

\$28 2 dozen

Samosa (v)

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

\$28 dozen

Spinach and Feta Phyllo Triangles

\$21 dozen

Thai Chicken & Peanut Cakes

\$20 dozen

Cold Bites

Beef & Vegetable Rolls

\$16 dozen

Bruschetta

Tomato Basil

White Bean, Garlic & Spinach

Includes Baguette Croutons to build your own bruschetta. 1 dozen minimum per flavor.

\$24 dozen

Chinese Chicken Parcels in Paper

\$24 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

\$18 dozen

Deviled Eggs

Classic Southern Style

Sweet and Spicy

Wasabi

BLT

1 dozen minimum per flavor

\$21 dozen

Lemon Chicken and Snow Peas

\$24 dozen

Mini Fruit Skewer

\$2 each

Mango Coconut Chicken Salad in Phyllo Cup

\$12 dozen

Roast Beef Spirals

\$10 dozen

Salmon Crepe Bites

\$24 dozen

Celebrations Menu

Shrimp and Snow Pea Pick

\$24 dozen

Tortilla Pinwheels

\$6 dozen

Watermelon Cubes with Chevre & Balsamic (seasonal)

\$20 dozen



Sushi

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

\$178

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.

\$270

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.

\$315