



CATERING WORKS

Celebrations Menu



Call 919-828-5932 | cateringworks.com | greatfood@cateringworks.com
Catering Works 2017 Celebrations Menu

Platters to Share

Priced per serving unless otherwise stated

Fruit Platter \$3

International Cheese Display \$4

Cheese Torta Selection

Sundried tomato & Basil, Apricot & Blue Cheese, Mexican, Fig & Chevre or Curried Chutney & Almond.

Small serves up to 25 \$59

Medium serves up to 50 \$110

Large serves up to 75-100 \$180

Crudites \$4

Relish Tray with Pimento Cheese \$4

Charcuterie Platter \$6

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

Shrimp Cocktail Platter \$7

Brie Selections

Raspberry, Major Grey's Chutney or Praline

Pecan en croute. Or Gluten Free Option

Fresh Fruit with Almonds and Honey Almond

Half Brie \$49.00

Whole Brie \$99.00

Mediterranean Dips Display \$125

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

Spanish Tapas Platter \$8

A beautiful display of Spains finest ingredients:

Arbequina olives, Stuffed olives, Piquillo peppers, sliced Serrano ham, Spanish Chorizo, Mahon, Manchego Fried-Salted Marcona Almonds. Minimum of 20 servings on this item.

Priced per person.

Antipasto Platter \$5

NC Charcuterie \$10

NC made Giacomo sausages served with breads, crackers, mustard and cheese.

Salmon Side \$135

Boneless Side of Salmon average 5 lbs serves 20-40

Raspberry Tamarind with Sweet Potato Salsa
House Smoked with Apple Chutney
Chipotle Cherry Orange Glaze with Cilantro

Taste of NC \$14

Pickled Okra pinwheels- cream cheese, white bread and okra rolled in chopped parsley.
Classic Southern Deviled Eggs, House Made Pimento Cheese with Crudites and Baguette Croutons for dipping. Country Ham Biscuits with Tomato Ginger Jam, Black Eyed Pea Salsa with tortilla chip dippers, Atlantic Beach Pie Bites and Mini Banana Pudding Eclairs. Minimum servings 30

Tenderloin of Beef Platter with Rolls & Sauces \$255

Biscuits & Sandwiches

Slider Selection \$48 dozen

Mini Burgers with Cheese & Condiments
Carolina Spicy Chicken on Yeast Roll
Carolina Cuban -Ham, Cheese, Pork, Pickle
NC BBQ Pork with Slaw on Yeast Roll
Lamb Burger with Harissa & Mint on Challah Roll

BBQ Short Ribs with Red Slaw on Yeast Roll
Brisket Slider

Sold by the dozen, presented BYO style (build your own, with condiments and rolls on the side)

Mini Hot Dogs \$25 dozen

Assorted Mini Sandwiches \$6

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.

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Herbed Chicken on Onion Biscuit \$26 dozen

Biscuits House Made \$24 dozen

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

Skewers, Kabobs and Picks

Chicken Skewers \$79 2 dozen

Jamaican Jerk, Honey Lemon Rosemary(gf),
Bourbon Pecan, Maple Bourbon(gf),Raspberry
Chipotle (gf), Teriyaki(gf), Pesto(gf), Apple
Butter(gf), Chicken Satay

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

Beef Skewers \$79 2 dozen

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

Seafood Skewers \$85 2 dozen

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.

Cheese Picks \$32 dozen

Manchego & Quince with Marcona Almonds (gf)
Caprese Tortellini Picks (gf)
Melon, Mozzarella and Olive Pick (gf)
Sold by the dozen.

Hot Bites

Rumaki \$26 dozen

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

Meatballs \$40 2 dozen

Asian, Chipolte, Cranberry Cocktail Meatballs,
Marinara, Mozzarella & Pesto, Sicilian, Swedish
or Turkey Meatballs with Raspberry Chipolte
Sold in increments of two dozen.

Pigs in a Blanket \$15 dozen

Figs in a Blanket \$24 dozen

Crab Cakes with Sauces \$60 2 dozen

Stuffed Mushrooms \$22 dozen

Crab & Brie, Sausage and Ricotta, Spinach and
Feta or Gorgonzola and Panko
One flavor per 2 dozen, sold by the dozen.

Corn Cakes with Duck Confit \$19 dozen

Pork Dumplings \$18 dozen

Chicken Tender Selection \$24 dozen

Classic Southern Breaded & Fried
Potato Rosemary Crusted Chicken Tenders (gf)
Served with Honey Mustard Dipping Sauce.
Sold by the dozen

Chicken Wings \$36 3 dozen

Chicken Wings with Sweet Garlic Sauce
Hoisin and Tamari marinated wings with
Apricot and sesame seeds. Cheerwine glazed
Chicken Wings. Sold in increments of three
dozen.

Crab Dip \$85 quart

Dip Selections Hot \$48 quart

Buffalo Chicken (gf), Artichoke & Parmesan (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

Mac N Cheese Bites \$21 two dozen

Mini Beef Wellingtons \$33 dozen



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Mini Empanada \$24 dozen
Beef, chicken or Spinach
1 dozen per minimum flavor
Frittatas:
Sweet Potato
Basil, Tomato & Proscuitto
Basil, Tomato & Chevre
Hoop Cheddar & Chive
Quiche Tarts:
Veggie
Lorraine
Roast Tomate & Chevre
Spinach & Gruyere
Sold by the dozen

Mini Lamb Chops \$11

Mini Stuffed New Potatoes \$16 dozen
Pesto & Chevre
Bacon & Cheddar
Crab & Creme Fraiche
Herb & Cheese
Sold in increments of 1 dozen

Pimento Cheese & Bacon Coins \$18 dozen

Samosa (v) \$28 dozen

Spinach and Feta Phyllo Triangles \$21 dozen

Sweet & Spicy Pork Belly Bites \$48 dozen

Thai Chicken & Peanut Cakes \$20 dozen

Cold Bites

Beef & Vegetable Rolls \$16 dozen

Bruschetta \$24 dozen

Chicken Salad Cucumber Cups \$12

Mango Coconut Chicken Salad, Tarragon
Chicken Salad or Cranberry Chicken Salad. One
dozen minimum per flavor

Dates and Figs \$18 dozen

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

Deviled Eggs \$21 dozen
Classic Southern Style
Sweet and Spicy
Wasabi
BLT
1 dozen minimum per flavor

Dip Selections Cold \$25 quart

Baba Ghannouj (vegan,gf), Hummus (vegan,gf)
Black Bean & Red Pepper Hummus , Guacomole
Pimento Cheese Spread
Pistachio Dip, Lemony White Bean Dip, Roasted
carrot hummus
Served with appropriate crackers, tortilla chips
or pita rounds.

Lemon Chicken and Snow Peas \$24 dozen

Mini Fruit Skewer \$4 each

Roast Beef Spirals \$10 dozen

Salmon Crepe Bites \$24 dozen

Shrimp and Snow Pea Pick \$24 dozen

Shrimp Salsa \$82 quart

Tortilla Pinwheels \$6 dozen

Libations

House Beers \$65

Carolina Pale Ale, Big Boss, Yuengling, Heineken,
Bud Light, per case.

House Wines \$22

Annalisa Pinot Grigio, Fernlands Sauvignon
Blanc, Lucky Star Chardonnay, Tila Malbec,
Tortoise Creek Pinot Noir, priced by the bottle

Select Imports & Craft Beers \$72

Amstel, Blue Moon, Corona, Foothills, Magic Hat,
Sam Adams, Lonerider Brewing, by the case

Select Wines \$24

Badenhorst The Curator White Blend (S. Africa),
Edna Valley Sauvignon Blanc, Chateau Le Chene
de Margot, The Show Cabernet Sauvignon,
priced by the bottle

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