



Catering Works Holiday Menu

Beef

Beef Medallions with Wild Mushrooms 24.95

Beef tenderloin medallions with wild mushroom sauce and horseradish cream.(gf)

Bistro Steak with Stout Sauce 16.95

Cocoa and coffee rub on chuck tender steak, grilled and topped with Stout sauce.

Bourbon Glazed Beef Shortribs with Apple Slaw 19.95

Boneless bourbon glazed beef shortribs with apple hoersradish slaw.

Holiday Beef Filet 25.00

Choice of Beef Filet (We suggest your group all get the same) Six Ounce, Grilled with choice of :
Smoked Tomato Hollandaise
Cranberry Port Sauce with Blue Cheese Crumbles

Holiday Brisket 16.95

Beef brisket braised with thyme, parsley in beef stock with a honey mustard horseradish glaze.(gf)

Poultry

Chicken with Cranberry Pecan Butter 16.95

Grilled boneless breast of chicken, marinated in a orange rosemary vinaigrette and topped with a house made cranberry pecan butter.

Cornbread Stuffed French Chicken Breast 16.95

Frenched breast of chicken stuffed with sweet and savory cornbread stuffing, roasted and served with cider spiked demi glace.

Holiday Turkey and Ham Buffet 17.95

Classic roasted turkey breast sliced with gravy and ham with brown sugar mustard glaze. Served with choice of holiday side, salad, cornbread stuffing, yeast rolls, cranberry relish, and Holiday pie, Pumpkin, Apple or Pecan.

Holiday Turkey Buffet 16.95

Roasted turkey breast with cider gravy, cornbread stuffing, cranberry relish, yeast rolls and choice of holiday side, holiday salad, and holiday dessert.



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Pomegranate Chicken 11.95

Boneless chicken thighs rubbed with sweet paprika, allspice, garlic and thyme, grilled and glazed with Pomegranate molasses and topped with fresh pomegranate seeds.

Raspberry Balsamic Chicken 14.95

Boneless breast of chicken marinated in balsamic and raspberry, seared and glazed with raspberry, thyme, and shallot sauce.

Seafood

Linguine with Clams 15.95

Briny Clams, Linguine in a garlic butter parsley sauce.

Salmon with Orange Cranberry Glaze 19.95

Lime, citrus roasted salmon glazed with orange cranberry and ginger sauce.(gf)

Tuna with Orange Bourbon and Ginger Glaze 19.95

Grilled yellow fin tuna, glazed with a orange, bourbon, and ginger glaze.(gf)

Pork

Glazed Ham 13.95

Brown sugar and mustard glazed ham.

Pork Ribs with Pomegranate BBQ Sauce 14.95

Boneless country style pork ribs slathered with our house made pomegranate orange bbq sauce. (gf)

Pork Roast Stuffed with Dried Fruit and Rosemary 14.95

Boneless pork roast stuffed with dried figs, cherries, apricots that have been simmered with shallots, cinnamon, and rosemary. Topped with a Port Wine demi glace. (gf)

Vegetarian

Butternut Squash Polenta with Mushrooms. 13.95

Roasted butternut squash, toasted pinenuts, Smoked Gouda polenta topped with sauteed mushrooms.

Penne Pasta, Butternut, Arugula and Pine Nuts 9.95

Roasted butternut squash, penne pasta, arugula pine nuts, garlic, fresh sage.

Quinoa and Spinach Cakes 9.95

Vegetarian quinoa and spinach cakes breaded in gluten free panko. (gf)

Soup

Holiday Sausage, Beans and Greens Soup 45.00

Kielbasa, garlic, chicken stock, red potatoes, kidney beans, and kale.(gf)

Oyster Stew 65.00

Oysters, Cream Broth with chives, Crusty bread.

One gallon serves 10

Winter Squash Soup 45.00

Simple winter squash soup with a drizzle of honey, nutmeg, and toasted pumpkin seeds to sprinkle. (gf)





Holiday Sides & Salads

A choice of Holiday Salad and Side dish are included in Entree packages where stated, or may be purchased a la carte at prices indicated below.

Holiday Salad 3.95

Included in entree packages or purchased a la carte.
Mixed greens with cranberries, pears, walnuts and Feta
Spinach Apple salad with curried pecans with maple cider vinaigrette
Mixed greens with pomegranate, chevre and oranges
Mixed green salad (v)

Holiday Sides 3.95

Included in packages where stated, your choice of:
Shaved Brussels sprouts with bacon & cranberry
Sweet Potatoes with apple struesal topping
Quinoa with Cherries and Pistachio (gf)
Mashed potatoes with chive, Cheddar & sour cream
Polenta(gf)
Green bean almondine
Pimento Cheese Potato Gratin
Roasted Cauliflower with Kale and Pomegranate

Holiday Platters

Ahi Platter with Wasabi, Ginger & Sauces 190.00

Wasabi and Sesame Crusted Ahi tuna, seared, sliced served with pickled ginger, Sriacha mayonnaise, Ponzu sauce, and wasabi cucumbers. Serving is three ounces per person.

One Platter serves up to 25

Cranberry Scone with Smoked Turkey 33.00

House made cranberry scone with smoked turkey and cranberry mustard.

Sold by the dozen

Herb Roasted Chicken Platter 150.00

Herb roasted chicken breast, sliced. Cranberry chutney, Lusty Monk mustard, herb and onion biscuits and mini yeast rolls. Three ounces per serving. One platter serves up to 25.

Herbed Turkey on Mini Brioche 32.00

Herb roasted turkey, caramelized onion and balsamic jam and cranberry mustard.

Sold by the dozen.

Holiday Beef Tenderloin Platter 226.00

Roasted tenderloin sliced, petite herb rolls from La Farm, mini yeast rolls, cranberry-orange aioli, Lusty monk mustard, and crispy fried onions.

One Platter serves 20-25.

Holiday Shrimp and Crab Claw Platter 295.45

Crab claw cocktail, chilled poached shrimp, spicy cocktail sauce, lime remoulade, and lemon. One crab claw, two shrimp per person.

One platter serves 30.



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Pineapple Mozzarella Caprese Sticks 18.00

Pineapple, Bocconcini, Mint, and Sweet Chili Glaze
Sold by the dozen

Piquillo Pepper & Crab Dip 99.00

Lump crab, Manchego cheese, Piquillo peppers baked into creamy dip.
Served with crudite and baguette dippers.
One quart of dip serves 10-20

Winter Raw, Grilled and Pickled Veggies 3.95

Crudite, grilled veggies and local pickles and choice of dip.

Holiday Cocktail Parties

Bourbon Braised Short Rib Slider 58.00

House braised boneless shortribs in zesty bourbon glaze with cheddar scallion biscuits.

Carolina Holiday 19.95

Winter Raw, Grilled and Pickled Veggies
Farmer's Market Pimento Cheese with Crackers
Black Eyed Pea Salsa with Tortilla Chips
Pineapple Mozzarella Caprese Picks
Carolina Mini Crab Cakes (2 pp)
Herbed Turkey on Mini Brioche with Cranberry
NC BBQ Pork with Mini Rolls with BBQ Sauce
Holiday Dessert

Holiday Open House 23.00

Cranberry Scones with Smoked Turkey
Piquillo Pepper and Crab Dip with baguette croutons and Crudites
Brie with Honey and Toasted pecans, breads, and crackers
Holiday Beef Tenderloin platter with rolls, sauces
Holiday Dessert Bites

Jingle Bells 25.00

Smoked Salmon 7 Layer Dip
Cranberry cheese Torta with crackers
Bourbon Braised Shortrib Build your own slider with Cheddar Scallion Biscuits
Chicken Brochettes with Red Pepper and Feta
Penne, Butternut and Arugula pasta with pine nuts
Winter Raw, Grilled and Pickled Vegetables
Holiday Desserts

Holiday Desserts A la carte

Buche de Noel Holiday Yule Log 48.00

Buche de Noel, Chocolate sponge, whipped cream, ganache and meringue mushrooms.
one cake feeds 10-15

Creme de Menthe Brownies 24.00

A decadent chocolate fudge brownie topped with a rich creme de menthe icing.

Sold by the dozen

Gingerbread Pumpkin Trifle 55.00

Fresh baked gingerbread, layered with pumpkin mousse and cinnamon whipped cream.

One trifle bowl feeds up to 20.





Gingerbread Spread 11.00

Holiday sweets to include confections, petite holiday cupcakes, holiday cookies, Cranberry cheese torta with crackers, fresh fruit with toasted coconut cream dip.

Holiday Cheesecake Bites 36.00

Our favorite holiday cheese cakes made into bites
Pumpkin Cinnamon Swirl
Creme de Menthe Brownie
White Chocolate Cran-Raspberry
Sold in increments of two dozen.

Holiday Confections 120.00

Our pastry Chef's signature holiday bites: Rocky Road Confection:chocolate, peanut butter, marshmallow, crispy confection.(gf), Raspberry Coconut Bite: graham cracker crust, raspberry, coconut, Nutella and Dried Cherry Fudge (gf), (gf),White Chocolate Chambord Truffles (gf) Italian Flag pastries.(almond sponge, raspberry jam)
One platter is 60 pieces. Serves 20-30

Holiday Cookie Confection Bag 17.00

Individually bagged holiday cookies and confections.

One bag has 12 cookies.

Holiday Cookies 30.00

Holiday assortment may include: Forgotten Kiss-Meringue cookie with bittersweet chocolate (gf), Holiday sugar cookies & Gingerbreads, Coconut Macarons, Pistachio and Dried cherry shortbread, Vanilla-walnut allspice thumbprints with raspberry jam, Oatmeal cranberry and white chocolate cookies.
Sold in increments of two dozen.

Holiday Petite Cupcake Collection 21.00

Hot Cocoa cupcake, marshmallow, whipped cream, chocolate curls

Pumpkin with Cinnamon Cream Cheese Swirl
Amarena Cherry with Chocolate Buttercream
Gingerbread with chai buttercream (gf)

Minimum order of 12 of each flavor profile or Chef's choice.

Holiday Pies 19.00

Freshly baked and sold by the whole pie only.
pumpkin, pecan or apple.

Holiday Desserts Included

Holiday Dessert Choice 2.25

Included with all Holiday Entree packages:
Choice of :

Gingerbread Cake with Chai Buttercream
Hot Cocoa Cupcake-marshmallow center, whipped cream icing, chocolate shavings.
Creme de Menthe Brownies
Smoers Rice Crispy Treats

Holiday Beverages

Catering Works can deck your holiday bar with festive spirits! House and Select series wines, beers and now mixed beverages. * items require full bar service.

Hot Cocoa (Holiday) 45.00

Rich hot cocoa served with mini marshmallows and peppermint puffs. Sold by the gallon. One gallon serves 10-20 guests. Cups and napkins included.



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Mexican Hot Chocolate 48.00

Cinnamon and Chile pepper spiked hot chocolate with whipped cream and chocolate curls.

Sold by the gallon.

Mulled Cider 40.00

NC Mountain Cider, steeped in our mulling spices. One gallon serves 10-20. Cups and napkins included.

We are excited to announce our BLOOM WORKS floral and gourmet gift division is expanding

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The
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LAURELBROOK PHOTO GALLERY



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