



CATERING WORKS

## *Timeless Classic*

An elegant plated dinner menu is always in style at the North Carolina History Museum.

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

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

### **Vintage Cocktail Collection**

*A collection of vintage inspired and classic cocktails which may include: "Bee-Sting" Our homemade honey liquer from Chapel Hill's Vintage Bee creamed honey is the secret ingrdient that gives this cocktail a Southern Spin. Single Malt Scotch Whiskey, Tangerine Juice, and Egg White are shaken over crushed ice and stained inot an Old Fashioned glass, and topped with a "stinger" of bitters. "Bulleit Sazerac" A bewitching and beguiling cocktail that originated in New Orleans.*

*Bulleit Rye served neat with a dash of bitters in an Absinthe rinsed glass, and garnished with lemon. "Sir Walter Grape" North Carolina meets the UK in this libation of Hendrick's Gin and a splash of Silkhope Winery's Traminette (a lovely dry white varietal recently introduced to North Carolina), we blend an infusion of muddled grapes and lemon juice. Served chilled in a Martini glass and garnished with a green grape. "VPB Daquiri" Aged Rum and St. Germain Elderflower liqueur with freshly squeezed key limes, presented in a vintage Coupe style glass.*

### **Crab Louie Deviled Eggs**

*Classic crab and avocodo salad in a zesty horseradish sauce with chives.*

### **Pickled Shrimp**

*Jumbo shrimp pickled with our house recipe, chilled and served with house made crackers.*

### **Pork Crostini with Pineapple Compote**

*Toasted baguette crouton topped with cream cheese, grilled pork tenderloin and a pineapple-pepper compote with rum.*

### **Dinner Service**

*The following items are presented for Dinner:*

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

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## **Carolina Bread Basket**

*A bountiful basket of bishops rolls, corn muffins, buttermilk biscuits and sweet potato biscuits.  
Served with whipped honey butter.*

## **Bibb Salad with Blue Cheese, Butternut and Pecan**

*Bibb lettuce, roasted butternut squash, pickled red onion, crisp bacon, Blue Paradise blue cheese,  
house made Balsamic with toasted pecans.*

## **Choice of Entree**

### **Tenderloin Medallions with Fried Green Tomato**

*Beef Tenderloin medallions with fried green tomato and homemade pimento cheese, a southern  
inspired dish, served hot and presented at plate-up station or can be served on a buffet*

### **NC Trout with Citrus Dijon Vinaigrette**

*NC Sunburst farms boneless trout, pan fried and drizzled with a light citrus dijon vinaigrette with  
toasted pecans.*

### **Chicken Carolina**

*Frenched chicken breast stuffed with our pulled pork bbq , oven roasted and glazed with honey bbq  
sauce and topped with our signature Chipotle slaw.(gf)*

### **Duchess Sweet Potatoes and Apple**

*Carolina sweet potatoes are baked, mashed, seasoned then blended with tart Granny Smith apple.*

### **Sauteed Haricot Verts**

*Fresh haricot verts sauteed in butter, lemon zest and seasoned with kosher salt and pepper*

## **Dessert**

*Dessert Presentation to include the following.*

### **Red Velvet Domes with Cream Cheese Mousse**

*Red velvet cake dome filled with decadent cream cheese mousse on a drizzle of chocolate ganache. A  
grown up "hostess" cake.*

### **Chocolate Chess Pie**

*Quintessential Southern chocolate pie. Butter, chocolate, pecans and a touch of bourbon and  
whipped cream.*

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