



CATERING WORKS

## *Going to the Chapel*

Cocktail hour and Dinner Reception menu created with All Saints Chapel in mind.

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

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

#### **Mini Lobster Rolls**

*Classic New England lobster salad served on mini pate a choux roll.*

#### **Little Sweet Potato & Sage Frittatas**

*Miniature frittata made with roasted NC grown sweet potato, fresh sage, cream and eggs. Baked until golden.(gf)*

### **Dinner Service**

*The following items are presented for Dinner:*

#### **Spring Baby Beet Salad with Burrata Cheese**

*Baby golden and purple beets, Burrata cheese, oranges, a touch of edible flowers and Arugula with Balsamic glaze.*

#### **Halibut with Lemon Basil Capers with Potato Gratin**

*Grilled Halibut topped with a lemon, basil caper vinaigrette, served with lemon thyme potatoes gratin and roasted baby carrots.*

#### **Beef Filet BBQ Shrimp and Carolina Grits**

*Beef filet grilled and topped with jumbo bbq glazed shrimp on a bed of Asiago Carolina grits with sauteed asparagus.(gf)*

#### **Sauteed Asparagus**

*Fresh asparagus spears sauteed in EVOO and seasoned with a touch of sea salt and freshly cracked pepper.*

#### **Baby Bok Choy**

*Baby Bok Choy sauteed with sesame and Thai chili.*

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## **Dessert**

*Dessert Presentation to include the following.*

### **Flourless Chocolate Cake with Passion Fruit Coulis**

*Decadent flourless chocolate cake accompanied by zesty Passion Fruit Coulis.*

### **Strawberry Cheesecake with Basil Sauce**

*Classic Sour cream cheesecake topped with a fresh strawberry sauce with Basil.*

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