



Wedding

GUIDE

• 2020 •



Photo: Morgan Cadell for Weddings Magazine



Congratulations & Welcome

**You made a commitment.
We'll hold your hand.**

This is a day when only perfection will do. That's why thousands of brides have trusted their wedding day to Catering Works. We are on call, excited to assist with venue searches, menu planning and all the design and imagination needed to produce your magical day. It's our hope our website and this Wedding Guide gives you a snapshot into our personality and a brief education on all that is possible. Read away, but never hesitate to call. Our events division can share so much and calling during the early stages of planning can set roots for a strong planning partnership.

Whether your dream wedding is a large event or intimate affair, Catering Works' team of innovative planners, chefs, designers and servers will be by your side to ensure that everything is perfectly, uniquely, your own.

Your vision is our inspiration and we'll work hard to ensure your event is a delicious success!

Jill Santa Lucia
President

Jill

Lorin Laxton
Vice President

Lorin

Kelli Harrison
Director of Sales

Kelli



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Whether your dream wedding is a grand gala or intimate affair, Catering Works' team of innovative planners, chefs, stylists, designers and event staff will be by your side to ensure that everything is perfectly, uniquely, your own.

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The Works

When we founded Catering Works in 1989, we worked to become a full service, one stop provider for all your wedding, social and special event needs. Today, one call to your Catering and Event consultant gives you complete access to our full service florist, in house designer + decorator, pastry chef and on site event venue, The Laurelbrook.

Visit us online cateringworks.com/weddings



“Everything was perfect! We are still on cloud 9. Thank you for everything that you and your team did to pull off such a wonderful night for us. We couldn’t appreciate it more! Thanks again”

Mary Catherine, & Joe



CATERING WORKS

WHEN ONLY THE WORKS WILL DO



BLOOM WORKS

FULL SERVICE FLORAL+ DESIGN



PASTRY WORKS

EVERYTHING SWEET. EXCEPT YOU.

THE
LAURELBROOK



ON SITE SOCIAL + CORPORATE
EVENT VENUE

Morgan Cadell Photography for Weddings Magazine

Your Catering & Event Consultant

Your team of professionals who define and design your special day starts with your personal Catering & Event Consultant. Working together and as needed, you'll meet with our design team, florist, pastry chef, and Executive Chef whose only mission is create an impeccable experience for you.

Our onsite team includes the Event Manager (your "go to" person), an onsite cooking team, designer, and any number of servers and wait staff needed to give you legendary service before, during and after your wedding.



Photo: Renee Sprink



"We received rave reviews on all the food. Various friends went up for not only seconds, but fourths and fifths!) and the wedding cake was a huge hit. Thank you for all that you and Catering Works did in making our wedding day so special! We will definitely be recommending you to our friends and

Ashley & Brandon

Our Favorite Menus

All of our couples are able to choose the menus, rentals and decor that best serve their needs and vision. We are here to help answer any questions to make your choices as simple, delicious and enjoyable as possible. We will work with you to select the perfect dishes to complement your tastes as a couple. We understand that sometimes the best way to get the conversation going is to provide sample menus and a level of service within a price range that makes you feel most comfortable.

Please keep in mind, Catering Works **ALWAYS** customizes the menu, the decor, the flowers, the cake and the budget based on your needs. Following, are our favorite menus from our Catering+ Event Consultants.

***Gluten-free, dairy-free, vegetarian and vegan options are available upon request**



“Again, let me say what a wonderful crew you all brought to our wedding and reception ! The beautiful flowers and gourmet cooking were just right! I was completely enamored with the friendliness and expertise of your entire staff, They were there to do a job beautifully and you helped them do just that with grace and calm. I was totally impressed with your staff’s helpfulness and good cheer throughout the event.”

The Mingione Wedding



Spring

Spring Reception with hors d'oeuvres followed by a plated dinner.

Cocktail Hour

Chicken Lemongrass Potsticker

Ground chicken, scallions, and roasted garlic with lemongrass wonton wrapper. Sweet Chili dipping sauce.

Strawberry Crostini

Mascarpone cheese, sliced Local NC Strawberries in season and a drizzle of Balsamic and fresh mint top the crostini.

Beef & Vegetable Rolls

Bite size beef rolled with asparagus, red peppers, marinated in a light ginger glaze and grilled. (gf)

Salad Course

Spring Salad

Butter lettuce topped with local seasonal strawberries, cucumber slices, Chevre, Marcona Almonds, served with our signature strawberry vinaigrette dressing.

Choice of Entree

Salmon with Lemon Caper Sauce

Oven roasted with a delicious lemon caper sauce baked on filet. (gf)

- or -

Chicken Stuffed with Spinach, Roasted Peppers

Frenched chicken breast stuffed with Chevre, spinach, roasted red peppers, roasted and topped with a creamy Parmesan artichoke cream sauce.

Plate Accompaniments

Potato or Risotto, Vegetable, Rolls and Butter

Select whipped potatoes or risotto Parmesan cake, seasonal vegetable, rolls and butter.

Dessert

Pavlova Bar

House made meringue shells, chocolate and classic, topped with: sorbet, mousse, and lemon curd, fresh berries, and whipped cream.



Pavlova Bar



Summer

Fun stations with Summer flavors

Cocktail Hour

Scallop and Mango Ceviche

Scallops, lime and orange juices, mango, avocado, tomatoes, cilantro served with tortilla chips. *(gf)*

Pork Puppy

Chopped BBQ pork dipped into hush puppy batter and fried, with Carolina BBQ sauce injection.

Blackberry Ricotta Crostini

Fresh ripe blackberries resting atop ricotta cheese and served on a crispy baguette round, drizzled with honey.

Stations

The following items will be done as action stations, staff member(s) are present to prepare and serve to guests.

Mozzarella Bar

Burrata, Fresh Mozzarella, Smoked Mozzarella, Ovalini, Ciliegine, seasonal tomato slices, Prosciutto, Melon, Arugula and Romaine lettuce, bread and Italian cracker display. Olive oil, Balsamic vinegar, Balsamic vinaigrette, and pesto.

Chef's Watermelon Tasting Table

Summertime only. 50 servings minimum.

Sampling of locally grown watermelon: cubes with chevre and balsamic, Elderflower infusion, and chili lime. Watermelon Salsa with tortilla chips, Watermelon and Feta salad. *(gf, some vegan)*

Dinner Stations

Churrasco Beef, Patatas Bravas Sauces

Parsley, garlic, sherry marinated and pounded beef tenderloin, grilled and served with chimichurri sauce, pickled onions, and jalapeno cream sauce. Fried potatoes with smoky aioli. *(gf)*

Deep Fried Turkey Carving Station

Deep fried airline turkey breast carved and served with raspberry garlic aioli, creole mustard, hot honey sauce. Biscuits on the side.

Dessert

Signature Wedding Cake Slice Pops

Pick two flavors per 100 guests.

- ✦ White cake with raspberry passion buttercream filling and champagne buttercream.
- ✦ Pistachio cake with orange compote and chantilly cream.
- ✦ Chocolate cake with chocolate-cherry ganache and vanilla buttercream.
- ✦ Red Velvet with Cream cheese.
- ✦ Chocolate with Chocolate Mousse.

Summer Grilled Fruit with Ice Cream

50 servings minimum.

Choice of Vanilla, Honey ice cream, or Raspberry Sorbet with grilled pineapple, peaches, and mango and topping bar.



Fall

Butlered bites, followed
by dinner buffet

Cocktail Hour

Apple Hoop Cheddar Pie Bites

Honey crisp apples, brown sugar, candied pecans in an NC Hoop Cheddar cup, chantilly cream. *(gf)*

Seafood Box

Roving Server with a gorgeous box filled with Fresh Shucked Harkers Island Oysters on the half shell, Jumbo Shrimp, and Crab Claws. Spicy Cocktail, Mignonette Sauce, Remoulade, and Lemon wedges.

Salad Course

Arugula Salad with Pumpkin Seed Brittle and Chevre

Spicy Arugula greens topped with our house-made pumpkin seed brittle, goat cheese crumbles, diced apricots, mangos, and Passion fruit vinaigrette.

Late Night Snack

Pretzel Bites Station

Soft mini pretzel bites, pimento cheese sauce, curried mayonnaise, whole grain mustard, spicy spinach dip and Sriacha.

Dinner

Filet with Red Wine Horseradish Sauce

Beef filet grilled and topped with a red wine horseradish sauce. *(gf)*

Frenched Roasted Garlic and Herb Chicken

Frenched chicken breast, roasted garlic, Rosemary, thyme, and lemon. *(gf)*

Boursin Stuffed Potato with Bacon

Stuffed potato half with boursin, sour cream, bacon, and herbs.

Brussels Sprouts and Melted Leeks

Brussels sprouts are steamed then tossed with leeks that have been gently sauteed with crisp bacon sprinkles. *(gf)*

Cornbread, Sweet Potato Biscuits and Yeast Rolls

Homemade Southern cornbread, sweet potato biscuits, and mini yeast rolls served with honey butter.

Dessert

Wedding Cake and Mini Pie Display

Custom Wedding Cake and mini short bread tart shells filled with homemade apple pie and pumpkin pie.



Winter

Seasonal menu for a winter wedding.

Cocktail Hour

Select One Grazing Display.

- ✦ Trio of hummus, crudites, and crackers
- ✦ Fresh Fruit, Baked Brie, and Basil Cheese Torta with breads and crackers
- ✦ Charcuterie of meats and cheeses with breads, olives, and crackers
- ✦ Hot Corn dip with crudites and Black Eyed pea salsa with tortilla chips
- ✦ Pimento cheese with crudites, breads, and crackers

Salad Course

Winter Salad with Lemon Poppyseed Dressing

Bibb lettuce mix, honeycrisp apples, sun dried cranberries, pears, toasted pecans, grated carrots and blue cheese, lemon poppyseed.



Charcuterie of meats and cheeses with breads and crackers

Dinner

Deep Fried Turkey Breast with Honey Pecan Glaze

Deep fried turkey breast sliced and served with a honey pecan glaze. *(gf)*

Coffee Braised Beef Short Ribs

Boneless beef short ribs slow roasted and braised in a coffee elixir. *(gf)*

Green Beans with Everything Topping

Sauteed green beans in butter sprinkled with everything seasoning: sesame, poppy seeds, onion, garlic, and sea salt. *(gf)*

Mashed Sweet Potatoes with Apple Streusel Topping

Mashed sweet potatoes topped with a tart apple streusel.

Risotto Parmesan Cakes

Traditional risotto seasoned with Parmesan cheese, salt, and pepper sauteed into a cake.

Dessert

Viennese Table

100 servings minimum.

Lavish table display of the most decadent bite-sized desserts to include: mini cannoli, mini mousse cups, petite blackberry lemon cupcake, mini fruit tarts, shortbread cookies, mini eclairs, French macarons, salted caramel shortbread bites, Baileys cheesecake bites, and our signature Italian flag petit fours.



A Southern Affair

Cocktail Hour

Fried Green Tomatoes

Bite sized fried green tomatoes topped with locally made Chèvre and spicy tomato pepper relish. (gf)

Membrillo Glazed Pork Belly

Quince paste, fried pork belly with BBQ Marcona almond crust. (gf)

Farmer's Market Crudités

Rainbow carrots, cucumbers, celery, grape tomatoes, broccoli, cauliflower, asparagus, sugar snap peas, radishes, beets, pickles, house made pimento cheese, seasonal berries, honeyed mascarpone dip, roasted carrot hummus, black eyed pea salsa, spinach and artichoke dip, crackers, and tortilla chips.



Dinner Service

Southern Salad with Maple Creek Vinaigrette

A southern salad with arugula, farmers cheese, corn crunch, crispy pickled onions, candied peanuts, fried sweet potatoes, served with Maple Creek vinaigrette.

BBQ Pork Osso Bucco

Classic braised pork shanks

Pecan Cornmeal Crusted Chicken

Frenched chicken breast breaded in Anson Mills white cornmeal and toasted pecan crust, pan fried and topped with a diced sweet potato and red pepper relish and honey cider cream.

Catfish with Crab & Cornbread

North Carolina Farm Raised Catfish stuffed with Carolina backfin deviled crab and cornbread drizzled with a three onion cream sauce. Served with Buttermilk mashed potatoes and sautéed green beans.

Succotash Saute

A true classic, a mix of butter beans, corn and tomato sautéed in butter and finished with fresh herbs.

Mashed Potatoes

Idaho Potatoes mashed and seasoned with creamy butter, salt and pepper.

Brussels Sprouts Au Gratin

Shaved Brussels sprouts steamed and baked in an Asiago cheese sauce. (gf)

Cornbread and Yeast Rolls



PASTRY WORKS

A DIVISION OF CATERING WORKS

What's new in wedding desserts?

Just ask us, we know! Right now, it's all about the experience. Give your guests one they won't soon forget with an interactive dessert station.

Let us entertain you!



Dessert Stations Ideas

- ✦ Frozen Snow Cocoa Bar
- ✦ S'more Station
- ✦ Dip, Dunk, Sprinkle Donut Bar
- ✦ Twinkies Version 2.0
- ✦ Strawberry Shortcake Station
- ✦ Mimosa Bars
- ✦ Parisienne Dessert Display
- ✦ Pies, Tarts, Treats

"Thank you so much for everything you did for us! Everything went off without a hitch and we couldn't have been more pleased with the way everything turned out! I'm so glad that we chose you to take care of the majority of our day, you completely exceeded our expectations! We got endless compliments on everything from how gorgeous the flowers were to how amazing the food and cake were. We can't thank you enough for making our day so special"

Meghan & Mike

CAKE PRICING DETAILS

Let Them Eat Cake



PASTRY WORKS

Cake Flavors

Signature Cake Flavors \$4.25pp

White, Chocolate or Yellow

Specialty Cake Flavors \$4.75pp

- ✦ Chocolate Chip
- ✦ Cinnamon Chip Swirl
- ✦ Cappuccino
- ✦ Carrot
- ✦ Red Velvet
- ✦ Midnight
- ✦ Chocolate
- ✦ Banana
- ✦ Vanilla Pound
- ✦ Almond Pound
- ✦ Lemon Buttermilk
- ✦ Poppy Seed
- ✦ Vanilla
- ✦ Chiffon
- ✦ Coconut Chiffon
- ✦ Lemon Chiffon

Cupcakes

Specialty Filled Cupcakes \$4.25pp

- ✦ Banana Nutella
- ✦ Blackberry Lemon Curd
- ✦ Peanut Butter Kiss
- ✦ Chocolate Vodka Raspberry



Browse Our Cake Gallery
cateringworks.com/cakeexplorer

Fillings

Specialty Fillings \$.50 – \$1.00pp

- ✦ Cream Cheese
- ✦ Chocolate Ganache
- ✦ Pecan-Caramel
- ✦ Cannoli Cream
- ✦ Oreo
- ✦ Swiss Vanilla Buttercream
- ✦ Fresh Berries and Cream
- ✦ Jams
- ✦ Liqueurs
- ✦ Fruit Curds

Mousse Fillings \$1.00pp

- ✦ Chocolate Mousse
- ✦ Chocolate Caramel Mousse
- ✦ Raspberry Mousse
- ✦ Key Lime Mousse
- ✦ Passionfruit Mousse
- ✦ Coconut Cream

Signature Buttercreams no upcharge

Chocolate or White

Specialty Buttercreams \$.50 – \$1.00pp

- ✦ Lemon
- ✦ Hazelnut
- ✦ Almond
- ✦ Raspberry
- ✦ Orange
- ✦ Champagne
- ✦ Peanut butter

Icing

Signature Buttercreams no upcharge

Chocolate or White

Specialty Icing \$.50 – \$1.00pp

*Specialty embellishments and design work may incur additional charges. Upon acceptance of proposal a cake tasting and design consultation may be scheduled.

*See your catering consultant for additional options and trendy dessert stations!



BLOOM WORKS

FULL SERVICE FLORAL+ DESIGN

*Beautiful blooms,
amazing decor.*

Bloom Works is the full service floral and special event design division of Catering Works that will help you bring your vision for your wedding to life!

Whether you are looking for wedding florals to include for your ceremony and reception, a themed decor, or a simple bouquet, our beautiful blooms are custom designed for you.

Event design begins with your inspiration and vision and ends with your perfect day.



Jillian Knight Photography

Wedding Blooms to Consider

- ✦ Bridal bouquet
- ✦ Bridesmaids bouquet
- ✦ Boutonnieres
- ✦ Hair adornments
- ✦ Centerpieces
- ✦ Tablescapes
- ✦ Altar pieces
- ✦ Trellises and Arbors
- ✦ Ceremony decor
- ✦ Chair enhancements

Bouquets & Beyond

Second only to your gown, your bridal bouquet creates the focal point from which all other flowers and design take their cue on your big day! Bloom Works creates custom hand-crafted works of art that you will proudly carry down the aisle. Speak the language of flowers and **LEARN MORE** about the meaning of each Bloom.



The Art of a Tablescape

From the simple to the sublime, Bloom Works creates show stopping seating tables and exquisite event design. Design Solutions to meet your budget and style.

Learn More →

www.bloomworksnc.com



The wedding was absolutely amazing and we loved every minute of it! The flowers were stunning and beyond my wildest dreams! I LOVED my bouquet! it was exactly what I wanted, only better! So many beautiful orchids and ferns, unique and beautiful and like nothing I had ever seen before, it made me feel so special.. I had such a hard time leaving my bouquet in North Carolina when we left for the airport on Monday morning after the wedding. It was quite simply

Anna Ludwig

Katherine Miles Jones Photography for Heart of NC Weddings Magazine

About the Laurelbrook

Laugh with friends. Love with family. The Laurelbrook is an indoor/outdoor, versatile private event and wedding venue presented by Catering Works.

The greenhouse feel creates a distinctive space and provides endless possibilities for your wedding gatherings from the rehearsal dinner and showers to your ceremony and reception. Make lasting memories and create an unforgettable experience with our cuisine, libations, decor and unlimited imagination.



THE LAURELBROOK



Features

- ✦ 3300 square foot indoor space [55 x 60]
- ✦ Outdoor courtyard [open or tented]
- ✦ Soaring ceilings
- ✦ Plentiful parking
- ✦ Outdoor tenting
- ✦ Opens to the outdoors
- ✦ Greenhouse feel with lots of day light
- ✦ Industrial, chic, raw space to be cooked up any way you like

Décor

The Laurelbrook is a blank canvas where your inspiration will come to life with Bloom Works talented floral and design team

Access

Easy access to major thoroughfares

I-440 Beltline, I-40, Downtown

2319 Laurelbrook Street, Raleigh NC 27604

Set Up Options

- ✦ Standing cocktail party: 30 to 150 people
- ✦ Sit down dinner: 12 to 125 people
- ✦ Auditorium: up to 175 people
- ✦ Outdoor: Additional 2400 square feet [200 people]

What Else ?

In addition to designing menus for your wedding reception, Catering Works also offers an array of supplementary services described below. If we have not listed a particular service in which you are interested, please contact us. We have developed very strong relationships with amazing partners with whom we may be able to collaborate and make that particular wedding wish come true.

Other Wedding Events to Plan

- Engagement Party
- Bridal Shower
- Rehearsal Dinner
- Next Day Brunch
- Social for out of town guests

Coordination + Referrals

- Venue
- Rental items
- Photographer
- DJ/Band
- Videographer
- Tents
- Entertainments

Décor / Set Up

- Venue coordination and selection
- Coat racks
- Fine china
- Glassware
- Flatware
- Linens
- Table and Chairs
- Service Team
- Professional Bartending
- Bar equipment and mixer package
- Cake Servers



Fabiana Skubic Wedding Photographer



CATERING WORKS

Catering Planning Checklist

For many couples, this is their first opportunity working with a caterer, which means they have a lot of questions when it comes to wedding planning and the time frames for each step. We wanted to give you a head start, so we created this wedding catering checklist with a suggested timeline to help ensure that your planning experience is worry-free.

Immediately After Engagement

- Start a Wedding Binder/Pinterest Board** Save all of those great wedding ideas that you're anxious to try out. Having them saved makes it easy to share with friends and wedding vendors. Want to get a jump start on some creative ideas? We have already started that for you on our Pinterest wedding board.
- Work Out a Budget** Who is going to help pay for the wedding? Have a conversation with everyone involved family, parents and others-and come up with a good estimate.
- Start a Guest List** This number is important because it will help determine your per-person budget, among other things (like your venue!).
- Reserve Your Date/Venue** Typically this happens before you approach any caterers, although you can definitely start a conversation with your caterer before solidifying a date, and especially before booking a venue. We can even help you find the perfect venue!
- Come Up With a Vision** Write down everything you envision for your dream wedding so that you can relay the information to your caterer. This and your per-guest budget will be the two most useful things when helping your catering planner determine the perfect menu for your event.
- Meet Your Catering Team** Meeting the people behind the menu helps ease couples' worries over one of the biggest parts of their wedding, plus it helps caterers get to know more about their clients' preferences.

Five to Seven Months To Go

- Host an Engagement Party** Casual or formal, you can easily plan an engagement party when you hire a caterer that can help. This will allow you to enjoy your engagement and the time you have with your friends and family.
- Receive Your Catering Proposal** Catering is one of the largest portions of wedding planning, so the earlier you are able to get your proposal in writing and finalized, the lower your stress level will be.
- Finalize the Menu and Sign Off on Your Catering Contract** It will be such a relief to have a professional and reliable caterer that takes care of you from here on out.
- Book the Rehearsal Dinner** Whether you are hosting this at home or elsewhere, talk with your caterer about menu options for this important part of the wedding week.

Three Months To Go

- Plan the "Little" Things** Menu cards, escort cards, buffet decor, centerpieces ... you can DIY or have your caterer coordinate all of this with you.
- Taste Your Menu** This is one of the most fun items on the checklist. Schedule a tasting with your caterer so that you are confident in your menu decisions.
- Have Fun at Your Wedding Shower** While this isn't something you will be planning, it is an exciting part of your wedding festivities!

The Month of Your Wedding

- Send Your Event Schedule to All Vendors** This includes the caterer, so that they can prepare accordingly by scheduling loading dock times, prep times, delivery times and more. This also includes coordinating with all of your wedding-day vendors and your venue coordinator.
- Sign Off on Your Rehearsal Dinner Contract** This is one of the last pieces of your catering checklist.
- Confirm All Arrival and Set-Up Times** Doing this in advance will lead to a seamless wedding.
- Finalize Your Guest Count** This can be done earlier in the process, but you usually have up to 72 hours pre-wedding to submit the final guest count.
- Get Married!** And do not worry about a thing on your wedding day.
- Celebrate the Next Day** Many times, the newly married couple is lucky to have out-of-town friends and family attend their wedding. Thank those individuals for making the trip by hosting a morning-after brunch or backyard barbecue for one last merriment before departing on your honeymoon. Your wedding caterer will be able to coordinate this for you with very little effort or responsibility on your part.

Awards & Accolades



2018 BEST PLACES TO WORK
TRIANGLE BUSINESS JOURNAL





CATERING WORKS

Happily Ever After

Thank you for your interest in Catering Works. We look forward to planning a delicious and memorable day for you, your family and friends.



Laura Harris Photography

Contact Us!

📍 2319 Laurelbrook Street
Raleigh, NC 27604

🖱️ cateringworks.com/weddings

📞 919.828.5932

Follow us!

