

CATERING



WORKS

# Holiday Menu

## MENU







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Our delivery service and attention to detail is the best in the Triangle! We offer an extensive selection of menus and beverages to meet your needs. Whether it be breakfast, lunch, dinner, corporate meeting or private social occasion, we deliver.

Catering Works offers drop off delivery services and Helping Hands, for when an extra set of hands are needed to assist with catering and service, but you don't need a full-service package.

We require 48 business hours to fully accommodate your order. Orders or changes placed after that time are based on availability. Please note, we cannot decrease guest count with less than 48 hours notice.

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## HOLIDAY BUFFET\*

Entree packages are priced per person and include choice of side dish, salad & dessert.

### HAM & TURKEY BUFFET

Includes glazed ham, roasted turkey with gravy, mashed potatoes, green beans, cornbread stuffing, cranberry chutney, yeast rolls & holiday dessert.

Additional sides and salads can be added on for an extra charge.

## POULTRY\*

### CHICKEN WITH CRANBERRY PECAN BUTTER

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

### COQ AU VIN

Boneless chicken thighs braised in red wine with bacon, thyme, onions, garlic & mushrooms.

### CRANBERRY HONEY CHICKEN

Whole chicken pieces roasted and glazed with a cranberry and honey BBQ sauce. Served with apple slaw and cornbread.

### TURKEY BUFFET

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



Holiday Turkey

## BEEF\*

### BEEF WITH CREMINI AND WINE SAUCE

Dijon & peppercorn crusted beef tenderloin, roasted and served with roasted cremini mushrooms and a white wine parmesan cream sauce. (gf)

### COFFEE BRAISED SHORT RIBS

Boneless beef short ribs roasted and braised with a coffee elixer. (gf)

### HOLIDAY BRISKET

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

## PORK\*

### GLAZED HAM

Brown sugar rubbed ham. (gf)

### VANILLA BOURBON PORK WITH PECAN DEMI

Vanilla and Bourbon soaked pork loin served with a toasted pecan demi glaze. (gf)

## SEAFOOD\*

### FESTIVE HOLIDAY SALMON-ENTREE

Honey butter glazed salmon with cream dill sauce, topped with holiday tapenade-cranberries, almonds, parsley and garnished with fresh pomegranate arils and lemon. (gf)

### PASTA WITH SHRIMP AND TOMATO CREAM

Pasta with sauteed shrimp in a creamy tomato and feta cream sauce with sun-dried tomatoes. Includes Focaccia bread.

### SEAFOOD LASAGNA

Fresh lasagna sheets layered with shrimp and scallops and fresh herb cream sauce with Italian cheeses. \*Sold in increments of 10.

## PLANT

All items sold as ala carte

### BUTTERNUT SQUASH POLENTA WITH MUSHROOMS

Roasted butternut squash, toasted pinenuts, and smoked Gouda polenta topped with sauteed mushrooms. (gf)

### POLENTA WITH CHEVRE & ROASTED VEGETABLES

Polenta with Chevre topped with roasted vegetables & fresh herbs. (gf)

### MUSHROOM RISOTTO

Arborio rice, vegan vegetable stock, Carolina mushrooms, cremini and white mushrooms, rainbow swiss chard with parsley & vegan Parmesan cheese.

(gf, vegan)

### SPINACH & ARTICHOKE PASTA

Penne pasta with cashew cream, cauliflower, spinach & artichoke hearts.

(gf, vegan)

## Side Dishes to Select\*

Green Salad:

- Mixed Greens with Cranberries, Pears, Walnuts & Feta
- Mixed Greens Salad (vegan)
- Spinach Apple Salad with Curried Pecans
- Mixed Greens with Pomegranate, Chevre & Oranges

Starch Choice:

- Classic Sweet Potato Casserole
- Old School Green Bean Casserole
- Mashed Potatoes with Sour Cream & Chive
- Maple Roasted Brussels Sprouts

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Beef Tenderloin Platter



Shrimp Cocktail



Charcuterie

## HOLIDAY PLATTERS\*

### FRUIT WITH SWEET PUMPKIN & GINGER DIP

seasonal fruit served with cream cheese & pumpkin dip.

### CHEESE PLATTER

A variety of imported & local cheeses served with crackers, dried fruit & grapes.

*Variety is based on availability. Cows, sheep & goats milk cheeses included.*

### CRANBERRY CHEESE TORTA

Layers of chevre & cream cheese, orange, sun-dried cranberries, toasted pecans & fresh rosemary encased in sliced provolone cheese. Served with crackers.

*serves up to 40 guests*

### GRILLED & MARINATED VEGETABLE PLATTER

Seasonal grilled & marinated vegetables.

### RELISH TRAY

Garden crudites: carrots, celery, pickled veggies & olives served with pimento cheese and crackers.

*one platter serves up to 20*

### CHEESE & CHARCUTERIE PLATTER

Selection of holiday cheeses, signature charcuterie with nuts, jam & mustard.

### CHEESE & CHARCUTERIE WREATH

Sliced NC Cheshire pork salami, genoa, Prosciutto de Parma, Ashe county cheddar, havarti cheddar displayed as a wreath. Served with crackers.

### DEEP FRIED TURKEY DISPLAY

Deep fried turkey breast with raspberry garlic aioli, creole mustard, and hot honey sauce. Served with yeast rolls.

*Serves 30-40 guests*

### FRENCHED ROASTED TURKEY BREAST DISPLAY

Frenched breast of NC turkey herb roasted, sliced and served with creole mustard & raspberry garlic aioli. Served with mini brioche rolls

*One platter serves up to 20 (3 dozen rolls included.)*

### BEEF TENDERLOIN PLATTER

Roasted tenderloin sliced with mini brioche rolls. Served with cranberry-orange aioli, Lusty Monk mustard.

*One platter serves 20-30.*

### HOLIDAY SHRIMP PLATTER

Jumbo shrimp with spicy cocktail sauce & lemons (45pcs) serves up to 15 guests.

*90 pcs serves up to 30 guests*



Charcuterie Platter

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Coconut Shrimp with Sweet Chile Sauce

### BBQ SHORT RIB BAO BUNS WITH SLAW

Steamed bun, hoisin glazed short rib and bahn mi slaw.

### BLACK EYED PEA SALSA

Black eyed peas, celery, peppers, cucumbers, cilantro, tomatoes, white wine mustard vinaigrette. Includes tortilla chips for dipping. *(gf, vegan)*

*Sold by the quart.*

### BOURBON BRAISED SHORT RIB SLIDERS

*Build your own.*

Boneless short ribs served with garlic cheddar biscuits.

### COCONUT SHRIMP WITH SWEET CHILI SAUCE

Butterflied shrimp dipped in a mild coconut batter and rolled in bread crumbs, coconut & fried. Served with orange-sweet chili sauce.

*Portioned 2 per person.*

### CRANBERRY CHICKEN SALAD PHYLLO CUPS

Mini phyllo cups filled with our delicious cranberry chicken salad with pecans.

### CRANBERRY SCONE WITH SMOKED TURKEY

House made cranberry scone with smoked turkey & cranberry mustard.



BBQ Short Rib Bao Buns with Slaw

### DUMPLINGS

Shrimp, pork or veggie. Served with our ginger dipping sauce.

*Suggested 2 dumplings per person. Min. of 12 per flavor.*

### FESTIVE SALMON-SIDE

Honey butter glazed salmon with cream dill sauce, topped with holiday tapenade cranberries, almonds, parsley and garnished with fresh pomegranate arils and lemon.

*One side serves up to 10 guests.*

### FRIED CHICKEN BAO

*Build your own.*

Fried Chicken, slaw & pickles.

### HERBED CHICKEN ON SWEET POTATO BISCUIT

Herbed roasted chicken on a sweet potato biscuit with cranberry mustard.

### HOLIDAY MEATBALLS

Korean-made with beef & pork or classic cranberry-made with turkey.

*Min. order of two dozen.*

### POACHED PEAR & BRIE PHYLLO

Poached pears and french brie baked in phyllo dough.

### POTATO LATKE

Classic potato pancakes with sour cream & apple sauce.

*Suggested 2 potato latkes per person*



Cranberry Chicken Salad Phyllo Cups

### SAMOSAS

Served with chutney. *(vegan)*

### SUN-DRIED TOMATO PESTO BITES

Phyllo cup with cream cheese, parmesan, sun-dried tomatoes & pesto.

*Contains pinenuts*



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## DESSERTS ALA CARTE

## APPLE CREAM CHEESE BAR

Rich butter crust topped with sliced fresh Granny Smith apples, cream cheese, cinnamon & baked to perfection.

## BUCHE DE NOEL YULE LOG

Buche de Noel, chocolate sponge, whipped cream, ganach & meringue mushrooms.

One log serves up to 20; order by 12/4

## ELLA'S POPCORN BAR

Includes: gingerbread pop, peppermint Cookie O pop, hot cocoa pop, buffalo ranch pop, white cheddar pop & cheesy ranch pop.

## HOLIDAY CONFECTIONS PLATTER

Includes: white chocolate cherry fudge, rocky road confections (*contains peanut butter*) and Italian nougat

(contains nuts & gf.)

One platter serves up to 36 guests.

## HOLIDAY COOKIE PLATTER

Includes: gingerbread cookies, holiday cut outs, chai spice snowballs (*gf*) & double chocolate peanut butter cup cookies.

Two dozen cookies per platter.

## HOLIDAY PIES

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

## PEPPERMINT SWIRL CHEESECAKE

Our signature 9" holiday cheesecake. Rich peppermint cheesecake with red & white swirls and dark chocolate sauce.



## INCLUDED DESSERTS\*

Included with all entree packages. Choice of:

WHITE CHOCOLATE CRANBERRY CHEESECAKE BAR

CREME DE MENTHE BROWNIES

GINGERBREAD CAKE SQUARES WITH CREAM CHEESE ICING

BLACK FOREST CUPCAKES

## BEVERAGES

## CRANBERRY POMEGRANTE SPRITZ

Cranberry & pomegranate juice with lime syrup, fresh cranberries & oranges with ginger-ale.

Sold by the gallon.

## HOT COCOA

Rich hot cocoa served with mini marshmallows & peppermint puffs. Cups & napkins included.

Sold by the gallon.

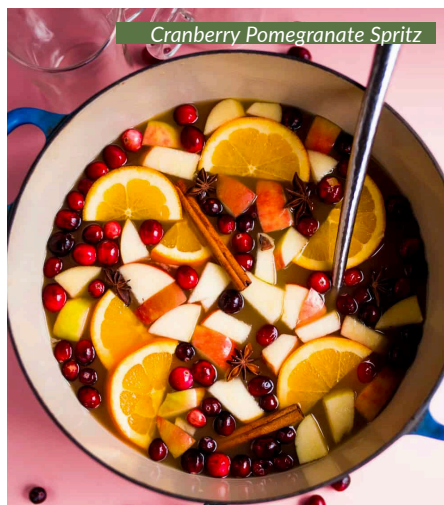
One gallon serves 10-20 guests.

## MULLED CIDER

NC mountain cider steeped in our mulling spices. Cups & napkins included.

Sold by the gallon.

One gallon serves 10-20 guests.



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