

CATERING



WORKS

# Wedding

## GUIDE



Photo: Fabiana Skubic



# 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 and Pastry Chef.

Visit us online [cateringworks.com/weddings](https://cateringworks.com/weddings)

Photo: Perry Vaile Photography



*“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



**North Carolina  
Museum of Art**

UNIQUE MODERN VENUES

## SPECIAL EVENTS MENU



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## Passed Hors D'oeuvres

Our signature collection of butlered bites. We suggest 3-5 passed hors d'oeuvres. Some items may require cooking on site. Inquire with your consultant.

- ✦ Ahi Tuna Lollipops
- ✦ Apple Hoop Cheddar Pie Bites
- ✦ Arancini With Proscuitto & Asiago
- ✦ Avocado Toast Bites
- ✦ Baby Potatoes with Sour Cream & Chives
- ✦ Beef Carpaccio on Parmesan Crisp
- ✦ Beet Salad on a Stick
- ✦ Bloody Mary Deviled Eggs
- ✦ Brie, Pear, and Almond Phyllo Purse
- ✦ Brie & Rosemary Tarts with Grape Salsa
- ✦ Bruschetta
- ✦ Caesar Salad Bites
- ✦ Carolina Crab Cakes
- ✦ Chicken & Waffles
- ✦ Corn Cake with Duck Confit
- ✦ Cornbread Crostini
- ✦ Crispy Parmesan Cauliflower Bites
- ✦ Crostini with Beef Tartare & White Truffle
- ✦ Dates Stuffed with Honey and Chevre
- ✦ Deviled Chickpea Bites
- ✦ Deviled Egg Collection
- ✦ Everything Hummus Crisps
- ✦ Figs with Blue Cheese & Proscuitto Ham
- ✦ Fig & Goat Cheese Flatbread Bites
- ✦ Fried Greek Potato with Herb Aioli & Feta
- ✦ Fried Green Tomato "BLT"
- ✦ Fried Green Tomato with Ginger Peach Jam

- ✦ Gougeres with Boursin Mousse & Everything Spice
- ✦ Kentucky Bourbon Steak Bites
- ✦ Lobster BLT Bites
- ✦ Membrillo Glazed Pork Belly with BBQ Marconas
- ✦ Micro Herb Salad with Beets, Chevre & Apple
- ✦ Mini Mac n' Cheese Bites
- ✦ Papri Chaat
- ✦ Patatas Bravas
- ✦ Petite Lamb Tacos with Tequila Soaked Raisins
- ✦ Pork Puppy
- ✦ Pork Dumplings
- ✦ Roast Beef Gougeres
- ✦ Rumaki-Shrimp or Scallop
- ✦ Samosa-Vegetable
- ✦ Smoked Salmon Blini
- ✦ Spicy Shrimp Poptail
- ✦ Sushi Rice Balls with Japanese Seasonings
- ✦ Tortellini & Mozzarella Kabobs
- ✦ Vegetable Ceviche
- ✦ Vegetable Pot Stickers
- ✦ Watermelon Cubes with Balsamic & Chevre
- ✦ Wonton Tuna Crisps



Photo: Fabiana Skubic

Watermelon Cubes

## SPECIAL EVENTS MENU



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### *Tabled Hors D'oeuvres*

Our signature collection of hors d'oeuvres. These are suitable appetizers for a cocktail hour or for a full heavy hors d'oeuvres buffet.

- ✦ Bao Buns
- ✦ BBQ Short Rib Sliders
- ✦ Carolina Spicy Chicken Roll
- ✦ Charcuterie Cups
- ✦ Chicken Skewers with Pesto or Maple Bourbon
- ✦ Fried Chicken & Honey Biscuit
- ✦ Meatball Collection
- ✦ Mini Beef Kabob
- ✦ Mini Burger Bar
- ✦ Roasted Chicken on Herb & Onion Biscuit
- ✦ Shrimp with Garlic Parsley Mojo
- ✦ Sweet Potato Biscuit with BBQ Pork
- ✦ Tenderloin of Beef with Crispy Fried Onions



Charcuterie Display

Photo: Anastasia Photography



Poke Bar

Photo: Walters & Walters

### *Grazing Station & Food Bars*

- ✦ American Grazing Table
- ✦ Avocado Bar
- ✦ BBQ Station
- ✦ Brisket Barbacoa
- ✦ Charcuterie Display
- ✦ Dim Sum Station
- ✦ Farmer's Market Crudités, Berries & Dips
- ✦ French Grazing Table
- ✦ Global Tacos
- ✦ International Cheese Display
- ✦ Macaroni & Cheese Bar
- ✦ Mozzarella Bar
- ✦ Pasta Station
- ✦ Poke and Tataki Bar
- ✦ Raw Bar & Shrimp Cocktail
- ✦ Risotto Bar
- ✦ Signature Cheese Tortas & Antipasto
- ✦ Trio of Hummus, Crudités & Crackers
- ✦ Tuscan Grazing Table



## SPECIAL EVENTS MENU



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Popular entrées to set on the buffet or serve plated to your guests. For buffet, consider 2 or 3 selections. For plated, consider a duet plate or choice of entree for guests.

### Salad Course

- ✦ Arugula with Fig Vinaigrette & Manchego Crisp
- ✦ Baby Beet, Bibb, Radicchio & Gorgonzola Salad (gf)
- ✦ Beet, Chevre and Pinenuts with Honey Vinaigrette
- ✦ Burrata Salad
- ✦ Spinach Strawberry Salad
- ✦ Mixed Greens, Cranberries, Pears, & Feta
- ✦ Rocket Salad with Fig Vinaigrette
- ✦ Watermelon, Feta & Arugula Salad
- ✦ Wedge Salad with Bacon, Bleu Cheese, & Tomatoes
- ✦ Zaatar Caesar Salad



Arugula with Fig Vinaigrette & Manchego Crisp

### Main Course: Plant Selections

- ✦ Agnolotti with Roasted Butternut Squash
- ✦ Braised Butternut with Chickpeas and Harissa
- ✦ Chana Masala
- ✦ Eggplant Parmesan Napoleans (Vegan & GF)
- ✦ Polenta Lasagna
- ✦ Risotto Paprica with King Trumpets
- ✦ Roasted Tomato Polenta with Aji Verde
- ✦ Stuffed Red Peppers with Quinoa, Rice, & Corn
- ✦ Vegetable Napoleon
- ✦ Vegetable Paella



Stuffed Peppers

## SPECIAL EVENTS MENU

Popular entrées to set on the buffet or serve plated to your guests. For buffet, consider 2 or 3 selections. For plated, consider a duet plate or choice of entree for guests.

### Main Course: Beef Selections

- ✦ Beef Filet au Poivre
- ✦ Beef Filet with Cabernet Demi Sauce
- ✦ Beef Filet with Fried Green Tomato
- ✦ Beef Filet with Herbed Butter
- ✦ Beef Medallions Wild Mushrooms Horseradish Cream (gf)
- ✦ Beef Tenderloin with Crab Bernaise Sauce
- ✦ Beef Tenderloin with Coffee Cocoa Rub & Stout Sauce
- ✦ Coffee Braised Beef Short Rib
- ✦ Korean Beef Short Ribs
- ✦ Pinot Braised Beef Short Ribs
- ✦ House Smoked Brisket
- ✦ Grilled Flank Steak with Chimichurri Sauce
- ✦ Bistro Steak with Cherry Tomato Relish
- ✦ Porter Marinated Beef with Wild Mushroom Sauce
- ✦ Prime Rib (gf)



Beef Filet

Photo: Walters & Walters



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Photo: Hans Rosemond Photography

NC Cider Glazed Chicken

### Main Course: Chicken Selections

- ✦ Chicken Stuffed with Brie & Cherries (gf)
- ✦ Chicken Stuffed with Bacon & Gruyere
- ✦ Chicken Stuffed with Gruyere, Spinach, & Peppers
- ✦ Chicken Stuffed with Sun-Dried Tomato
- ✦ Chicken Stuffed with Spinach & Feta (gf)
- ✦ Boursin Chicken with Roasted Balsamic Tomatoes (gf)
- ✦ Frenched Dijon Chicken
- ✦ Grilled Chicken with Red Pepper & Chevre Sauce
- ✦ Grilled Chicken with Artichokes and Lemon Cream
- ✦ Grilled Lemon Basil Chicken Breast (gf)
- ✦ Teriyaki-Tamari Chicken
- ✦ Frenched Roasted Garlic & Herb Chicken
- ✦ Maple Thyme Roasted Chicken
- ✦ NC Cider Brined Chicken
- ✦ Roasted Chicken with Vanilla Bourbon Pecan Demi
- ✦ Za'atar Roast Chicken with Tzatziki (gf)
- ✦ Chicken Piccata
- ✦ Chicken Parmigiana
- ✦ Chicken Milanese with Herb Buttermilk Sauce
- ✦ Chicken with Parmesan Crust & Sage Sauce



## SPECIAL EVENTS MENU



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Popular entrées to set on the buffet or serve plated to your guests. For buffet, consider 2 or 3 selections. For plated, consider a duet plate or choice of entree for guests.

### Main Course: *Pork Selections*

- ✦ Asian Pork with Tare Glaze
- ✦ Hickory Smoked Pork with Apple Butter
- ✦ Jack Daniels Pork Tenderloin with Cherry Compote
- ✦ Pork Tenderloin with Chermoula Sauce
- ✦ Osso Buco Milanese with Pork Shanks
- ✦ Pork Piccata
- ✦ Cocoa Pulled Pork BBQ
- ✦ NC Chopped Pork BBQ



Monkfish Beurre Monte

Photo: Arika Jordan

### Main Course: *Seafood Selections*

- ✦ Grilled Salmon with Pineapple Salsa
- ✦ Salmon with Basil Butter & Sun-Dried Tomato
- ✦ Salmon Glazed With Lemon Caper Sauce
- ✦ Salmon Glazed with Raspberry & Tamarind
- ✦ Salmon Honey Ginger (gf)
- ✦ Salmon with Sweet Tea Glaze
- ✦ Halibut with Saffron Corn Broth
- ✦ Mahi Mahi with Basil Butter
- ✦ Monkfish Beurre Monte
- ✦ Monkfish with Red Curry Sauce
- ✦ Miso-Ginger Marinated Grilled Salmon
- ✦ Potato Crusted Cod with Dill Sauce
- ✦ Asian Sea Bass
- ✦ Sea Bass Roasted with Honey & Orange



Jack Daniels Pork Tenderloin with Cherry Compote

# Bar Menu

## Styling Your Bar

Catering Works offers a comprehensive selection of beer, wine, & spirits.

- ✦ **House Beer & Wine Package- Choose three from tier 1 and one from tier 2**
- ✦ **Select Beer & Wine Package- Choose three from tier 2 and one from tier 3**
- ✦ **Full Bar Package: Select from our house, or premium packages. Includes liquor, beer, wine, mixers and bar fruit.**



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## Beer

### Tier 1

Amstel Light, Angry Orchard, Blue Moon, Bud Light, Miller Lite, CBC Pale Ale, Coors Light, Corona, Foothills Brewing (Hoppyum IPA & Torch Pilsner), Heineken, Lagunitas IPA, Michelob Ultra, Truly Mixed Berry Hard Seltzer Variety Pack, White Claw Variety Pack, Yuengling

### Tier 2

Bull City Cider, Guinness, Modelo, New Belgium (Flat Tire, Voodoo Ranger IPA, Old Tuffy), Red Oak, Sam Adams, Sierra Nevada Pale Ale, Stella Artois, SweetWater 420, White Street (Kolsch & Hoptimist), Wicked Weed Brewing (Prenecious IPA & Coastal Hazy IPA)

### Tier 3

Full Steam Brewery (Paycheck Pilsner, Humidity Pale Ale, Rocket Science IPA), Lonerider Brewing (Shotgun Betty, Sweet Joise, Hoppy Ki Yay IPA), Lynwood Brewing (Bill & Ted's Excellent Amber, Blonde Moment, Hop on Top, Mosaic Pale Ale), Trophy Brewing, (Trophy Wife, Trophy Husband, Cloud Surfer)

*\* Other Craft Options Available Upon Request*





# Wine List



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## Tier One Wines

### White

- ✦ Avalon Chardonnay, CA
- ✦ Daisy Pinot Grigio, WA
- ✦ The Ned Sauvignon Blanc, Marlborough, NZ
- ✦ Cline Cellars Sauvignon Blanc, North Coast, CA

### Rosé

- ✦ Mont Gravet Rose, Languedoc-Roussillon, FR

### Red

- ✦ Tilia Malbec, Mendoza, AR
- ✦ Storypoint Pinot Noir, CA
- ✦ Kenwood Yulupa Cabernet Sauvignon, CA
- ✦ Gran Passione Rosso, Veneto, IT

### Sparkling

- ✦ Louis Perdrier Brut, Languedoc-Roussillon, FR
- ✦ Santa Julia Brut Rosé, Mendoza, AR
- ✦ Cielo Prosecco, Veneto, IT

## Tier Two Wines

### White

- ✦ Matchbook Chardonnay, Dunningan Hills, CA
- ✦ Red Tail Ridge Sans Oak Chardonnay, Finger Lakes, NY
- ✦ Torre Di Luna Pinot Grigio, Veneto, IT
- ✦ William Hill Sauvignon Blanc, North Coast, CA
- ✦ The Curator White Blend, Swartland, SA

### Rosé

- ✦ Daou Rosé, Paso Robles, CA

### Red

- ✦ Tortoise Creek Pinot Noir, CA
- ✦ Maddalena Cabernet Sauvignon, Paso Robles, CA
- ✦ One Stone Cabernet Sauvignon, Paso Robles, CA
- ✦ Chateau Lagrug re AOP, Bordeaux, FR

### Sparkling

- ✦ Zonin Prosecco, Veneto, IT
- ✦ Juve Y Camps Brut Rosé, Penedes, SP



# Spirits & Signature Cocktails



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Full Bar Package: Select from our house or premium packages. Includes liquor, beer, wine, barfruit and mixers.

## Spirits

### House

Tito's Vodka, Bacardi Superior Rum, Tanqueray Gin, Lunazal Blanco Tequila, Old Forester Bourbon, Jack Daniels Whiskey, Triple Sec, Ginger Beer, bitters, mixers, bar fruit and choice of Beers and Wines

### Premium

Grey Goose Vodka, Hendrick's Gin, Raleigh Rum Co. White Rum, Casamigos Blanco Tequila, Crown Royal Whiskey, Bulleit Bourbon, Cointreau, Elderflower Liqueur, Ginger Beer, Bitters, mixers, barfruit and choice of Beers and Wines



## Crafted Cocktails & Mocktails\*

### Apple Cider Bourbon Cocktail

Apple Cider, bourbon, apple brandy with a splash of iced tea, thyme syrup, citrus and a dash of bitters. Garnished with fresh thyme and citrus.

### Butterfly Mojito\*

This stunning color changing drink gets its magic from Butterfly Pea flower. Pea flower tea, fresh mint, lime and rum evolves in the glass and transitions from cyan blue to fuschia purple.

### Blue Lagoon

Tall, refreshing and bluer than the blue Caribbean, this cocktail made with vodka, Blue Curacao and lemonade beckons you to dive right in.

### Gold Rush

Honey syrup, fresh bright lemon citrus and bold bourbon make this a cocktail you won't want to rush through. Pair it with Ella's Gold Rush popcorn for a super delicious treat!

### Mai Tai\*

This retro classic of light and dark rum mixed with pineapple and orange juices gets a new spin with a touch of pomegranate molasses, beautifully garnished with orange, pineapple and Luxardo cherry.

### Negronis

Classic Negroni cocktail made with Campari, sweet vermouth, gin and orange slice or Sbagliato version with refreshing bubbly prosecco in place of gin

### Passion Fruit Vanilla Martini\*

Our house made cocktail base includes passion fruit puree, Madagascar vanilla and lime, shaken over ice with vodka then topped with prosecco.

### Ranch Water\*

Tequila, lime and Topo Chico served on ice with sliced cucumbers and a hint of fresh jalapeno.

\*zero proof Mocktail version available



## DESSERT MENU

# Desserts



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## Dessert Displays & Stations

### Pick Up Sweets

- ✦ Assorted Cheesecake Bites
- ✦ Atlantic Beach Pie Bites
- ✦ Chocolate "B-52"
- ✦ Coconut Kisses
- ✦ French Macarons
- ✦ Key Lime Chocolate Cups
- ✦ Melting Moments
- ✦ Mini Banana Pudding Eclairs
- ✦ Mini Cream Puffs
- ✦ Raspberry Coconut Bites
- ✦ Salted Caramel Shortbread Bites
- ✦ Strawberries Dipped in Chocolate
- ✦ White Chocolate Brownie Bites

Station or Displayed. Some of these selections require station attendants.

- ✦ Bananas Foster
- ✦ Cannoli Bar
- ✦ Cookies and Milk Station
- ✦ Crepe Station
- ✦ Cupcake Bar
- ✦ Donut Bar
- ✦ Ella's Popcorn Bar
- ✦ Fondue Bar
- ✦ Gelato Station
- ✦ Gourmet S'mores Station
- ✦ Viennese Table

### Elevated Plates

Unique desserts in a variety of different vessels, these include some of our most trendy dessert options available. Will require staff.

- ✦ Apple Frangipane Tart with Cinnamon Gelato
- ✦ Chocolate Mousse with Macadamia Nuts
- ✦ Fresh Fruit Tart
- ✦ Gianduja Panna Cotta
- ✦ Milk Chocolate Brownie with Graham Ice Cream
- ✦ Milk Chocolate Lavender Panna Cotta
- ✦ Passion Domes
- ✦ Pavlova with Lemon Curd & Fresh Fruits



Fresh Fruit Tart