

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

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

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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)



Photo: Hans Rosemond Photography

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



Beef Filet

Photo: Walters & Walters

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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



Libations

BAR MENU



Beer List



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Catering Works inclusive beer and wine packages can be customized to suit your event. For events of less than 100 guests, we recommend 3 beer choices and 3 wine choices. For events of 100 or more guests, we recommend 4 beer choices and 4 wine choices.

Domestic

Miller Lite

Michelob Ultra

Yuengling

Cider & Seltzer

Bull City Cider Off Main

White Claw Natural Lime, Raspberry, Ruby, Grapefruit, Black Cherry



Import & Craft

New Belgium Fat Tire Amber

Carolina Brewery Fin Chaser

New Belgium Voodoo Ranger IPA

Blue Moon

Foothills Torch Pilsner

Trophy Brewing Trophy Wife Session IPA

Hi-Wire Lo-Pitch Hazy IPA

Corona Extra

Modelo Especial

Heineken

Non-Alcohol Beers

Athletic Free Wave Hazy IPA

Athletic Upside Down Golden

Additional beer selections available upon request.

Wine List



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White

Chateau Saint Nabor Chardonnay Pays d'Oc, Languedoc-Roussillon, France

Vegan, sustainable, non-oaked, tropical fruits, crisp apple aromas, pairs with poultry, seafood, sweet and spicy dishes

Dough Chardonnay North Coast, California

Purchase supports James Beard Foundation, French oak, pairs with cheese boards, crostini and a pot of fig jam

The Ned Sauvignon Blanc Marlborough, New Zealand

Bright, citrusy, herbaceous, fragrant, pairs with seafood, salads, goat cheese, and vegetarian dishes

Cline Cellars Sauvignon Blanc North Coast, California

Sustainable, vegan, gluten free, kiwi, passionfruit and notes of wet stone, pairs with oysters, leeks, fennel, light fare

Kind of Wild Gruner Veltliner Niederosterrich, Austria

Organic, sustainable, vegan, racy and exhilarating, chamomile, citrus and limestone notes, universal food pairing

Daisy Pinot Grigio Columbia Valley, Washington

Sustainable, 90 pts Wine Enthusiast, lemon curd, creamy, peaches and sweet alfalfa, pairs picnic fare and light dishes

Cantina di Castelnuovo del Garda Pinot Grigio Veneto, Italy

Sustainable, 100% Pinot Grigio, citrus, tree fruits, minerality, pairs with charcuterie, salads, mozzarella, pasta

Rosé

Backsberg Pinotage Rose Paarl, South Africa

Sustainable, vegan, biodynamic, Kosher, dry, tropical and red fruit, mint, pairs with lunch, salads, Mediterranean fare



Wine List



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Red

Storypoint Pinot Noir California

Sommelier's Bronze award, plush, dark plum and berry, toasted oak, universal food pairing

Metarie Pinot Noir IGP Pays d'Oc, France

Red fruit, licorice, black currant and oak, pairs mushrooms, charcuterie, pork, beef, poultry, fattier fishes

One Stone Cellars Cabernet Sauvignon Paso Robles, California

Benefits female leaders in wine and spirits, 15 mos oak, complex, lush, black cherry, cassis, fig, caramel, espresso

Valdomoreda Tempranillo Rioja, Spain

Well balanced, ripe fruit, hints of caramel and vanilla, pairs with grilled meats, tapas, hearty stews, Manchego

Ams Tram Gram l'Epicurius IGP Pays d'Oc, France

Malbec and Petite Verdot, opulent floral aromas, rich tannins, berries, pomegranate, licorice, pairs meat, blue cheese

Cuvee Nokat Bordeaux, France

Female artist/winemaker, Merlot driven, earthy, red and black fruits, graphite, pairs beef, veal, poultry, hard cheeses

Sparkling

Baron de Seillac Brut AOP Provence, France

Ugni Blanc and Colombard, lemon, grapefruit, peaches, white flowers, pairs oysters, soft cheese, salads, light sauces

Tiamo Prosecco DOC, Italy

Organic, sustainables, vegan, stonefruit, citrus and gardenia flowers, persistent fine bubbles, universal pairing

Josep Ventosa Cava Brut Rose Methode Tradicional Cava DO, Spain

Pinot Noir and Trepas, ripe red berries, apples and minerality, pairs light fare, mains, desserts, chocolate, almonds

Piper Heidsieck Champagne Brut Cuvee 1785 Champagne, France

Sustainable and biodiversity in the vineyards, pear, white peach, citrus, orange blossom, toasted bread, fresh almonds, mint, elegant and harmonious, pairs with beef and salmon tartare, sushi, oysters, fresh pasta, Comte cheese and soft cheeses, squash blossoms, decadent desserts. By the bottle only.

Spirits & Signature Cocktails



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

Spirits

House

Tito's Vodka, Bacardi Superior Rum, Tanqueray Gin, Lunazul Blanco Tequila, Old Forester Bourbon, Jack Daniels Whiskey, Triple Sec, ginger beer, bitters, mixers, bar fruit

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, bar fruit

Mocktails

Zero Proof

Fresh juices and house-made simple syrups with premium tonics, sodas and specialty garnishes

λ Cucumber Lime Refresher

λ Hibiscus Rose Cooler

λ Lavender Lemonade Mocktail

Vodka

Strawberry Blonde

Grey Goose Vodka, Lillet Blanc, Elderflower Liqueur, Pink Grapefruit, Fee Brothers Lemon Bitters

Gin

Butterfly 75

Bombay Sapphire Gin, St. Germain, Butterfly Pea Flower Tea, Lime, Prosecco

Rum

Gardenia Blossom

Kraken Rum, Calvados Apple Brandy, Orange Juice, House-made Gardenia Mix syrup (cinnamon, clove, cardamom, honey and vanilla)

Tequila

Hibiscus Margarita

Casamigos Blanco Tequila, House-made Hibiscus Simple Syrup, Triple Sec, Fresh Lime Juice, Club Soda

Bourbon

Spiced Pear

Bulleit Bourbon, Canton Ginger Liqueur, Pear Puree, Allspice Dram, Local Honey, Club Soda

Whisky

Toki Julep

Toki blended Japanese Whisky, Mint, Simple Syrup, Grapefruit

Additional cocktail selections available upon request.