



Celebrations

MENU





Celebrations Crafted with Care!

Whether you're hosting an intimate dinner party, milestone celebration, shower, anniversary, holiday gathering, or grand reception, our Celebrations Menu brings the quality, creativity, and presentation of Catering Works to every occasion.

This collection features some of our favorite offerings, thoughtfully designed for gatherings of all sizes. The menus are available for delivery, our Helping Hands limited staff service, and full-service catered events including weddings, galas, and private celebrations.

To best accommodate your event, we request 48 business hours' notice for all delivery orders. Requests or changes made after that time will be accommodated based on availability. Please note that guest counts cannot be reduced within 48 business hours of your event.

We gladly accept cash, checks, all major credit cards, and offer direct billing for our corporate clientele.

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Call us **(919)828-5932**



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CATERING



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MENU

Platters to Share

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CELEBRATIONS MENU

GF Gluten Free
 DF Dairy Free
 V Vegetarian
 V+ Vegan

Platters to Share

Designed for seamless gathering and effortless hosting. Our curated sharing platters bring beautiful presentation and vibrant, chef-crafted cuisine straight to your table.

Grazing Boards & Platters

All platters, with the omission of bread and crackers, are gluten free.

Southern Market Pimento Cheese Platter V

Serves 30 - 50

an elevated twist on a classic: house-made pimento cheese paired with tomato jam served with sweet potato biscuits, crispy everything flatbreads, and pecan-cheese wafers and complemented by a crisp farmer's market relish of pickled okra, sweet peppadews, radishes, and celery, finished with fresh blackberries and candied walnuts

Loaded Hummus Platter V

Serves 20 - 30

classic hummus layered and topped with whipped feta, greek olives, roasted red peppers, grape tomatoes, and chickpeas dusted with sumac, cayenne, and evoo, served with mini naan and gluten-free crackers

The Charred Garden Veggie Platter V+

Serves up to 30

roasted carrots, grilled mini sweet peppers, cherry tomatoes, marinated artichoke hearts, crisp green beans, peppadew peppers, tangerine & chili marinated olives, and belgian endive spears served room temperature with our signature harissa hummus and mini naan

International Cheese Display V

a selection of premium imported and domestic cheeses, dried fruits, and grapes, served with assorted regular and gluten-free crackers



Beef Tenderloin Platter | Charred Garden Veggie Platter

American Artisan & Imported Cheeses V

Serves up to 50

a premier collection of artisan cheeses; may include cypress grove humboldt fog, sartori bellavitano, somerdale white stilton with apricot, ponce de leon manchego, french brie, smoked gouda, and cana de cabra chèvre served with artisan jams, bread, crackers, and fresh fruit garnish

Brie with Jam & Fresh Fruit V

french brie topped with mrs. ruth's jam, fresh raspberries, blueberries, blackberries, mandarin oranges, and strawberries served with crackers

NC Charcuterie & Cheese

north carolina-made giacomio sausages paired with a seasonal selection of local artisan goat, cow, and sheep's milk cheeses, served with rustic crackers, breads, and mrs. ruth's jam

Charcuterie Platter

imported salamis and cured meats (note: mortadella contains pistachio), local mustards, gherkins, artisanal breads, and crackers

Old Bay Poached Shrimp Cocktail GF

90 shrimp per platter

jumbo shrimp poached with old bay and lemon, chilled and served with our house-made cocktail sauce

Premium Carver Platters

Beef Tenderloin Platter

Serves 20 - 24

slow-roasted, sliced beef tenderloin served with southern yeast rolls, horseradish sauce, and a savory balsamic onion jam

Frenched Turkey Breast

Serves up to 36

frenched breast of turkey, beautifully roasted, glazed, and sliced, served with mrs. ruth's pineapple chutney, tarragon mayo, and brioche rolls

Smoked Salmon Display

Serves 24 - 36

cold-smoked norwegian salmon elegantly displayed with mini bagels, whipped cream cheese, sliced red onion, tomato, and lettuce



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Displays & Dips

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Colorful Displays & Curated Dips

Displays & Tortas

Crudités & Fruit Display ^{GF} ^{V+}

a vibrant, artfully arranged presentation of fresh raw vegetables and seasonal fruits

Signature Cheese Torta ^V

a seasonal artisan creation featuring layered cheeses, fruits, and spreads, available flavors included: basil cheese, fig, curried, or apricot, served with crisp crackers

Baked Dips

All dips are elegantly bowled and served with appropriate dippers.

^{GF} crackers available upon request

Artichoke & Parmesan Dip ^{GF} ^V

artichokes, parmesan cheese, cream cheese

Mexican Street Corn Dip ^{GF} ^V

decadent mexican street corn dip with pepper jack, cream cheese, cotija, jalapeno, lime, red onion, cilantro

Premium Crab Dip ^{GF}

carolina lump crab, cream cheese, sour cream, jack cheese, old bay, and spices with green onion

Buffalo Chicken Dip ^{GF}

roasted, shredded chicken, cream cheese, cheddar and pepper jack, spices, hot sauce



Signature Cheese Torta

Chilled Savory Dips

All dips are elegantly bowled and served with appropriate dippers.

^{GF} crackers available upon request

Dill Pickle Dip ^{GF} ^V

ontario dill pickle dip with garlic, onion, fresh dill, sour cream

Candied Bacon & Whipped Chèvre Dip ^{GF}

chèvre and cream cheese whipped with rosemary, honey, cayenne, warm candied bacon, and medjool dates

Whipped Feta with Lemon & Pistachio ^{GF} ^V

a "creamy citrus embrace" of whipped feta cheese, lemon, honey, toasted pistachio

Creamy Pistachio Dip ^{GF} ^V

toasted pistachios blended with shallots, garlic, champagne vinegar, parsley, tarragon, crème fraîche

Pimento Cheese Spread ^{GF} ^V

ashe county hoop cheddar cheese, mayonnaise, pimento peppers

Guacamole ^{GF} ^{V+}

house-made with avocado and lime

Classic Hummus ^{GF} ^{V+}

chickpeas, garlic, tahini, lemon

Mexican 10-Layer Dip ^{GF} ^V

layers of black and pinto beans, cheddar and jack cheeses, sour cream, salsa, guacamole, olives, green onions, cilantro



Mexican 10 Layer Dip



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Handheld Masterpieces

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Handheld Masterpieces

Crafted Sliders

Because no great party ever started with a giant, messy sandwich. Our signature sliders pack all the punch of a multi-course meal into a perfectly balanced, two-bite masterpiece.

The Cozy Italian

baked focaccia topped with creamy burrata, mortadella, house-made pistachio pesto, and a drizzle of honey and lemon

Bistro Turkey

baked focaccia, smoked turkey, tarragon-shallot jam, whipped cream cheese, chèvre spread, and fresh arugula

Chicken Banh Mi DF

grilled chicken, pickled vegetables, jalapeno spicy mayo, cucumber, and fresh mint on a mini baguette

Petite Chicken Salad Croissant

your choice of classic tarragon (contains pecans) or seasonal chicken salad on a flaky, mini butter croissant

Petite Ham & Fig

black forest ham, creamy boursin cheese, and rich fig jam on a mini butter croissant

Chicken, Caramelized Onion & Cheddar

roasted chicken, sharp american cheddar, and balsamic onion jam on a sweet hawaiian roll

Roast Beef & Cheddar

thinly sliced roast beef and american cheddar on a sweet hawaiian roll

Hawaiian Roll Club

smoked turkey, ham, crisp bacon, and sun-dried tomato pesto on a sweet hawaiian roll

Mini Street Tacos

your choice of flavorful chicken tinga or tender brisket barbacoa

BBQ Pork Slider

slow-cooked pulled pork with creamy slaw on a traditional southern yeast roll



Chicken Banh Mi Slider

Afternoon Tea Sandwiches

Crust-free classics beautifully reimagined with premium ingredients. The perfect handheld bites for showers, socials, and effortless grazing.

Sold in increments of 1 dozen | GF options available upon request

Coronation Beef

roasted beef filet with major grey's chutney butter on brioche bread

Coronation Chicken

bright mango chicken salad with major grey's chutney and baby spinach on a mini butter croissant

Cucumber Tea V

crisp english cucumber with a savory boursin mousse on vienna white bread

Pimento Cheese V

pain de mie bread from la farm (white bread), with our slightly spicy home-made pimento cheese spread with lettuce and tomato

Vegan Smoked Pimento GF V+

darë vegan cheese of asheville plant based smoked pimento spread on gluten free bread

Hummus Tea V+

house-made hummus, english cucumber, and tomato on textured three-seed bread

Truffled Egg & Arugula DF

truffled egg salad with arugula on vienna white bread

Ham & Gruyere

ham with gruyere cheese on wheat bread

Ham & Fig with Boursin

black forest ham with creamy herb boursin and fig jam on petite butter croissant

Smoked Salmon & Dill

smoked salmon served with a dill cream cheese on a variety of bread

Roast Beef Gougère with Horseradish

house-made pâte à choux pastry, gruyere cheese, rare roast beef, horseradish cream



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*Bites &
Hors d'oeuvres*

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Small Bites & Hors d'oeuvres

Deviled Eggs

Everyone loves a deviled egg. Pick from our all-time favorite flavor profiles.
Sold by the dozen

Classic Southern GF V DF

a classic southern style deviled egg with mustard, mayo, and relish

Sweet & Spicy GF V DF

delicious deviled eggs with a sweet chutney and hot pepper filling

Piquillo Pepper GF V DF

sweet and spicy piquillo pepper deviled eggs

Wasabi GF V DF

wasabi, rice wine vinegar filling with chives, black sesame seeds

Truffle GF V DF

creamy deviled eggs with earthy white truffle and herbs

Everything Bagel Seasoning GF V

classic with cream cheese, mayo, mustard, everything bagel seasoning, and dill

Artisan Cold Bites

Sold as 1-2 bites per person.

CUCUMBER CUPS

Mango Chicken Salad GF

boneless chicken breast, mango chutney, curry, and toasted coconut served in english cucumber cup

Tarragon Chicken Salad GF

boneless breast of chicken, grapes, pecans, celery, and green onion served in english cucumber cup

Smoked Salmon GF

smoked salmon on english cucumber round, boursin cheese, lemon zest

Hummus GF V+

classic hummus with garlic, tahini, and lemon served in an english cucumber cup

Quinoa Cranberry Pear GF V+

quinoa with orange, sun-dried cranberry, pears, baby spinach, toasted pepitas in a light dijon-shallot dressing served in an english cucumber cup

PHYLLO CUPS

Quinoa Cranberry Pear V+

quinoa with orange, sun-dried cranberry, pears, baby spinach, toasted pepitas in a light dijon-shallot dressing

Whipped Feta, Fig & Pistachio V

whipped feta cheese, lemon, honey topped with toasted pistachio

Pimento Cheese & Bacon

ashe county cheddar pimento cheese. topped with crispy bacon crumbles

STUFFED SAVORY BITES

Stuffed Medjool Dates GF

filled with your choice of chèvre, whipped lemon feta with pistachio, gorgonzola, or peanut butter

Stuffed Sweet Peppers GF

mild peppadews or piquillo peppers stuffed with creamy chèvre

Caprese Cups GF

cherry tomato stuffed with pesto, mozzarella ball

Buffalo Chicken & Celery GF

celery sticks loaded with spicy honey buffalo chicken, and cream cheese with a side of ranch



Stuffed Medjool Dates



CELEBRATIONS MENU



Gluten Free



Dairy Free



Vegetarian



Vegan

Small Bites & Hors d'oeuvres

Artisan Cold Bites

Sold as 1-2 bites per person.

PASTRY

Served at room temperature.

Mushroom & Goat Cheese Tart

cremini mushrooms, fresh thyme, meredith dairy sheep & goat's milk creamy feta baked into puff pastry tart

Thyme & Chèvre Tart

meredith dairy marinated sheep & goat creamy chèvre, thyme, pastry tart

Pesto, Roasted Pepper & Asiago Bites

pesto, roasted red pepper, asiago cheese rolled in flaky pastry and baked

Spicy Cheese Twists

twisted flaky pastry with parmesan, cayenne

RICE PAPER ROLLS

Chicken Lemongrass & Mango

lemongrass chicken, mango, cucumber, thai basil with lime ginger dipping sauce

Sweet Chili Shrimp

rice paper roll with: poached shrimp, maifun (vermicelli noodle) carrot, cucumber, red pepper matchstick, fresh mint and lettuce, served with sweet chili dipping sauce

Edamame & Ginger

shredded purple cabbage, carrots, edamame, pickled ginger with toasted sesame sauce

Fig, Goat Cheese & Arugula

whipped chèvre, sliced figs, arugula and toasted sliced almonds balsamic honey dipping sauce

Kani Salad

rice paper wrapper with kani salad with sriracha mayo, lettuce, red cabbage and cilantro

ARTISAN PICKS & SKEWERS

THE CLASSIC

Charcuterie

nc san giuseppe chorizo, local cheese, cornichon, prosciutto

Caprese

mozzarella balls, basil, grape tomato, balsamic glaze

Melon & Prosciutto

prosciutto wrapped cantaloupe pick with balsamic glaze

THE GOURMET

Manchego & Quince

manchego cheese (sheep's milk), almond crusted membrillo (quince paste)

Beet Salad

golden beets, local goat cheese with crushed candied walnuts, baby spinach, orange vinaigrette

Havarti & Guava

creamy havarti cheese and guava, a perfect bite

THE LOCAL

Caprese Tortellini

cheese tortellini, grape tomato, fresh mozzarella, basil, balsamic drizzle

NC Charcuterie

nc giacomo salami, hoop cheddar, pickled okra pick



Charcuterie Picks



Small Bites & Hors d'oeuvres

Artisan Hot Bites

Sold as 1-2 bites per person.

SEAFOOD & COAST

Petite Maryland Crab Cakes ^{DF}

panko breaded lump crab cakes with old bay, dijon and served with spicy cocktail sauce

Gambas Al Ajillo ^{DF}

spanish garlic shrimp sizzled in garlic-infused evoo, served with crusty baguette bread slices

Shrimp with Mojo ^{GF} ^{DF}

skewer of two jumbo grilled shrimp in tequila garlic glaze served with a smoky garlic parsley lime sauce for dipping

Shrimp & Grits Bites

classic southern dish made into bite sized fritter, shrimp, cheesy grits, spices, breaded in panko and deep fried



Maryland Crab Cakes

SAVORY MEAT & POULTRY

Bacon-Wrapped Dates ^{GF} ^V

sweet medjool dates wrapped in bacon, baked until crisp

Shrimp Rumaki ^{GF}

shrimp wrapped in bacon baked until crisp

Zesty Chicken Tenders

hand-breaded and served with dill pickle dip or honey mustard

Chicken Skewers ^{GF} ^{DF}

choice of style: thai coconut, classic satay with peanut sauce, or jamaican jerk with tropical sauce

Agean Chicken Burgers

ground chicken, feta, sun-dried tomato, and fresh herb mini bun-less burger topped with tzatziki

Thai Chicken Peanut Cakes ^{DF}

savory thai chicken and peanut cake topped with sweet chili sauce

Mini Beef Wellington

tender beef in a flaky, golden pastry shell

Mini Beef Kabobs ^{GF} ^{DF}

skewered beef with crisp peppers and onions or beef satay with spicy peanut sauce

Pigs in a Pretzel Blanket

bite-sized all beef kosher hot dog wrapped in pretzel dough blanket, served with classic yellow mustard



Chicken Skewers



Small Bites & Hors d'oeuvres

Artisan Hot Bites

Sold as 1-2 bites per person.

GLOBAL FLAVORS

Pork or Lemongrass Chicken Dumplings ^{DF}

steamed and served with a ginger-tamari sauce

Artisan Egg Rolls ^{DF}

deep fried egg rolls with pork cabbage, carrots, onions, broccoli in wonton wrapper, served with sweet chili dipping sauce

Korean BBQ Beef Spring Rolls ^{DF}

beef, cabbage, bean thread vermicelli in spring roll wrapper and deep fried, served with gochujang dipping sauce

Samosas ^{DF}

chicken or vegetable served with a duo of traditional chutneys

Mini Empanadas

available in beef, chicken, or vegetarian

Gourmet Meatballs

lamb with tzatziki, swedish, italian, hawaiian, or korean bbq

Bavarian Soft Pretzel Bites ^V ^{DF}

served warm with yellow mustard

PLANT BASED

Vegetarian Pastries ^V

spinach & feta phyllo pastry, mini quiches, or vegetarian quiche tarts

Tofu Satay Bites ^{GF} ^{V+}

tofu marinated in tamari, ginger, onion, garlic, brown sugar and grilled, served with spicy coconut-peanut dipping sauce

Stuffed Mushrooms

filled with your choice of savory sausage, spinach, or spicy chorizo

Mini Stuffed New Potatoes ^{GF} ^V

mini red skin new potatoes, herbed cheese

Patatas Aioli ^{GF} ^V

fingerling potatoes, smoked paprika, sea salt, pepper served with house-made garlic aioli

Spinach & Feta Phyllo Pastry ^V

phyllo pastry, fresh spinach, feta cheese

Mini Quiche ^V

mini garden vegetable quiche tartlet



Korean BBQ Meatballs



Mini Stuffed New Potatoes



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The Sweet Spot

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The Sweet Spot

Pastries & Tarts

Atlantic Beach Pie Bites

saltine cracker crust, lemon and lime custard, sea salt whipped cream

Dubai Style Chocolate Cups

petite chocolate cup with pistachio, kataifi, and chocolate

Mini Chocolate Mousse Cups

belgian chocolate mousse, whipped cream, chocolate shavings

French Macarons ^{GF}

famous little round pastry of almond, sugar, and egg whites, assorted flavors

Mini Lemon Curd Tarts

sweet pastry crust, lemon curd, seasonal berries

Mini Parisian Palmier

classic french pastry of delicate, caramelized layers of puff pastry and sugar with a distinctive heart shape

Petite Artisan Tarts ^{V+}

caramel almond, lemon, pear chocolate, apple vanilla, chocolate praline, and raspberry

Tea Cake Bites

petite tea cakes: birthday cake, chocolate, lemon, strawberry

Salted Caramel Tarts ^{GF}

gluten free tart shell, caramel filling with dark chocolate glaze, sea salt

Mini Éclairs

classic pâte à choux pastry filled with rich pastry cream, glazed with chocolate

Sweet Shooters

Banana Pudding

house-made banana pastry cream, n'illa wafers, banana, whipped cream

Limoncello Panna Cotta ^{GF}

italian cream with italian limoncello, blueberry sauce

Tiramisu

classic tiramisu with mascarpone mousse and lady fingers steeped in coffee kahlua syrup

Dirty Soda Pot de Crème

milk chocolate pot de crème infused with cola reduction topped with coconut lime crème

Key Lime

buttered graham cracker crumbs, key lime pie filling, whipped cream

Strawberry Shortcake

layered vanilla cake, strawberries, whipped cream

Artisan Bars & Cookies

Raspberry Coconut Bites

graham cracker crust with raspberry jam, chewy coconut macaroon filling

Butter Spritz Cookies

traditional butter cookie, jam filled and dipped in chocolate

Assorted Bars

chocolate peanut butter, lemon, key lime & coconut, and dream bars

Strawberry Matcha Blondies

fudgy white chocolate blondie with strawberry and matcha tea

Cookie Butter Bars

biscoff cookie butter bar with white chocolate chips

Brownies

home-made specialty brownies in assorted flavors

Raspberry Swirl Chocolate Brownies ^{GF} ^{V+}

decadent chocolate brownie with raspberry preserves

Cookies

classic chocolate chip, peanut butter, oatmeal raisin, chocolate crinkle cookies ^{GF}, chocolate dipped almond coins ^{GF}, coconut clusters ^{GF} ^{V+}, chocolate dipped crispy treats ^{GF}



Chocolate Dipped Almond Coins



The Sweet Spot

Cakes & Cupcakes

CHEESECAKE

Bailey's Irish Cream

creamy bailey's irish cheesecake topped with chocolate ganache

Sour Cream

graham cracker crust, cream cheese, sour cream, vanilla bean cheesecake

Bananas Foster

our decadent banana cheesecake with brown sugar, graham cracker crust garnished with whipped cream

Chocolate

chocolate brownie crust topped with rich creamy chocolate cheesecake and chocolate glaze

TRADITIONAL

Available as full-sized celebration cakes or bite-sized cupcakes

Cake Flavors

yellow, chocolate, and white cake flavors

Icing Flavors

classic buttercream in vanilla and chocolate flavors



Cupcakes

SIGNATURE CAKES

Mocha Fudge Torte ^{GF}

belgian chocolate fudge torte, whipped cream, raspberry garnish

Chocolate Hazelnut Crunch Cake

chocolate cake layered with hazelnut buttercream, iced in chocolate buttercream, garnished with hazelnut crunch

Lemon Mousse

almond dacquoise, lemon bavarian cream, lemon infused sponge cake

Chocolate Almond Torte with Irish Coffee Mousse ^{GF}

flourless chocolate almond torte topped with a rosette of bailey's irish coffee caramel mousse

Traditional Birthday Cake

a traditional white cake with vanilla buttercream

SPECIALTY CUPCAKES

Lemon Blackberry

lemon cake, blackberry curd, lemon cream cheese icing

Black Forest

chocolate cake, kirsch cherry filling, whipped cream, chocolate curls

Triple Chocolate

chocolate cake with chocolate chips, ganache icing

Red Velvet

classic red velvet cake topped with decadent cream cheese icing



Lemon Mousse & Traditional Birthday Cake