

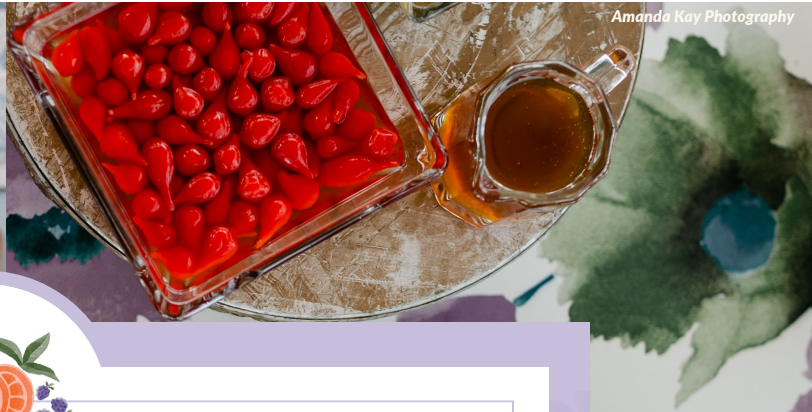


Wedding

GUIDE



Photo: Allina Light Photography



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 couples have trusted their wedding day to Catering Works. We are on call, excited to assist with menu planning and all the design and imagination needed to produce your magical day. It's our hope that 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 event staff will be by your side to ensure that everything is perfectly and 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, designers and event staff will be by your side to ensure that everything is perfectly and 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 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”

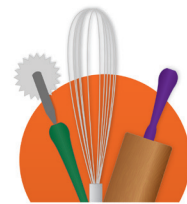
Mary Catherine & Joe



CATERING WORKS
WHEN ONLY THE WORKS WILL DO



Bloom Works
FULL SERVICE FLORAL+ DESIGN



Pastry Works
EVERYTHING SWEET

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, we'll meet to create a custom wedding package to bring your vision to life. Our mission is to 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: Dylan Cook

Photo: Lindsey Cash Photography



"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 loved ones."

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 menu items from our Catering and Event Consultants.

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

Photo: AJ Dunlap Photography



Tomato Tart

Photo: Revolution Studios



Halibut with Saffron Corn Broth

Photo: Briana Bough

“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

SPECIAL EVENTS MENU



CATERING WORKS

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
- ✦ Beef Carpaccio on Parmesan Crisp
- ✦ Beet Salad on a Stick
- ✦ Bloody Mary Deviled Eggs
- ✦ BLT Canape
- ✦ Brie, Pear, and Almond Phyllo Purse
- ✦ Brie & Rosemary Tarts with Grape Salsa
- ✦ Bruschetta
- ✦ Caesar Salad Bites
- ✦ Camembert and Apple Canape
- ✦ Carolina Crab Cakes
- ✦ Chicken Mole Tostada Bites
- ✦ 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
- ✦ 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
- ✦ 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
- ✦ Roast Beef Gougeres
- ✦ Rumaki-Shrimp or Scallop
- ✦ Samosa-Vegetable
- ✦ Seafood Box
- ✦ Shrimp and Guacomole Bites
- ✦ Smoked Salmon Blini
- ✦ Spicy Shrimp Poptail
- ✦ Vegan Vegetable Ceviche
- ✦ Wonton Tuna Crisps



Photo: Briana Bough

Patatas Bravas

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.

- ✦ BBQ Short Rib Sliders
- ✦ Carolina Spicy Chicken Roll
- ✦ Charcuterie Cups
- ✦ Chicken Skewers with Pesto or Maple Bourbon
- ✦ Chicken Satay with Spicy Peanut Sauce
- ✦ Deviled Egg Bar
- ✦ 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
- ✦ Tortellini & Mozzarella Kabobs



Bruschetta

Photo: MKM Photography

Grazing Station & Food Bars

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



Charcuterie Display

Photo: Amanda Kay Photography

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.

Salad Course

- ✦ Arugula, Satsuma, Pecans & Cane Syrup Vinaigrette
- ✦ Arugula with Fig Vinaigrette & Machego Crisp
- ✦ Baby Beet, Bibb, Radicchio & Gorgonzola Salad (gf)
- ✦ Baby Spinach, Artichoke & Roasted Red Pepper Salad
- ✦ Beet, Chevre and Pinenuts with Honey Vinaigrette
- ✦ Mixed Greens with Cranberries, Pears, Chevre
- ✦ Mixed Greens, Cranberries, Pears, & Feta
- ✦ Rocket Salad with Fig Vinaigrette



Stuffed Peppers



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Photo: Fancy This Photography

Wedge Salad with Bacon, Bleu Cheese & Tomatoes

- ✦ Southern Market Salad
- ✦ Wedge Salad with Bacon, Bleu Cheese, & Tomatoes
- ✦ Zaatar Caesar Salad

Main Course: Plant Selections

- ✦ Cauliflower Tikka Masala (Vegan)
- ✦ Chana Masala
- ✦ Eggplant Parmesean Napoleans
- ✦ Polenta Lasagna
- ✦ Portobello Stuffed with Spinach & Mozzarella
- ✦ Stuffed Peppers with Indian Spices
- ✦ Vegetable Coconut Curry Stir Fry with Brown Rice (gf) (Vegan)
- ✦ Vegetable Napoleon
- ✦ Vegetable Paella
- ✦ Wild Mushroom Risotto

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 with Fried Green Tomato
- ✦ Beef Filet with Herbed Butter
- ✦ Beef Medallions Wild Mushrooms Horseradish Cream (gf)
- ✦ Beef Short Rib Braised with Red Wine Sauce
- ✦ Beef Tenderloin with Crab Bernaise Sauce
- ✦ Beef Tenderloin with Coffee Cocoa Rub & Stout Sauce
- ✦ Beef Tenderloin Roasted with Red Wine Demi
- ✦ Bistro Steak with Cherry Tomato Relish
- ✦ Coffee Braised Beef Short Rib
- ✦ Grilled Flank Steak with Chimichurri Sauce
- ✦ Grilled Rosemary Flank Steak with Fig Salsa
- ✦ Korean Beef Short Ribs
- ✦ Pinot Braised Beef Short Ribs
- ✦ Porter Marinated Beef with Wild Mushroom Sauce
- ✦ Prime Rib (gf)



Beef Tenderloin



CATERING WORKS



Photo: Mash Photography

Boursin Chicken with Roasted Balsamic Tomatoes

Main Course: Chicken Selections

- ✦ Boursin Chicken with Roasted Balsamic Tomatoes (gf)
- ✦ Chicken with Brie & Cherries (gf)
- ✦ Chicken Marsala
- ✦ Chicken Piccata
- ✦ Chicken with Parmesan Crust & Sage Sauce
- ✦ Chicken Stuffed with Bacon & Gruyere
- ✦ Chicken Stuffed with Gruyere, Spinach, & Peppers
- ✦ Chicken Stuffed with Proscuitto & Sun-Dried Tomato
- ✦ Chicken Stuffed with Spinach & Feta (gf)
- ✦ Frenched Roasted Garlic & Herb Chicken
- ✦ Grilled Chicken with Artichokes and Lemon Cream
- ✦ Grilled Lemon Basil Chicken Breast (gf)
- ✦ Maple Thyme Roasted Chicken
- ✦ Pesto Grilled Chicken
- ✦ Roasted Chicken with Chevre, Rosemary & Mushrooms
- ✦ Roasted Chicken with Honey Chevre & Figs
- ✦ Roasted Chicken with Vanilla Bourbon Pecan Demi
- ✦ Za'atar Roast Chicken with Tzatziki (gf)

SPECIAL EVENTS MENU



CATERING WORKS

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
- ✦ Cider Braised Pork Shoulder
- ✦ Cocoa Pulled Pork BBQ
- ✦ Hickory Smoked Pork with Apple Butter
- ✦ Jack Daniels Pork Tenderloin with Cherry Compote
- ✦ Osso Buco Milanese with Pork Shanks
- ✦ Pork Piccata
- ✦ NC Chopped Pork BBQ



Grilled Salmon with Pineapple Salsa

Main Course: *Seafood Selections*

- ✦ Cod with Tomato Sauce and Garbanzos
- ✦ Grilled Salmon with Pineapple Salsa
- ✦ Halibut with Coriander & Spiced Yogurt (gf)
- ✦ Halibut with Saffron Corn Broth
- ✦ Mahi Mahi with Basil Butter
- ✦ Mahi Mahi with Mango Ginger Glaze (gf)
- ✦ Monkfish Beurre Monte
- ✦ Miso-Ginger Marinated Grilled Salmon
- ✦ Potato Crusted Cod with Dill Sauce
- ✦ 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



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, select, or premium packages. Includes beer and wine**



CATERING WORKS

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

Big Boss Brewing (Bad Penny, Big Boss Lager), Bull City Cider, Guinness, Lagunitas IPA, 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 (Prencious 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

Tier 1

Ceilo Pinot Grigio, Chateau Lagrugere AOP, Cielo dal Prosecco DOC, The Neds Sauvignon Blanc, Gran Passione Rosso, Mont Gravet Rose, Storypoint Pinot Noir, Kenwood Yulupa Cabernet Sauvignon, Lucky Star Chardonnay, Louis Perdrier Brut Champagne, Tilia Malbec

Tier 2

Badenhorst the Curator, bera Brachetto, Chateau Le Chene de Margot, Cooper Hill Pinot Noir, Edna Valley Sauvignon Blanc, Ferrari-Carano Pinot Grigio, Maddalena Cabernet Sauvignon, Matchbook Old Head Chardonnay, Torre Di Luna Pinot Grigio, Tortoise Creek Pinot Noir, Juve Y Camps Brut Rose, Zonin Prosecco NV

Spirits & Signature Cocktails



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

Spirits

House

Tito's Vodka, Captain Morgan White Rum, Dewar's Scotch, Jim Beam Bourbon, Seagram's Gin

Select

Bacardi Superior Rum, Bulleit Bourbon, Tanqueray Gin, Ketel One Vodka, Lunazul Blanco Tequila

Premium

Bombay Sapphire Gin, Grey Goose Vodka, Chivas Regal Scotch, Crown Royal Whiskey, Maker's Mark Bourbon, Patron Tequila

Local

Kill Devil Rum, Mother Earth Gin, TOPO, Whiskey, TOPO Moonshine, TOPO Vodka, Seventeen Twelve Bourbon



Crafted Cocktails

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.

Sparkling

Blackberry Ombre Sparkler

Beautiful and refreshing Ombre style cocktail served in a champagne flute with Rosemary garnish, can be made with champagne or sparkling White Grape Juice.

Vintage Cocktails

French 75

Classic and elegant cocktail made with Champagne, St. Germaine, Gin and a squeeze of lemon,

Old Fashioned

Classic cocktail made with Bourbon, Orange, and Aromatic Bitters, garnished with a cherry and orange twist.

Martini

Cosmopolitan Proper

Vodka citron combined with cranberry juices, lime juice, and a hint of cointreau. Shaken and served straight up with a twist of lime.

Mojitos and Mules

Mojito

Refreshingly sweet cocktail of mint, lime, rum, and a splash of soda! A Cuban classic.

Moscow Mule

Refreshing cocktail on ice: Vodka, Lime Juice, and Ginger Beer with lime wedge.

Trendy Cocktail Stations

Liquid Courage Lemonade Bar

A refreshing summer cocktail with your choice of lemonade mix in. Lemonades may include: raspberry, strawberry, classic, and peach.



PastryWorks

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 a dessert station.

Let us entertain you!

Dessert Stations Ideas

- ✦ Cupcake Bar
- ✦ Dip, Dunk & Sprinkle Donut Bar
- ✦ Ella's Popcorn Bar
- ✦ Parisienne Display
- ✦ Pies, Tarts, Treats
- ✦ S'mores
- ✦ Snow Cocoa
- ✦ Strawberry Shortcake

Photo: Weddings Lookbook



French Macarons

"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

DESSERT MENU

Desserts



PASTRY WORKS

Pick Up Sweets

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

Dessert Displays & Stations

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

- ✦ Bananas Foster
- ✦ Candy Floss
- ✦ Cannoli Bar
- ✦ Churro Bar
- ✦ Cookie Bar
- ✦ Crepe Station
- ✦ Cupcake Bar
- ✦ Donut Bar
- ✦ Ella's Popcorn Bar
- ✦ Gelato Cart
- ✦ Gourmet S'mores Station
- ✦ Mini Pies
- ✦ Pavlova Bar
- ✦ Viennese Table

Specialty Dessert Presentations

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

- ✦ Chocolate Pot de Creme
- ✦ Chocolate Raspberry Mousse with Whipped Cream
- ✦ English Trifle
- ✦ Passion Fruit Mousse with Fresh Berries
- ✦ Strawberry Champagne Cosmo
- ✦ Strawberry Shorcake Shooter
- ✦ Sweet Tea Tiramisu
- ✦ Vegan Coconut Chocolate Mousse



Strawberry Honey Chevre Mousse



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.

Photo: Arika Jordan Photography



Photo: Live View Studios

Wedding Blooms to Consider

- ✦ Bridal Bouquet
- ✦ Bridesmaids Bouquet
- ✦ Boutonnieres
- ✦ Hair Adornments
- ✦ Centerpieces
- ✦ Tablescapes
- ✦ Altar Pieces
- ✦ Trellises & 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.

Photo: Live View Studios



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 at
BloomworksNC.com

Photo: Sammie B. Photography



“We used Bloom Works for our wedding at the Oaks at Salem in September. The Flowers were better than we expected. No complaints about anything. E.W. and his staff are so great- very detailed and helped make our wedding vision come to life. Highly recommend anyone to use Bloom Works for any event or occasion.”

-Joanna & Danny



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.



Photo: Bethny Wilder Media

Contact Us!

- ✦ 2319 Laurelbrook Street
Raleigh, NC 27604
- ✦ cateringworks.com/weddings
- ✦ 919.828.5932

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