



CATERING WORKS

# Special Event Menus



Call 919-828-5932 | [cateringworks.com](http://cateringworks.com) | [greatfood@cateringworks.com](mailto:greatfood@cateringworks.com)

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## Passed Hors D'oeuvres

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### Poultry Selections

Pesto Chicken Flatbread Bite  
Nashville Hot Chicken Bites  
"Chicken and Waffles"  
Miso Chicken Salad Cups  
Thai Chicken & Peanut Cakes-Mini  
Mango Coconut Chicken in Phyllo Cup  
Corn Cake with Duck Confit and Siracha  
Duck Puppies with Sorghum Glaze

### From The Sea

Ahi Tuna Lollipops  
Wonton Tuna Crisps  
Crab & Cheese Tartlets  
Smoked Salmon and Caviar Pizza Bites  
Scallop Ceviche Tostada with Sweet Onion Mole  
Spicy Shrimp Poptail  
Crab Rangoon  
Shrimp and Grit Fritter  
Shrimp Rumaki  
Carolina Crab Cakes  
Mini Stuffed New Potato with Crab & Creme Fraiche

Salmon Crepe Bite  
Shrimp & Sno Pea Pick

### From the Farm

Lamb Lollipops  
Cucumber Cup with Thai Beef Salad  
Beef & Vegetable Rolls  
Mini Beef Wellingtons  
Beef Short Rib Crostini with Blue Cheese & Chive  
Micro Meatloaf Whipped Potatoes  
Kentucky Bourbon Steak Bites  
Roast Beef Spirals  
Sweet and Spicy Pork Belly  
Pork Puppy  
Chorizo Filled Dates Wrapped in Bacon  
Country Ham Biscuit - Open Faced  
Candied Bacon Spoon with 3 Cheese Frittata  
Dates wrapped with Bacon  
Pigs in a Blanket

### Vegetarian and Cheese Please

Micro Herb Salad with Beets, Chevre, Apple  
Cucumber Cups with Beet Tzatziki  
Mini Vietnamese Vegetable Roll  
Dates with Marcona Almonds and Chevre  
Fried Green Tomatoes with Chevre & Tomato Relish

Hummus Bites  
Caesar Salad Spears  
Brie and Rosemary Tarts with Grape Salsa

Patatas Bravas  
Mini New Potatoes with Red Pepper Sauce (gf)  
vegan  
Figs in a Blanket  
Fig & Cheese Bruschetta  
Vegetable Ceviche (gf) vegan  
Papri Chat  
Parm Frico Crostini  
Julia Child's Cheese Tartlets

## Grazing Stations for The Cocktail Hour

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Antipasta Display  
Southern Crostini Station  
Raw Bar and Shrimp Cocktail  
Charcuterie Display  
Fresh Fruit & Gourmet Cheese Display  
Middle Eastern Dipping Display  
Trio of Hummus, Crudites and Crackers  
Guacamole and Salsa Bar  
International Cheese Display  
Crudite with Cucumber Dip  
Signature Tortas, Vegetable Antipasta, Fresh Fruit

## Action Stations

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Southern Biscuit Bar  
Risotto Bar  
Signature Risotto Station  
Polenta Bar  
Fresh Pasta Bar  
Mac N Cheese Station  
Artisinal Grilled Cheese and Soup Station  
Guacamole and Salsa Bar  
Street Tacos Station  
Carving Station of Beef and Turkey  
Prime Rib Carving Station  
Coconut Curry Station  
Mini Libations & Food Pairing Station  
Skewer Station  
Dim Sum Station  
Slider Selection  
Grits Bar  
Pot Pie Station  
Crepe Station



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## Starting Course

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Roasted Baby Beet Salad  
Mixed Greens with Cranberries, Pears, Chevre  
Green Goddess Salad  
Wedge Salad with Popped Corn Croutons  
Arugula and Orange Salad  
Mixed Green Salad  
Baby Mixed Greens with Chevre, Cherries, Pears  
Baby Spinach, Artichoke & Roasted Red Pepper  
Salad  
Beet CousCous with Shaved Fennel & Oranges  
Caesar Salad with Parmesan Tuile  
Bruschetta Plate  
Tomato Bisque  
Apple Rutabaga Soup with Pumpkin Bread Crouton

## Main Course Selection

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### Poultry Selections

Chicken with Parmesan Crust and Sage Sauce  
Chicken Stuffed with Spinach, Roasted Peppers  
Maple Thyme Roasted Chicken  
Seafood Selections  
Salmon Glazed with Raspberry and Tamarind  
Cod with Tomato Sauce and Garbonzos

### From the Farm

Beef Filet with Blue Cheese, Figs and Balsamic  
Coffee Braised Beef Short Ribs  
Bistro Steak with Chimichurri Sauce

### Vegetarian and Cheese Please

Cauliflower Steak with Chimichurri Sauce (vegan)

Vegetable Polenta Lasagna with Asiago  
Gnocchi with Creamy Tomato Spinach Sauce

## Plated-From the Farm

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Beef Filet Onion Soubise, Risotto, Charred Corn  
Coffee Braised Short Ribs with Carolina Polenta  
Beef Filet with Stilton, Figs and Whipped Potatoes

BBQ Short Ribs on Pepper Jack Grits Green Beans  
Beef Short Rib Barbacoa, Potato Croquette, Corn  
Beef Filet BBQ Shrimp and Carolina Grits  
Coffee Crusted Filet with Stout & Red Potatoes  
Beef Wellington Dismantled  
Beef Filet with Crab Bearnaise and Potato Gratin

## Plated-Poultry

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Frenched Pimento Cheese Chicken Mashed  
Turnips,  
Frenched Chicken with Brie & Cherries and Risotto

Southern Fried Chicken and Cornbread Waffles  
Frenched Garlic Herb Chicken with Sauteed Greens

Honey Ginger Chicken, Coconut Rice and Bok Choy

Frenched Chicken Breast with Gorgonzola and Pear

Frenched Stuffed Chicken with Tomato Risotto  
Frenched Sundried Tomato Pesto Chicken on  
Polenta

Duck Leg Confit with Cherry Sauce with Quinoa  
Maple Thyme Chicken, Mashed Potatoes, Haricot  
Verts

Chicken Schnitzel, Red Cabbage & Apples, Spaetzle

Wild Mushroom Risotto & Grape Duck Gastrique  
Frenched Chicken Breast with Ragout of Leeks  
Stuffed Chicken w/Ricotta, Pesto and Red Pepper  
Spinach & Feta Chicken, Tomato Risotto, Vegetables

## Plated-Sea

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Mahi with Corn Broth and Saffron  
Salmon with Almonds, Leek Sauce and Spring Veg

Flounder with Poblano Corn Relish and Quinoa  
Stuffed Rainbow Trout with Lemon Butter Sauce  
Raspberry Tamarind Salmon, Coconut Rice, Bok  
Choy

Salmon with Cherry, Quinoa, Brussel Sprouts  
Catfish with Deviled Crab and Cornbread Stuffing

Pineapple Mahi with Coconut Rice and Bok Choy

## Plated-Vegetarian

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Portobello Stuffed with Spinach and Mozzarella  
Portobello Wellington (vegan)

Vegetable Polenta Lasagna with Asiago  
Vegetable Paella  
Cauliflower Steak with Chimichurri Sauce (vegan)

Vegetable Napoleon

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## Buffet - Classic

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Chuck Tender Steak with Oyster Mushroom Red Wine  
Frenched Roasted Garlic and Herb Chicken  
Salmon Side with Lemon Caper Sauce  
Mashed Potatoes with Chive, Cheddar and Sour Cream  
Green Bean Almondine  
Quinoa and Brown Rice Pilaf  
Penne and Smoked Tomato Cream  
Rolls and Butter

## Buffet - Poultry

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Maple Thyme Roasted Chicken  
Chicken Stuffed with Bacon and Gruyere  
Grilled Ancho Chicken with Charred Corn Relish  
Frenched Chicken Stuffed with Pimento Cheese  
Chicken Stuffed with Spinach, Roasted Peppers  
Chicken with Parmesan Crust and Sage Sauce  
California Chicken  
Grilled Chicken with Artichokes and Lemon Cream

Chicken Stuffed with Manchego & Quince  
Chicken Stuffed with Spinach and Feta

## Buffet - From the Farm

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Bourbon Glazed Short Ribs  
Grilled Flank Steak with Gorgonzola Cream  
Bistro Steak with Chimichurri Sauce  
Tenderloin Medallions with Crimini Mushroom Demi  
Petite Filet of Beef with Bearnaise  
Beef Barbeque Barbacoa  
Grilled Flank Steak with Herbed Salsa  
Bistro Steak with Mustard Vinaigrette  
Coffee Braised Beef Short Ribs  
Grilled Beef Tri-tip with Cherry Tomato Relish  
Grilled Rosemary Flank Steak with Fig Salsa

## Buffet - Carolina Favorite

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Mixed Greens and Walnuts with Buttermilk Dressing  
Bourbon Glazed Short Ribs  
Frenched Chicken Stuffed with Pimento Cheese  
Pork BBQ

Classic Sweet Potato Casserole  
Mac N Cheese Risotto  
Collard Greens  
Cornbread, Sweet Potato Biscuits and Yeast Rolls

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