

Catering Works, Inc. hors D'oeuvres for Delivery Menu



919-828-5932

www.cateringworks.com

Effective: January 2009

PLACING YOUR ORDER

A signed and completed **General Service Agreement** is required to process your delivery order.

For your convenience you can call, fax or place your order online at: www.cateringworks.com

We suggest 48 hours advance notice to fully accommodate your order. We will try to accommodate all orders placed after that time, based on availability. A minimum of 20 guests is required for all entrees, and 10 guests is required for boxed lunches.

Catering Works accepts: MasterCard, Visa, American Express

Catering Works has a 24-hour cancellation policy on all orders. Orders cancelled within 24 hours of delivery time may be subject to full charges. To cancel an order, Catering Works must receive signed instructions from client.

Catering Works delivers to several local meeting facilities and venues. Many of these meeting facilities assess a venue charge to all off premise caterers. If this type of facility is used, Catering Works will include this cost in the total invoice for catering services.

DELIVERY

Delivery times are scheduled on the one half hour. The standard delivery charge for lunch in Raleigh is \$25. Please call for specific rates for your delivery area.

PICK UPS

Catering Works will pick up any non-disposable items left from your meal. For weekday deliveries, pick-ups will begin approximately 2 hours after delivery is made through 5 pm on the day of the delivery.

Pick-up times for weekend deliveries will be based on availability and may be subject to additional charges. One pick up is made per non-disposable delivery at no extra charge. If additional pick-up(s) are required, an additional delivery charge will be applied.

STAFFING YOUR EVENT

Ask your sales representative about customized menus and full service events. Catering Works can provide fully qualified and professionally trained reliable staff for bartending, plated meal service, buffets, passed hors d'oeuvres, action stations and more. Call or direct emails to : events@cateringworks.com

INCLEMENT WEATHER POLICY

Catering Works Severe Weather Policy will be activated whenever weather conditions pose a threat to our employee's safety. We utilize WRAL, News Channel 14 and NBC17 severe weather alert systems, and will generally be listed in business closings section(s). Catering Works Sales personnel will contact all affected clients, in the case of business closure, if possible.

DELICIOUS IDEAS

Our Delivery hors D'oeuvres menu features a selection of cocktail style foods, appropriate for office or private home delivery. These items can be set up as a self-serve display, and do not require Special Event staff.

These items are not priced to include plastic plates, cups or utensils. If these items are required, they can be purchased from Catering Works.

For groups of 50 or less, Catering Works can deliver non-disposable serving items, such as wine glasses, china cocktail plates and stainless forks. Please inquire about pricing for these items.

Light Bites

Simple and sumptuous hors d'oeuvres and snacks. Paper and Plastic products not included in price.

Dips & Spreads

Artichoke and Parmesan Dip	Warm artichoke and Parmesan cheese dip served with crackers and croutons for dipping. Sold by the quart. One quart serves 10 - 15 servings.	\$35.00
Crab and Corn Salad on Tri Tortilla Chips	Crab and corn salad served with tri colored tortilla chips for dipping.	\$3.95
Crab Dip & Croutons	Our classic crab dip. Prepared with backfin crab and our secret spices. Baked to perfection. Served with baguette croutons for dipping. Sold by the quart. One quart serves 10-15 servings.	\$45.00
Crab Salsa & Chips	Fresh lump crab combined with jalapeno, red bell pepper, cilantro and shallots. Served chilled with potato chips for dipping. Sold by the Quart. One Quart serves up to 50.	\$95.00
Fonduta	Rich Italian cheese dip served with Ciabatta or Focaccia bread for dipping. Sold by the quart. One quart serves up to 50.	\$65.00
Mexican Dipping Station	Mexican ten layer dip, Gator guacomole, salsa, chili con queso dip (served hot) and tortilla chips.	\$4.95
Mexican Ten Layer Dip	Layers of black and pinto beans, cheddar and jack cheeses, sour cream, salsa, guacomole, olives, green onions and Cilantro. Served with tortilla chips for dipping.	\$3.00
Middle Eastern Dipping Station	Tabbouleh, Hummus, Caponata, Served with pita and crackers for dipping.	\$4.25
Middle Eastern Layered Dip	Three Layered Middle Eastern Dip: Homemade Hummus, Greek Yogurt and Tabbouleh served with Crisp baked Pita Chips, Soft Pita Chips and Grilled Vegetable Platter.	\$5.50
Signature Chilled Dips	Your choice of: Spicy Cheese Spread, Banana Salsa, Sweet Potato Dip, Hummus, Salsa, Black Bean Guacomole or California Guacomole (Avocado, Chevre & Walnuts) . Dips sold by the quart served with appropriate dippers: breads, pita wedges and crackers. One quart yields 25-50 servings.	\$35.00
The Works Snack Mix	Pepperidge Farms mix of pretzels, goldfish, cheese crackers.	\$1.25
Tortilla Chips and Salsa	Tortilla chips with green chile salsa.	\$1.75

Trail Mix-Sweet	Sweet and Salty mix to include: peanuts, raisins, sun-dried cranberries, mini m&m's, pretzels.	\$1.50
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Stuff & Breads

Assorted Mini Sandwiches	Mini finger roll sandwiches may include; Turkey, Roast Beef, Chicken Salad and Ham & Cheese. Served with mustard and mayonnaise on the side. 2 mini sandwiches per serving.	\$5.95
Fig Tea Sandwiches	Pecan Raisin bread filled with our delicious Fig and Orange Jam, Fig Chevre mixed with cream cheese and fresh baby spinach. Served in bite size pieces. Two per serving.	\$2.35
Fried Green Tomatoes with Cajun Mayonnaise	A favorite Southern Treat. One tomato per serving. Served with Cajun Mayonnaise dipping sauce. One per serving.	\$2.85
Honey Ham and Cheddar Scallion Biscuits	Buttermilk biscuits made with cheddar cheese and scallions, and stuffed with Honey Ham. Creole Honey Mustard also included. 2 biscuits per person.	\$3.50
Lahvosh Pinwheels	Choice of Smoked Turkey, Grilled Chicken Club, Vegetable, Ham, Roast beef or Mexican lahvosh cracker pinwheels. Served chilled. One roll makes 9 pieces. Order minimum one roll per selection.	\$16.00
Mini Bistro Turkey	Herbed Ciabatta bread with smoked turkey, Tarragon jam, Arugula and Cream cheese. One serving per person	\$3.95
Mini Burger's	A old time favorite, made mini. All beef patty topped with ketchup, mustard, relish and American cheese. Served on fresh baked mini yeast roll. One per serving	\$1.95
Mini Rosemary Ham Ciabatta	Rosemary infused ham on Crusty Ciabatta Bread with Roasted Red Peppers and Savory cream cheese.	\$2.95
Mini Specialty Sandwiches	Our four specialty signature sandwiches made mini: Steakhouse sandwich on Crusty Batard with Blue Cheese, Rosemary Ham Ciabatta with Sweet Pepper spread, Mini Turkey Foccacia with Tarragon Jam & Arugula and our Fignature on Pecan Bread with Spinach, Fig Jam and Chevre Cream cheese spread. One per serving. Min order of 24.	\$3.25
Mini Steakhouse Sandwiches	A robust combination of roast beef and blue cheese on a French Batard with creamy Horseradish sauce and lettuce. Garnished with Grape Tomato Rosemary Skewer.	\$2.75
Sandwich Biscuits	Our two inch signature homemade biscuits with choice of: Honey Ham & Cheddar Scallion, Rosemary with Smoked Pork Loin or Sweet Potato with Turkey. Served with appropriate sauces. Two pieces per serving	\$3.95
Smoked Turkey with Pecan Scones	Smoked breast of turkey in our homemade pecan scones, served with chutney on the side. One scone per serving.	\$2.50

Tea Sandwiches	Our homemade bite size tea bread sandwiches. Our selection includes: Cucumber, BL "Tea" Curried Egg Salad, Pumpkin Bread, Zucchini Bread. Three pieces per serving.	\$6.95
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Palate Pleasers

Cheddar & Bacon Dip with Apple & Crudites	Baked Cheddar, Cream Cheese and Bacon Dip served with Granny Smith Apple Wedges and Vegetable Crudite Dippers.	\$2.95
Cheese Display	A simple display of cubed cheeses; cheddar, swiss, provolone, havarti chive and smoked gouda cheeses. Served with assorted crackers and red grapes.	\$5.25
Crudite and Dip	Fresh Garden Vegetables including mushrooms, asparagus, tomatoes, carrots, bell peppers and celery served with a choice of dip.	\$2.35
Fresh Fruit & Cheese	A selection of fresh fruits served with Key Lime Dipping Sauce, accompanied by international cheeses with gourmet crackers.	\$5.95
Garden Grilled Vegetables and Dip	Marinated and grilled garden vegetables served chilled with roasted red bell pepper dipping sauce.	\$2.50

Cocktail Fare

When you want to impress, call the best; Catering Works! Cocktail Fare is packaged for delivery or pick up and does not include paper or plastic products. These items can be purchased, if desired.

Cold Bites

Asparagus Straws	Fresh asparagus wrapped in spicy puff pastry and baked. Two pieces per serving.	\$2.25
Beef & Vegetable Rolls	Roast beef rolled with asparagus, carrot and red peppers, marinated in an Oriental dressing and grilled. Two bite size pieces per serving.	\$5.95
Crab and Avocado Puffs	Choux Paste shells filled with a crab and avocado salad with lime a touch of chili and Cilantro. Two per serving.	\$3.25
Deviled Eggs	Classic deviled eggs, two pieces per serving.	\$1.95
Jumbo Shrimp Cocktail	Jumbo shrimp served chilled with spicy cocktail sauce, lemon wedges and lime remoulade. 3 pieces per serving.	\$6.95
Mango Coconut Chicken in Phyllo Cup	Mini phyllo cup filled with curried mango chicken salad topped with toasted coconut and lime zest. One per serving.	\$1.50
Mini Vietnamese Vegetable Roll	A light refreshing Vietnamese spring rolled filled with Oriental vermicelli, cucumber, carrots, mint and basil. Served with a hoisin peanut sauce. One count per person	\$3.00
Pickled Okra Sandwiches	The best Southern treat you ever did eat! A spiral pinwheel of okra, cream cheese and bread rolled in fresh parsley. Two pieces per serving.	\$2.00
Rosemary Almonds	Provençal Rosemary Almonds, whole almonds toasted with Sea Salt and fresh Rosemary. Sold by the Pound.	\$14.95
Tomato Basil Napoleon	Fresh tomatoes layered with fresh basil, mozzarella cheese and drizzled with Balsamic Vinaigrette.	\$4.95
Tortilla Pinwheels	Herbed tortillas filled with Jack, Cheddar and cream cheeses, olives and red peppers and sliced into pinwheels. Makes a great hors d'oeuvres. Three pieces per serving.	\$2.25
Vietnamese Spring Rolls	A light and refreshing Spring roll filled with Oriental vermicelli, cucumber, carrots and Basil, Mint served with Hoisin Peanut Sauce. One per serving.	\$5.50

Hot Bites

Assorted Pastry Tartlets	Crab & Cheese, Wild Mushroom, and Artichoke filled pastry tarts. Served hot. Two pieces per serving.	\$3.75
Brie and Rosemary Cups with Grape Salsa	A savory tart shell filled with chopped walnuts, Brie and home made grape salsa with a hint of rosemary served warm. Two pieces per serving.	\$2.70
Chicken Bisteeya	A traditional Moroccan pastry filled with tender chicken in a lite curry sauce. Topped with cinnamon and almonds and baked. Two per serving.	\$3.95
Chicken Saltimbocca Bites	Tender chicken bites stuffed with sage, asiago and proscuitto and topped with a florentine cream. One roulade per person.	\$3.55
Crab Cakes with Avocado Salsa	Our backfin crab cakes served with homemade avocado salsa. Two per serving	\$11.00
Crab Cakes with Sauces	Jumbo lump crab meat seasoned with sauteed vegetables and a hint of spice. Served with cocktail sauce and lime remoulade. One two ounce crab cake per serving.	\$5.95
Dates with Saga Blue Wrapped in Proscuitto	Medjool dates filled with Saga Blue cheese and wrapped with Proscuitto ham, Baked and drizzled with Balsamic glaze.	\$0.00
Dates Wrapped with Bacon and Pecan	Jumbo date wrapped with smoky bacon and pecan and baked. Two pieces per serving.	\$3.95
Frikadelle	Traditional meatball in Scandinavia, Holland and Germany made with ground pork, veal, beef with mashed potatoes and spices, pan fried and garnished with rosemary. Two per serving	\$2.95
Little Sweet Potato & Sage Frittata	Miniature Sweet potato and Sage frittata baked to perfection. One per serving	\$1.85
Meatballs	Choice of Meatball Marinara, Mexican Meatballs, Moroccan Meatballs, Pork & Green Chili or old fashioned Swedish style meatballs. Each serving is three per person. Minimum of 30 count for each selection.	\$3.95
Mini Beef Kabobs	Mini Beef Filet cubes, marinated in EVOO and spices, threaded with red onion and grilled to perfection. One three ounce kabob per serving.	\$5.50
Mini Beef Wellingtons	Classic beef tenderloin bites topped with mushroom duxelle and wrapped in buttery pastry and baked. One piece per serving.	\$1.95
Mini Chicken Kabob	Mini six inch skewered with boneless chicken breast and red bell pepper marinated in Greek yogurt and spices. One per serving	\$3.00
Mini Goat Chevre & Roasted Tomato Tart	Savory tart shell filled with Chevre, Roasted Tomato and fresh herbs with eggs and cream and baked. Two per serving	\$3.95

Mini Mac N Cheese Bites	Orzo Pasta combined with four cheeses and baked into mini bites. One per serving.	\$1.95
Mini Scallop Cakes with Cilantro Mayonnaise	Sea scallop cakes seasoned with pepper, lime juice, chives, parsley and ginger. Topped with a cilantro lime mayonnaise. These are wonderful. Two one oz. cakes per serving.	\$4.95
Phyllo Purse with Brie, Almond and Pear	A bite sized phyllo purse filled with brie, fresh pear and toasted almonds baked to perfection. One piece per serving.	\$2.25
Pigs in a Blanket	Mini Hot dogs wrapped in puff pastry and baked until golden. 2 per serving	\$2.75
Pistachio Pesto Chicken Bites	Boneless breast of chicken cut into one ounce bites, sauteed in EVOO and tossed with homemade Pistachio Pesto Sauce. Two ounces per serving.	\$3.95
Pork & Shrimp Dumplings	Chinese style dumplings filled with ground pork, shrimp and vegetables. Steamed and served with ginger dipping sauce. Two dumplings per serving.	\$2.95
Potato Rosemary Crusted Chicken Tenders	Boneless breast of chicken marinated in a buttermilk and soy sauce marinade with a touch of local honey, encrusted with Potato-Panko and Rosemary ,oven baked until golden and crisp, drizzled with a Dijon Honey Soy glaze. Two per serving.	\$3.95
Potato Skins Roasted with Garlic	Idaho potato wedges seasoned with roasted garlic. Served with spinach and onion dipping sauce. Three warm wedges per serving.	\$3.95
Rumaki	Choice of Shrimp, Scallop, Waterchestnut and Date wrapped in smoky bacon. Two pieces per serving.	\$4.50
Scallop Cakes with Cilantro Lime Mayonnaise	Fresh sea scallops lightly breaded and seasoned to perfection, sauteed and served with a refreshing Cilantro Lime Mayonnaise. One cake per serving.	\$5.95
Shrimp Phyllo Rolls	Morocco inspired shrimp filled phyllo roll dusted with cinnamon and powdered sugar. A crowd favorite. One per serving	\$2.95
Southern Fried Chicken Tenders	Tender breast of chicken seasoned and baked served with honey mustard dipping sauce. Two pieces per serving.	\$4.50
Spinach & Feta Phyllo Triangles	Layers of phyllo dough encase spinach and feta cheese and baked to perfection. One per serving.	\$1.25
Tandoori Chicken Bites	Boneless breast of chicken -one piece per skewer, marinated in two marinade: garlic, ginger, rice wine vinegar and then marinated in Jack cheese, egg, chilies, Cilantro and cream, broiled in a hot oven, sprinkled with lemon juice and Cilantro. Two per serving.	\$2.95

Picks & Sticks

Beef and Bacon Skewers	Bite sized beef medallions marinated in peanut oil, fish sauce, sugar, garlic and wrapped in bacon. Grilled to perfection. One per serving.	\$3.95
Chicken & Mango Skewers	Boneless breast of chicken threaded with Mango meet sweet and spicy peanut glaze, hit the grill and caramelize to perfection. Served with fresh lime, mint and peanut sauce for dipping. Two per serving	\$3.95
Chicken Sate with Peanut Sauce	Tender breast of chicken marinated in soy, garlic and ginger and grilled to perfection. Served with spicy Thai peanut sauce for dipping. Two per serving.	\$3.95
Indian Beef Sate	Gingered beef grilled and served with Peanut dipping sauce. Two small skewers per serving.	\$2.65
Jamaican Jerk Chicken Skewers	Boneless chicken breast skewers marinated in Jerk seasoning. Served with Apricot dipping sauce. Served hot. 2 skewers per person.	\$3.95
Lemon Chicken and Snow Pea	Zesty bite sized lemon chicken with snow peas. Three bite size skewers per person.	\$3.50
Mozzarella with Sun-Dried Tomato	Bite size Mozzarella cheese paired with Sun-Dried tomatoes. Two per serving	\$1.50
Pork Bites with Romesco Sauce	Pork tenderloin bites marinated in garlic, Balsamic vinegar and Rosemary and grilled. Served with a tomato almond dipping sauce. One three bite skewer per serving.	\$3.75
Roast Beef Spirals	Rare roast beef layered with smoked mozzarella, leaf lettuce and red bell pepper and rolled and skewered with a frill pick. Served chilled. Two spirals per serving.	\$1.95
Sesame Chicken Skewers	Soy, Ginger marinated chicken skewers rolled in sesame seeds and baked served chilled with Asian style apricot dipping sauce. Serving is two pieces per person.	\$3.95
Shrimp with Garlic Parsley Mojo	Two jumbo shrimp skewered and grilled brushed with a Tequila garlic glaze and served with a smoky garlic, parsley and lime dipping sauce. One skewer per serving.	\$5.50
Southern Bourbon Pecan Chicken Skewers	North Carolina Chicken breast skewers breaded with pecans and sauteed. Topped with a Bourbon Butter Sauce. Two per serving.	\$5.25
Teriyaki Beef Skewer	Skewered pieces of flank steak marinated in a special orange-soy mixture, grilled to perfection and glazed with our housemade teriyaki glaze. Two per serving.	\$2.95

Artful Buffets

Baked Brie en Croute	Your choice of Brie filled with chutney, praline or raspberry preserves wrapped in pastry. Served with crackers and breads. Minimum 1/2 Brie. Serves 15-25 guests. This item comes with baking instructions.	\$60.00
Basil Cheese Torta Large	Layers of pesto cream cheese, roasted red peppers, sun-dried tomatoes and toasted pinenuts and Provolone. Served with crackers and breads. One large torta will serve 100	\$135.00
Basil Cheese Torta Medium	Layers of pesto cream cheese, roasted red peppers, sun-dried tomatoes, toasted pinenuts and provolone. Served with crackers and bread. One medium serves up to 75 servings.	\$75.00
Basil Cheese Torta Small	Our famous cheese torta. Layers of pesto cream cheese, roasted red peppers, sun-dried tomatoes, toasted pinenuts and Provolone. Served with crackers and breads . One small torta feeds up to 30 servings.	\$55.00
Beef Tenderloin with Balsamic Glaze	Seasoned and seared tenderloin of beef. Served sliced and chilled with Balsamic glaze.	\$7.95
Beef Tenderloin with Sauces & Rolls	Tenderloin of beef oven roasted with fresh herbs and sliced. Served chilled with mini rolls and sauces. Two ounces of beef and one roll per serving.	\$8.50
Chilled Spicy Noodles with Shrimp	Linguine Pasta Noodles with Asian Spices and Shrimp. Served Chilled.	\$6.25
English Cheese Display	England's finest cheeses to include: Cheddar with Claret, Stilton with Apricots, Sage Derby Cheddar, Wenslydale with Cranberries and English Huntsman. Served with breads and crackers	\$5.25
European Cheese Display	A fine collection from Europe that may include: Fol Epi from Switzerland, Fontina and Havarti from Denmark, English Stilton with Apricots, an English Wenslydale with Cranberries, Gouda from the Netherlands, Manchego from Spain. Served with breads and crackers.	\$4.95
Fig & Cheese Torta	Our homemade signature torta made with cream cheese, goat cheese, dried figs and fig and orange jam. Served with crackers and breads. One torta serves 25 to 50.	\$50.00
Fruit Skewers with Creamy Dipping Sauce	Fresh Fruit Skewers served with one of our homemade dipping sauces. Sauce flavors include creamy coconut, raspberry, passionfruit and key lime.	\$2.95
International Cheese Display	A variety of domestic and imported cheeses served with gourmet crackers.	\$5.95
Italian Cheese and Meat Display	Italy's finest cheeses and smoked meats: Stella Gorgonzola, Smoked Mozzarella, Provolone, Rustico Caciotta and Tartufo (truffle cheese) served with salami and pepperoni, Ciabatta bread and crackers.	\$4.55

Maple Glazed Turkey	Boneless breast of turkey with our special maple glaze. Served chilled with mini rolls, chutney and mayonnaise. Two ounces of turkey and two rolls per serving.	\$5.75
Mayan Tri Tip of Beef with Biscuits	Succulent beef Tri-Tip steak marinated in our delicious Mayan marinade of Chipolte Cocoa, Tequila and a touch of orange and spices, grilled to perfection served sliced with Cilantro Lime Mayonnaise and Jalapeno Cheddar Biscuits.	\$7.95
Mini Beef Tenderloin Sandwich	Herb Roasted Tenderloin of beef served on small crusty roll with Arugula, Caramelized onions and Horseradish sauce. One per serving.	\$7.75
Poached Salmon with Condiments	Fresh pacific Salmon poached and garnished with cucumber scales. Served with chopped eggs, onions, capers, dill sauce and breads. Served chilled. Minimum 1 salmon (about 10 lbs. serves 50 -100 guests).	\$225.00
Pork Loin with Rosemary & Rolls	Slow roasted pork loin seasoned with fresh Rosemary, garlic and lemon. Sliced and served with Major Grey's chutney, Dijon mustard and rolls. Two ounces of pork and one roll per serving.	\$4.75
Salmon with Watercress Sauce	Whole butterflied salmon baked and decorated with English cucumber scales served chilled with a zesty watercress sauce. One Salmon feeds up to 25 for a buffet.	\$135.00
Signature Torta Selection-Small	Our famous homemade tortas to include: Basil Cheese, Fig with Orange & Chevre, Apricot and Blue cheese and our Chutney Cheese Torta. Priced by the each. One small torta feeds up to 30.	\$55.00

Wine Tasting Parties

Italy

Tasting Price \$18 per person

BOTTER PROSECCO BRUT NV
FARNESE TREBBIANO
OGGI PINOT GRIGIO
MORAZZANO NV ROSSO
ZACCAGNINI MONTEPULCIANO D'ABBRUZZO
TOSCOLO CHIANTI CLASSICO

France

Tasting Price \$27 per person

ROLAND LAVAN PETIT CHABLIS
SAINT VERAN CHARDONNAY
JOURDAN BOURGOGNE ROUGE
TERRE DU LION
GARDET NV BRUT SPECIAL

Spain

Tasting Price \$16 per person

CASAMARO BLANCO
DON RAMON CHARDONNAY
CRUCILLON RED
COTO DE HAYAS CENTENARIA
CASTELLBLANC BRUT EXTRA CAVA

*Tasting price is for Wine only, additional charges for food, service,
glassware, and travel may also apply*

Catering Works, Inc.
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(919) 828-5932 www.cateringworks.com

We look forward to serving you soon!