



CATERING WORKS

THESE ITEMS REPRESENT ONLY A SMALL PORTION OF THE MENU OPTIONS AT CATERING WORKS. IN ADDITION, WE ARE ALWAYS HAPPY TO CREATE A CUSTOM MENU TO SUIT YOUR PREFERENCES AND ANY SPECIFIC NEEDS OF YOUR EVENT.

HORS D'OEUVRES

PORK CROSTINI WITH PINEAPPLE COMPOTE

TOASTED BAGUETTE CROUTON TOPPED WITH CREAM CHEESE SERVED WITH A GRILLED PORK TENDERLOIN AND A PINEAPPLE-PEPPER COMPOTE WITH RUM.

CRAB & CORN STRUDEL

CRISP PHYLLO DOUGH FILLED WITH LUMP CRABMEAT, CORN AND PEPPERS. SERVED WITH A ZESTY LIME REMOULADE.

TRI-COLORED PASTA WITH CHICKEN, CHEESE & PEPPERS

SPINACH, TOMATO AND EGG PASTA ROULADE, FILLED WITH SMOKED CHICKEN, RICOTTA, MOZZARELLA AND ROASTED RED PEPPERS. SERVED WITH A FRESH PESTO DIPPING SAUCE. GARNISHED WITH RED AND GREEN PEPPER CONFETTI.

CUCUMBER CUP WITH LEMON CHICKEN

FRESH CUCUMBER CUP CANAPÉ, FILLED WITH GRILLED CHICKEN AND SEASONED WITH FRESH LEMON JUICE, ROSEMARY AND MINT.

BRIE AND ROSEMARY TARTS WITH GRAPE SALSA

A SAVORY TART SHELL FILLED WITH CHOPPED WALNUTS, BRIE AND GRAPE SALSA WITH A HINT OF ROSEMARY. SERVED WARM.

B-L-TEA SANDWICHES

AN OLD TIME CLASSIC REVISITED. SUN-DRIED TOMATOES AND APPLE SMOKED BACON ON WHITE TEA BREAD,

CARAMELIZED APPLES ON PUMPERNICKEL

PUMPERNICKEL ROUND TOPPED WITH BLUE CHEESE, WALNUT, CELERY AND A CARAMELIZED APPLE WEDGE.

CHIVE CREPE CORNETS WITH SMOKED CHICKEN

CHIVE STUDDED CREPES ROLLED WITH SMOKED CHICKEN, JULIENNED CARROTS, CELERY AND CHIVES IN A LIGHT LEMON, PEPPER AND CHIVE CREAM CHEESE SPREAD.

SAVORY MINI SCONES WITH HAM, PORT & FIGS

MINI SAVORY STILTON AND CHIVE SCONES, FILLED WITH PORT AND FIG PRESERVES AND SHAVED HONEY HAM.

MINI SPICY BURGERS

MINI BURGERS SCENTED WITH GARLIC, PEPPER, GINGER, AND A TOUCH OF CURRY. SERVED ON MINI-FLATBREAD ROUNDS WITH MANGO CHUTNEY, YOGURT AND FRESH MINT.

CORN CAKES WITH CHUTNEY

A DELICIOUS COMBINATION OF CORN, COUS COUS AND PUMPKIN SAUTÉED UNTIL GOLDEN AND SERVED WITH MAJOR GREY'S CHUTNEY.

MUSSELS IN SAFFRON AND WHITE WINE SAUCE

FRESH STEAMED MUSSELS TOSSED IN A CREAMY SAFFRON AND WHITE WINE TOMATO SAUCE.

LITTLE SWEET POTATO & SAGE FRITTATAS

MINIATURE FRITTATAS MADE WITH ROASTED SWEET POTATO, FRESH SAGE, CREAM AND EGGS. BAKED UNTIL GOLDEN AND TOPPED WITH OUR ARTICHOKE RELISH.

COLORFUL BUFFETS: DIPS & DISPLAYS

ITALIAN CHEESE AND SMOKED MEAT DISPLAY

ITALY'S FINEST CHEESES AND SMOKED MEATS. STELLA GORGONZOLA, PROVOLONE, RUSTICO CACIOTTA (BLACK PEPPER OR RED PEPPER), SMOKED MOZZARELLA, ASIAGO, BEL PAESE AND TARTUFO TRUFFLE CHEESE. SERVED WITH SALAMI, PEPPERONI, CIABATTA BREAD AND CRACKERS.

CRAB AND CORN SALAD ON TRI-TORTILLA CHIPS

CRISP TRI-COLORED TORTILLA CHIPS TOPPED WITH A LATIN INSPIRED CRAB AND CORN SALAD.

MIDDLE EASTERN DIPPING STATION

CAPONOTA, TABBOULI AND HUMMUS SERVED WITH PITA CHIPS FOR DIPPING.

NORTH CAROLINA SEAFOOD DISPLAY

DISPLAY OF JUMBO COCKTAIL SHRIMP SERVED WITH SPICY COCKTAIL SAUCE AND LEMONS.

CHEESE TABLE

A FABULOUS CHEESE DISPLAY TO INCLUDE: OUR SHOW STOPPING SALMON TORTA, MADE WITH LAYERS OF SMOKED SALMON, CREAM CHEESE, LEMON & CAPERS, SERVED WITH CUCUMBER CRESCENTS; A SELECTION OF IMPORTED AND ARTISAN CHEESES FROM AROUND THE WORLD; CANDIED WALNUTS; APRICOT COINS WITH CHEVRE AND HONEY; HOMEMADE CRACKERS AND WINE COOKIES; RED AND GREEN GRAPES; GRAPE LEAVES; FIGS AND DATES.

ACTION STATIONS

RISOTTO STATION

ACTION STATION OF ARBORIO RICE SAUTÉED WITH VEGETABLE STOCK AND YOUR CHOICE OF TOPPINGS: DICED TOMATOES, PEPPERS, ONIONS, BLACK BEANS, CORN, JALAPENOS, BLACK-EYED PEAS, GARDEN PEAS, SHRIMP, CHICKEN, ITALIAN SAUSAGE, GRATED PARMESAN OR ASIAGO CHEESE AND SEASONINGS.

SHRIMP AND GRITS STATION

CLASSIC SOUTHERN STYLE SHRIMP AND GRITS PREPARED FOR YOUR GUESTS.

SUSHI STATION

OUR SUSHI CHEF WILL PREPARE GOURMET SUSHI ROLLS AND SASHIMI. SERVED WITH WASABI, PICKLED GINGER AND SOY SAUCE.

CREPE STATION

CHOICE OF CHOCOLATE OR TRADITIONAL CREPES. PREPARED THREE STYLES: CLASSIC ORANGE CREPE SUZETTES, CARAMELIZED BANANAS WITH CHOCOLATE SAUCE, OR WARM STRAWBERRIES WITH PORT WINE AND CRÈME ANGLAISE.

PLATED DINNER ENTREES

CHICKEN STUFFED WITH MUSHROOMS, ASPARAGUS, & GRUYERE

BREADED AND SAUTÉED BREAST OF CHICKEN STUFFED WITH PORTOBELLO & SHITAKE MUSHROOMS, ASPARAGUS, GRUYERE CHEESE AND CORNBREAD. DRIZZLED WITH SAUCE SUPREME.

ROASTED CHICKEN WITH CHEVRE, ROSEMARY & MUSHROOMS

AIRLINE BREAST OF CHICKEN STUFFED WITH CHEVRE AND FRESH ROSEMARY ROASTED WITH OLIVE OIL AND TOPPED WITH A WILD MUSHROOM SAUCE.

ROASTED DUCK WITH SWEET ASIAN GLAZE

DUCK, SEMI-BONELESS AND SLOW-ROASTED. SERVED WITH OUR SWEET APRICOT AND HOISIN GLAZE, WITH A LITTLE HEAT.

BEEF FILLET WITH HORSERADISH BALSAMIC GLAZE

SIX OUNCE BEEF FILLET, SEASONED WITH OUR SECRET DRY RUB AND GRILLED. DRIZZLED WITH OUR HORSERADISH BALSAMIC GLAZE.

TENDERLOIN OF BEEF WITH ANCHO CHILE & POLENTA

TENDERLOIN OF BEEF SERVED ON A PEPPER JACK POLENTA CAKE AND ANCHO CHILE SAUCE. SERVED WITH JULIENNED RED PEPPERS, YELLOW SQUASH AND ZUCCHINI.

SOUTHERN TWIST

A SOUTHERN COMFORT. PORK TENDERLOIN MARINATED IN OUR HONEY BBQ SAUCE, GRILLED AND SLICED. SERVED WITH CHEDDAR CHEESE GRIT CAKES AND BBQ SHRIMP. FINISHED WITH SUGAR SNAP PEAS AND LEMON BASIL BUTTER.

HALIBUT WITH SPRING VEGETABLES

PAN SEARED HALIBUT RESTING ON A SWEET PEA SAUCE
WITH ASPARAGUS TIPS, FINGERLING POTATOES AND MOREL MUSHROOMS.

VEAL SHANKS SIMMERED WITH WINE & LEMON

TENDER VEAL SHANKS SIMMERED IN A WHITE WINE, LEMON AND VEAL STOCK
WITH BABY FENNEL, CARAMELIZED ONIONS AND GARLIC. SERVED ON ROASTED
GARLIC MASHED POTATOES WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL.

SALMON FILLETS WITH LEMON GINGER BUTTER

PAN-SEARED AND ROASTED SALMON FILLET TOPPED WITH
A LEMON GINGER BUTTER.

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