



Season's Eatings

Catering Works, Inc.
Holiday Delivery Menu

2010
Raleigh, NC
www.cateringworks.com

919-828-5932

WELCOME TO CATERING WORKS!

FOOD & BEVERAGE

At Catering Works, our mission is to ensure that we exceed your expectations by providing the highest quality food and service to Raleigh and the surrounding area. Locally owned and operated since 1989, Catering Works offers full service off-premise catering and delivery. Our delivery menu contains a variety of menu selections including breakfast, lunch, dinner and snack options with several price points. Seasonal Specials encompass the freshest local produce and ingredients to complement the time of year. Our food is delicious and presented with artistic vision. We supply superior, cutting-edge recipes and beverages to please every palate.

FRIENDLY & EFFICIENT SERVICE

Our staff is professional and reliable and able to assist you with planning your next office meeting, casual event or full service reception. Our team is experienced in providing service that is unsurpassed. Catering Works is *ISES Southeastern Regional award winner for several years running. Catering Works arrive on time and ready to ensure your event is a success!

ADDED VALUE

Our comprehensive menu packages include greenware utensils, napkins, plates, cups, serving ware, dessert and tea. Should you need a little more...we have got it covered; linens, stainless flatware, floral centerpieces, assorted soft drinks, full Wine and Beer menu, specialty desserts and other optional items are easy to add on to create a premium look without the premium price tag.

FULL SERVICE EVENT PLANNING

Complete rental coordination of tables, tents, chairs, linens and more. Location, layout and logistics planning to ensure your event runs smoothly. Beautiful floral arrangements created by our own expert floral designer.

Call us today at (919) 828-5932

www.cateringworks.com

PLACING YOUR ORDER

A signed and completed **General Service Agreement** or **Major Credit Card** number is required to process your holiday delivery order.

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

We suggest as much advance notice as possible to fully accommodate your holiday order. 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.

Catering Works is required by Wake County Health Department regulation, to recover and dispose of any food left at the time of pick up. Delivered foods should not remain un-refrigerated for more than 1 hour after set by time.

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 may 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.

Entrees

Entree packages include Catering Works standard paper and plastic package, Iced Tea and specified holiday dessert.

Beef

Beef Bourguignon

Classic French recipe of beef simmered with red wine, bacon, carrots, onions, and mushrooms perfectly seasoned. Served with parsley potatoes, mixed green salad, rolls and butter, holiday dessert, and iced tea.

14.45

Beef Filet with Morello Cherry Sauce

Grilled Beef filet with Morello cherry sauce, buttermilk mashed potatoes, roasted asparagus and mixed green salad with cranberries, pears, and walnuts, holiday dessert, and iced tea.

18.95

Beef Stew with Cognac & Horseradish Mustard

Old fashioned beef stew loaded with carrots, onions, with a hint of spicy horseradish , dijon, and cognac. Served with Mixed green salad, rolls and butter, holiday dessert, and iced tea.

14.95

Beef Flank with Latin Flavors

Beef Flank steak with Chimichurri sauce. Served with Mozzarella and Chorizo Arepa, Arugula honey pecan and dried cherry salad, cornbread, holiday dessert choice, and iced tea.

15.95

Poultry

Classic Holiday Buffet

Turkey and the trimmings. Roasted turkey sliced with gravy, green bean casserole, praline sweet potatoes, mashed potatoes, cranberry sauce, stuffing, rolls and butter, pumpkin bars, and iced tea.

13.95

Chicken Scarpariello

Boneless, skinless chicken thighs pan seared and glazed with a lemon and peppadew pepper sauce. Served with Chopped salad Toscana, tomato risotto, focaccia bread, holiday cookies and brownies, and iced tea.

11.95

Turkey Roulade Stuffed with Fruits and Nuts

Boneless breast of turkey stuffed with almonds, shallots, dried fruits to include apricots and sun-dried cranberries, and herbs, roasted to perfection and drizzled with a light glaze.

Served with sweet potatoes with praline topping, green bean casserole, cornbread, mixed greens with cranberries, pears, walnuts, & gorgonzola, holiday cookies, brownies, and iced tea.

13.95

Roasted Chicken with Brie & Tart Cherries

Airline breast of chicken stuffed locally made Chapel Hill Creamery Brie and fresh herbs. Then finished with a tart cherry chutney. Served with basmati rice, mixed green salad, rolls and butter, holiday dessert choice, and iced tea.

11.45

Pork

Pork Tenderloin with Sundried Cranberries

Tenderloin of pork marinated and seared, glazed with sun-dried cranberries, wine and herbs. Served with mashed sweet potato with praline topping, mixed greens with cranberries, pears, walnuts, garden grilled vegetables, rolls & butter and holiday cookies & brownies, and iced tea.

14.95

Holiday Ham & Turkey Buffet

Ham with brown sugar and mustard glaze sliced and served warm and roasted turkey with cider gravy. Served with mashed potatoes, stuffing, sweet potatoes with praline topping, green bean casserole, cranberry relish, yeast rolls & butter, pumpkin bars, and iced tea.

16.45

Spinach and Sausage Stuffed Peppers

Flavorful sweet and spicy sausage is married with spinach, pine nuts, cheeses seared and simmered in tomato sauce. Served with Toscana chopped salad, focaccia bread, holiday cookies & brownies, and iced tea.

10.50

Pork Chops with Apple-Cran Chutney

Center cut pork chops, grilled and topped with warm apple-cranberry chutney. Served with mixed green salad, choice of side dish, rolls & butter, holiday cookies & brownies, and iced tea.

14.45

Seafood

Shrimp and Spinach Risotto

Arborio rice sautéed with shrimp, spinach and black-eyed peas in a light wine and garlic sauce. Topped with grated parmesan. Served with chopped Toscana salad, focaccia bread, holiday cookies & brownies, and iced tea.

14.45

Salmon Provencal

Refreshing flavors of Provence. Fresh boneless salmon steaks stuffed with fennel, orange and thyme, roasted to perfection and drizzled with a lemon butter sauce. This elegant dish is accompanied by our Saffron Risotto cake, Mixed green salad, Baguette Bread and Butter, Holiday cheesecake, Iced tea.

20.45

Salmon with Oyster Mushrooms and Red Wine

Pan roasted Salmon fillet topped with a delicious topping of sauteed oyster mushrooms in red wine. Served with Basmati and lentil pilaf, Holiday Salad, rolls and butter, Cranberry Trifle cupcakes and iced tea.

16.95

Pasta

Tortellini with Sundried Tomato Pesto

Irresistible cheese filled Tortellini combined with sun dried tomatoes, peppers, and pepperoni in pesto sauce. Served with Chopped Toscana salad, sauteed green beans, Focaccia bread, holiday cookies and brownies, iced tea.

11.95

Butternut Ravioli with Sage & Walnuts

Fresh made ravioli filled with butternut squash sauteed and served with a warm Sage Butter sauce, toasted walnuts and Parmesean. Served with Baby Spinach with Artichoke & Red Pepper Salad, Sauteed green beans, Bishops rolls and butter, holiday cookies and brownies, iced tea.

12.95

Penne with Crab, Tomato & Tarragon Cream

Penne Pasta topped with Madeira wine, tomato tarragon cream sauce and topped with sauteed backfin crabmeat. Served with baby spinach, artichoke and roasted red pepper salad, Bishops rolls, butter, holiday cookies, brownies and iced tea.

13.50

Sides

Side items are priced a la carte, and may be added to Entree packages if desired.

Salads

Chopped Salad Toscana

Chilled ice berg lettuce, chopped with roasted tomato, cucumbers, Gorgonzola and toasted pinenuts, dressed with a creamy Basil Parmesean Romano cheese dressing.

4.50

Holiday Salad

Arugula, Bibb lettuce, Belgian Endive topped with Proscuitto Ham parcels filled with Elodie Farms Chevre then sprinkled with Pomegranate seeds, Mandarin Oranges and thinly sliced red onions. Blood Orange Vinaigrette dressing accompanies this delicious and festive holiday salad.

8.50

Baby Spinach, Artichoke & Roasted Red Pepper Salad

Baby Spinach topped with artichoke hearts, roasted red pepper strips, oven roasted tomatoes and Parmesean cheese. Served with a creamy spinach and fresh herb-buttermilk dressing.

4.45

Baby Mixed Greens with Chevre, Cherries, Pears

Baby mixed greens topped with Chevre, Sun-dried cherries, toasted pecans, pears and grated carrots, then drizzled with Balsamic Vinaigrette dressing.

7.45

Mixed Greens with Pomegranate, Oranges, & Chevre

Mixed Field greens tossed with Pomegranate Seeds, Mandarin Oranges, Chevre and cinnamon sugar toasted walnuts. Dressed with a Pomegranate and Honey Vinaigrette.

4.45

Vegetables

Potato Latkes

Classic potato pancakes served with sour cream and applesauce. Two per serving

4.45

Lemon Roasted Asparagus

Fresh asparagus drizzled with olive oil, lemon zest and juice, kosher salt and pepper and roasted until tender.

3.95

Carrot Latkes with Spicy Apple Salsa

Fresh grated carrots merried with fresh ginger, sauteed and served with a crisp apple-jalapeno salsa. Two per serving.

3.75

Roasted Butternut Squash, Red Grapes & Sage

Farm fresh butternut squash diced and tossed with red seedless grapes, onions, EVOO then roasted to perfection and sprinkled with toasted pinenuts and Sage.

4.75

Roasted Fall Vegetables

An array of beautiful roasted vegetables with Sea Salt and Extra Virgin Olive Oil.

3.45

Grilled Asparagus

Fresh asparagus marinated in balsamic vinaigrette and grilled to perfection!

3.95

Twice Baked Potato

Idaho potato stuffed with a mixture of mashed potato with sour cream, chives and cheddar cheese then baked to a crispy golden finish.

4.45

hors D'oeuvres

All hors D'oeuvres items are displayed on black plastic platters, or in bulk-style containers with reheating instructions, as appropriate. Please confirm the desired presentation style with your Sales Representative. A la carte hors d'oeuvres items DO NOT INCLUDE plastic or glass serveware.

hors D'oeuvres

Mini Beef Empanada

Flaky pastry dough filled with seasoned ground beef, tomato, garlic, roasted red peppers, peppadew pepper, raisins and green olives. Baked to perfection. One per serving

1.85

Sicilian Meatballs

Sicilian style beef meatballs with Marjoram, Currants and Pinenuts served in a crushed tomato sauce with Parmesean Cheese. Three per serving.

3.25

Mini Spud Stuffed Potato with Chevre & Pesto

Mini New Potatoes stuffed with Chevre & Sun-Dried Tomato pesto, baked and drizzled with EVOO and fresh Basil. Two per serving

3.25

Baked Brie Half Round

When a full Brie is too much a half baked Brie will serve up to 16. Served with Crackers and breads.

36.00

Holiday Savory Pastry Collection

Your choice, minimum of 20 of each flavor of our signature holiday savory pastries. Caramel Apple Brie in Phyllo, Raspberry Brie en Croute, Mini Chicken Wellington, Sausage en Croute, Figs in a Blanket. One per serving.

4.95

Vietnamese Pork Balls with Chili Sauce

Flavors of Vietnam make these large pork meatballs a hit at your event, infused with chilies, lemongrass and garlic, pan fried in peanut oil. Served with Sweet Chili Dipping sauce. One per serving.

2.45

Holiday Savory Tarts Choice of our Crab and Cranberry Mini Tart or Mini Chevre, Roasted Tomato Basil Tart. Two per serving.	3.95
Coconut Almond Chicken Skewers Chicken Skewer breaded in ground almonds and coconut and baked to perfection. Served with a Guava dipping sauce. Two per serving.	6.45
Chipolte Meatballs Spicy pork meatballs married with chipolte peppers and bacon then topped with a zesty tomato puree. Two per serving.	3.45
Cranberry Cocktail Meatballs Sweet and Spicy cranberry sauce glazed cocktail meatballs. Two per serving	2.75
Bourbon Meatballs Sweet and zesty bourbon and honey spiced meatballs. Two per serving	2.75

Dips & Spreads

Hot Corn Dip with Tortilla chips Corn kernels, sweet onions, jalapenos and red peppers, with Cheddar and Jack cheeses baked to perfection. Served with tortilla chips for dipping. One quart will serves 20.	26.00
Antipasta Display A lavish display of salami, pepperoni, ham, Provolone cheese, a variety of peppers and marinated mushrooms, and artichokes tossed as a salad. Served with baquette bread and assorted gourmet crackers.	4.45
Pear & Blue Cheese Savory Torta Layers of pears, blue cheese in a terrine wrapped in Danish Havarti Cheese. Served with breads and crackers for spreading. One small torta serves about 30 guests.	55.50
Holiday Fruit & Cheese Perfect for holiday entertaining, at home or the office. Baked Brie with Praline topping, Fall Fruit with Honey Sauce and our International Cheese platter with crackers. Minimum of 30 guests.	8.25
Baked Seafood Dip Shrimp, Scallops and Crab in baked into a savory cream cheese base. Served with Baguette croutons and crackers for dipping. One Quart serves 25-30.	65.00
Crudite Wreath Fresh crisp vegetables in a wreath pattern. Served with our homemade Feta Cheese dip.	3.50

Winter Crudite with Garlic-Walnut Dip

Winter Crudite: Carrots, Celery, Red and Green Peppers and Radishes served with a Greek Skordalia Dip. Potatoes, Garlic, Toasted Walnuts, Oregano and Lemon Juice make this a favorite.

2.75

Crudi-Tree & Cheeses

A fun centerpiece that is healthy, delicious and fun for kids. A parsley and leaf lettuce covered cone adorned with garden fresh vegetables: cucumbers, grape tomatoes, carrots, red, green and yellow bell peppers and cheeses shaped into cubes, stars and holiday treasures. Served with Ranch dressing for dipping. One tree serves up to 100 guests.

185.00

Holiday Dips

Sold by the quart and served with appropriate dippers.

Baked Pimento Cheese, Cranberry Horseradish Dip, Sweet Potato Salsa, Pinto Bean Salsa, Hot Corn Dip, Roasted Red Pepper and Black Bean Hummus, Spicy Spinach Dip.

40.00

Mousse Truffee

Chicken and duck liver pate with black truffles topped with a layer of aspic. Served with baguette croutons and rosemary crostini. 8 oz. terrine serves 20.

28.50

Spanish Cheese Display

A sampling of artisan Spanish cheeses to include a variety of cows and sheeps milk cheeses. Served with fresh baked breads and classic condiments: Marcona almonds and Quince paste.

4.75

NC Local Cheeses

A fabulous display of local and North Carolina Artisan cheeses from the Farmers Market including variety of goats and cows milk cheese and NC Hoop Cheddar from the NC Mountains. Adorned with apples, grapes and figs, and served with Crostini and Baguette Croutons.

4.75

Shrimp Cocktail with Cranberry Horseradish Sauce

Chilled jumbo shrimp cocktail served with a spicy cranberry cocktail sauce and lemons. Three shrimp per serving.

4.50

Autumn Fruits with Sweet Pumpkin & Ginger Dip

Fresh sliced fruits to include: oranges, apples, pineapple, grapes and strawberries and dates displayed with a sweet pumpkin and ginger cream cheese dip and our homemade gingerbread cookies on the side.

4.25

Stuff & Breads

Jamaican Beef Flank with Rolls & Sauces

Sweet and spicy beef flank steak grilled to perfection and served with mini rolls, apricot mustard and chili raspberry sauce. A four ounce serving of beef and 1.5 rolls per serving.

5.95

Honey Ham with Mini Rolls

Honey baked ham sliced and served with cranberry-horseradish sauce and mayonnaise. Fresh baked rolls are included for making sandwiches.

4.25

Roasted Chicken on Herb & Onion Biscuit	
Roasted herb chicken on fresh baked herb and onion biscuit with seasonal chutney. Two biscuits per serving.	4.25
Roasted Turkey with Mini Rolls & Sauces	
Roasted turkey breast seasoned with Italian herbs, olive oil and spices, sliced and served with cranberry-horseradish sauce and mayonnaise. Mini rolls are included for making sandwiches.	5.45
Tenderloin of Beef with Crispy Onions	
Beef Tenderloin seasoned, roasted and served with a garnish of crispy fried Tobacco onions, balsamic glaze, Tarragon mayonnaise and mini yeast rolls. A four ounce serving of beef and one roll per serving.	7.95
Mini Ham Rolls	
Mini yeast rolls filled with shaved country ham with brown sugar butter. Two per serving	4.25
Sweet Potato Biscuits with Ham & Turkey	
Our homemade sweet potato biscuits filled with smoked turkey and honey ham, served with cranberry sauce and creole mustard on the side. Two per serving.	5.15
Brown Sugar Glazed Ham with Rolls	
Our honey ham, glazed with a bourbon and brown sugar glaze, sliced and served with yeast rolls, mayonnaise and dijon mustard.	5.25
Pork loin on Rosemary Parmesean Biscuit	
Pork loin seasoned with fresh rosemary, garlic, lemon and slow roasted. Sliced and served with fresh Rosemary Parmesean Biscuit served with Cranberry Sauce and Dijon Mustard. One per serving.	3.95
Mini Chicago Style Hot Dogs	
Mini Chicago style hot dogs. Two inches long that are pint sized version of the classic. Flavors to select: Mustard and Sauerkraut, Mustard, Relish and Onion or plain and dress your own. Two per serving.	4.95
Mini Slider Selection	
Mini Angus beef burgers topped with your choice of Caramelized Onion and Blue Cheese, Bacon and Cheddar or plain or Brie with Garlic and Scallion on Baguette. Served with condiments on the side. One per serving. Minimum of 20 of each flavor.	3.95
Mini Holiday Sandwich Selection	
Roasted turkey on pecan raisin bread with cranberry cream cheese spread and baby spinach, Mini Ham rolls with country ham and brown sugar butter, Mini Roast Beef with Caramelized onions and horserdish sauce on mini yeast roll and our signature Collard Green Tea sandwich with Cheddar cheese, cream cheese and spices on white bread. Two mini sandwiches per serving.	6.00

Picks & Sticks

Beef Sate with Peanut Sauce Tender strips of beef marinated and grilled served with Spicy Peanut dipping sauce. Two per serving.	4.75
Shrimp & Sno Pea Pick Jumbo Shrimp skewered with a crisp Sno Pea served on a bamboo pick with Wasabi Aioli. One count per serving.	3.45
Tortellini Pepperoni & Mozzarella Kabobs Tri Colored Cheese Tortellini, Spicy Pepperoni and Mini Mozzarella Balls are skewered and dressed with Extra Virgin Olive Oil, Balsamic Vinegar, Garlic and Basil.	4.25
Salmon Satay Fillet of Salmon on bamboo skewer grilled and glazed with a lime, brown sugar and ginger sauce. Served with Cilantro Lime dipping sauce. Two per serving.	6.00
Beef Satay with Thai Green Curry Sauce Beef Flank Steak skewers, marinated in a soy, ginger, garlic marinade and grilled. Served with a spicy Thai green curry sauce. Two per serving	4.75
Orange Pomegranate Chicken Skewers Tender skewered chicken marinated in a tangy orange marinade, grilled and finished in a zesty orange-pomegranate sauce. Two per serving.	5.45
Chili Crusted Chicken Skewers Boneless breast of chicken skewered and breaded with Panko, Cornflakes and chili powder, baked and served with a sour cream lime and chili dipping sauce. Two per serving.	5.45
Steak Chipolte Churrasco Chipolte spiced beef kabob grilled and served with Chimichurri sauce on the side (parsley, vinegar, tomato dipping sauce from South America). One per serving.	4.25

Desserts

All items ordered on an a la carte basis DO NOT INCLUDE plastic or glass serviceware. Please consult with your Sales Representative should you need these items included with your delivery or pickup.

Desserts

Holiday Tarts White Chocolate Cranberry Pistachio or Bittersweet Chocolate Raspberry.	30.50
Decadent Dessert Bars An assortment of our pumpkin bars with cream cheese icing, raspberry linzer bars, and creme de menthe brownies. One bar per serving.	2.25

Assorted Christmas Cookies Assorted Christmas cookies to include gingerbread, chocolate dipped shortbreads, festive sugar cookies and our Florentine cookie. Two pieces per serving.	2.95
Holiday Cookies & Brownies Our homemade cookie and brownie assortment to include: Holiday Sugar Cookies, Gingerbread Cut outs, Classic Dream Bars, Creme de Menthe brownies and our famous Potato Chip Cookies dusted with Powdery Sugar.	2.25
Holiday Pastry Collection A collection of our homemade pastries: Mini Coffee Eclairs, Cranberry Shortbreads, Mini Raspberry Chocolate Mousse Cups and Chocolate Cinnamon Almond Stars. Two per serving.	4.25
Petite Holiday Cupcake Collection Mini Banana Nutella, Cranberry Trifle, Triple Chocolate and Flourless Orange and Almond Cupcakes. Two per serving.	4.45
Good Cheer Cheesecakes Creamy Apple Cheesecake with Crumble Topping, English Toffee Cheesecake, Pumpkin Cheesecake or Bailey's Irish Cream Cheesecake One cheesecake serves 16, sold whole.	40.50
Seasonal Whole Dessert Tarts White Chocolate Cranberry Pistachio or Bittersweet Chocolate Raspberry Tart. One Tart serves 12, sold whole.	30.00
Cakes for the Occasion Your choice of Gingerbread Cake with Cinnamon Whipped Cream, Orange Poppy Seed Cake with Orange Scented Icing or our decadent Opera Cake (layers of chocolate and ganache). Sold whole only, one cake serves 16.	35.50
Pies for the Season Your choice of Pumpkin, Pecan or Sweet Potato Sold whole pie only. One pie serves 8.	14.95
French Macarons Imported from France little pastry made with almond, egg whites and sugar in assorted flavors. one per serving.	1.95

Beverages

All items ordered on an a la carte basis DO NOT INCLUDE plastic or glass serveware. Please consult with your Sales Representative should you need these items included with your delivery or pickup.

Beverages

Mulled Cider

Holiday Beverage served by the gallon. One gallon serves 10-20 with additional beverages being served.

25.50

Pumpkin Spiced Iced Tea

Our signature iced tea blended with Pumpkin spice syrup to create an excellent Fall or Winter beverage.

Sold by the Gallon

19.00

Pomegranate & Ginger Punch

Pomegranate juice, lime syrup, cranberry juice, splashed with ginger ale, and chilled with orange slice garnish. One Gallon serves 10-20.

28.50

Holiday Wine and Beer

Catering Works offers a full selection of beer, wine and champagne. Some of our holiday favorites include: Yuengling Lager, Magic Hat Feast of Fools Ale or Samuel Adams Winter Classics and Botter Prosecco Brut NV, Marques De Gelida Cava, Veuve du Vernay Brut, Le Grand Pinot Noir, Colores de Sol Chardonnay, Louis Martini Cabernet Sauvignon and Six Foot Six Shiraz. Ask your sales representative for pricing details.

Eggnog

A classic holiday favorite of rich egg custard beverage with a hint of nutmeg. Serve chilled.

Sold by the Gallon. One gallon serves 10-20.

18.50

Hot Cocoa with Homemade Marshmallows

Our homemade cocoa mix served with whip cream, homemade marshmallows and chocolate shavings. Sold by the gallon. One gallon serves 10-20.

45.50

Entrees

Entree packages include Catering Works standard paper and plastic package, Iced Tea and specified holiday dessert.

Entrees

Hot Cocoa

Rich hot cocoa prepared by kitchen. Sold by the Gallon

24.00

We look forward to serving you soon! 919-828-5932

Happy Holidays!