



Catering Works, Inc.
Special Events Menu

8/1/2011

Raleigh, NC

www.cateringworks.com

919-828-5932

WELCOME TO CATERING WORKS!

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.

FOOD & BEVERAGE

Delicious food prepared and presented with artistic vision. Cutting edge recipes as well as traditional fare and beverages to please every palate. Custom wedding cakes, exquisitely decorated and made fresh in our bakeshop.

AWARD* WINNING SERVICE

Experienced and professional service that is unsurpassed. *ISES Southeastern Regional award(s) winner for several years running.

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.

HOW TO CHOOSE THE RIGHT CATERER

Your Special Event is not only special to you, it is special to us. At Catering Works, we understand you are planning a very important, and often once-in-a-lifetime social event, there are significant details and coordination and care that we consider paramount to the success of your specific occasion. Before you entrust your special day to anyone, here are some points to consider:

*Your menu should be well balanced and well thought-out. A menu consultation that focuses on your input and your personal likes and dislikes, and then marries them with food knowledge, current trends and overall recipe balance is ideal. If you are asked to "pick from a list" you may not be getting full-service treatment.

*Does your caterer operate a commercial kitchen? Do they maintain a Grade "A" status with the county health department? If you are ever uncertain, ask to see the catering kitchen, whether food is prepared at the caterer's location or an on-site kitchen, cleanliness and

sanitation should be evident **at all times**.

*Is your caterer on the approved venue list? Many Special Event venues limit the number of outside caterers, consult your desired venue for more information.

*Does your caterer carry the required liability insurance; worker's compensation, general liability, automobile liability and liquor liability?

*Will your caterer offer you an opportunity to taste test food prior to your event?

*Can your caterer provide you with a reliable list of references?

*Does your caterer provide you with a comprehensive proposal, complete with all food, beverage, setup & service components required to successfully execute your event?

DELICIOUS IDEAS

Catering Works strives to meet the changing demands of our hungry community. We offer custom PROPOSALS for every Special Event.

Cookie Works is one of our signature delivery products. We deliver fresh baked cookies, oven warm, in pizza boxes as a fun afternoon treat, gift or special thank you. Look at the Dessert section of this menu for more details.

Specialty Wine tastings are also now available through Catering Works. Choose from our international themes: French, Italian & Spanish, or call us to create your own unique theme! Wine tastings include especially paired cuisine to accent and enhance the wonderful flavors and sensations from our comprehensive boutique-style collection of fine wines from around the world.

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.

SPECIAL EVENT MENU ITEMS

The menu items included in the Special Events Menu are priced per person, and approximated, and based on the date of printing. Actual Proposal and Contract pricing may vary. The list that follows is very thorough, however, it does not include every menu item we feature. Catering Works maintains a recipe database of over 6,000 entries and we continue to add to it daily!

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



Signature hors D'oeuvres

Some of our most popular and unique hors d'oeuvres to be butlered or displayed.

CARROT AND CASHEW SOUP WITH TAMARI SHRIMP

Carrot Soup blended with Cashews and perfectly spiced in a cream and chicken based stock served with a grilled Tamari Glazed Shrimp on the side.

MINI BEEF SHORT RIB PIE

Coffee braised beef short ribs served in a tart shell and topped with blue cheese infused mashed potatoes.

CORN CAKES WITH DUCK CONFIT IN SWEET PEPPER SAUCE

Whole kernel corn cakes topped with citrus spiced confit of duck leg and a sweet and spicy sauce with fresh cilantro.

COCONUT TEMPURA CHICKEN COCKTAIL

Boneless Breast of Chicken Dipped into our homemade Tempura Batter with flaky coconut and deep fried, served in a mini cocktail glass with our Mango Pineapple Salsa. Skewers included for dipping.

COLLARD GREEN POTSTICKER

Tender collard greens seasoned with ham hock, cream cheese and spices folded into a chinese won ton wrapper and steamed or pan fried.

DUCK CONFIT WONTONS

Honeycomb bbq duck confit wontons with sweet potatoes, shitake mushrooms and a blood orange ponzu.

LOBSTER & MANGO TORTILLA CRISP

A curry seasoned tortilla cup filled with small chunks of lobster, diced mango, edamame beans, coconut flakes, lime juice, hot chiles and spices .

MICRO MINI BURGERS WITH ROSEMARY FRIES

Mini two ounce hand pattied burger on a mini yeast roll, topped with artichoke relish and ketchup. Served in a paper boat with oven roasted rosemary fries.

SHRIMP & GRIT CAKES

Breaded grit cakes studded with shrimp topped with pepper jelly. A new twist on a Carolina classic.

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KENTUCKY BOURBON STEAK BITES

Tenderloin of beef marinated in Kentucky Bourbon and roasted, sliced and topped onto a crispy baguette crouton with caramelized Vidalia onions and horseradish sauce.

LAMB SLIDERS

Fresh ground lamb seasoned with crushed red pepper, garlic and spices, then topped with harissa aioli (harissa is a traditional Tunisian hot chilli paste) and fresh mint, served on a mini brioche roll.

GOAT CHEESE STUFFED FIGS

Calimyrna Figs stuffed with local chevre blended with cracked black pepper, fresh thyme and lemon zest, roasted with Kosher Salt and drizzled with Chestnut Honey.

MINI PULLED PORK TACO WITH SPICY SLAW & CREMA

Roasted pork bbq marinated with Cumin and Chipotle chiles, topped with spicy cabbage slaw and finished with a Latin inspired cream sauce and served in a mini taco shell.

MINI PIZZETTE COLLECTION

Mini Pizzettes on toasty flatbread include; Gorgonzola, Tomato & Basil Pizzette, California Pear, Caramelized Onions & Prosciutto Pizzette and Greek Spinach, Feta & Rosemary Pizzette.

AMUSETTE SPOON WITH BOURSIN & CRAB

Truffled goat Boursin with lump crabmeat and thyme, served on savory edible spoon.

MOUNT VERNON HOE CAKE WITH SMITHFIELD HAM

Carolina corn fritters with Smithfield ham drizzled with local honey.

SCALLOP CEVICHE TOSTADA WITH SWEET ONION MOLE

Fresh citrus marinated scallops served on chocolate tortilla chip with a sweet and smoky onion mole.

THAI CHICKEN AND PEANUT CAKES

Mini cakes of tender chicken flavored with kaffir lime and sweet chili.

TUNA TARTARE WITH AVOCADO AND CRISPY NOODLE

Ahi Sushi grade Tuna diced with Avocado and glazed with soy, lime, sesame seeds and finished with crispy asian noodles. Can be presented on a tasting spoon or variety of other methods.

ORANGE MARINATED SHRIMP

Fresh jumbo shrimp marinated in orange vinaigrette. Served with spicy cocktail sauce.

RED & BLACK CAVIER WITH TOAST AND CONDIMENTS

Black Sturgeon cavier and Red Salmon cavier served with toasted baguette crouton, minced onion, chopped hard boiled egg, sour cream and whipped heavy cream.

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MELON BALLS WITH LEMONGRASS, LIME AND MINT

Honeydew Melon marinated in a Lemongrass simple syrup with lime and fresh mint. Served on Asian Spoon. (Provided by CE Rental) and drizzled with a touch of yogurt.

MANCHEGO CHEESE WITH QUINCE PASTE

A traditional Spanish cheese served with quince paste and baguettes.

CAROLINA DIP STATION

A colorful, delicious dipping station to include our homemade Carolina signature dips: Sweet Potato Dip, White Bean, Bacon and Cheddar Dip, Spicy Spinach Dip and our Pimento Cheese Dip. Served with crisp Apple dippers, Carrot , Celery and Pepper Sticks, Sweet Potato Chips, Rosemary Crostini and Assorted Crackers

MILK & COOKIES

A new twist on a classic comfort; cold milk butlered in a shot glass with a mini chocolate chip cookie on the side.

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Plated Entrees & Salads

Elegant plated dinners and salads.

PEPITA CRUSTED HALIBUT WITH CILANTRO CREAM

Halibut fillet crusted with Pepitas (pumpkin seeds) pan seared and served with a Cilantro Jalapeno cream sauce. Served with chipolte orange sweet potato gratin and seasonal vegetables.

SALMON WITH CHILE-HONEY GLAZE

Sweet and Spicy glazed grilled Salmon fillet served with a roasted tomatillo salsa and pureed black beans.

MAHI MAHI WITH SPRING VEGETABLES

Mahi Mahi pan seared resting on a sweet pea sauce with asparagus tips, Fingerling potatoes and Morel mushrooms.

CATFISH WITH DEVEILED CRAB AND CORNBREAD STUFFING

North Carolina Farm Raised Catfish stuffed with Carolina backfin deveiled crab and cornbread drizzled with a three onion cream sauce. Served with Buttermilk mashed potatoes and sauteed green beans.

FILET OF BEEF WITH GARLIC MASHED AND PORTOBELLO

Filet of Beef on a bed of Roasted Garlic Mashed Potatoes and Blue Cheese and Walnut Stuffed Portobello Mushroom with Balsamic Glaze.

COFFEE BRAISED BEEF SHORT RIBS

Boneless beef short ribs slow roasted and braised in coffee served with roasted root veggies and creamy polenta.

LAMB LOIN WITH BOURBON MOLASSES SAUCE

A fabulously elegant dish of tender lamb loin roasted and topped with a Bourbon molasses sauce. Served with Duchess mashed and sweet potato and seasonal vegetable medley.

ROASTED CHICKEN WITH POMEGRANTE MOLASSES

Airline breast of chicken roasted and drizzled with a Pomegranate Molasses and Thyme sauce. Served with Basmati and Lentil pilaf and sauteed asparagus.

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CHICKEN STUFFED WITH PROSCIUTTO & SUN DRIED TOMATO

Chicken breast stuffed with Proscuitto ham, Sun Dried Tomatoes and fresh Basil with a light sherry jus.

CHICKEN WITH LEMONGRASS, GINGER & CHILIES

Boneless breast of chicken sauteed with ginger, shallots and garlic and simmered in a light sweet chili sauce with lemongrass. Served with Jasmine rice and snow peas.

PECAN CRUSTED CHICKEN WITH MUSTARD SAUCE

Pecan Crusted airline chicken breast baked and served with a zesty honey mustard glaze, Chipolte orange sweet potato gratin and grilled asparagus.

ARUGULA MANGO & WHITE CHOCOLATE SALAD

Spicy Arugula merried with Cilantro, mango, chevre and pumpkin seeds drizzled with a sweet and spicy white chocolate vinaigrette.

SPINACH "CHIFFONADE" SALAD

Spinach Ribbons tossed with apple smoked bacon crumbles, hard-boiled egg crumbles and oven-roasted red tomatoes, tossed in a herb buttermilk dressing.

MIXED GREENS WITH STRAWBERRY, GORGONZOLA AND PECAN

Mixed greens with local strawberries, Gorgonzola cheese, pecans, grape tomatoes, sun-dried cranberries and Balsamic vinaigrette.

BIBB LETTUCE WITH ROASTED TOMATO BLUE CHEESE

Bibb lettuce topped with Blue Cheese Crumbles, Roasted Tomato, Bacon and Sweet Sauteed Vidalia Onions drizzled with Warm Brown Sugar Vinaigrette.

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The Blackberry Menu

Eclectic cuisine for heavy hors d'oeuvres style reception

SMOKED TOMATO RISOTTO WITH SPICY DUCK CONFIT

Creamy Risotto with Oven Smoked Tomatoes and Spicy Duck Confit.

SCALLOPS WITH TARRAGON MUSTARD SAUCE

Sea Scallops sauteed with garlic and olive oil and dressed with a Tarragon mustard cream sauce.

BRIE AND CRANBERRY CUPS

Phyllo pastry cups filled with Creamy Brie cheese and homemade cranberry chutney and baked.

INTERNATIONAL CHEESE DISPLAY

A variety of imported and domestic cheeses garnished with dried fruits and seedless grapes. Served with crackers.

TOURNEDOS OF PORK CROUSTADE

Pork Tenderloin Tournedos pan seared layered on a toasted baguette topped with Asher Blue Cheese, fresh strawberry with a red wine reduction and topped with cocoa spiced bacon. Winning recipe at Epicurious by Chef Frank Peters.

SWEET POTATO AND CHICKEN RISOTTO

Arborio rice cooked in chicken stock and white wine with sauteed chicken and roasted sweet potato topped with Parmesan cheese.

TENDERLOIN OF BEEF WITH CRISPY FRIED ONIONS

Roasted tenderloin of beef seasoned with fresh rosemary and garlic, thinly sliced and served medium rare. Accompanied with small yeast rolls, horseradish balsamic glaze, tarragon mayonnaise and displayed on a bed of crispy fried onions.

ROSEMARY SHRIMP SKEWERS

Fresh Rosemary Skewer threaded with Jumbo Shrimp, Red Bell Pepper and Brushed with EVOO, Garlic and Lemon. Grilled to perfection.

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The Lemon Menu

Eclectic flavors incorporated into heavy hors d'oeuvres style menu for your special event.

CUCUMBER CUP WITH LEMON CHICKEN

Fresh Cucumber cup canape, filled with grilled chicken seasoned with fresh lemon juice, rosemary and mint.

MINI SCALLOP CAKES WITH CILANTRO LIME AIOLI

Handmade scallop cakes seasoned with pepper, lime juice, chives, parsley and ginger. Topped with a cilantro lime mayonnaise.

APPLE, MANCHEGO & QUINCE CANAPE

Pink Lady Apple slice topped with Manchego Cheese and Quince Paste.

FRESH FRUIT, BAKED BRIE & BASIL CHEESE TORTA

Fresh Fruit to accompany our cheese selections which include: grapes, apples, pears, pineapple and strawberries. Served with Baked Brie wrapped in Phyllo dough and filled with Pecan Caramel Filling and our famous Basil Cheese Torta. Served with crackers and slices of baguette bread.

COCOA PULLED PORK BBQ

NC Pork butt hickory smoked and cocoa braised with medjool dates

BLACK-EYED PEA RISOTTO CAKES

Southern style black beans packed into a risotto cake!

HONEY LEMON ROSEMARY CHICKEN SKEWERS

Breast of chicken marinated in sweet honey and fresh herbs. Grilled and served with chutney yogurt sauce.

JUMBO SHRIMP COCKTAIL WITH SPICY COCKTAIL SAUCE

Jumbo shrimp served chilled with spicy cocktail sauce and lemons.

MINI BRIE BURGERS

Mini beef patty topped with Brie cheese and homemade Scallion and Garlic Paste served on Baguette Bread with lettuce and Mayonnaise.

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The Pineapple Sage Menu

Southern inspired heavy hors d'oeuvres style menu.

ANDOUILLE AND CRAWFISH ENCROUTE

A buttery pastry filled with spicy andouille sausage and crawfish, married with a cajun cream sauce then baked til golden.

SHE CRAB SOUP

A classic Charleston cream soup loaded with backfin crab and a hint of sherry. Can be served as a full portion or butlered to your guests in shot glasses as a fun and interesting passed hors d'oeuvre.

SMOKED TOMATO RISOTTO WITH SPICY DUCK CONFIT

Creamy Risotto with Oven Smoked Tomatoes and Spicy Duck Confit.

ASPARAGUS & LEEK TART WITH TEARDROP TOMATO CHEVRE

Truffled Asparagus & Leek Tart with Teardrop Tomato salad and Local Goat Cheese.

ROASTED BEEF TOURNADO AND BLACKKEYED MASH

Roasted beef medallions served with red eye demi glace (traditional Southern gravy) and presented with blackeyed pea infused mashed potatoes.

RASPBERRY TAMARIND GLAZED SALMON

Atlantic Salmon grilled, glazed with raspberry and tamarind, finished with a sweet Potato Salsa.

SHRIMP & GRITS

Coarse ground yellow grits, cheddar cheese, rock shrimp, vegetable confetti and a country ham gravy.

SOUTHERN CROSTINI STATION

Our favorite regionally inspired flavors: Smoked Pork Tenderloin and Collard Greens with Red Pepper Coulis, Country Ham with Tomato Jam and Pickled Okra on open faced biscuit, Southern Cornbread with fresh fruit compote.

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The Rosemary Menu

Traditional buffet or plated dinner menu.

FRENCH CHEESE DISPLAY

A Collection of our favorite cheeses from France: Camembert, Morbier, Gourmandise, St. Andre and Roquefort. Served with fresh baked baguette, flatbreads and homemade Blue Cheese and Walnut Shortbreads.

BABY LAMB CHOPS DRIZZLED WITH BLACK CURRANT

Baby lamb chops rubbed with dry curry, roasted and finished with a black currant saffron vinaigrette

MIXED GREENS WITH CANDIED PECANS & CHEVRE

Gourmet Mixed Greens topped with Candied Pecan Pralines, Chevre, Red Bell Pepper, Cucumber and Lemon Poppy Dressing.

AUTUMN BREAD AND ROLL BASKET

A basket filled with pumpkin bread muffins with pecans and currants, multi-grain bread slices and baked yeast dinner rolls, served with butter.

HERB CRUSTED SIRLOIN SERVED WITH AU JUS

Sirloin rubbed with our secret herbs and spices slow roasted and served with au Jus style sauce.

SALMON PROVENCAL WITH LEMON BUTTER SAUCE

Refreshing flavors of Provence. Fresh boneless salmon topped with fennel, orange and thyme, roasted to perfection and served with a Lemon Butter Sauce.

CHICKEN WITH MORELS

Airline breast of chicken stuffed with Morel Mushrooms and pan seared topped with a light mushroom, thyme and brandy cream reduction.

SCALLOPED FENNEL AND POTATOES

Fresh sliced potatoes baked in a light cream sauce.

HARICOT VERTS

French cut green beans sauteed and seasoned with fresh ground pepper and salt.

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Action Stations

Our most popular Action Stations can be utilized for cocktail hour, dinner or dessert service!

CREPE STATION SELECTIONS

Select 3 from our most popular list of savory crepes, and they are prepared at an interactive chef station. Crepe Carolina with Pulled Pork, Slaw & Cheddar, Pesto Crepe with Smoked Chicken, Ricotta and Marinara, Crepe with Brie, Apple, mixed greens and Raspberry Vinaigrette, Grilled Veggie crepe with red bell pepper sauce, Crepe with St. Andre, Hazelnuts & Honey or Beef Tenderloin Crepe with Arugula and horseradish cream.

SHRIMP & GRITS

Coarse ground yellow grits, cheddar cheese, rock shrimp, vegetable confetti and a country ham gravy.

MASHED POTATO BAR

A self-serve station including Mashed Potatoes and Mashed Sweet potatoes served hot with a variety of toppings to choose: bacon bits, brown sugar, butter, green onions, pecans, honey, cheddar cheese, sour cream, caramelized onions and roasted garlic.

RISOTTO ITALIANO STATION

Risotto prepared to your specifications. Ingredient choices include bay scallops, italian sausage, artichoke hearts, roasted red peppers, sundried tomato tapenade, basil pesto, parmigiano reggiano and portobello mushrooms. Served in a cosmo glass.

MAC N CHEESE STATION

Our Grown Up Mac N Cheese with four cheeses, attended by our server and topped with Sauteed Chicken, Italian Sausage or Shrimp. Guests may select from a variety of additional condiments to make their own creation: Caramelized Onions, Roasted Red Peppers, Jalapenos, Bacon Bits, Parmesan, Cheddar, Bleu Cheese Crumbles and Sour Cream.

MINI GRILLED SANDWICH STATION

A selection of mini sandwiches grilled as a station. Turkey Club with Sundried Tomato Mayonnaise, Bavarian Ham with Cheddar & Mango Chutney, Portobello Mushroom with Roasted Red Peppers and Mozzarella and Roast Beef with Roasted Red Peppers, Asiago and Horseradish sauce.

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CARVING STATION OF BEEF AND TURKEY

Tenderloin of beef and Maple Glazed breast of Turkey slow roasted and carved. Served with mini croissants, rosemary biscuits, assorted rolls, horseradish sauce, tarragon mayonnaise and creole mustard.

CUSTOM PASTA STATION

Select pasta, sauces and toppings to design a custom pasta station. This is a fully manned station, where pasta and toppings are combined by our server to create a perfect plate for your guests. Choose 2 from each group:

Pasta: Cavatappi, Penne, Spaghetti, Cheese Filled Tortellini, Bow-Tie

Sauces: Marinara, Alfredo, Cajun Cream Sauce, Basil Pesto, Dill Cream

Toppings: Shrimp, Chicken, Meatsauce, Sausage, Mushrooms & Peppers

CRAB CAKE STATION

Jumbo backfin and jumbo crab cakes, sauteed fresh served with Black Bean Salsa, Avocado Salsa, Spicy Corn Relish, Zesty Cocktail Sauce, Lime Remoulade and fresh cut lemons.

FONDUE VUDU

A Fondue from the Big Easy. Apple Cider is the base of this creamy fondue with Smoked Gouda and Gruyere cheeses. Made on site served with smoked sausages, steamed shrimp, beef cubes, mushrooms, baguette breads and steamed potatoes.

SOUTHERN CROSTINI STATION

Our favorite regionally inspired flavors: Smoked Pork Tenderloin and Collard Greens with Red Pepper Coulis, Country Ham with Tomato Jam and Pickled Okra on open faced biscuit, Southern Cornbread with fresh fruit compote.

GUACOMOLE BAR

Our attendant will make fresh guacamole right before your eyes! This colorful interactive station includes accompaniments; Tomatillo Salsa, Corn Salsa, Salsa Fresca and Seasonal Fruit Salsa, Sour Cream, Cheddar Cheese and Black Beans and Queso along with tri-colored tortilla chips for dipping.

WHITE BEAN SOUP SHOOTER

Our signature Truffled White Bean soup is made with Great Northern beans, vegetables and fresh herbs then simmered in chicken stock until tender. Finished with a touch of cream, white truffle oil and romano. Served in a demitasse cup, this soup is garnished with a mini grilled cheese sandwich made with Gruyere cheese, tart apple, sage and layered with dijon and fig spread. A winning combination!

ASIAN NOODLE BAR

This interactive Chef station features choice of the broths-Seafood, Chicken, Beef or Vegetable accompanied by Rice Noodles or Soba Noodles, Bean Sprouts, Cilantro, Basil, Lime, Sambal, and choice of Sauteed Chicken, Shrimp or Beef.

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SOUTHERN SMALL PLATE PAIRINGS

Signature specialties with Southern flair are presented as multiple courses or interactive stations. Collard Green Pot Stickers presented with Watermelon, NC Local Goat cheese and Arugula Salad with Balsamic Vinaigrette, Shrimp & Grit Cakes paired with Asparagus, Beets and Romesco sauce, Tenderloin filet paired with fried green tomato and pimento coulis and Chef Frank's award winning Cocoa Pulled Pork presented with cocoa dusted wonton and paired with Orange Chipolte Sweet Potato Gratin.

TASTE OF ITALY SMALL PLATES

A sampling of the flavors of Italy. A bountiful display of Italian cheeses, smoked meats and Mozzarella, Proscuitto & Roasted tomato terrine. Arugula Salad topped with Honey Pecans, Dried Cherries and Parmesean Cheese with Balsamic Vinaigrette. Fresh made Butternut Squash Ravioli sauteed with a warm Sage Butter Sauce. Calamari filled with a rich and creamy risotto and finished with Marsala wine sauce. Canneloni Bianco pasta filled with tender chicken, ricotta, spinach and herbs baked in a light portabello white sauce. A decadent display of Italian desserts include Florentine cookies, Mini Cannoli, Individual Tiramisu, Individual Chocolate Orange Mascarpone Mousse, Mini Cheesecake bites and Mini Espresso eclairs.

BANANAS FOSTER

A fabulous dessert station. Flambeed bananas in a brown sugar caramel rum sauce poured over vanilla ice cream or gelato.

CREPE STATION DESSERT

Action station prepared before your eyes includes Classic Orange Crepes Suzettes, and Banana Nutella Crepes.

FONDUE BAR

White Chocolate, Chocolate & Caramel served with: Vanilla Pound Cake and our Chocolate Midnight Cake, Homemade Marshmallows and Rice Crispy Treats and for the healthy choice fresh pineapple, strawberries, and apples. Served in clear glass vases with bamboo dipping sticks.

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Venetian Dessert Collection

A variety of Italian desserts. Select from or may include the following recipes, presented in mini or individual sizes.

PISTACHIO AND WHITE CHOCOLATE CHERRY COOKIES

Dried Bing Cherries and Pistachio biscotti cookies dipped in white chocolate.

PIGNOLI COOKIES

Classic Italian cookie made with Almond Paste and rolled in Pine Nuts.

ITALIAN FLAG PETIT FOURS

Almond sponge cookies with raspberry jam, colored red, green and white to resemble the Italian flag.

FLORENTINE COOKIE

Sweet dough crust topped with dried fruits and nuts set in a delicious honey caramel.

ITALIAN WEDDING COOKIE

Melt in your mouth, toasted pecan and butter cookie rolled in powdery sugar.

RAINBOW PASTRIES

Almond sponge cake layered with Lemon, Raspberry and Chocolate buttercreams.

CHOCOLATE ORANGE MASCARPONE MOUSSE

A mixture of chocolate and mascarpone cheese make this a melt in your mouth mousse, crowned with a creamy orange topping.

TIRAMISU

Classic Tiramisu served individual portions. Mascarpone cheese mousse filling with a layer of lady fingers soaked in coffee Kahlua syrup.

GIANDUJA MOUSSE (INDIVIDUAL)

Silky smooth milk chocolate mousse, hazelnut sponge cake and a crispy praline are layered together to create a symphony of milk chocolate and hazelnuts!

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Parisian Dessert Collection

A variety of French inspired confections. Select from or may include the following recipes, individual or mini sizes presented.

PASSIONFRUIT MACARONS

ORANGE BLOSSOM HONEY MADELEINES

Traditional French sponge cookie, delicately flavored with orange blossom honey and dipped in white chocolate.

CREME BRULEE

Elegant rich vanilla scented custard topped with caramelized sugar.

CHOCOLATE POT DE CREME

Classic French Milk and Bittersweet chocolate cream topped with whipped cream and chocolate curls.

CARMELIZED BANANA TARTE TATIN

Carmelized banana on a pastry crust served with sweetened whipped cream.

CHOCOLATE MACARONS

Wonderful classic French cookie made from almond flour egg whites and chocolate. Gluten free

LAVENDER LEMON MOUSSE CUP

White Chocolate Lemon Lavender infused mousse served in a petite chocolate tulip with a bite sized lavender shortbread.

FINANCIER

These delicious, traditional Parisian petit fours are truly something special.

Flavors: Plain (garnished with blanched, whole almond), Blueberry, Raspberry, Cranberry, Peach/Nectarine (when available), Apple, Chocolate chip.

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Southern Dessert Collection

A variety of desserts with local flair.

WHITE CHOCOLATE BANANA CREAM TARTS

Fresh pastry filled with caramelized bananas, white chocolate mousse and garnished with white chocolate curls, raspberries and mint.

APPLE CREAM CHEESE TARTS

A butter crust topped with fresh Granny Smith apples, cream cheese and cinnamon and baked.

KEY LIME CHOCOLATE CUPS

Chocolate shells filled with a mousse that perfectly captures the sweet-tart flavor of key limes. Garnished with toasted coconut.

MINI BANANA PUDDING ECLAIRS

Mini Eclair shell filled with our homemade pastry cream and ripe banana's, topped with chocolate ganache and sprinkled with N'illa wafers.

WHITE CHOCOLATE BREAD PUDDING

A traditional bread pudding made with a rich white chocolate custard

COCONUT CAKE

Delicate yellow cake is filled with coconut mousse inside and sweetened flaked coconut on top.

CHOCOLATE "B-52"

We recreate one of the most popular bar drinks ever with this Chocolate Shot. A dark chocolate cup is filled with a dash of caramel, a milk chocolate-Amaretto mousse and topped with dark chocolate ganache. Finished with a chocolate covered coffee bean, this is definitely a dessert your guests will not forget.

PEANUT BUTTER MOUSSE

SEASONAL FRUIT PIES

Seasonal fresh fruit pies may include; Apple, Blueberry, Cherry, Peach or Mixed Berries, may be served with fresh whipped cream or a la mode.

CATERING WORKS, INC.

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