

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



919-828-5932

www.cateringworks.com

Effective: September 2011

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

Chips and Salsa Selection	Choose from Chips or " Food Should Taste Good" Chocolate Tortilla Chips and serve with choice of Fire RoastedTomatillo Salsa, Salsa Fresca, or Jalapeno Pineapple Mango Fruit Salsa. Sold by the quart. One Quart serves 10-20.	\$38.00
Cold Dip Selection	Your choice of: Spicy Cheese Spread, Sweet Potato Dip, Edamame Hummus, Black Bean and Roasted Pepper Hummus, Classic Hummus. Baba Ghannouj ,Cucumber Dip and Famous Roasted Red Bell Pepper Dip. Served with Pita bread wedges and Crackers. Sold by the quart. One quart serves up to thirty guests. May we suggest adding a Crudite platter to complete this tasty snack.	\$44.00
Hot Dip Selection	Sold by the quart, Catering Works signature hot dips served with appropriate dippers. One quart yields up to 30 servings. Hot Corn Dip, Artichoke Parmesean Dip, Spicy Spinach Dip, Classic Crab Dip, Bacon and Cheddar Dip and Fonduta.	\$2.85
Mexican Dip Selection	House made Guacomole, Salsa Choice and Spicy Spinach dip served with tortilla chips. Sold minimum in increments of 20.	\$3.25
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.	\$3.10
Middle Eastern Dipping Station	Tabbouleh, Hummus, Baba Ghannouj and Stuffed grape leaves served platter style with soft pita wedges. Minimum of 20 servings required to order.	\$3.00
Middle Eastern Layered Dip	Three Layered Middle Eastern Dip: Homemade Hummus, Greek Yogurt and Tabbouleh served with Soft Pita Chips and Grilled Vegetable Platter.	\$4.45
Snack Mix Selection	Sold by the pound and one pound minimum. Choice of Sweet and Salty Trail mix, Classic Goldfish, Pretzel and Peanuts or Spicy Wasabi Mix. One pound serves 10-20. Minimum of one pound of each flavor.	\$11.95

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. Two mini sandwiches per serving.	\$5.95
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.	\$7.95
Grilled Balsamic Chicken with Mini Rolls	Boneless breast of chicken seasoned with our balsamic rub, grilled and sliced, served with mini rolls, mayonnaise and Dijon mustard. One roll per serving.	\$3.95
Honey Ham and Mini Rolls	Honey ham sliced and served with creole mustard and mayonnaise. One mini roll per serving.	\$2.25
Lahvosh Pinwheels	Choice of Smoked Turkey, Grilled Chicken Club, Vegetable, Ham, or Roast Beef Lahvosh Cracker Pinwheels. Served chilled. Sold by the roll only. One roll yields 12 slices.	\$22.00
Mini Country Ham Rolls	Mini yeast rolls filled with shaved Country ham with brown sugar butter. Two per serving.	\$5.10
Mini Hot Dogs	Mini two inch dogs, perfect for tailgating or kids' parties. Two per serving. Ketchup, mustard, relish on the side.	\$3.95
Mini Slider Selection	Mini Angus beef burgers topped with your choice of caramelized onion and blue cheese: bacon and cheddar or Brie with garlic and scallion on baguette or plain. Served with condiments on the side. One per serving. Minimum of 20 of each flavor.	\$4.95
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 Focaccia with Tarragon Jam & Arugula and our Fignature on Pecan Bread with Spinach, Fig Jam and Chevre Cream Cheese Spread. One per serving. Minimum order of 24.	\$3.25
NC BBQ Mini Sandwiches	NC BBQ pulled pork, mini rolls and slaw for a build your own sandwich station. One per serving.	\$3.50
Sandwich Biscuits	Our two inch signature homemade biscuits with choice of: Honey Ham & Cheddar Scallion, Rosemary with Smoked Pork Loin, Sweet Potato with Turkey , or Country ham with Tomato Ginger Jam. Served with appropriate sauces. Two pieces per serving.	\$4.25
Tea Sandwiches	Our homemade bite size tea bread sandwiches. Our selection includes: Cucumber, BL"Tea" Curried Egg Salad, Pumpkin Bread, Zucchini Bread and our Signature Fig with Chevre. Three pieces per serving.	\$6.95

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

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
Chilled Spicy Noodles with Shrimp	Chilled pasta noodles tossed with Cilantro, lime, peanut sauce and steamed shrimp. For additional charge we can pre-portion into Asian take out container with chop sticks.	\$3.95
Cucumber cups w/Lemon Chicken	Fresh cucumber cup canape, filled with grilled chicken seasoned with fresh lemon juice, rosemary and mint. One per serving.	\$2.95
Deviled Eggs	Three of our favorite selections to choose from. One dozen minimum per flavor. BLT, Mango Chicken Salad and Classic Southern Style. Two pieces per serving. Prepared with Local Eggs from Sunrise Oak Farms.	\$3.25
Jumbo Shrimp Cocktail	Jumbo shrimp served chilled with spicy cocktail sauce, lemon wedges and lime remoulade. Three pieces per serving.	\$7.25
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. Components of this dish come separately: so you or your guests can assemble the crostini as you like. Two per serving.	\$3.95
Mini Vietnamese Vegetable Roll	A light refreshing Vietnamese spring roll filled with oriental vermicelli, cucumber, carrots, mint and basil. Served with a hoisin peanut sauce. One count per person.	\$3.50
Mixed Nut Selections	Choice of Mixed Nuts, Provencal Rosemary Almonds or Marcona Almonds. Sold by the pound. One Pound serves up to twenty.	\$22.00
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.	\$2.50
Poached Side of Salmon	Poached and decorated side of salmon served with classic condiments: finely diced peppers, capers, red onion, hard boiled eggs with dill sauce and pumpernickel breads. One side serves 10-20.	\$55.50

Tortilla Pinwheels	Herbed tortillas filled with Jack, Cheddar and cream cheeses, olives and red peppers and sliced into pinwheels. Makes a great hors d'oeuvre. Three pieces per serving.	\$2.75
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Hot Bites

Chicken Flauta	Flauta is Spanish for flutes! These are fresh tortillas tightly rolled and filled with shredded boneless breast of chicken, Feta, garlic, onion. Served with salsa fresca, guacomole and sour cream on the side. One per serving.	\$3.85
Chicken Saltimbocca Bites	Tender chicken bites stuffed with sage, Asiago and Proscuitto and topped with a florentine cream. One roulade per person.	\$3.95
Corn Cakes	Sweet and spicy mini corncakes. Sweet and spicy mini corncakes. Two per serving.	\$2.95
Crab Cakes with Sauces	Jumbo lump crab meat seasoned with sauteed vegetables and a hint of spice. Served with cocktail sauce and lime remoulade. Two one ounce cakes per serving.	\$4.00
Little Sweet Potato & Sage Fritatta	Miniature Sweet potato and Sage Fritatta baked to perfection. One per serving	\$2.10
Meatballs	Choice of Meatball Marinara, Mexican Meatballs, Moroccan Meatballs, Pork & Green Chili or Old Fashioned Swedish Style Meatballs. Each serving is two per person. Minimum of 30 count for each selection.	\$4.45
Mini Beef Wellingtons	Classic beef tenderloin bites topped with mushroom duxelle and wrapped in buttery pastry and baked. One piece per serving.	\$2.95
Mini Kabob Selection	Choice of Greek Style Mini Chicken Kabob or Beef with Red Onions, Olive Oil and spices. Grilled to perfection. One Kabob per serving.	\$3.85
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.	\$3.95
Phyllo Pastry Selection	Everything tastes better wrapped and baked in Phyllo dough. Our selection includes: Chicken Bisteeya, Brie Almond and Pear, Chicken Dijon, Beef Triangles or Crab and Cheese. One per serving and minimum of ten per flavor.	\$3.25
Pigs in a Blanket	Mini hot dogs wrapped in puff pastry and baked until golden. Two per serving.	\$3.25
Pork & Shrimp Dumplings	Chinese style dumplings filled with ground pork, shrimp and vegetables. Steamed and served with ginger dipping sauce. Two dumplings per serving.	\$3.45

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.	\$3.25
Rumaki	Choice of Shrimp, Scallop, Waterchestnut and Date wrapped in smoky bacon. Two pieces per serving.	\$4.95
Stuffed Date Selection	Choice of Pecan stuffed bacon wrapped date, Honey and Local Chevre Stuffed Date, Saga Blue Cheese Stuffed Dates or Dates. One per serving.	\$2.25

Picks & Sticks

Lemon Chicken and Snow Peas	Zesty bite sized lemon chicken with snow peas. Two bite size skewers per person.	\$4.00
Mozzarella and Tomato Picks	Fresh Mozzarella balls, basil and Grape tomato picks. One per serving.	\$2.00
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.	\$2.45
Satay Selection	Choose from Chicken, Beef or Salmon Satay served with our delicious Spicy Thai style peanut dipping sauce. Two per serving. Minimum of 10 of each flavor.	\$5.95
Shrimp and Snow Pea Pick	Jumbo wrapped shrimp with snow pea. Served with lime remoulade dip. Two per serving.	\$4.95
Shrimp and Tortellini	Tri colored tortellini and fresh steamed shrimp marinated. Two bite size picks per person.	\$3.95
Skewer Selection	Choice of Tamari Teriyaki Chicken, Beef, Southern Bourbon Pecan, Honey Lemon Rosemary Chicken, Jamaican Jerk Chicken and Tandoori Chicken. Minimum of 10 servings per flavor, two skewers per serving. Appropriate dipping sauce included.	\$5.95

Artful Buffets

Antipasta Italiano	Sliced ripe tomatoes, Fresh Mozzarella, Salami, Pepperoni, Proscuitto Ham, Provolone lavishly displayed. Marinated Roasted Red Peppers, Mushrooms, Calamata Olives and Artichoke Hearts are tossed in a Balsamic Olive oil dressing. Served with rolls and mustard. Minimum order of twenty guests.	\$5.50
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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 up to thirty guests. This item comes with baking instructions or pre baked and trayed. Half Brie is \$36.00	\$78.00
Cheese Display	A simple display of cubed cheeses; Cheddar, Swiss, Provolone, Havarti Chive and Smoked Gouda cheeses. Served with assorted crackers and red grapes.	\$3.95
Crudite and Dip	Fresh garden vegetables including mushrooms, asparagus, tomatoes, carrots, bell peppers and celery served with a choice of dip.	\$3.95
Fresh Fruit & Cheese	A selection of fresh fruits served with Key Lime dipping sauce, accompanied by International cheeses with gourmet crackers.	\$5.50
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. Two per person.	\$5.50
Garden Grilled Vegetables and Dip	Marinated and grilled garden vegetables served chilled with roasted red bell pepper dipping sauce.	\$3.95
International Cheese Display	A variety of domestic and imported cheeses served with gourmet crackers.	\$4.75
NC Local Cheeses	A fabulous display of local and North Carolina artisan cheeses from the Farmers Market including variety of goats and cow's milk cheese and NC Hoop Cheddar cheese from the NC Mountains. Adorned with apples, grapes and figs, and served with crostini and baguette croutons. A minimum of 30 servings is required.	\$5.50
Oven Roasted Vegetables	Potatoes, tri-colored peppers, mushrooms, asparagus, zucchini rubbed with olive oil and kosher salt. Served room temperature with roasted red bell pepper dipping sauce.	\$3.95
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).	\$225.50
Seasonal Fruit Platter with Dip	Fresh cut fruits to include: melons, berrie, pineapple, grapes and seasonal fruits. Served with choice of fruit dip. Creamy Toasted Coconut, Passion Fruit, Key Lime or Raspberry.	\$3.95
Signature Torta Selection	One of our top sellers. Basil Cheese Torta, Apricot and Blue Cheese Torta, Mexican Torta, Apricot and Blue Cheese Torta, Fig and Chevre Torta or Curried Chutney and Almond Torta. These are house made and served with appropriate crackers and breads. One medium torta feeds twenty four to fifty guests.	\$75.00

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!