



## *Season's Eatings*

# Catering Works, Inc. Holiday Events Packages

2011  
Raleigh, NC  
[www.cateringworks.com](http://www.cateringworks.com)

# 919-828-5932

## Holiday Buffets

### Holiday Buffet

Classic Holiday buffet to include turkey and all the trimmings. Roasted Turkey with our Cider Gravy, Mashe Sweet Potatoes with Apple Streusal Topping, Green Bean Almondine, Buttermilk Mashed Potatoes, Cornbread ,Sausage Stuffing, Cranberry Orange Relish, Yeast Rolls and Holiday Pie.

19.50

### Ring in the New Year

Arugula pear,candied pecan ,Chevre salad, Choice of Vanilla Bourbon pork loin with pecan demi glace or Chicken stuffed with cranberry cornbread Stuffing, Brie, bacon and potato casserole, Seasonal vegetables, roll and butter, Holiday Yule log for dessert.

24.00

### Silver Bells Buffet

Mixed Greens with Cranberries, Pears and Walnuts combination of Beef Filet with grilled Crimini Marsala demi and Salmon with orange Bourbon gaze, Brie bacon and potato casserole, Seasonal vegetables, rolls and biscuits, Chocolate peppermint cake and Holiday confections finish this delicious menu.

25.00

### Very Merry

Cranberry orange baked Brie,mixed greens with Pomegranate seeds, Mandarin oranges and Chevre, Lobster Ravioli with Fire Roasted Tomato cream, sweet corn, caramelized onions and Andouille sausage, Foccacia bread, and Eggnog cheesecake and Holiday cookies and brownies.

19.00

## hors D'oeuvres Parties

### Afternoon Holiday Reception

Perfect for a lighter time of day. Autumn fruit with pumpkin ginger dip and gingerbread cookie dippers, bake orange cranberry Brie, vertical crudite with edamame hummus, holiday cookies and brownies.

12.00

### Classic Holiday Party

Perfect for open house or cocktail party, something for everyone to enjoy! Bourbon meatballs, Honey lemon Rosemary chicken skewers, cranberry shrimp cocktail, baked cranberry orange Brie, baked bourbon glazed ham with mini rolls, autumn fruits with sweet pumpkin and ginger dip with gingerbread cookie dippers and holiday confections.

23.00

### Festive Cocktail Party

Pear and Blue Cheese Torta, Honey Horseradish Shrimp, Baked Ham with Bourbon Glaze and Mini Rolls, Sweet Potato and Sage Mini Frittata, Hummus Salad on Endive with Fattoush, Tenderloin of Beef and Chef Anthony's Petite Pastry Collection.

28.00

### Italian Holiday

Taste of Italy to please all for your holiday cocktail party: Blackberry ricotta crostini, Tuscan shrimp with Pesto aioli, Sicilian meatballs, Pesto savory cheesecake, White bean, spinach brushetta and Pastry Chef Anthony's Petite pastry Collection.

19.00

### Local Fare

This menu features some local flavors from the Triangle using local farmers. Demi tasse of Butternut squash soup with cranberry coulis, Local cheeses, NC mini BBQ sliders, Baked Pimento cheese dip, Autumn fruits with Gingerbread cookie dippers, Bourbon meatballs. Frosty pies and Holiday confections.

21.00

### Nutcracker Sweets

This display is a perfect dessert party option. Assorted mixed nuts, candied nuts, dried fruits chocolate covered pretzels, stuffed dates with honey chevre and a collection of our holiday confections, cookies, brownies and Yule log.

10.00

## Plated Dinners

### Farmers Market Holiday

Butternut squash soup with cranberry coulis, arugula, candied pecan and Chevre salad, roasted chicken tart apples with cider sauce, mashed sweet potatoes with apple struesel, sauteed green beans, corn muffin and herb biscuits with honey butter and milk chocolate lavender panna cotta.

25.00

### Joyeux Noel!

Mixed Greens with pomegranate, oranges and Chevre, Split Plate or choice of Grilled Tuna with Macadamia butter or Filet of beef with grilled Crimini Marsala demi, Brie, bacon and potato casserole, seasonal vegetable, bread basket Chocolate peppermint cake or Pumpkin Cheesecake for dessert.

29.00

## Desserts

### Chocolate Peppermint Cake

Our sinful Midnight chocolate cake layered with ganache and Swiss buttercreme with crushed candy cane. One cake serves 12.

38.00

### Good Cheer Cheesecakes

Our signature holiday cheecakes to include: Eggnog, Pumpkin or English Toffee. Sold whole. One cheesecake serves 16.

55.00

### Holiday Cookies

Florentine cookies, Pignoli cookies, Chocolate mint Cookies, Cocoa scented linzer, Gngerbread and Sugar Cookie Cut Outs. Two per serving.

1.85

### Holiday Cookies & Brownies

Our homemade cookie and brownie assortment may include: Cut Out Holiday Sugar and Gingerbread Cookies, Peppermint Cloud Brownies, Chocolate Mint Cookies, Cocoa Scented Linzers and White Chocolate Holiday Brownie. One per serving.

1.50

### **Holiday Dessert Selection**

Our package menu options include a choice of:

Cocoa Scented Linzer Cookie, Florentine Cookie, Cranberry Trifle Cupcake, Frosty Pie or Peppermint Cloud Brownie.

2.25

### **Holiday Pies**

Freshly baked and sold by the whole pie only.

Pumpkin, Pecan, Apple, Chocolate.

19.00

### **Petite Holiday Cupcake Collection**

Mini Banana Nutella, Cranberry Trifle, Triple Chocolate and Flourless Orange and Almond Cupcakes. Two p serving.

4.45

### **Petite Pastry Collection**

Chef Anthony's signature collection to include: Italian Flag Petit Four, Pignoli Cookie, Mini White Chocolate Passion Fruit Tart, Mini Eclairs and Cream Puffs, Mini Cannoli, Seasonal Cheese Cake Bite and Mini Fresh Fruit Tarts. A decadent delicious offering. One per serving.

2.95

### **Red Wine Poached Pears with Sorbet & Berries**

Fresh pears poached in Burgundy wine served with berry sorbet and Blackberry Chantilly cream. A very elegant dessert.

8.45

### **Yule Log**

A classic holiday cake. Chocolate sponge roll filled with whipped cream and iced with chocolate buttercream and garnished with meringue mushrooms. One cake serves up to 20.

42.00

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

Happy Holidays!

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!

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](http://www.cateringworks.com)

Fax (919) 828-4019

Email: [events@cateringworks.com](mailto:events@cateringworks.com)

## EVENT DESIGN & FLORALS

Custom floral designs created by our own in house floral designers. Contact your sales representative for pricing information. All special events may include holiday limited greenery & blooms for buffets and beverage stations.

A variety of holiday linens are available to create a festive table.

Tent, table & chair rental available.

## 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.