



Season's Eatings

Catering Works, Inc.
Holiday Delivery Menu

2011
Raleigh, NC
www.cateringworks.com

919-828-5932

Entrees

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

Beef

Grilled Beef Flank Steak

Grilled Beef Flank Steak marinated in our secret spices and grilled to perfection and served with red wine sauce. Served with Brie, bacon and potato casserole, arugula, pear, candied pecan and Chevre salad, rolls and butter.

13.95

Beef Filet with Grilled Crimini Marsala Demi

Petite 4 oz beef filet grilled and topped with a Crimini Marsala demi glace . Served with Brie, bacon and potato casserole, arugula, pear, candied pecan and Chevre salad, rolls and butter.

14.95

Poultry

Classic Holiday Buffet

Roasted turkey with cider gravy, green bean almondine, buttermilk mashed potatoes, sweet potato casserole, cornbread ,sausage stuffing, cranberry orange relish, yeast rolls and choice of pie.

15.95

Roasted Chicken with Tart Apples and Cider Sauce

Oven roasted airline breast of chicken slow roasted with herbs and topped with Granny Smith and Cider Sauce. Served with Buttermilk mashed potatoes, green beans, rolls and butter.

13.95

Chicken with Cranberry Almond Stuffing

Roasted airline breast of chicken stuffed with cranberry, almond cornbread stuffing and topped with cider gravy. Arugula,pear, candied pecan and Chevre salad, mashed sweet potatoes with apple struesel topping, rolls and butter.

13.95

Pork

Vanilla Bourbon Pork Loin

Vanilla and Bourbon soaked pork loin served with a toasted pecan demi glaze. Mashed sweet potatoes with apple streusel, Arugula, pear, candied pecans and Chevre salad, rolls and butter.

14.95

Baked Ham

Brown sugar and Cognac glazed ham served with mashed sweet potato with apple streusel topping, green beans, yeast rolls and butter.

10.00

Seafood

Salmon with Orange-Bourbon Glaze

Atlantic Salmon Fillet grilled and brushed with our Orange Bourbon Glaze. Served with wild and brown rice pilaf, mixed geens with cranberries, pears and walnuts, rolls and butter.

14.95

Grilled Tuna with Macadamia Nut Butter

Grilled tuna steaks topped with Macadamia nut butter. Served with Edamame fried rice, Arugula pear, candied pecan Chevre salad, rolls and butter.

17.95

Pasta

Butternut Ravioli with Sage & Walnuts

Hand made Butternut Ravioli sauteed and served with a warm Sage butter sauce, toasted walnuts and Parmesean. Served with Baby spinach with artichoke & red pepper salad, Bishop rolls and butter.

9.95

Lobster Ravioli with Fire Roasted Tomato Cream

Decadent Lobster Ravioli tossed with a fire roasted tomato cream, sweet corn, caramelized onions and Andouille sausage. Served with arugula, pear, candied pecans, Chevre salad. Served with Focaccia bread and butter.

14.95

Salads

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.

Arugula Pears Candied Pecans and Chevre Salad

Arugula greens topped with crisp pears, candied pecans and locally made Chevre. Topped with a light honey vinaigrette.

3.95

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.

3.95

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 vinaigrette.

3.95

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 serviceware.

Mini Chicken Chipolte Arepa

South American inspired mini corn cake topped with our spicy Chipolte chicken. One per serving.

2.25

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

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

Holiday Meatball Selection

Our house made meatballs to include: Chipolte with Pork, chipolte peppers, bacon and tomato. Cranberry Cocktail: beef with a sweet and spicy cranberry glaze or Bourbon and honey spiked meatball. Two per serving. Minimum order of 10 servings per flavor, two per serving.

4.50

Dips & Spreads

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

Crudite Wreath

Fresh crisp vegetables in a wreath pattern. Served with our homemade Feta cheese dip.

3.50

Vertical Crudite with Edamame Hummus

Colorful garden vegetables served in the upright position with a delicious edamame hummus for dipping.

2.95

Cranberry Orange Baked Brie

Baked Brie filled with a delicious cranberry orange filling and baked with a sweet almond topping. Served with crackers and breads. One Brie serves up to fifty.

78.00

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 Dips

Sold by the quart and served with appropriate dippers.

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

40.00

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, strawberries and dates displayed with a sweet pumpkin and ginger cream cheese dip and our homemade gingerbread cookies on the side.

5.50

Stuff & Breads

Roasted Chicken on Herb & Onion Biscuit

Roasted herb chicken on freshly baked herb and onion biscuit with seasonal chutney. Two biscuits per serving.

4.95

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 two ounce serving of beef and one roll per serving. Minimum order of 20 servings.

4.95

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.

5.95

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 horserdich 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

Honey Lemon Chicken Skewers

Our signature Honey lemon rosemary marinated chicken breast skewers topped with a sweet yogurt chutney sauce. Two per serving.

3.95

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 skewered and dressed with Extra Virgin Olive Oil, balsamic vinegar, garlic and basil.

4.25

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.

4.95

Grilled Steak Mole Skewers

Grilled Beef Flank skewers topped with a Smokey peanut Mole sauce. Two per serving.

3.95

Desserts

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.

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

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

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

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

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

55.00

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

Holiday Pies

Freshly baked and sold by the whole pie only.
Pumpkin, Pecan, Apple, Chocolate.

19.00

Chocolate Peppermint Cake

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

38.00

Holiday Cookies

Florentine Cookies, Pignoli Cookies, Chocolate Mint Cookies, Cocoa Scented Linzer, Gngerbread and Sugar Cookie Cut Outs. Two per serving.

1.85

Beverages

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.

Mulled Cider

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

25.50

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. Tiamo Prosecco, The Show Cabernet Sauvignon, Stonburn Sauvignon Blanc, 16 Mood Chardonnay. 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 Marshmallows

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

33.00

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!

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

Fax (919) 828-4019

Email: greatfood@cateringworks.com OR
events@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.

Significant menu changes to orders made with less than 24 hours notice are subject to \$45 change order fee.

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.