



# CATERING WORKS

## WEDDINGS

### MENUS

Delicious food prepared and presented with artistic vision

### CUSTOM CAKES

Custom wedding cakes, exquisitely decorated and made fresh in our bakeshop

### WINE & BEER

Full selection of wine and beer, specialty punches and signature cocktails

### DJ

Create your personalized playlist with our recommended DJ's

### FLOWERS

Beautiful bouquets and reception arrangements crafted by our own expert floral designer

### CEREMONY COORDINATION

Day of, or full wedding coordination packages available

**Catering Works, Inc.**  
**905-106 Tryon Hill Drive**  
**Raleigh, NC 27603**  
**(919) 828-5932 [www.cateringworks.com](http://www.cateringworks.com)**

# WEDDINGS

## FAQ's

### **But where are the prices?**

Catering Works creates custom proposals for every Bride. Price is based on your guest count, and the style of service and presentation of the food and beverages that you desire. Our prices are all inclusive, just like our service, EVERYTHING is included food, beverages (including beer and wine if desired), rental and decor items and service.

### **Can I taste items for my reception ahead of time?**

Certainly! Catering Works offers several complimentary tasting events per year. Space is limited, and reservations are required. Please consult your Sales Representative to find out when the next event will be held and to RSVP. Private tastings are billed at the regular menu rate per guest, or a minimum of \$25 per guest.

### **Can Catering Works go anywhere?**

Catering Works has conducted wedding receptions all over the Southeastern United States. Some hotels and private clubs do not allow outside caterers. Catering Works charges accordingly for travel expenses.

### **What is a full service Event Planner?**

Catering Works is a full service Event Planner, and as such, we provide coordination for rental items, entertainment and any other services you may require for your reception. We provide diagrams for your setup and layout of equipment and food and beverage displays and stations, and adhere to your timetable. In addition to the food and beverages, we provide fully qualified and professional staff for your event, custom wedding and grooms' cakes, ceremony and reception flowers, and our own in-house DJ.

In short, we provide THE WORKS FOR YOU.

# MENUS

## **Sample Wedding Menus**

*The featured menus in the wedding brochure are samples, and not a comprehensive list of everything available.  
Catering Works maintains a recipe database of over 6,000 items...*

## **Southern Sophistication**

### **Fig & Cheese Bruschetta**

French baguette crouton topped with Saga Blue Cheese & Cream Cheese, Fig & Orange Preserves and Sun Dried Fig. Baked until bubbly.

### **Mini Savory Cone with Bocconcini & Pesto**

Mini Savory Cone filled with Bocconcini Cheese marinated in Sun Dried Tomato Pesto with lemon zest.

### **Crab & Avocado Puffs**

Choux Paste shells filled with Crab & Avocado salad with a touch of lime, chili and Cilantro.

### **Parsley, Sage, Rosemary & Thyme Chicken Skewers**

Boneless breast of chicken strips marinated in fresh herb and lemon vinaigrette and grilled. Served with Tarragon Mayonnaise & Major Grey's Chutney for dipping.

### **Pork Tenderloin with Honeyed Fig Sauce**

Roasted pork tenderloin medallions served with a slightly tart honey and fig sauce.

### **Asian Noodle Bar**

This interactive Chef station features choice of Seafood, Chicken, Beef or Vegetable broth accompanied by rice noodles, soba noodles, bean sprouts, Cilantro, Basil, lime, Sambal and choice of Sautéed Chicken, Shrimp or Beef.

### **Assorted Signature Tortas**

Our homemade Signature cheese terrines to include: Basil Cheese Torta with pine nuts, sun dried tomatoes and pesto. Fig & Chevre Torta with cream cheese, Chevre and Dalmatia Fig and orange jam.

Curried Chutney Torta: cream cheese, Mango chutney and toasted almonds. Apricot & Blue Cheese Torta: Sun dried apricots, Blue Cheese and Cream cheese wrapped in Havarti.

All served with crostini and crackers.

### **Fresh Fruit with Raspberry Dip**

Seasonal berries, pineapples, melons, kiwi's, grapes served with our creamy raspberry and cream dipping sauce.

## **Wedding Cake**

# MENUS

## **Carolina Style**

### **Tomato Bisque with Mini Grilled Cheese**

Our creamy Tomato Bisque soup butlered to your guest with a mini grilled cheese bite.

### **Carolina Crab Cakes**

Back fin crabmeat combined with our secret spices and herbs and sautéed. Served with our spicy cocktail sauce and lime remoulade.

### **Scallop Ceviche Tostada with Sweet Onion Mole**

Fresh citrus marinated scallops served on a crisp tostada shell with a sweet and smoky onion mole.

### **Kentucky Bourbon Steak Bites**

Tenderloin of beef marinated in Bourbon Brown Sugar Rub on a Crostini with caramelized onions and horseradish crème.

### **Fresh Fruit with Creamy Toasted Coconut Dip**

Seasonal berries, pineapples, melons, kiwi's, grapes served with our creamy toasted coconut cream dip.

### **NC Local Cheese Table**

A fabulous display of local and North Carolina Artisan cheeses:

To include Elodie Farms, Goat Lady, Chapel Hill Creamery and Hoop Cheddar from the NC Mountains. Adorned with Apples, Grapes and Figs, Crostini and Baguette Croutons.

### **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.

### **Beef and Bacon Skewers**

Bite sized beef medallions marinated in peanut oil, fish sauce, sugar, garlic and wrapped in bacon.  
Grilled to perfection.

### **Tortellini & Mozzarella Kabobs**

Tri Colored Tortellini Skewered with fresh Mozzarella and Basil.

### **Crepe Station**

A fabulous station. Your guests can select from a variety of fillings to include:  
Wild mushrooms, Grilled chicken, Smoked Turkey, Spinach & Feta, Caramelized onions, Scallions, Gruyere cheese, Cheddar cheese, Asparagus tips, Broccoli florets, White Wine Sauce, Green Chili Salsa and Sour Cream. Made before your eyes.

### **Wedding Cake**

# MENUS

## Action Stations

### **Creperie**

Our Chef's will prepare for your guests six of our fabulous crepe recipes: Pesto Crepe filled with Smoked Chicken, Ricotta, Marinara and Parmesean; Carolina Crepe filled with Shredded Pork, Slaw, Cheddar and BBQ Sauce or Classic Ham Asparagus with Bechamel and Parmesean Cheese; Vegetarian Crepes to order. Our dessert menu includes: Banana Chocolate Hazelnut Crepe with Chocolate Sauce; Apple Caramel Crepe with Marscapone cheese and our Zesty Lemon Curd Crepe with Blueberry and Raspberry sauce. Sweet crepes served with whipped cream and vanilla ice cream.

### **Guacomole Bar**

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

### **Shrimp & Grits**

Our savory local grits from Yates Mill, cooked with chicken stock, heavy cream and seasoned with red bell peppers, onions and cheddar cheese. Topped with sauteed Carolina Shrimp seasoned with our slightly spicy essence.

### **Risotto Italiano Station**

Risotto prepared to your specifications. Ingredient choices include bay scallops, Italian sausage, artichoke hearts, roasted red peppers, sun dried tomato tapenade, basil pesto, Parmagiano Reggiano and Portobello mushrooms.

### **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, smoked salmon and roasted garlic.

### **Pasta Station**

Choice of Pasta to include: Penne, tortellini, seashell and more. Combined with Marinara, Meat sauce, Alfredo or our signature pastas: Shitake Mushroom Cream Sauce, Carolina Seafood Pasta, Vodka Sauce to name a few.

### **Carving Stations**

Beef Tenderloin, Flank Steak, Prime Rib, Turkey Breast, Pork Loin or Salmon. seasoned and roasted to perfection served with mini rolls and condiments.

## Hors D'oeuvres and Display Presentations

### **Middle Eastern Dipping Display**

A delicious and healthy presentation of Tabbouleh, Hummus, Caponata, Fatoush and Baba Ghannouj. Served with Lavosh Crackers and Pitas for dipping.

# MENUS

## **Bruschetta Display**

An assortment of bruschetta choices to include: White Bean and Spinach; Beef, Arugula and Pecorino Cheese; Caponata, and Smoked Salmon Mascarpone Toasts. Can be displayed ready to eat or as a "build-your-own bruschetta" station.

## **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 baguette bread and assorted gourmet crackers.

## **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.

## **Crudite Garden**

A beautiful display of garden vegetables to include: Red and Yellow Bell Peppers, Crisp Asparagus, Grape Tomatoes, English Cucumbers, Carrots, Celery, Gherkins & Olives displayed in clear square glass vases surrounded by wheat grass. Roasted Red Pepper Dipping sauce included.

## **Dips, Dips, Dips & Chips**

An assortment our most popular warm vegetarian dips including Spicy Spinach Dip, Artichoke and Parmesean Dip, and Catering works Crab Dip. Served with Root Chips, Pita Triangles and Baguette Croutons.

## **Colossal Shrimp & Crab Display**

Colossal shrimp and snow crab claws are displayed on crushed ice, adorned with lemon wedges and spicy cocktail sauce for dipping. Ask about ice boat for display.

## **Boxwood Display**

Boxwood Columns and glass Shelving unit. Used as a floating Buffet or bar Back. This piece makes a wonderful addition to any reception.

# MENUS

## **Sit Down Served or Buffet Style Menus**

### *Salads*

#### **Arugula with Capers, Artichokes & Tomatoes**

Spicy Arugula leaves topped with Capers, Artichoke Hearts, Roasted Tomatoes, Toasted Pinenuts and Mini Mozzarella Balls, Dressed with a Lemon 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.

#### **Bibb Lettuce with Bacon, Blue Cheese and Pecans**

Bibb lettuce topped with Blue Cheese Crumbles, Bacon Bits, Roasted Butternut Squash, sweet sautéed Vidalia Onions and Roasted Pecans drizzled Warm Bacon Brown Sugar Vinaigrette.

### *Entrees*

#### **Chicken with Cranberry Pecan Butter**

Tender breasts of chicken marinated in a orange-olive oil dressing and grilled, topped with a fresh cranberry-pecan butter.

#### **Roasted Chicken with Corn Pudding**

Roasted Airline breast of chicken with our secret spices served on a bed of homemade corn pudding with Andouille sausage.

#### **Filet of Beef with Cognac Sauce**

A version of the Classic Steak Diane- sauteed Beef Filet Medallions flambeed in Cognac and finished with a Shallot Mushroom Demi Glace sauce.

#### **NY Strip Pepper Crusted with Portobellos**

A hearty 10 ounce New York Strip steak crusted with black peppercorns and grilled. Drizzled with a Balsamic butter and grilled Portobello mushrooms.

#### **Catfish with Butterbean Succotash**

Lightly breaded and seasoned with our secret spices pan fried Catfish served with a fresh Butterbean, Corn, Tomato Sauté.

#### **Mahi Mahi crusted with Crab with Red Pepper Coulis**

Fresh six ounce filet of Mahi Mahi topped with jumbo lump crab and sautéed, finished with roasted red pepper coulis.

#### **Salmon with Salmorglio Sauce**

Salmon fillet seasoned with lemon, salt and bread crumbs baked and topped with a Sicilian butter, thyme, mustard and olive oil sauce.

*Our sales staff will suggest appropriate side dishes, breads and desserts to compliment your meal.*

# CUSTOM CAKES



*White cake with Raspberry preserves and white buttercream icing with dot pattern (fresh flower cake topper \$75)*

## **Buttercream with Fondant**

Basic and specialty cake flavors with buttercream icing and fondant embellishments such as flowers or monograms

*\$3.95 to \$4.75 per serving*



*Chocolate Chiffon Cake with Raspberry Mousse Filling, White Buttercream and Brilliant Fondant Roses*

## **Fondant**

Soft European rolled icing creates elegant and elaborate designs with significant detail and crispness. Gumpaste dries to a very hard permanent finish, and can create quite exquisite details

*\$4.75 per serving and up*

*Pictured at Left: Carrot Cake with Pecan Caramel filling, Coconut Chiffon Cake with Key Lime Buttercream filling and Almond Pound Cake with Chocolate Ganache Filling Fondant Icing with Fondant Bow and Gumpaste Roses*

# CUSTOM CAKES

## Wedding Cake Flavors and Pricing (prices listed are per serving)

**Traditional Cake Flavors \$2.95 (includes Buttercream Icing )**  
Yellow, White or Chocolate

**Pound Cake & Chiffon Flavors \$3.25**  
Vanilla, Chocolate , Almond, Lemon Buttermilk, Orange , Lemon Poppy Seed  
Vanilla Chiffon, Chocolate Chiffon, Coconut Chiffon, Lemon Chiffon

**Specialty Flavors \$3.50**  
Midnight Chocolate Cake, Carrot Cake , White Chocolate, Banana, Red Velvet, Nut  
Tortes

**Buttercream Icing (Included in basic cake pricing)**  
White or Chocolate

### Additions

**Custom Flavored Buttercreams, Cream Cheese Icing  
or Swiss Buttercream Icing \$0.50**

**Fondant Icing \$1.00**

**Fondant Bows or Gumpaste Flowers or Décor (custom priced)**

**Mousse Fillings \$1.00**  
White Chocolate, Lemon, Pistachio, Chocolate, Chocolate Caramel, Praline,  
Peanut Butter, Orange, Crème De Menthe, Banana, Coconut, Espresso,  
Dulce de Leche, Peach, Vanilla Bean, Raspberry or Strawberry

**Specialty Fillings \$1.25**  
Dark Chocolate Ganache, White Chocolate Ganache,  
Milk Chocolate Ganache or Pecan Caramel or Fresh Berries and Cream,

**Brushed Liquors \$0.25**  
Kahlua, Amaretto, Frangelico, Grand Marnier, Rum Crème de Menthe, Kirsch & Chambord

**Jam Fillings \$0.25**  
Strawberry, Raspberry, Apricot , Currant and Peach

**Wedding Cake Cup Cakes \$3.75**  
Includes Topper cake for cutting

\* All wedding cakes have delivery fee and tax added

Custom cake, icing, mousse and filling flavors available. Please call for a cake consultation.

# CATERING WORKS

## WINE & BEER

### ***Selections***

*Catering Works carries a wide variety of products with specific flavor profiles designed to compliment our fabulous food! You may select from our Signature, or Specialty series of Wine and Beer products to suit your taste and budget, or our Wine expert will choose the appropriate selections to pair with your menu. The list of products which follows represent the most popular items, but is not inclusive, so if you don't see what you are looking for, please ask and we can accommodate special requests.*

### ***Pricing Options***

*Per case, Per Bottle or Per person pricing available on most items*

*Inclusive package prices are the most cost-effective way to provide alcohol for your reception. A variety of wines, beers, champagne and mixers for liquor drinks is summarized into a per person price.*

*These inclusive package prices are based on the number of guests and the length of your event and Catering Works guarantees that quantities will not run out for your party.*

*Ask your Sales Representative to compute your requirements with our "Alcu-Lator", a special program we have devised based on historical averages of consumption at over thousands of events.*

### ***Entertaining with Style***

*Add excitement to your reception with unique beverage presentations and specialty cocktails!*

*Catering Works can create a custom libation that highlights the color(s) or theme of your celebration!*

# WINE & BEER

## Wines

Specific labels are subject to change based on availability, your order will be filled with specially selected boutique wines that match your menu and these specific profiles. Specialty Wine and Beers incur additional charges per person.

### Signature Wines

**LaTerre Chardonnay**  
(Argentina)  
**Paloma Peak Sauvignon Blanc**  
(Chile)  
**Ca Luca Pinot Grigio**  
(Italy)  
**Sea Ridge Chenin Blanc**  
(California)  
**Montpelier Viognier**  
(California)  
**Two Oceans Syrah**  
(South Africa)  
**Trinity Oaks Pinot Noir**  
(California)  
**Mark Davidson Shiraz**  
(Australia)  
**The Show Cabernet Sauvignon**  
(California)  
**Sacred Stone Red Blend**  
(California)  
**Cypress Vineyards Merlot**  
(California)  
**Veuve du Vernay Brut Champagne**  
(France)

### Specialty Wines

**Kenwood Yulupa Chardonnay**  
(California)  
**Sileni Sauvignon Blanc**  
(New Zealand)  
**Angove Nine Vines Viognier**  
(Australia)  
**Willamette Valley Vineyards Riesling**  
(Oregon)  
**Jargon Pinot Noir**  
(California)  
**Bridlewood Syrah**  
(California)  
**Red Rock Merlot**  
(California)  
**Bogle Phantom or Old Vine Zinfandel**  
(California)  
**Six Foot Six Shiraz Viognier**  
(Australia)  
**Louis Martini Cabernet Sauvignon**  
(California)  
**Moillard Les Voilettes Cotes du Rhone**  
(France)  
**Botter Prosecco**  
(Italy)

## Signature Beers

Amstel\*\*, Budweiser, Abita, Carolina Brewing\*\*, Coors, Heineken\*\*, Molson, Labatt's, Michelob, Miller, Pete's Brewing, Tecate, Saranac, Sierra Nevada or Yuengling.  
Per case or per person pricing available

## Specialty Beers

Bass Ale, Big Boss, Blue Moon, Brooklyn Brewing, Corona, Dogfish 60 Min IPA, Dos Equis, Duck Rabbit, Guinness, Highland Ales, Kirin, Mendocino Brewery, Magic Hat, Newcastle, Sam Adams, Stella Artois, or Victory Brewing.  
Per case or per person pricing available

## Premium Beers

Chimay  
Per case only

\*\*Catering Works default selections

# CATERING WORKS

## DJ

*Working with our DJ's ensures a well-coordinated reception!*

*Our DJ's play a wide variety of all-ages friendly music, and can make appropriate announcements during your reception.*

- Customized playlist reflects your personal taste and style*
- Sound quality, timing and musical numbers handled in perfect harmony, and in tune with your vision*

- JAZZ*
- BIG BAND*
- SWING MUSIC*
- 70'S, 80'S, 90'S*
- CLASSICS*
- DINNER MUSIC*
- TOP 40*
- HIP HOP*
- REMIXES*
- ROCK*
- DISCO*

*& OTHER  
WEDDING  
FAVORITES!*

*Contact Catering  
Works for pricing  
details*

*(919) 828-5932*

# CATERING WORKS FLOWERS

*Our award winning floral designer, Joseph Barnes, and the talented design team at Catering Works create unique floral designs to coordinate with your colors, theme and style.*

*Brilliant blooms and foliage sourced locally and globally, artfully arranged with care and innovative techniques. Ceremony and Reception flowers are fully custom creations that dazzle the eye and create lasting memories!*

*Average price ranges are indicated. Varieties listed are suggestions based on popularity, and not a comprehensive list of all the possibilities. Budget categories reflect types of blooms and desired style of arrangements; Signature, Specialty or Premium.*

*A full floral consultation may be scheduled upon acceptance of proposal.*



*Joseph Barnes, Floral Designer*

[www.cateringworks.com](http://www.cateringworks.com)  
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# FLOWERS

## **Boutonniere**

\$12 to \$18

Single flower and greenery of choice for the groomsmen or family members to wear.

## **Brides Bouquet**

\$150 to \$300 and up

A bridal bouquet composed of seasonal fresh blooms, hand-tied with satin ribbon or velvet and finished with pearl pins. Suggested styles are rounded (nosegay), cascading or free-form, with color styles; monochromatic or polychromatic.

## **Bridesmaids Bouquet**

\$75 to \$150 and up

Bridesmaids may carry a smaller version of the bride's bouquet, or a simpler composition to compliment their attire.

## **Ceremony Floral Decor**

Price Varies

Flowers for the ceremony site can be based on the layout of facility, your vision and budget. Preliminary ideas are; door wreath or entryway marker, floral swags or garlands, pew markers with ribbons and fresh blooms, arbor or trellis flowers, grand arrangements for altar or topiaries. Price indicated is an estimate or beginning budget, final price determined during site review visit.

## **Corsage**

\$15 to \$25

Flowers of your choice with greenery wrapped with ribbon and pin to attach it.

## **Flower Girl Baskets**

\$15 to \$25

A very small basket decorated and filled with flowers of the brides choice.

## **Groom's Boutonniere**

\$15 to \$25

A special boutonniere to coordinate with his attendants, or the bride's bouquet, as desired.

## **Junior Boutonniere**

\$10 to \$15

A smaller scale boutonniere appropriate for ring bearer or junior groomsman.

## **Pommander**

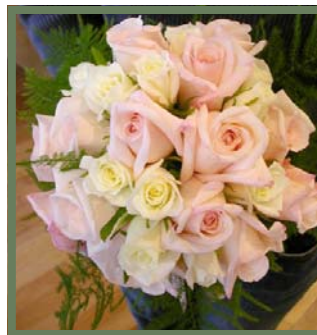
\$20 to \$40

A wonderful floral accessory for flower girls, brides or bridesmaids, this round floral ball is suspended with satin ribbon, and wrapped around the wrist.

## **Wrist Corsage**

\$22 to \$35

Flowers of your choice, wrapped with ribbon and greenery, and attached to elastic wrist band.



# FLOWERS



*Floating Gloriosa "Bomb"  
Signature Seating Table Centerpiece*

## Signature

A variety of fresh cut blooms and greenery, in basic glass containers (or disposable if desired) for your seating table, or composed into an arrangement for your Buffet. Varieties may include but are not limited to; Daisies, Gerberas, Sunflowers, Mums, Spray Roses, Carnations, Fresh Fruit or Gladiolas.

*Centerpieces: \$35 to \$55*

*Buffet & Larger Arrangements: \$75 to \$150*

## Specialty

A variety of fresh blooms styled to your preference to create a focal point for your seating table, Buffet or other table. Varieties may include but are not limited to; Lilies, Tulips, Roses, Delphinium, Hydrangea, Snapdragon, Iris or Ranunculus.

*Centerpieces: \$65 to \$85*

*Buffet & Larger Arrangements: \$150 to \$250*



*Curly Willow Vase with Summer Mix  
Specialty Buffet Arrangement*



*Orchid Zen  
Premium Arrangement*

## Premium

An elaborate composition of fresh flowers artistically crafted for your seating table, Buffet or other special purpose. Varieties may include but are not limited to; Peonies, Dahlias, Orchids, Freesia, Tropical or Exotic blooms.

*Centerpieces: \$95 and up*

*Buffet & Larger Arrangements: \$300 and up*

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# CEREMONY COORDINATION

*Catering Works has partnered with **Adams & Events**, one of the Triangle's premiere event planning companies, to provide our valued clients with yet another packaged service – wedding ceremony and/or reception coordination.*

*Partnering with **Adams & Events** means our clients can now count on support and guidance for the logistics and details of their wedding. From assisting with who escorts Mom down the aisle to when the cake is cut, our professional coordinators will oversee the many details of the rehearsal, wedding ceremony and/or reception to ensure the day flows smoothly.*

***Adams & Events** has provided hundreds of brides with wedding day coordination service at many area venues. Contact Catering Works for pricing and availability.*

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