



CATERING WORKS



Congratulations & Welcome

YOU MADE A COMMITMENT.

WE'LL HOLD YOUR HAND.

This is a day when only perfection will do. That's why thousands of brides have trusted their wedding day to Catering Works. We are on call, excited to assist with venue searches, menu planning and all the design and imagination needed to produce your magical day. It's our hope our website and this Wedding Guide gives you a snapshot into our personality and a brief education on all that is possible. Read away, but never hesitate to call. Our events division can share so much and calling during the early stages of planning can set roots for a strong planning partnership.

Whether your dream wedding is a large event or intimate affair, Catering Works' team of innovative planners, chefs, designers and servers will be by your side to ensure that everything is perfectly, uniquely, your own.

Your vision is our inspiration and we'll work hard to ensure your event is a delicious success!

Jill Santa Lucia
President

Lorin Laxton
Vice President

Kelli Harrison
Director of Sales

Jill

Lorin

Kelli



Table of Contents

Welcome	1
Table of Contents	2
<u>What are "The Works"</u>	3
<u>Your Catering and Event Consultant</u>	4
<u>Our Favorite Menus</u>	5
<u>Bloom Works</u>	6
<u>Pastry Works</u>	7
<u>Let Them Eat Cake</u> (Cake pricing details)	8
<u>The Laurelbrook</u>	9
<u>Katelyn's Real Wedding</u>	10
<u>Additional Services</u>	11
<u>Catering Check list</u>	12
<u>In the News – Catering Works Awards + Accolades</u>	13

Whether your dream wedding is a grand gala or intimate affair, Catering Works' team of innovative planners, chefs, stylists, designers and event staff will be by your side to ensure that everything is perfectly, uniquely, your own.

Mary Catherine & Joe

"Everything was perfect! We are still on cloud 9. Thank you for everything that you and your team did to pull off such a wonderful night for us. We couldn't appreciate it more! Thanks again!"





The Works

CATERINGWORKS.COM/WEDDINGS

When we founded Catering Works in 1989, we worked to become a full service, one stop provider for all your wedding, social and special event needs. Today, one call to your Catering and Event consultant gives you complete access to our full service florist, in house designer + decorator, pastry chef and on site event venue, The Laurelbrook.



CATERING WORKS

When only the works will do.



Bloom Works

Full service floral + design



Pastry Works

Everything sweet. Except you.

The
LAURELBROOK



On Site Social + Corporate Event Venue

Your Catering & Event Consultant

Your team of professionals who define and design your special day starts with your personal Catering & Event Consultant. Working together and as needed, you'll meet with our design team, florist, pastry chef, and Executive Chef whose only mission is create an impeccable experience for you.

Our onsite team includes the Event Manager (your "go to" person), an onsite cooking team, designer, and any number of servers and wait staff needed to give you legendary service before, during and after your wedding.



Ashley & Brandon

"We received rave reviews on all the food. Various friends went up for not only seconds, but fourths and fifths!) and the wedding cake was a huge hit.

Thank you for all that you and Catering Works did in making our wedding day so special! We will definitely be recommending you to our friends and loved ones."



Our Favorite Menus

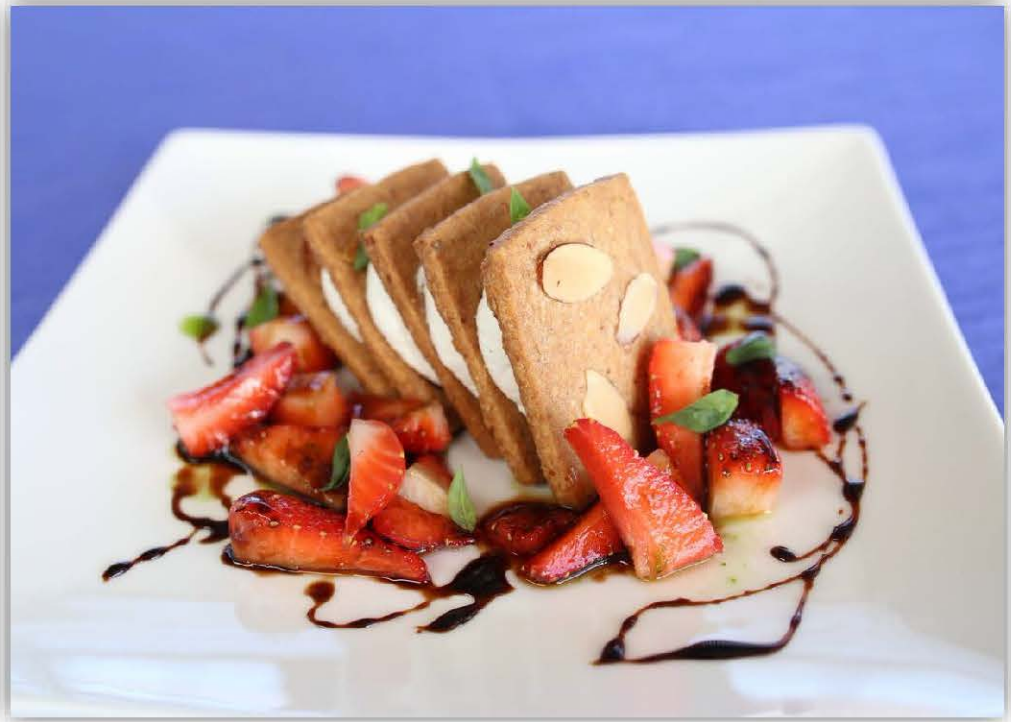
All of our couples are able to choose the menus, rentals and décor that best serve their needs and vision. We are here to help answer any questions to make your choices as simple, delicious and enjoyable as possible. We will work with you to select the perfect dishes to complement your tastes as a couple. We understand that sometimes the best way to get the conversation going is to provide sample menus and a level of service within a price range that makes you feel most comfortable.

Please keep in mind, Catering Works **ALWAYS** customizes the menu, the décor, the flowers, the cake and the budget based on your needs. Following, are our favorite menus from our Catering + Event Consultants.

**gluten-free, dairy-free, vegetarian and vegan options are available upon request*

The Mingione Wedding

"Again, let me say what a wonderful crew you all brought to our wedding and reception! The beautiful flowers and gourmet cooking were just right! I was completely enamored with the friendliness and expertise of your entire staff. They were there to do a job beautifully and you helped them do just that with grace and calm. I was totally impressed with your staff's helpfulness and good cheer throughout the event."



Seasonal Menu

*SPRING SOI-RÉE

Heavy hors d'oeuvre followed by a plated dinner

Chicken Lemongrass Potsticker

Ground chicken, scallions, and roasted garlic with lemongrass wonton wrapper. Sweet Chili dipping sauce.

Strawberry Crostini

Mascarpone cheese, sliced Local NC Strawberries in season and a drizzle of Balsamic and fresh mint top the crostini.

Beef and Vegetable Roll

Bite size beef rolled with asparagus, red peppers, marinated in a light ginger glaze and grilled. (gf)



Sit Down Dinner

Spring Salad

Butter lettuce topped with local seasonal strawberries, cucumber slices, Chèvre, Marcona Almonds, served with our signature strawberry vinaigrette dressing.

Chicken Stuffed with Spinach & Roasted Peppers

Frenched chicken breast stuffed with Chevre, spinach, roasted red peppers, roasted and topped with a creamy Parmesan artichoke cream sauce

Potato or Risotto

Select whipped potatoes or risotto Parmesan cake.

Seasonal Roasted Vegetables

Yeast Rolls with Butter

Pavlova Bar

House made meringue shells: chocolate & classic topped with: sorbet, mousse and lemon curd, fresh berries and whipped cream.

Seasonal Menu

SUMMERTIME

[and the living is easy]

Seasonal flavors of Summer presented in small plates stations

Cocktail Hour Hors D'oeuvres

Your event begins with butlered hors d'oeuvres for cocktail hour.

Scallop & Mango Ceviche

Scallops, lime & orange juices, mango, avocado, tomatoes and cilantro served with tortilla chips. (gf)

Blackberry Ricotta Crostini

Fresh ripe blackberries resting atop ricotta cheese and served on a crispy baguette round, drizzled with honey.

Pork Puppy

Chopped BBQ pork dipped into hush puppy batter and fried, with Carolina BBQ sauce in jection.

Watermelon Tasting Table

Sampling of watermelon:

- *Cubes with chevre & balsamic, Elderflower infusion, and chili lime.*
- *Watermelon Salsa with tortilla chips.*
- *Watermelon & Feta salad*
(gf and some vegan)



Mozzarella Bar

Burrata, Fresh Mozzarella, Smoked Mozzarella, Ovalini, Ciliegini, Seasonal tomato slices, Prosciutto, Melon, Arugula & romaine lettuce, bread and Italian Cracker display. Olive oil, Balsamic vinegar and Balsamic Vinaigrette & Pesto.

Dinner Service

The following items are presented for Dinner:

Churrasco Beef, Patatas Bravas

Parsley, garlic, sherry marinated and pounded beef tenderloin, grilled and served with chimichurri sauce, pickled onions, & jalapeño cream sauce, (gf) Fried potatoes with smoky aioli. (gf)

Deep Fried Turkey Carving Station

Airline turkey breast deep fried, carved and served with our house-made raspberry garlic aioli, creole mustard, and hot honey sauce with biscuits on the side.

Wedding Cake Slice Pops

Pick two of our signature wedding flavors

- *White cake with raspberry passion butter cream filling & champagne butter cream.*
- *Pistachio cake with orange compote and chantilly cream.*
- *Chocolate cake with chocolate-cherry ganache and vanilla butter cream.*
- *Red velvet with cream cheese.*
- *Chocolate cake with chocolate mousse.*

Summer Grilled Fruit with Ice Cream

- *Vanilla ice cream, Honey ice cream & raspberry sorbet.*
- *Grilled pineapple, peaches & mango.*
- *Streusal crisp, toasted macadamia nuts, candied almonds, fresh berries, rainbow sprinkles, white & dark chocolate curles, toasted coconut, chocolate shell crisp, and whipped cream.*

Seasonal Menu

Fall

Butlered hors d'oeuvres followed by a dinner buffet



Cocktail Hour Hors D'oeuvres

Your event begins with butlered hors d'oeuvres for cocktail hour.

Apple Hoop Cheddar Pie Bites

Honey crisp apples, brown sugar, candied pecans in an NC Hoop Cheddar cup, chantilly cream. (gf)

Seafood Box

Roving Server with a gorgeous box filled with Fresh Shucked Harkers Island Oysters on the half shell, Jumbo Shrimp, and Crab Claws. Spicy Cocktail, Mignonette Sauce, Remoulade, and Lemon wedges.

Dinner Service

The following items are presented for Dinner:

Pumpkin Seed Arugula Salad

Spicy Arugula greens topped with our house-made pumpkin seed brittle, goat cheese crumbles, diced apricots, mango, and Passion fruit vinaigrette.

Red Wine Filet

Beef filet grilled & topped with a red wine horseradish sauce. (gf)

Roasted Chicken

Frenched chicken breast, roasted garlic, Rosemary, Thyme, and lemon. (gf)

Stuffed Potato

Half potato stuffed with boursin, sour cream, bacon and herbs.

Brussels Sprouts and Melted Leeks

Steamed Brussels sprouts tossed with leeks that have been gently sautéed with crisp bacon sprinkles. (gf)

Cornbread, Sweet Potato Biscuits and Yeast Rolls

Homemade Southern cornbread, sweet potato biscuits, and mini yeast rolls served with honey butter.

Wedding Cake

A custom made wedding cake designed to your specifications. Pricing information is included under the Cake Summary section.

Mini Pies

Mini short bread tart shells filled with homemade apple pie and pumpkin pie.

Late Night Snack

Pretzel Bite station

Soft mini pretzel bites, pimento cheese sauce, curried mayonnaise, whole grain mustard, spicy spinach dip and Sriacha.

Seasonal Menu

WINTER

Grazing Table Display followed by Dinner Buffet

Select One Grazing Display

- Trio of hummus, crudites & crackers
- Baked Brie, Fresh Fruit, & Basil Chese Torta with breads & crackers
- Hot Corn Dip with Crudites & black eyes pea salsa with tortilla chips
- Charcuterie of meats & cheeses with breads, olives & crackers
- Pimento cheese with crudites, breads & crackers



Dinner Service

The following items are presented for Dinner:

Winter Salad

Bibb lettuce mix, honey crisp apples, sun dried cranberries, pears, toasted pecans, grated carrots and blue cheese topped with lemon poppyseed dressing.

Deep Fried Turkey

Deep fried turkey breast sliced and served with a warm honey pecan glaze. (gf) Served with sweet potato biscuit.

Coffee Braised short Ribs

Boneless beef short ribs slow roasted and braised in a coffee elixir. (gf)

Everything Green Beans

Sautéed in butter and sprinkled with everything seasoning: sesame seeds, poppy seeds, onions, garlic & sea salt. (gf)

Risotto Parmesan Cakes

Traditional risotto seasoned with Parmesan cheese, salt & pepper and sautéed into cake.

Mashed Sweet Potatoes

Mashed sweet potatoes topped with a tart apple streusel.

Viennese Dessert Table

Lavish table display of the most decadent bite-sized desserts to include: mini cannoli, mini mousse cups, petite blackberry lemon cupcake, mini fruit tars, shortbread cookies, mini éclairs, French macarons, salted caramel shortbread bites, Baileys cheesecake bites, and our signature Italian flag petit fours.

Southern Flavors

A SOUTHERN AFFAIR

Fried Green Tomatoes Bite sized fried green tomatoes topped with locally made Chevre and spicy tomato pepper relish. (gf)

Membrillo Glazed Pork Belly Quince paste, fried pork belly with BBQ Marcona almond crust. (gf)

Deviled Egg Bar
BLT, Sweet & Spicy and Classic. (gf)

Dinner Service

Southern Market Salad

A southern salad with arugula, farmers cheese, corn crunch, crispy pickled onions, candied peanuts, fried sweet potatoes, served with maple creek vinaigrette.

House Smoked Brisket

Bathed in our signature honey BBQ sauce, melts in your mouth.

Pimento Cheese Stuffed Chicken

Frenched chicken breast with our classic Ashe County Cheddar Pimento cheese, roasted and topped with a Pimento cheese cream.

Catfish with Crab & Cornbread

North Carolina Farm Raised Catfish stuffed with Carolina back-fin deviled crab and cornbread drizzled with a three onion cream sauce. Served with Buttermilk mashed potatoes and sautéed green beans.



Baked Mac & Cheese

NC hoop cheddar and sea shell pasta mac n cheese topped with cheese sauce.

Mashed Potatoes

Idaho Potatoes mashed and seasoned with creamy butter, salt and pepper.

Collards

Local NC Collards, garlic, red chili, ginger with pineapple & orange juices and brown sugar. (gf)

Cornbread and Yeast Rolls

Mini Cream Pies

Mini sweet butter pie shells filled with our house-made cream fillings: chocolate cream, coconut cream, banana cream and our Atlantic beach pie.



Pastry Works

A DIVISION OF
CATERING WORKS

What's new in wedding desserts?

Just ask us, we know! Right now, it's all about the experience. Give your guests one they won't soon forget with an interactive dessert station.

Let us entertain you!

DESSERT STATIONS IDEAS:

- ☐ Snow Cocoa Nitrogen Bar
- ☐ S'more Station
- ☐ Dip, Dunk, Sprinkle Donut Bar
- ☐ Twinkies Version 2.0
- ☐ Strawberry Shortcake Station
- ☐ Mimosa Bars
- ☐ Parisienne Dessert Display
- ☐ Pies, Tarts, Treats



"Thank you so much for everything you did for us! Everything went off without a hitch and we couldn't have been more pleased with the way everything turned out! I'm so glad that we chose you to take care of the majority of our day, you completely exceeded our expectations! We got endless compliments on everything from how gorgeous the flowers were to how amazing the food and cake were. We can't thank you enough for making our day so special!!"

Meghan & Mike



Let them eat cake...

FLAVORS

SIGNATURE CAKE FLAVORS

White, Chocolate and Yellow
4.25 pp

SPECIALTY CAKE FLAVORS

Chocolate Chip, Cinnamon Chip Swirl, Cappuccino, Carrot, Red Velvet, Midnight Chocolate, Banana, Vanilla Pound, Almond Pound, Lemon Buttermilk Poppy Seed, Vanilla Chiffon, Coconut Chiffon, and Lemon Chiffon
4.75 pp



**Specialty embellishments and design work may incur additional charges. Upon acceptance of proposal a cake tasting and design consultation may be scheduled.*

FILLINGS

SPECIALTY FILLINGS

Cream Cheese, Chocolate Ganache, Pecan Caramel, Cannoli Cream, Oreo, Swiss Vanilla Buttercream, Fresh Berries and Cream, Jams, Liqueurs, Fruit Curds.
.50 - 1.00 pp

MOUSSE FILLINGS

Chocolate, Chocolate Caramel, Passion Fruit, Raspberry, Key Lime or Coconut.
1.00 pp

SIGNATURE BUTTERCREAMS

White and Chocolate, no upcharge.

SPECIALTY BUTTERCREAMS

Lemon, Hazelnut, Almond, Raspberry, Orange, Champagne and Peanut butter.
.50 to 1.00 pp

ICINGS

SIGNATURE BUTTERCREAMS

White and Chocolate, no upcharge.

SPECIALTY ICING

Swiss Buttercream, Fondant icing and gum paste or candy embellishments. .50 - 1.00 pp

CUPCAKES

SPECIALTY FILLED CUPCAKES

Banana Nutella, Blackberry Lemon Curd, Peanut Butter Kiss, Chocolate Vodka Raspberry, Chocolate Chip Cannoli, White Russian, Key Lime Coconut and Boston Cream Pie. 4.25 pp



**Browse our
Cake Gallery**



Full service floral + design

Beautiful blooms, amazing décor.

Bloom Works is the full service floral and special event design division of Catering Works that will help you bring your vision for your wedding to life!

Whether you are looking for wedding florals to include for your ceremony and reception, a themed decor, or a simple bouquet, our beautiful blooms are custom designed for you.

Event design begins with your inspiration and vision and ends with your perfect day.



WEDDING BLOOMS TO CONSIDER:

- ☐ Bridal bouquet
- ☐ Bridesmaids bouquet
- ☐ Boutonnieres
- ☐ Hair adornments
- ☐ Centerpieces
- ☐ Tablescapes
- ☐ Altar pieces
- ☐ Trellises and Arbors
- ☐ Ceremony decor
- ☐ Chair enhancements

THE ART OF A TABLESCAPE

From the simple to the sublime, Bloom Works creates show stopping seating tables and exquisite event design. Design Solutions to meet your budget and style
[LEARN MORE](#)



Bouquets & Beyond

Second only to your gown, your bridal bouquet creates the focal point from which all other flowers and design take their cue on your big day! Bloom Works creates custom hand-crafted works of art that you will proudly carry down the aisle. Speak the language of flowers and [LEARN MORE about the meaning of each Bloom.](#)



The wedding was absolutely amazing and we loved every minute of it! The flowers were stunning and beyond my wildest dreams!! I LOVED my bouquet! it was exactly what I wanted, only better! So many beautiful orchids and ferns, unique and beautiful and like nothing I had ever seen before, it made me feel so special. I had such a hard time leaving my bouquet in North Carolina when we left for the airport on Monday morning after the wedding. It was quite simply magical!

Anna Ludwig

The LAURELBROOK

Laugh with friends. Love with family. The Laurelbrook is an indoor / outdoor, versatile private event and wedding venue presented by Catering Works.

A former greenhouse, this distinctive space provides endless possibilities for your wedding gatherings from the rehearsal dinner and showers to your ceremony and reception. Make lasting memories and create an unforgettable experience with our cuisine, libations, décor and unlimited imagination.

About The Laurelbrook

FEATURES

3300 square foot indoor space [55 x 60]
Outdoor courtyard [open or tented]
Soaring ceilings
Plentiful parking
Outdoor tenting
Opens to the outdoors
Former Greenhouse
Industrial, chic, raw space to be cooked up
any way you like

DÉCOR

The Laurelbrook is a blank canvas where your inspiration will come to life with Bloom Works talented floral and design team

ACCESS

Easy access to major thoroughfares
[440 Beltline, I40, Downtown]
2319 Laurelbrook Street, Raleigh NC 27604

SET UP OPTIONS

Standing cocktail party: 30 to 150 people
Sit down dinner: 12 to 125 people
Auditorium: up to 175 people
Outdoor: Additional 2400 square feet [200 people]





Menu

cocktail hour

Sweet & Spicy Pork Belly
Shrimp & Bay Scallop Risotto
Spoons
Vegetable Pot Stickers

plated Salad Course

Mixed Greens with Cranberries,
Pears & Walnuts

dinner stations

Roasted Chicken with Maple Thyme
Reduction
Beef Tenderloin with Fried
Green Tomatoes
Southern Style Tater Station
Green Beans with Cashew Butter
Carolina Bread Basket

Dessert

Alternating tiers of cake included:
Chocolate Chip Cake with Chocolate
Ganache Filling
Cinnamon Chip Cake with Almond
Buttercream Filling



This beautiful wedding held at the Stockroom, was recently featured on the Southern Bride and Groom Blog.

EW Fulcher was the lead planner on the event, and coordinated all the details as well as put the design plan into action. We were so excited to work with them on their catering, ceremony & reception flowers, event design & decor and wedding cake.

Katelyn carried a hand-tied bouquet of ivory and blush blooms, garden roses, lisianthus, astilbe, and hand crafted paper flowers were incorporated into the bouquet; the stems are wrapped in champagne ivory ribbon with lace.

The centerpiece designs were varied from table to table, the head table featured a magnificent long style tablescape, utilizing terrarium style pedestal urns. Specialty furnishings and decor provided by Theme Works were used to display family photos and wedding favors, as well as set the stage for a beautiful reception!

Overall a beautiful day for Katelyn & Nathaniel. Both the ceremony and reception were held at the Stockroom. To see more photos by the most talented and fabulous photographers + story photographers, read the Southern Bride & Groom feature for more details and the story of Katelyn & Nathaniel.



"Thank you so much for everything you did for us! Everything went off without a hitch and we couldn't have been more pleased with the way everything turned out! I'm so glad that we chose you to take care of the majority of our day, you completely exceeded our expectations! We got endless compliments on everything from how gorgeous the flowers were to how amazing the food and cake were. We can't thank you enough for making our day so special!!"

*Katelyn &
Nathaniel*

What Else?

In addition to designing menus for your wedding reception, Catering Works also offers an array of supplementary services described below. If we have not listed a particular service in which you are interested, please contact us. We have developed very strong relationships with amazing partners with whom we may be able to collaborate and make that particular wedding wish come true.



OTHER WEDDING EVENTS TO PLAN:

- ☐ Engagement Party
- ☐ Bridal Shower
- ☐ Rehearsal Dinner
- ☐ Next Day Brunch
- ☐ Social for out of town guests

COORDINATION + REFERRALS:

- ☐ Venue
- ☐ Rental items
- ☐ Photographer
- ☐ DJ / Band
- ☐ Videographer
- ☐ Tents
- ☐ Entertainment



DÉCOR / SET UP:

- ☐ Venue coordination and selection
- ☐ Coat racks
- ☐ Fine china
- ☐ Glassware
- ☐ Flatware
- ☐ Linens
- ☐ Table and chairs
- ☐ Service team
- ☐ Professional bartending
- ☐ Bar equipment and mixer package
- ☐ Cake servers

Catering Planning Checklist

For many couples, this is their first opportunity working with a caterer, which means they have a lot of questions when it comes to wedding planning and the time frames for each step. We wanted to give you a head start, so we created this wedding catering checklist with a suggested timeline to help ensure that your planning experience is worry-free.

IMMEDIATELY AFTER ENGAGEMENT

- ❑ **Start a Wedding Binder/Pinterest Board** Save all of those great wedding ideas that you're anxious to try out. Having them saved makes it easy to share with friends and wedding vendors. Want to get a jumpstart on some creative ideas? We have already started that for you on our Pinterest wedding board.
- ❑ **Work Out a Budget** Who is going to help pay for the wedding? Have a conversation with everyone involved—family, parents and others—and come up with a good estimate.
- ❑ **Start a Guest List** This number is important because it will help determine your per-person budget, among other things (like your venue!).
- ❑ **Reserve Your Date/Venue** Typically this happens before you approach any caterers, although you can definitely start a conversation with your caterer before solidifying a date, and especially before booking a venue. We can even help you find the perfect venue!
- ❑ **Come Up With a Vision** Write down everything you envision for your dream wedding so that you can relay the information to your caterer. This and your per-guest budget will be the two most useful things when helping your catering planner determine the perfect menu for your event.
- ❑ **Meet Your Catering Team** Meeting the people behind the menu helps ease couples' worries over one of the biggest parts of their wedding, plus it helps caterers get to know more about their clients' preferences.

FIVE TO SEVEN MONTHS TO GO

- ❑ **Host an Engagement Party** Casual or formal, you can easily plan an engagement party when you hire a caterer that can help. This will allow you to enjoy your engagement and the time you have with your friends and family.
- ❑ **Receive Your Catering Proposal** Catering is one of the largest portions of wedding planning, so the earlier you are able to get your proposal in writing and finalized, the lower your stress level will be.
- ❑ **Finalize the Menu and Sign Off on Your Catering Contract** It will be such a relief to have a professional and reliable caterer that takes care of you from here on out.
- ❑ **Book the Rehearsal Dinner** Whether you are hosting this at home or elsewhere, talk with your caterer about menu options for this important part of the wedding week.

THREE MONTHS TO GO

- ❑ **Plan the "Little" Things** Menu cards, escort cards, buffet décor, centerpieces...you can DIY or have your caterer coordinate all of this with you.
- ❑ **Taste Your Menu** This is one of the most fun items on the checklist. Schedule a tasting with your caterer so that you are confident in your menu decisions.
- ❑ **Have Fun at Your Wedding Shower** While this isn't something you will be planning, it is an exciting part of your wedding festivities!

THE MONTH OF YOUR WEDDING

- ❑ **Send Your Event Schedule to All Vendors** This includes the caterer, so that they can prepare accordingly by scheduling loading dock times, prep times, delivery times and more. This also includes coordinating with all of your wedding-day vendors and your venue coordinator.
- ❑ **Sign Off on Your Rehearsal Dinner Contract** This is one of the last pieces of your catering checklist.
- ❑ **Confirm All Arrival and Set-Up Times** Doing this in advance will lead to a seamless wedding.
- ❑ **Finalize Your Guest Count** This can be done earlier in the process, but you usually have up to 72 hours pre-wedding to submit the final guest count.
- ❑ **Get Married!** And do not worry about a thing on your wedding day.
- ❑ **Celebrate the Next Day** Many times, the newly married couple is lucky to have out-of-town friends and family attend their wedding. Thank those individuals for making the trip by hosting a morning-after brunch or backyard barbecue for one last merriment before departing on your honeymoon. Your wedding caterer will be able to coordinate this for you with very little effort or responsibility on your part.

Awards & Accolades



2018 BEST PLACES TO WORK
TRIANGLE BUSINESS JOURNAL



BITES
and
PINTS



Happily Ever After



Thank you for your interest in Catering Works. We look forward to planning a delicious and memorable day for you, your family and friends.

Photography Credits

- Anderson Shore – page 13
- Briana Bough – page 5
- Half Tone Studios – page 9
- Holly Parker – page 11 center left
- Image courtesy of Southern Bride & Groom
 - Brian Mullins – page 7
 - F8Studios – page 4
 - Riley McLean – page 5
- Images courtesy of Weddings Magazine
 - Morgan Cadell cover, page 3 and 5c
 - Shane Schneider – page 5b
 - Vesic Photography – page 5a
- Laura Harris Photography – back cover
- Lauryn Alisa Photography
- Megan Kime Photography – page 6
- Nancy Ray – page 4 center
- Story Photographers – page 10



CATERING WORKS

