



Libations

BAR MENU



Beer List

Catering Works inclusive beer and wine packages can be customized to suit your event. For events of less than 100 guests, we recommend 3 beer choices and 3 wine choices. For events of 100 or more guests, we recommend 4 beer choices and 4 wine choices.

Domestic

Miller Lite

Michelob Ultra

Yuengling

Cider & Seltzer

Bull City Cider Off Main

White Claw Natural Lime, Raspberry, Ruby, Grapefruit, Black Cherry



CATERING WORKS

Import & Craft

New Belgium Fat Tire Amber

Carolina Brewery Fin Chaser

New Belgium Voodoo Ranger IPA

Blue Moon

Foothills Torch Pilsner

Trophy Brewing Trophy Wife Session IPA

Hi-Wire Lo-Pitch Hazy IPA

Corona Extra

Modelo Especial

Heineken

Non-Alcohol Beers

Athletic Free Wave Hazy IPA

Athletic Upside Down Golden

Additional beer selections available upon request.

Wine List



CATERING WORKS

White

Chateau Saint Nabor Chardonnay Pays d'Oc, Languedoc-Roussillon, France

Vegan, sustainable, non-oaked, tropical fruits, crisp apple aromas, pairs with poultry, seafood, sweet and spicy dishes

Dough Chardonnay North Coast, California

Purchase supports James Beard Foundation, French oak, pairs with cheese boards, crostini and a pot of fig jam

The Ned Sauvignon Blanc Marlborough, New Zealand

Bright, citrusy, herbaceous, fragrant, pairs with seafood, salads, goat cheese, and vegetarian dishes

Cline Cellars Sauvignon Blanc North Coast, California

Sustainable, vegan, gluten free, kiwi, passionfruit and notes of wet stone, pairs with oysters, leeks, fennel, light fare

Kind of Wild Gruner Veltliner Niederosterrich, Austria

Organic, sustainable, vegan, racy and exhilarating, chamomile, citrus and limestone notes, universal food pairing

Daisy Pinot Grigio Columbia Valley, Washington

Sustainable, 90 pts Wine Enthusiast, lemon curd, creamy, peaches and sweet alfalfa, pairs picnic fare and light dishes

Cantina di Castelnuovo del Garda Pinot Grigio Veneto, Italy

Sustainable, 100% Pinot Grigio, citrus, tree fruits, minerality, pairs with charcuterie, salads, mozzarella, pasta

Rosé

Backsberg Pinotage Rose Paarl, South Africa

Sustainable, vegan, biodynamic, Kosher, dry, tropical and red fruit, mint, pairs with lunch, salads, Mediterranean fare



Wine List



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Red

Storypoint Pinot Noir California

Sommelier's Bronze award, plush, dark plum and berry, toasted oak, universal food pairing

Metarie Pinot Noir IGP Pays d'Oc, France

Red fruit, licorice, black currant and oak, pairs mushrooms, charcuterie, pork, beef, poultry, fattier fishes

One Stone Cellars Cabernet Sauvignon Paso Robles, California

Benefits female leaders in wine and spirits, 15 mos oak, complex, lush, black cherry, cassis, fig, caramel, espresso

Valdomoreda Tempranillo Rioja, Spain

Well balanced, ripe fruit, hints of caramel and vanilla, pairs with grilled meats, tapas, hearty stews, Manchego

Ams Tram Gram l'Epicurius IGP Pays d'Oc, France

Malbec and Petite Verdot, opulent floral aromas, rich tannins, berries, pomegranate, licorice, pairs meat, blue cheese

Cuvee Nokat Bordeaux, France

Female artist/winemaker, Merlot driven, earthy, red and black fruits, graphite, pairs beef, veal, poultry, hard cheeses

Sparkling

Baron de Seillac Brut AOP Provence, France

Ugni Blanc and Colombard, lemon, grapefruit, peaches, white flowers, pairs oysters, soft cheese, salads, light sauces

Tiamo Prosecco DOC, Italy

Organic, sustainables, vegan, stonefruit, citrus and gardenia flowers, persistent fine bubbles, universal pairing

Codorniu Cava Brut Ars Collecta Rose Cava DO, Spain

Fine bubbles with aromas and flavors of red and black fruit and refreshing citrus

Piper Heidsieck Champagne Brut Cuvee 1785 Champagne, France

Sustainable and biodiversity in the vineyards, pear, white peach, citrus, orange blossom, toasted bread, fresh almonds, mint, elegant and harmonious, pairs with beef and salmon tartare, sushi, oysters, fresh pasta, Comte cheese and soft cheeses, squash blossoms, decadent desserts. By the bottle only.