



Libations

BAR MENU



Beer List



CATERING WORKS

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 Variety Pack

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 Dawn 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 with picnic fare and light dishes

Venchiarezza Pinot Grigio

Friuli, Italy

Honey, orange zest, ripe peach and refreshing acidity, pairs with seafood, light salads and chicken dishes



Wine List



CATERING WORKS

Red

Metarie Pinot Noir

IGP Pays d'Oc, France

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

Pike Road Pinot Noir

Willamette Valley, Oregon

Bright cherry, raspberry, plum, violets and warm spices, universal food pairing

One Stone Cellars Cabernet Sauvignon

Paso Robles, California

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

Giuliana, Piemonte Rosso DOC

Piedmont, Italy

Forward notes of ripe red fruit, tart cranberry, vanilla, and toasted oak, pairs with wood fired pizza, pasta with meat sauce, charcuterie and aged cheeses

Martin Berdugo Tempranillo

Ribera del Duero, Spain

Forest fruits, tobacco, liquorice and leather, smooth, ripe tannins and well-integrated oak, pairs with grilled meats, tapas, hearty stews, Manchego

Ams Tram Gram l'Epicurios

IGP Pays d'Oc, France

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

Podere Valle Chianti Colli Fiorentini DOCG

Tuscany, Italy

Red berry fruit, hints of violet, well balanced smooth tannins, classically pairs with Italian dishes, everything from pasta to Panzanella



Wine List



CATERING WORKS

Sparkling

Baron de Seillac Brut

AOP Provence, France

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

Tiamo

Prosecco DOC, Italy

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

Josep Ventosa Cava Brut Rose Metode Tradicional

Cava DO, Spain

Pinot Noir and Trepas, ripe red berries, apples and minerality, pairs with light fare, mains, desserts, chocolate, almonds

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
Sold by the bottle only.

Rosé

Backsberg Pinotage Rose

Paarl, South Africa

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

