



Wedding

MENUS





A wedding reception is as unique as you are, and that is why we create personalized menus for every couple. A reflection of your personal taste and style, the menu offerings are carefully planned to ensure quantity and exceptional presentation.

Whether you are interested in a traditional buffet, a plated dinner, grazing or interactive food stations, Catering Works provides selections that will appeal to a wide variety of guests and create a memorable dining experience. From the cocktail hour to the cake, our signature recipes will amaze and delight!

Follow us!



Rated on **WEDDINGWIRE**

Spring



CATERING WORKS

Spring Reception with hors d'oeuvres followed by a plated dinner.

Cocktail Hour

Mini Spring Lamb Chops

Grilled tender mini spring lamb chops marinated with fresh herbs, garlic, and citrus served on the bone as a lollipop. Mint Sauce and Dijon for dipping (gf)

Stuffed Peppadews

Sweet peppadew peppers, creamy chevre, garlic, and basil. (gf)

Artichoke Bottoms Stuffed with Sausage and Parmesan

Tender artichoke bottom filled with savory Italian sausage and Parmesan cheese, roasted to perfection.

Artichoke Bottoms Stuffed with Lemon and Parmesan

Artichoke bottoms stuffed with Parmesan, pinenuts, and lemon baked to perfection.

Roasted Carrot Hummus

Moroccan inspired roasted carrots, chickpeas, tahini, and spices. Served with mini pita and cucumber rounds. (gf) and vegan option.

New Moon Brie and Strawberry Salsa Crostini

Chapel Hill Creamery New Moon Brie topped with field fresh local berry salsa on a crisp bagutte crouton.

Desserts

Wedding Cakes

A custom wedding cake designed to your specifications.

Ellas Popcorn

Salads

Roasted Beet Salad

Roasted ruby and golden beets, Arugula, Marcona almonds, crumbled chevre with classic Balsamic vinaigrette.

Caesar Salad with Toasted Brioche Croutons

Little gems, Brioche toasted croutons, Parmesan, and our signature Caesar dressing. (anchovy free)

Choice of Entree

Grilled Beef with Piquilo Peppers

Beef Chuck tender steak grilled and topped with Piquilo pepper sauce. (gf)

Chicken Marsala

Classic breaded, sauteed bonless breast with Marsala Demi Mushroom Sauce

Miso Glazed Cod

Atlantic Cod glazed with our Miso and Sesame

Plate Accompaniments

Garlic Mashed Potatos, Spiced Grilled Carrots or Quinoa and Spring Vegetable Pilaf, Blistered Asparagus, Rolls and Biscuit Basket

Whipped garlic mashed potatos, spiced carrots grilled, dressed with a brown butter sherry vineaigrette and chopped Marcona almonds, or seasonal vegetables mixed with quinoa. Seared Asparagus tossed in Soy Ginger Chili sauce and rolls and biscuit basket served with butter.



Summer

Fun stations with Summer flavors

Cocktail Hour

Shrimp and Guacomole Bites

Sweet potato round topped with house Guacomole and Chipotle spiced shrimp.

Peach and Brie Quesadilla Bites

Peaches and Brie cheese folded into a flour tortilla and grilled. Served with house salsa.

Blueberry Lemon Ricotta Crostini

Fench baguette crouton topped with lemon Ricotta, roasted blueberries and a drizzle of local honey.

Watermelon Cubes with Balsamic and Chevre

Chilled watermelon cube sprinkled with Chevre and drizzled with Balsamic syrup and fresh mint.

Salads

Caprese Salad

Summer tomato platter with fresh Mozzarella, Basil, and our house Balsamic.



Choice of Entree

Vegetable Paella

Eggplant, chickpeas, peppers, onions, tomatoes, and beans with Basmati rice and vegetable stock. (gf) vegan

Grilled Salmon with Honey BBQ Sauce

Atlantic Salmon, basted with our house Honey BBQ sauce. (gf)

Beef Short Ribs

Bonless beef short ribs roasted slow and low in a zesty sauce. (gf)

Pesto Pasta

Penne pasta in a "pesto vinaigrette" with toasted pine nuts, artichokes, asparagus, and roasted tomatoes.

Plate Accompaniments

Summer Grilled Vegetables with Rolls and Butter

Seasonal vegetables, grilled to perfection and fresh baked rolls with butter.

Desserts

Key Lime Pie

Zesty Key Lime custard in a graham cracker crust with whipped cream.

Triple Berry Pie

Fresh picked strawberries, blueberries, and raspberries baked into a flaky pie crust topped with lattice.

SAMPLE WEDDING MENUS

Fall

Butlered Bites, followed
by dinner buffet

Cocktail Hour

Butternut Squash Brushetta

Toasted almonds, roasted butternut squash, Farmers cheese, and pomegranate.

Cranberry Chicken Salad Bites

Sun dried cranberries, green onions,, green bell pepper, chopped pecans, creole cranberry mustard, served on a celery boat (gf) , cucumber boat (gf) or phyllo cup.

Dates Stuffed with Cream Cheese and Pecan

Medjool date filled with cream cheese and topped with salted pecan.

BLT Deviled Eggs

Sunrise Oak Farm Fresh eggs filled with Apple Wood Smoked Bacon, shredded lettuce, and a grape tomato wedge.

Salads

Arugula Fig Prosciutto and Burrata Salad

Arugula, figs, prociutto, Burrata cheese, and fig compote, balsamic and olive oil. (gf)

Mixed Greens with Gorgonzola and Green Apples

Mixed greens with Frisee, Gorgonzola, candied walnuts, Granny Smith apples with maple thyme vinaigrette.



CATERING WORKS

Choice of Entree

Butternut Ravioli with Sage Butter Sauce

Fresh made ravioli filled with butternut squash sauteed and served with a warm Sage Butter sauce, toasted walnuts and Parmesean.

Roasted Pork Loin with Cider Gravy

Horseradish crusted pork loin roasted and served with cider gravy.

Grilled Rosemary Flank Steak with Fig Salsa

Flank steak with fresh Rosemary and grilled and served with a warm fig and rosemary salsa and Gorgonzola cheese.(gf)

Vegan Eggplant and Chickpea Curry

Eggplant, peppers, chick peas, fire roasted tomatoes, Indian spices. Basmati and lenti pilaf. (gf) vegan

Plate Accompaniments

Harvest Quinoa Salad, Mashed Potato, Green Bean with Sauteed Mushroom, Rolls and Butter

Fresh quinoa salad, whipped mashed potatoes with chive, cheddar and sour cream, cut tender green beans, sauteed with mushrooms and fresh baked rolls with butter.

Dessert

Smore Station

Classic smore's to order, toasty marshmallows in the center of graham crackers and a chocolate bar.



Winter

Seasonal menu for a winter wedding.

Cocktail Hour

Tomato Bisque Demi Tasse with Grissini

Classic tomato bisque with Prosciutto Boursin wrapped Grissini breadstick.

Mini “Mac n’ Cheese” Bites

Bite sized phyllo cups filled with creamy orzo pasta and parmesan cheese.

Truffled Frites

Shoestring potatoes, deep fried drizzled with truffle oil, sea salt, Rosemary and Parmesan.

Salads

Mixed Greens with Cranberries, Pears, and Walnuts

Mixed gourmet greens tossed with sun-dried cranberries, sliced pears, caramelized walnuts, gorgonzola cheese and homemade balsamic vinaigrette dressing.

Winter Salad with Lemon Poppyseed Dressing

Bibb lettuce mix, honeycrisp apples, sun dried cranberries, pears, toasted pecans, grated carrots and blue cheese, lemon poppyseed.



CATERING WORKS

Choice of Entree

Beef Filet with Grilled Crimini Mushroom Demi

Six ounce beef fillet grilled and topped with a Crimini Marsala demi glace.

Roasted Chicken with Asiago and Sage

Breaded boneless breast of chicken sauteed, topped with Asiago and sage pan sauce.

Festive Holiday Salmon

Honey butter glazed salmon with cream dill sauce, topped with Holiday Tapenade-cranberries, almonds, parsley and garnished with fresh pomegranate arils, parsley and lemon.

Plate Accompaniments

Brussel Sprouts, Loaded Potato, La Farm Bread Basket

Brussels sprouts sauteed with brown butter, Loaded Potato deep fried and topped with garlic compound butter, boursin cheese, and everything topping. Locally baked breads with butter.

Dessert

Hot Cocoa

Steamed whole milk with Dutch cocoa served with mini marshmallows and whipped cream.

Wedding Cake Slice Pops

Lemon cake with blueberry cream cheese filling and white chocolate buttercream. Carrot with caramel pecan filling and cream cheese icing. Midnight chocolate with chocolate cherry ganache and vanilla bean buttercream

Grazing Board

includes an assortment of 3-5 cheeses cow, sheep and goat milk, hard & soft textures, and as least 1-3 meats—accompanied with fresh & dried fruit, nuts, olives, pickles, jam or honey, mustard, breads and crackers