CATERING WORKS

Libations

BAR MENU

2319 Laurelbrook Street Raleigh NC 27604 | CateringWorks.com | 919.828.5932

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 Natural Lime, Raspberry, Ruby, Grapefruit, Black Cherry

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

CATERING WORKS

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

Josep Ventosa Cava Brut Rose Metode Tradicional *Cava DO, Spain*
Pinot Noir and Trepat, ripe red berries, apples and minerality, pairs 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.

****By the bottle only, not included in Signature Wine and Beer package.***

Spirits & Signature Cocktails

CATERING WORKS

Full Bar Package: Select from our house or premium packages. Includes liquor, beer, wine, bar fruit garnishes and mixers.

Spirits

House

Tito's Vodka, Bacardi Superior Rum, Tanqueray Gin, Lunazul Blanco Tequila, Old Forester Bourbon, Jack Daniels Whiskey, Triple Sec, ginger beer, bitters, mixers, bar fruit

Premium

Grey Goose Vodka, Hendrick's Gin, Raleigh Rum Co. White Rum, Casamigos Blanco Tequila, Crown Royal Whiskey, Bulleit Bourbon, Cointreau, Elderflower Liqueur, ginger beer, bitters, mixers, bar fruit

Mocktails

Zero Proof

Fresh juices and house-made simple syrups with premium tonics, sodas and specialty garnishes

- *Cucumber Lime Refresher*
- *Hibiscus Rose Cooler*
- *Lavender Lemonade Mocktail*

Vodka

Strawberry Blonde

Grey Goose Vodka, Lillet Blanc, Elderflower Liqueur, Pink Grapefruit, Fee Brothers Lemon Bitters

Gin

Butterfly 75

Bombay Sapphire Gin, St. Germain, Butterfly Pea Flower Tea, Lime, Prosecco

Rum

Gardenia Blossom

Kraken Rum, Calvados Apple Brandy, Orange Juice, House-made Gardenia Mix syrup (cinnamon, clove, cardamom, honey and vanilla)

Tequila

Hibiscus Margarita

Casamigos Blanco Tequila, House-made Hibiscus Simple Syrup, Triple Sec, Fresh Lime Juice, Club Soda

Bourbon

Spiced Pear

Bulleit Bourbon, Canton Ginger Liqueur, Pear Puree, Allspice Dram, Local Honey, Club Sodda

Whisky

Toki Julep

Toki blended Japanese Whisky, Mint, Simple Syrup, Grapefruit

Additional cocktail selections available upon request.