



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!



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Rated on  WEDDINGWIRE





Spring

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

Cocktail Hour

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 & Vegetable Rolls

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

Salad Course

Spring Salad

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

Choice of Entree

Salmon with Lemon Caper Sauce

Oven roasted with a delicious lemon caper sauce baked on filet. (gf)

- or -

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.

Plate Accompaniments

Potato or Risotto, Vegetable, Rolls and Butter

Select whipped potatoes or risotto Parmesan cake, seasonal vegetable, rolls and butter.



Pavlova Bar

Dessert

Pavlova Bar

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



Summer

Fun stations with Summer flavors

Cocktail Hour

Scallop and Mango Ceviche

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

Pork Puppy

Chopped bbq pork dipped into hush puppy batter and fried, with Carolina bbq sauce injection.

Blackberry Ricotta Crostini

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

Stations

The following item will be done as a action station, staff member present to prepare and serve to guests.

Mozzarella Bar

Burrata, Fresh Mozzarella, Smoked Mozzarella, Ovalini, Ciliegine, Seasonal tomato slices, Prosciutto, Melon, Arugula and Romaine lettuce, Bread and Italian Cracker display. Olive oil, Balsamic vinegar, Balsamic Vinaigrette, and Pesto.

Chef's Watermelon Tasting Table

Summertime only. 50 servings minimum.

Sampling of locally grown watermelon: cubes with chevre and balsamic, Elderflower infusion, and chili lime. Watermelon Salsa with tortilla chips, Watermelon and Feta salad. *(gf, some vegan)*

Dinner Stations

Churrasco Beef, Patatas Bravas Sauces

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

Deep Fried Turkey Carving Station

Deep fried airline turkey breast carved and served with raspberry garlic aioli, creole mustard, hot honey sauce. Biscuits on the side.

Dessert

Signature Wedding Cake Slice Pops

Pick two flavors per 100 guests.

- ✦ White cake with raspberry passion buttercream filling and champagne buttercream.
- ✦ Pistachio cake with orange compote and chantilly cream.
- ✦ Chocolate cake with chocolate-cherry ganache and vanilla buttercream.
- ✦ Red Velvet with Cream cheese.
- ✦ Chocolate with Chocolate Mousse.

Summer Grilled Fruit with Ice Cream

50 servings minimum.

Choice of Vanilla, Honey ice cream, or Raspberry Sorbet with grilled pineapple, peaches, and mango and topping bar.



Fall

Butlered Bites, followed
by dinner buffet

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.

Salad Course

Arugula Salad with Pumpkin Seed Brittle and Chevre

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

Late Night Snack

Pretzel Bites Station

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

Dinner

Filet with Red Wine Horseradish Sauce

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

Frenched Roasted Garlic and Herb Chicken

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

Boursin Stuffed Potato with Bacon

Stuffed potato half with boursin, sour cream, bacon, and herbs.

Brussels Sprouts and Melted Leeks

Brussels sprouts are steamed then tossed with leeks that have been gently sauteed 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.

Dessert

Wedding Cake and Mini Pie Display

Custom Wedding Cake and mini short bread tart shells filled with homemade apple pie and pumpkin pie.



Winter

Seasonal menu for a winter wedding.

Cocktail Hour

Select One Grazing Display.

- ✦ Trio of hummus, crudites, and crackers
- ✦ Fresh Fruit, Baked Brie, and Basil Cheese Torta with breads and crackers
- ✦ Charcuterie of meats and cheeses with breads, olives, and crackers
- ✦ Hot Corn dip with crudites and Black Eyed pea salsa with tortilla chips
- ✦ Pimento cheese with crudites, breads, and crackers

Salad Course

Winter Salad with Lemon Poppyseed Dressing

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



Charcuterie of meats and cheeses with breads and crackers

Dinner

Deep Fried Turkey Breast with Honey Pecan Glaze

Deep fried turkey breast sliced and served with a honey pecan glaze. *(gf)*

Coffee Braised Beef Short Ribs

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

Green Beans with Everything Topping

Sauteed green beans in butter sprinkled with everything seasoning: sesame, poppy seeds, onion, garlic, and sea salt. *(gf)*

Mashed Sweet Potatoes with Apple Streusel Topping

Mashed sweet potatoes topped with a tart apple streusel.

Risotto Parmesan Cakes

Traditional risotto seasoned with Parmesan cheese, salt, and pepper sauteed into a cake.

Dessert

Viennese Table

100 servings minimum.

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