



North Carolina Museum of Art

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MEDIA CONTACT

Kat Harding | (440) 759-8148 |
kat.harding@ncdcr.gov

**North Carolina Museum of Art Announces
Food Service and Events Partnership with Catering Works**

Collaboration will result in new spring and summer food service offerings and relaunch of Museum restaurant and coordination of NCMA special events

Raleigh, N.C.—The North Carolina Museum of Art (NCMA) announces a new partnership with [Catering Works](#) to relaunch the Museum’s food services, concessions, and private event offerings in 2021.

In collaboration with the Raleigh-based company, the NCMA will reopen Sip coffee bar in the Museum’s West Building in February, along with an exhibition café in East Building for special exhibition [Golden Mummies of Egypt](#), opening March 6, 2021. For [Art in Bloom](#), slated for two weekends in June 2021, these venues will offer items inspired by the annual fundraising event that features floral interpretations of works in the Museum’s collection. Plans for launching restaurants in the East and West Buildings will be announced at a later date.

The partnership will also elevate private event experiences across the NCMA campus, providing tailored, turnkey design and logistical planning including rental and floral services, catering, vendor coordination, and audiovisual coordination, and expand food and drink concessions for popular Museum events like its outdoor summer concert series.

“Catering Works has a successful track record of event production at the NCMA for over 10 years, as well as catering expertise resulting in numerous local and national awards,” said Museum Director Valerie Hillings. “This strategic collaboration will create a range of remarkable and welcoming culinary arts and private events experiences for our visitors, as well as significant business and operational impact to support Museum exhibitions and programming.”

Founded by award-winning chef Jill Santa Lucia and sister Lorin Laxton in 1989, the full-service catering and event planning company also launched Fig's Market heat-and-eat entrees for home delivery, Ella's Popcorn gourmet popcorn confections, and Bloom Works floral and design division.

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“On behalf of the entire team at Catering Works, we have truly enjoyed participating in and attending special events at the NCMA for over three decades,” said Santa Lucia and Laxton. “To partner with such an esteemed and iconic institution of North Carolina is an honor for us. We are looking forward to becoming a part of the mission that serves and nourishes our community.”

More information about dining options and private event opportunities will be available in the coming weeks at ncartmuseum.org.

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About the North Carolina Museum of Art

The North Carolina Museum of Art’s permanent collection spans more than 5,000 years, from ancient Egypt to the present, making the institution one of the premier art museums in the South. The Museum’s collection provides educational, aesthetic, intellectual, and cultural experiences for the citizens of North Carolina and beyond. The 164-acre Museum Park showcases the connection between art and nature through site-specific works of environmental art. The Museum offers changing national touring exhibitions, classes, lectures, family activities, films, and concerts.

The Museum opened West Building, home to the permanent collection, in 2010. The North Carolina Museum of Art, Valerie Hillings, director, is located at 2110 Blue Ridge Road in Raleigh. It is the art museum of the State of North Carolina, Roy Cooper, governor, and an agency of the Department of Natural and Cultural Resources under the direction of secretary D. Reid Wilson.

About Catering Works

Locally owned and operated in Raleigh since 1989, Catering Works is a full-service catering and event planning company. They offer many options for weddings, galas, private parties, corporate lunches, and more. Their passion for delicious cuisine, creative entertaining solutions, and service with a smile has garnered them numerous local and national awards. Recent product and service additions include: Fig's Market heat-and-eat entrees for home delivery, Ella's Popcorn gourmet popcorn confections, and Bloom Works floral and design division.