



CATERING WORKS

## Seasonal Menu - Summer

### Breakfast

#### Baked Avocado Eggs

Split avocado, egg, cheese, bacon, salsa, breakfast fruit platter. Morning glory muffins.  
1/2 avocado per person.

10.95

#### Mixed Berry and Fruit Smoothie Bowl

Greek Yogurt blended with berries, and a top your own bar with shredded coconut, our house made granola, strawberries, blueberries, mango, kiwi, or seasonal fruit

9.00

#### Summer Vegetable Frittata

Garden fresh vegetables to include: potato, zucchini, onions, peppers, and spinach, baked with farm fresh eggs and grated cheese (gf). Served with choice of breakfast meat and fresh fruit and pastry.

9.95

#### Tomato Pie

Summer tomatoes layered with Mozzarella, Parmesan, and fresh basil baked in a flaky pie crust. Served with fresh fruit, and breakfast pastry. (8 slices per pie-sold in increments of 8 only.)

11.95

### Lunch & Entrees

#### Agave Braised Pork with Fire Roasted Pineapple

Agave, poblano peppers, ancho peppers, and braised pork butt, served with fire roasted pineapple. (gf)  
Served with flour tortillas, pickled red onions.  
Served with summer side salad.

Min 48 hours notice on this menu item.

14.95

#### Boursin and Bacon Burger

Ground beef, Boursin cheese, bacon on a potato bun served with garlic aioli. Summer salad and side, dessert.

13.95

#### Burger Bar

Choice of beef burger, turkey burger, or black bean burger. Lettuce, tomato, cheese, pickles, ketchup, mustard, sriracha, relish, and red onions.  
Choice of summer side salad.

12.95

#### Carolina Cuban Sandwich

Cuban bread, bbq pork, ham, pimento cheese, and pickled jalapeno served warm.

14.95

### **Grilled Chicken Sandwiches & Burgers**

Choice of grilled chicken breast, house burger, or vegetarian burger with all the fixings. Summer salad choice and sweet potato fries.

**15.95**

### **Grilled Chicken with Lemon Za'atar Sauce**

Boneless chicken breast topped with lemon za'atar sauce (toasted sesame, lemon, thyme, sumac).

Suggested side Summer Rice with Citrus, Feta, and Mint.

**13.95**

### **Grilled Chicken with Peach BBQ Sauce**

Boneless breast of chicken with peach BBQ sauce, a choice of summer salad, starch choice, biscuits and butter, dessert, and iced tea.

**14.95**

### **Grilled Flank Steak with Sauces**

Grilled beef flank steak with Argentinian chimichurri sauce and Guasaca sauce (gf).

Served with summer side and summer salad, Hawaiian rolls.

**15.95**

### **Grilled Herb Chicken with Smoked Corn Salsa**

Boneless chicken marinated in fresh herbs, lemon and olive oil, grilled and topped with our house smoked corn salsa (gf). Served with side dish, mixed green salad.

**14.95**

### **Pork Ribs with Ancho Chile Sauce**

Boneless country pork ribs slathered with a sweet and spicy ancho chile sauce. Oven roasted new potatoes, creamy slaw, watermelon, cornbread, and seasonal dessert.

**13.95**

### **Summer BBQ Buffet**

BBQ beef brisket, grilled herbed boneless chicken breast with smoked corn salsa, country pork ribs with bbq sauce, Old bay potatoes, slaw, baked beans, Summer salad, cornbread and biscuits, dessert, tea, and lemonade. Minimum order 30 guests.

**24.95**

## **Entree Salads**

### **Peach Salad with Basil Chicken, Pecans, Feta**

Grilled Basil Chicken breast, salad greens, peaches, corn, red onion, toasted pecans, and Feta on a bed of mixed greens with a White Balsamic and Honey vinaigrette. (gf) Summer salad, rolls and butter.

**15.95**

### **Quinoa Taco Salad with Grilled Chicken**

Grilled Chicken, Romaine lettuce, Quinoa, black beans, salsa, avocado, mango, tortilla chips, and Cilantro chipotle lime vinaigrette (gf). Summer salad side, rolls and butter.

**14.95**

### **Quinoa Taco Salad-Vegan**

Romaine lettuce, Quinoa, black beans, salsa, avocado, mango, tortilla chips, and Cilantro chipotle lime vinaigrette (gf, vegan). Served with fresh fruit salad and vegan brownie.

**9.95**

### **Thai Shrimp and Quinoa Salad**

Quinoa, red pepper, edamame, cucumber, red cabbage dressed with a sweet and tart ginger dressing topped with crunchy peanuts, cilantro, basil, and grilled shrimp. Served with summer salad, rolls, dessert.

**15.95**

## **Side Dishes**

### **Grilled Corn with Bacon and Cojita Cheese**

Mexican style grilled corn.

**3.95**

### **Grilled Corn with Everything Topping**

Everything topping, not just for bagels, perfect on grilled buttered corn.

**2.95**

### **Old Bay Roasted Potatoes**

Creamer potatoes, EVOO, and Old Bay (gf)

**3.95**

### **Pesto Whipped Potatoes**

Butter whipped potatoes with pesto. Pesto contains pinenuts, Parmesan. (gf)

**3.95**

### **Summer Rice with Citrus, Feta, and Mint**

Basmati, orange, lemon, Feta cheese, and Mint.(gf)

**3.95**

### **Summer Salads**

Included in packages where stated or purchase a la carte

Sea Shell Broccoli Pasta

Mexican Corn Salad

Corn and Blueberry

Miso Cucumber Salad

BLT Salad: Romaine, Mozzarella, Peppercorn, Bacon, Pesto Ranch

Sour Cream, Cheddar, and Bacon Potato Salad

Mixed greens with peaches

Watermelon and Arugula

### **Tater Tot Bar**

This add on side dish can be paired with summer salads for a complete meal.

Fried tater tots, hot cheese sauce, bacon, ketchup, Ranch

**6.50**

## **Meatless Mondays**

### **Avocado Caprese Salad**

Heirloom tomatoes, avocado, bocconcini, basil, olive oil and balsmic. Sold a la carte

**9.00**

### **Caprese Salad**

Tomato, Mozzarella Basil, EVOO .

Sold a la carte

**9.00**

### **Mixed Greens with Peaches**

Summer Peaches, Chevre, Almonds, Tomatoes.

Passionfruit Vinaigrette. Sold a la carte.

**9.00**

### **Watermelon & Arugula Salad**

Arugula, Currants, Watermelon, Feta, and Pinenuts served with our housemade Raspberry Vinaigrette dressing.

**4.95**

## **Desserts**

### **Summer Desserts**

Included in lunch packages or a la carte

Peaches and Honey Cheesecake

Funfetti Cupcake with Raspberry Jam, Raspberry Buttercream

Chewy Coconut Almond Macaroons (gf)

Cheerwine Cherry Cake Squares-chocolate cake with dried cherries.

**3.00**

# Corporate Meetings

Looking for the perfect location to host your next training session or meeting?

Catering Works On-Premise Venue THE LAURELBROOK is a perfect spot for:

\*Strategy meeting with lunch

**DOWNLOAD DETAILS SHEET**

[www.cateringworks.com/cwvenue](http://www.cateringworks.com/cwvenue)



## What's in Bloom?

We are excited to announce our BLOOM WORKS floral division is expanding  
Our new BLOOM WORKS location will be right next door at 2323 Laurelbrook Street.

Beautiful blooms for any occasion

**919-602-7783**

[www.bloomworksnc.com](http://www.bloomworksnc.com)

