



CATERING WORKS

Seasonal Menu - Fall

Breakfast

Caramel Apple Baked French Toast

Delicious egg custard with French bread, granny smith apples, cinnamon, and caramel baked to perfection. Served with choice of bacon or sausage and whipped cream.

7.95

Grits and Sausage

Stoneground cheese grits served with maple sausage links, buttermilk biscuits with jam and butter and fresh sliced fruit.

9.95

Lunch & Entrees

Arctic Char with Grapes and White Wine Sauce

Sauteed arctic char, topped with shallots, roasted grapes, and white wine sauce.

18.95

Beer Braised Brisket

Garlic, brown sugar, spice marinated brisket, slow braised with onions and Lager beer.

15.95

Bourbon Vanilla Pork Chops

Bourbon vanilla brined boneless pork chop (5 oz), spice rubbed and grilled. (gf)

13.95

Brat Taco's

Roasted sliced brats with peppers, sour cream mustard sauce, pickled red cabbage and onions, tortillas, borracho beans, and mixed green salad.

12.95

Buffalo Chicken Mac and Cheese

Penne pasta, grilled chicken breast with buffalo hot sauce, cheddar cheese sauce, and blue cheese crumbles.

13.95

Chicken Schnitzel

Breaded Chicken breast, pan fried with parsley and lemon. Served with Spaetzle (German pasta) with herbs and butter, and Julienne vegetables.

14.95

Fall Sandwiches

Cranberry chicken salad on multi grain, wheat, or croissant.

Smoked Turkey, Cambozola, and cranberry on Sour Dough and grilled.

Black Forest Ham with Caramelized onions, and Cambozola on Rye and grilled.

Black Forest Ham, cranberry Chevre, whole grain mustard, roasted red peppers on soft brioche roll.

Roast Beef with Cranberry horsy on warm Bialy

Veggie Focaccia with herbed pesto spread.

7.50

Knockwurst

German knockwurst, dark mustard, kraut on a soft bun. Served with chips, choice of deli salad, iced tea, and dessert.

10.00

Lemon Butter Chicken and Pasta

Grilled chicken breast, diced and tossed in a lemon butter, garlic sauce with fresh spinach, pasta, and Parmesan cheese.

12.00

Penne Pasta with Romesco Sauce and Shrimp

Penne pasta tossed in a roasted red pepper-almond sauce with sauteed shrimp.

13.00

Peruvian Chicken with Aji Amarillo Sauce

Boneless chicken breast marinated in Sherry vinegar, dijon, garlic, grilled and topped with vibrant, fruity aji amarillo sauce, a chili that tastes like sunshine, subtle and full bodied.

14.95

Peruvian Roasted Chicken

Whole chicken pieces marinated, grilled, and roasted, served with a Jalapeno, Cilantro lime, garlic, and sour cream sauce.

12.00

Pork Ribs with Maple Chipotle Glaze

Country style boneless pork ribs, rubbed with spices and glazed with a sweet maple chipotle sauce. (gf)

14.95

Romaine with Cherries, Cambozola & Chicken

Romaine mix salad with grilled chicken breast, dried cherries, candied walnuts, Cambozola cheese, and grated carrots.

13.95

Waldorf Bibb Radicchio and Grilled Chicken Salad

Bibb Radicchio salad, crisp apples, golden raisins, celery, and grilled chicken breast with a creamy yogurt lemon dressing.(gf)

13.95

Side Dishes

Fall Sides

Borracho Beans - Pinto beans with chipotle and pork belly simmered in lager style beer.

Smashed potatoes

Maple roasted brussels sprouts

Roasted Sweet Potatoes with hot honey

Chipolte Roasted baby carrots

0.00

Potato and Beer Soup

Potatoes and beer, a perfect pair with crumbled Applewood bacon, chives.

45.00

Meatless Mondays

Apple Rutabaga Soup

Granny Smith apple, rutabaga, butternut squash, carrots, and sweet potato simmered in veggie stock pureed and finished with heavy cream and maple syrup. Sold by the gallon.

45.00

Curry Roasted Butternut Squash

Roasted butternut squash, chic peas, curry, cayenne with a Cilantro yogurt sauce.(gf)

9.95

Quinoa Salad with Sweet Potatoes and Apple

Quinoa, roasted sweet potatoes, diced apples, red onions on a bed of Arugula with Apple Cider dressing. (gf) vegan

4.95

Waldorf Salad with Bibb Radicchio Mix

Bibb and Radicchio salad mix topped with creamy yogurt lemon dressing with crisp apples, golden raisins, and celery.(gf)

4.00

Desserts

Fall Dessert Choices

Apple Spice cake with Chai Buttercream
Chocolate Stout Cupcake with Fudge Icing
Snickerdoodle Pecan Pie Bars
Pumpkin Cinnamon Roll Cheesecake Bars

0.00



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

*Strategy meeting with lunch

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