



CATERING WORKS

Chatham Hill Winery

Lunch & Entrees

DELI

Sandwiches

These selections include choice of: pasta, potato, fruit, quinoa, slaw or mixed green salad. Choice of chips or pretzels, house made cookies, brownies or bar cookie iced tea and compostable service ware.

Breads & Rolls from La Farm Bakery, Cary.

101 Sandwiches Platter

Albacore Tuna on Multi-Grain

Ham & Gruyere Croissant

Smoked Turkey & Dill Havarti on Wheat

Tarragon Chicken Salad Croissant

Farmer's Apple & Hoop Cheddar on Ciabatta

Garden Veggie on Multi-Grain

Hummus Pita

Mango & Coconut Chicken Salad on Wheat

Pimento Cheese BLT on Pain de Mie (white)

Roast Beef & Provolone on Focaccia

14.00

102 Sandwich Platter

Bistro Turkey with Tarragon Shallot Jam &

Tomato on Focaccia

Ham, Roasted Pepper & Chevre on Focaccia

Roast Beef with Asiago & Horseradish on Rye

Steakhouse Sandwich on Focaccia

Smoked Turkey & Gouda on Ciabatta

Garden Veggie on Ciabatta

Tarragon Chicken Salad on Pecan Raisin Bread

Gluten Free Lettuce Wraps

16.00

Boxed Lunches

Choice of Sandwich, deli side salad, bar cookies or brownies, iced tea.

101 Boxed Lunch \$14.95

102 Boxed Lunch \$16.75

Wrap Sandwich Platter

California Turkey & Ham

Chipotle Lime Chicken

Southwestern Steak

Vegetable Turkey

Veggie Wrap

Cobb Salad

3 flavors per 10 guests

16.00

Platters

These selections do not include chips

Mediterranean Platter

Grilled Lemon Chicken served chilled with Hummus, Tzatziki, Dolmas and Pita Bread and Kalamata Olives.

13.00

Tenderloin Platter

Tenderloin of Beef, sliced and served chilled with brioche rolls, horseradish, Dijon, caramelized onions and smoked tomato jam.

18.00



Chatham Hill Winery
Lunch & Entrees

SCRATCH SOUPS & CHILI

By The Gallon

One gallon serves 10

Chili

Chicken Poblano
Classic Beef
Vegetable

Sour cream and cheese.

56.00

Soup

Black Bean
Corn Chowder
Minestrone
Tortilla Soup
Tomato Bisque
Creamy Broccoli
White Bean and Rosemary
Includes crackers

52.00

Soup & Chili Entrees

Chili & Half Sandwich

Choice of Chili and 1/2 Sandwich

17.00

Chili, Mixed Green Salad & Cornbread

Chili with cheese, sour cream, mixed green salad
and cornbread.

13.00

Soup and Half Sandwich

Choice of soup and 1/2 sandwich.

13.00

Soup, 1/2 Sandwich and Salad
Soup, half a sandwich and house salad.

17.00

*Ask about our seasonal
Soup Specials!*



GREENS

*Choice of: pasta, potato, fruit, quinoa, slaw, rolls,
dessert, iced tea and compostable service ware
included. Breads & Rolls from La Farm Bakery,
Cary.*

Grilled Chicken Salads

Grilled Chicken Salads

Asian: Mandarin oranges, pepper, cucumber,
almonds
Baby Spinach: Chevre, Strawberries, Almonds
Cobb: Romaine mix, Blue Cheese, bacon, avocado,
eggs
House: Craisins, pears, walnuts, Feta
South-West: Black bean, corn, avocado, tomato,
Queso tortilla strips
Southern: Bacon, apple, sweet potato, Hoop
Cheddar & pecans
Orange Honey Citrus: glazed chicken thighs,
oranges, grapefruit, Pistachio's and dates. (Paleo
friendly, (gf)

16.00

Substitutions

Replace grilled chicken on salad with:
Grilled Salmon \$8
Grilled Chuck Tender \$2.50

Chatham Hill Winery

Lunch & Entrees

Entree Salads

Steakhouse Salad

Grilled chuck tender steak, roasted tomato, cucumber, pickled red onion, Gorgonzola on Romaine mix.

16.00

Farmers Salad

Rows of mixed greens, grape tomatoes, steamed potatoes, grilled zucchini, red pepper, marinated beets, sliced hard boiled eggs, sunflower seeds and Feta cheese and croutons served with choice of dressing. This salad can accomodate: gluten free and Vegan based on dressing choice.

Min order of 10

14.00

Additions

Add protein to salad, served chilled:

Grilled Chicken \$6

Grilled Chuck Tender \$8

Grilled Salmon \$11

Chef Salad

Romaine mix topped with tomato, eggs, smoked turkey, ham, Cheddar, Swiss, cucumber, pepper, tomato.

17.00

Chicken Salad on Greens

Choice of our classic Tarragon with pecans and grapes or Mango with coconut and light curry. on mixed greens, mini croissant.

14.00

Shrimp Salad

Jumbo shrimp, red peppers, lemon dill dressing on a bed of Romaine lettuce and mini croissant.

17.00

Thai Beef Salad

Crisp carrots, cucumbers, red peppers, snap peas and red cabbage in a slightly sweet and spicy Peanut dressing on a bed of Romaine.

13.00



CARBS

Mixed green salad, Focaccia dessert, iced tea and compostable service ware included.

Pastas

Lasagna

Tomato & Beef Classic

Spinach Roasted Peppers & Cheese

Mexican Beef & Chicken with Tortilla (gf)

Polenta with Chorizo & Greens (gf)

13.00

Penne Pasta

Shitake Mushroom Sauce

Meat Sauce and Sausage

Baked Ziti: Vegetarian or Meat sauce

Bistecca Romano: Steak with sweet wine demi

Smoked Tomato Cream, Chicken and Chorizo

Genovese Chicken: Artichoke, Red pepper,

Spinach & Cream Sauce

(increments of 10 only)

14.00

Chatham Hill Winery
Lunch & Entrees

Specialty Pastas

Blackened Chicken with Tortellini

Boneless breast of blackened chicken served with tri colored tortellini with Cajun cream sauce.

Chicken Parmesan with Penne Pasta

Boneless breast of chicken breaded with Parmesan, bread crumbs and topped with marinara.

15.00

Baked Potato Bar

Idaho baked potato or choice of sweet potato bar served with Cheddar and Jack cheeses, broccoli spears, sour cream, scallions, bacon bits, butter and salsa.

Macaroni & Cheese

Four cheeses with ham and peas or Classic Mac and cheese. Min of 10 per flavor.

12.00

TIMELESS FAVORITES

These selections include choice of one side: mashed or oven roasted potato, Basmati & Lentil or Coconut rice, Pepper Jack Polenta, Roasted or sautéed veggies, green beans, baked beans. House or mixed green salad, dessert, iced tea and compostable service ware.

Cluck



Cluck Favorites

Balsamic Chicken with Crimini mushroom (Frenched breast)

Parmesan with Sage Butter

Sofrito with avocado

Marsala

Honey Ginger (Frenched breast)

17.00

Frenched Stuffed Chicken

Wing joint attached boneless breast, elegant presentation

Brie & Cherry

Spinach & Feta

Bacon & Gruyere

Manchego & Quince

Prosciutto & Asiago

Gorgonzola & Pear

Minimum of 10 per flavor.

19.00

Grilled Chicken Breast

Boneless skinless chicken breast

Honey Lemon Rosemary with chutney yogurt

Chipolte with Asadero

Balsamic Marinade

Honey BBQ

Lemon Basil

Tequila Lime

Greek

16.00

Whole Chicken Selections

Eight cut chicken pieces served with slaw, yeast rolls and side dish

BBQ

Chipolte Lemon

Sweet Tea Brined

Old Bay

Thai Green Coconut Curry

Southern Oven Fried

14.00

Chatham Hill Winery

Lunch & Entrees

Fajita Chicken, Beef or Veggie

Tortillas, Peppers, Queso Asadero, House Made Salsa, Black Beans and rice. (gluten free corn tortillas available upon request)

17.00

Tacos Chicken, Beef or Fish

Fish, Chicken or Beef flour tortillas, slaw, rice, beans toppings.

15.00

Moo



Meatloaf Americana

Classic Meatloaf glazed with a sweet zesty tomato horseradish sauce.

House Burger

13.00

Porter Marinated Beef with Wild Mushroom Sauce

16.00

Grilled Beef Flank Steak

Chipotle with Asadero
Ginger Tamari
Rosemary with Fig Salsa

16.00

Beef Filets & Favorites

Beef Filet with Stout Sauce
Beef Filet with Herb Butter
Beef Filet with Grilled Crimini Marsala Demi
Coffee Braised Short Ribs

26.00

House Smoked Beef Brisket

Honey bbq sauce, 48 hours notice required

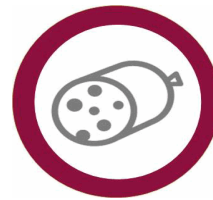
17.00

Thai Lemon Beef

Steak slices marinated in fresh lemon, Tamari and red pepper stir-fried with green onion and carrots over coconut rice.

14.00

Oink



NC Chopped Pork BBQ

Classic Eastern Style Sauce. Slaw, side and bun.

13.00

Pork Tenderloin

Bourbon Soaked Cherries
Honeyed Fig Sauce
Honey BBQ Sauce
Sun-Dried Cranberries

15.00

Frenched Pork Chop

8 oz. vanilla bourbon marinade, finished with savory cherry demi-glace.

22.00



Chatham Hill Winery

Lunch & Entrees

Plant



Black Bean Burger

House made with Queso Asadero & salsa, mixed greens, choice of starch

12.00

Vegetarian A La Carte

Individual servings available:

Spinach & Mozzarella stuffed Portobello

Eggplant Parmesan Napoleons

Vegetarian Polenta Stacks

Stuffed Peppers with Indian Spices (vegan)

10.00



Vegetarian Entree's

Eggplant Parmesan

Vegan Vegetable Curry

Stuffed Peppers with Indian Spices (vegan)

Spinach & Mozzarella stuffed Portobello

Vegetable Polenta Lasagna with Asiago

Vegetarian Polenta Stacks

14.00

Splash



Salmon or Cod

Cilantro Butter

Honey BBQ Sauce

Mustard Chive Butter

Orange Bourbon Sauce

Cherry Chipotle Glaze

Hoisin Ginger Glaze

Lemon Capers

21.00



Special Requests

Catering Works can accommodate dietary restrictions, common food allergies and other preferences. Additional charges apply for individually boxed entrees and for customized menus.

Ask your sales representative for more details and additional options.