



Fall Into Winter

DELIVERY MENU





Delicious Deliveries start with Catering Works

Our delivery service and attention to detail is the best in the Triangle! We offer an extensive selection of menus and beverages to meet your needs. Whether it be breakfast, lunch, dinner, corporate meeting or private social occasion, we deliver.

Catering Works offers drop off delivery services and Helping Hands, for when an extra set of hands are needed to assist with catering and service, but you don't need a full-service package.

We require 48 business hours to fully accommodate your order. Orders or changes placed after that time are based on availability. Please note, we cannot decrease guest count with less than 48 hours notice.

We gladly accept cash, checks, all major credit cards, and offer direct billing for our corporate clientele.

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Order online **CateringWorks.com**
Call us **(919)828-5932**





CATERING



WORKS

MENU

Breakfast & Brunch

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DELIVERY MENU



Gluten Free



Dairy Free



Vegetarian



Vegan

Breakfast & Brunch



Includes compostable plates & utensils



Served with fruit platter

Breakfast Sandwiches & Wraps

Sunrise Stackers



choice of hash browns or grits with house-made biscuits & wraps

House-Made Buttermilk Biscuits

bacon, egg & ashe county cheddar; sausage, egg & pepper jack cheese; egg & cheese; fried chicken with local honey

Wake Up Wraps

(GF) option available

jumbo tortilla wrap with a choice of sausage & pepper jack; bacon, egg & pimento cheese; egg & cheese

Yogurt & Fruit Parfaits

Yogurt Parfait

(V+) vegan yogurt available

greek yogurt, jill's house-made granola, berries, and fruit

Build Your Own Yogurt Parfait

(V+) vegan yogurt available

deconstructed platter presentation with greek yogurt, jill's house-made granola, berries, and fruit

Chia Coconut Berries & Pudding Parfait (GF) (V+)

chia seeds, coconut milk, seasonal berries, sweetened with agave



Sunrise Stacker: Walter & Walters Photography

Platters

House-made morning pastry platters

The Grand European

danish pastries; bagels with cream cheese; croissants; hard-boiled eggs; sliced meats and cheese; fruit platter; coffee with creamer and sugars; juices; hot tea

Continental

Includes one pastry per guest

danish pastries, assorted muffins, croissants, coffee cake

Bagels

fresh baked with cream cheese, peanut butter, jam

+ADD ON: lox platter or fruit platter

Petite Scones with Jam & Cream

mrs. ruth's jam and house-made clotted cream with seasonal scones

Cinnamon Swirl Coffee Cake

golden cake, dark cinnamon filling, crumbly streusel topping

Coffee Cake

Serves 16

choice of blueberry lemon, ny apple crumble, or seasonal choice

Muffins

choice of blueberry streusel, morning glory, banana, seasonal
vegan and gluten free muffins (V)



Assorted Pastries: Walter & Walters Photography



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Breakfast Buffets & Stations

Classic Breakfast



choice of grits or hash browns
choice of bacon, pork sausage, or chicken sausage
scrambled eggs, buttermilk biscuits with butter and jam

Belgian Waffle & Scrambled Eggs

choice of bacon or sausage
served with butter, maple syrup, whipped cream, strawberry sauce

Savory Slices



sold as whole quiche with 8 slices

Classic Quiche Lorraine

bacon & gruyere

Garden Vegetable

roma tomato, carrots, peppers, feta, and green onions

Roasted Sweet Potato

roasted sweet potatoes with sage and parmesan

Grains & Gains Hot Oatmeal & Grits Bar



minimum 20 guest count

choice of bacon or sausage and hash browns
rolled oats and buttery grits served warm with toppings selection of maple syrup, dried fruits, nuts, cheese

+ ADD ONS: shrimp gravy for additional option for shrimp and grits

Overnight Oats

choice of blueberry or vegan and gluten free with peanut butter

Oven Baked Gems



Individual breakfast egg casseroles

Brioche French Toast Casserole



served with butter and syrup

Sausage & Cheddar Casserole



eggs, cream, sausage, cheddar cheese, onions

NC Ham & Cheddar Casserole

ham with ashe county cheddar cheese

Spinach & Feta Casserole



with red onion and garlic



Classic Quiche Lorraine: Walter & Walters Photography



Belgian Waffles: Catering Works Photography



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*Lunch from
the Deli*

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Lunch from the Deli: Sandwiches & Wraps



Choice of chips or pretzels



Choice of deli side



Choice of dessert



Add on seasonal soup



Includes compostable plates & utensils

Poultry

Tarragon Chicken Salad #1 BEST SELLER

choice of regular wrap, lettuce wrap  or croissant
chicken breast, grapes, pecans, celery, green onion, mayonnaise

Cranberry Chicken Salad Croissant

poached chicken breast, sun-dried cranberries, green onions, bell pepper, creole cranberry mustard dressing, butter croissant

Chicken & Apple Pull-Apart Sandwich

two hawaiian rolls, roasted chicken, havarti cheese, apple butter, arugula

California Smoked Turkey and Ham Wrap

choice of regular wrap, lettuce wrap  or croissant
with bacon, lettuce, tomato, honey-dijon dressing

Carolina BBQ Chicken Wrap

choice of regular wrap, lettuce wrap  or croissant
ashe county cheddar with bbq sauce and slaw

Roasted Chicken & Cheddar Sandwich

ashe county cheddar cheese on potato roll

Chicken Caesar Club Sandwich

with tomato, bacon on soft sub roll

Turkey & Harvarti Sandwich

creamy havarti cheese on country wheat

Bistro Turkey Sandwich

whipped chevre and tarragon shallot jam on focaccia

Pasture

NC Ham Sandwich

gruyere cheese on butter croissant

The Cozy Italian

italian focaccia topped with mortadella, burrata, house-made pistachio pesto, drizzle of honey, and lemon

Roast Beef Sandwich

top sirloin beef, provolone cheese, locally made potato roll

Roast Beef & Cheddar on Ciabatta

rare roast beef, cheddar cheese on soft ciabatta roll with our caramelized onion and balsamic jam



Tarragon Chicken Salad Sandwich: Hans Rosemond Photography



DELIVERY MENU

GF Gluten Free

DF Dairy Free

V Vegetarian

V+ Vegan

Lunch from the Deli: Sandwiches & Wraps



Choice of chips or pretzels



Choice of deli side



Choice of dessert



Add on seasonal soup



Includes compostable plates & utensils

Plant & Vegetarian

Mediterranean Veggie Sandwich ^{V+}

hummus (contains sesame), cucumber, roasted red pepper, three-seed grain bread

Tomato, Roasted Pepper & Mozzarella On Ciabatta ^V

ciabatta roll, roma tomato, roasted red peppers, fresh mozzarella, arugula, pesto, and balsamic glaze (contains pine nuts)

Veggie Wrap ^V

carrots, tomatoes, cucumber, lettuce, yellow peppers, provolone cheese, vegetable cream cheese

Sea

Albacore Tuna Sandwich

(^{GF} with lettuce wrap)

with grated carrots, tuna, scallions, sunflower seeds, light dill mayo dressing served on three-seed grain bread



Choice of Deli Side

- fruit salad ^{GF} ^{V+}
- loaded potato salad ^{GF}
- mexican corn salad ^{GF} ^V
- mandy's pasta salad ^V ^{DF}
- carolina coleslaw ^{GF} ^V
- black bean & corn salad ^{GF} ^{V+}



Choice of Dessert ^V

- assorted cookies
- assorted brownies
- assorted bar cookies



Add on Seasonal Soup

sold by the gallon
consult your sales representative for the latest offerings of our seasonal soup



Sandwiches: Walter & Walters Photography



Lunch from the Deli: Salads & Soups

Chef Curated Entree Salads

Choice to serve as a platter or boxed individually

+ADD ONS: grilled chicken, steak, or salmon

Cobb Salad GF

romaine, bacon, tomato, gorgonzola, hard-boiled egg, avocado with house-made cobb dressing

House Salad GF V

mixed greens, cranberries, pears, candied walnuts, and feta; recommend balsamic vinaigrette or raspberry vinaigrette

Greek Salad GF V

romaine, cucumber, nicoise olives, peppers, feta cheese with house-made greek dressing

Chinese Chicken Salad

grilled chicken, kale and napa cabbage mix, grated carrots, green onions, chow mein noodles in rice wine ginger vinaigrette with sesame

Mediterranean Platter

grilled lemon chicken served chilled with hummus (contains sesame), tzatziki, dolmas, feta cheese, pita bread, and kalamata olives, with mixed green salad

Seasonal Salad Specials

Harvest Cobb Salad GF

romaine, bacon, roasted butternut squash, honey crisp apples, dried cranberries, hard-boiled eggs, pumpkin seeds, chèvre crumbles with maple thyme vinaigrette

Power Salad GF V+

maple roasted beets, sweet potatoes and brussels sprouts with quinoa, chickpeas, baby kale, sunflower seeds, and maple tahini dressing (dressing contains sesame)

Arugula & Pear Salad GF V

arugula, pears, dried cherries, chèvre, sunflower seeds with house-made champagne vinaigrette

Asian Crunchy Cabbage Salad GF V+

crunchy red and green cabbage, carrots, peppers, green onion, cilantro, chopped peanuts and asian peanut dressing with ginger, honey, sriracha (dressing contains peanut, sesame, soy)

Green Salads

Choice of house-made salad dressing

Mixed Green Salad GF V+

carrots, cucumbers, tomatoes

Caesar Salad V

parmesan and brioche croutons

House Salad GF V

mixed greens with cranberries, pears, candied walnuts, and feta

Soups & Chili

Sold by the gallon

Roasted Sweet Potato V

tom kha, a rich thai soup with lemongrass, galangal, kaffir lime, garlic, sweet potato, coconut milk, red curry, garnished with fresh cilantro

Tomato Bisque GF V

rich and creamy soup with tomatoes, garlic, basil. evoo, served with ciabatta crostini

Black Bean & Butternut Chili GF V+

black beans, butternut squash, quinoa, spices

Classic Chili

choice of classic beef GF or vegetarian chili GF DF with cheese and sour cream on the side

House-Made Salad Dressings GF V

- buttermilk ranch
- balsamic vinaigrette V+
- raspberry vinaigrette
- honey dijon
- caesar (anchovy-free)
- maple tahini (contains sesame) V+



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GF Gluten Free DF Dairy Free V Vegetarian V+ Vegan

Fall Into Winter Seasonal Favorites

SEPTEMBER 1ST - FEBRUARY 28TH



Choice of starch
or vegetable



Choice of dessert



Choice of salad



Includes compostable
plates & utensils

Poultry in Motion

Parmesan Crusted Chicken #1 BEST SELLER

boneless chicken breast with sage butter cream sauce

Pomegranate Glazed Chicken GF DF

frenched chicken breast spiced with sumac, cardamom, and thyme, roasted and glazed with pomegranate molasses

Citrus Herb Grilled Chicken GF DF

boneless breast with light white wine sauce

Piri Piri Zesty Herb Chicken GF DF

vibrant and zesty red pepper, garlic, lemon, smoked paprika, herb marinated and grilled whole chicken pieces

Chicken Piccata GF

pan-seared chicken with lemon, caper, garlic, butter sauce

BBQ Chicken with Alabama BBQ Sauce GF DF

whole chicken pieces with a dry rub of brown sugar and spices grilled and basted with creamy, tangy white bbq sauce

Chicken Stuffed with Fontina & Apple GF

frenched chicken breast stuffed with sauteed honey crisp apple, sweet onion, fontina cheese, parsley, and sage, roasted and topped with a light dijon white wine reduction



Parmesan Crusted Chicken: Hans Rosemond Photography

Moo-Velous Meals

Smoked Beef Brisket GF DF

*48 hours' notice required

house smoked beef brisket with local honey bbq sauce

Meatloaf with Brown Butter Onion Sauce GF

our classic beef meatloaf topped with brown butter caramelized onion sauce

Bistro Steak with Red Wine Demi-Glace GF DF

beef chuck tender steak seasoned, seared, and topped with our house demi-glace and red wine reduction

The Pork Folio

Pork Tenderloin with Jack Daniel's Cherry Sauce GF DF

jack daniel's brined pork tenderloin grilled and topped with bourbon-stewed cherries

NC Pork BBQ

*This menu item is sold as a package

pulled pork with eastern carolina sauce GF, slaw, macaroni and cheese, yeast rolls, banana pudding

Grilled Bratwurst GF

german style sausage served with sauerkraut, mustard, and german style potato salad



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SEPTEMBER 1ST - FEBRUARY 28TH



Choice of starch
or vegetable



Choice of dessert



Choice of salad



Includes compostable
plates & utensils

Rooted in Flavor

Chana Masala

indian spiced chickpeas in spiced tomato gravy, rice

Lentil Curry over Basmati Rice

house-made lentil curry with garlic, ginger, onion, pepper, tomato, coconut milk served over basmati rice

Roasted Tomato Polenta with Aji Verde

creamy, roasted tomato polenta topped with veggies, parmesan, and aji verde sauce

Baked Potato Bar

**This menu item is sold as a package. 10 person minimum required.*

choice of sweet potato or classic idaho russet

steamed broccoli, cheese platter, sour cream, green onions, butter, salsa, bacon

Sweet Potato with Savory Tahini Sauce

sweet potato, savory tahini sauce with parsley, lemon, and garlic (contains sesame)

Portobello Mushroom with Spinach & Feta Cheese

portobello mushroom cap stuffed with spinach, onion, garlic, feta, herbs with balsamic glaze

Penne Pasta with Butternut Squash

roasted butternut squash and penne pasta with arugula, garlic, and fresh sage

Tuscan White Bean & Squash Ragu

cannellini beans, tomatoes, zucchini & yellow squash cooked with evoo, basil, oregano, garlic

Ocean's Bounty

Salmon with Lemon Caper Sauce #1 BEST SELLER

verlasso salmon filet topped with creamy dijon, lemon, and capers

Grouper with Charred Corn Salsa

citrus herb marinated carolina grouper topped with charred corn and tomato salsa

Bang Bang Salmon

verlasso salmon, sweet and spicy bang bang sauce, chive and lime zest garnish



Chana Masala: Walter & Walters Photography

Included with all Entrees



Choice of Starch or Vegetable

- buttermilk ranch mashed potatoes  
- vegan basmati rice  
- basmati rice with sun-dried tomatoes & spinach  
- roasted fingerling potatoes  
- roasted chipotle-orange sweet potatoes  
- maple glazed carrots  
- cornbread stuffing 



Choice of Salad

- mixed green salad  
- house salad  
- caesar salad 



Choice of Dessert

- classic cupcakes
- assorted cookies & brownies
- cookie butter bars
- holiday pie bars: apple, pumpkin, or pecan
- strawberry matcha blondies
- bailey's irish cheesecake bars
- s'mores crispy treats
- raspberry swirl brownie  



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Includes dessert

Fiesta Flavors

Pork Carnitas

house-made boston butt slow simmered in citrus and spices GF DF
served with pineapple salsa, sour cream, flour tortillas, black beans, green rice, and chipotle slaw

Argentinian Chimichurri Flank Steak GF DF

grilled beef flank steak marinated in olive oil, lime juice, red wine vinegar, garlic, and spices topped with chimichurri sauce (parsley, garlic, olive oil, red wine vinegar sauce)

Tacos or Fajitas

flour tortillas (corn tortillas available as GF option), salsa, sour cream, cheese, rice, black beans

Fajitas GF DF

choice of grilled chicken, grilled beef flank steak, or grilled veggies

Tacos GF DF

choice of chicken tinga, ground beef, sweet potato & black bean, or shrimp

Peruvian Chicken Thighs with Green Chili Sauce

whole chicken pieces marinated roasted with green chili crema GF

served with cornbread, chipotle slaw, and green rice

Enhance Your Meal GF

+ ADD ONS

Mexican Caesar Salad V

with cilantro pepita dressing

Mexican Corn Salad V

grilled corn with lime, mayo, and cayenne

Mexican Fruit Salad V

with tajin and seasonal fruit

Chips & Salsas V+

classic salsa, tomatillo salsa, and pineapple mango salsa

Guacamole V+

house-made with avocado, lime

Eastern Eats

Grilled Lemongrass Chicken with Nuoc Cham Sauce

boneless, skinless grilled chicken thighs marinated in lemongrass, garlic, lime, fish sauce, tamari, and sugar; served with nuoc cham sauce (lime, fish sauce, sugar) GF DF

served with rice and mixed green salad

Korean BBQ Chicken

boneless chicken thighs with korean bbq sauce GF DF

served with rice and red slaw

Beef Teriyaki with Orange Sauce GF DF

beef flank steak stir-fried with orange sesame sauce with broccoli, mushrooms, green onions, and mandarin oranges

served with rice and mixed green salad

Indian Butter Chicken

diced, boneless breast of chicken simmered in a creamy yogurt and coconut tomato sauce with cilantro GF

served with rice, naan, and mixed green salad

Thai Coconut Curry Chicken Over Basmati

chicken breast with onions, carrots, garlic, ginger in a coconut thai red curry sauce served over basmati rice GF DF

served with a side of refreshing cucumber salad and mini naan



Pork Carnitas: Hans Rosemond Photography



Global Favorites



Includes compostable
plates & utensils



Includes dessert



Includes salad

Mangia Magic

Baked Ziti with Italian Sausage & Spinach

baked ziti with ricotta, spinach, and sliced italian sausage with house-made marinara and mozzarella cheese

served with focaccia

Lemony Pasta with Vegetables V

pasta tossed with cauliflower, chickpeas, and arugula with a lemony butter sauce and crispy capers

served with focaccia

Chicken Florentine

boneless, crispy-fried chicken thighs with a sun-dried tomato, spinach, and garlic parmesan cream sauce

Chicken Marsala

boneless breast of chicken with our savory wild mushroom, marsala wine, thyme sauce

Penne Romano

penne pasta with boneless chicken breast, garlic, peas, sun-dried tomato, and romano cheese cream sauce

served with focaccia

Chicken Genovese

penne pasta with artichokes, roasted red peppers, spinach in cream sauce

served with focaccia

Penne Beef with Creamy Tomato Sauce

penne pasta, ground beef in a creamy tomato spinach sauce

served with focaccia

Polenta Bolognese GF

with ground beef, asiago cheese, basil

served with focaccia

Cheese Stuffed Shells

ricotta and mozzarella stuffed pasta shells topped with house-made beef bolognese, parmesan cheese, and basil

served with focaccia

What Can I Add on to My Delivery?

- Plates
- Cups
- Napkins
- Flowers/Decor
- Helping Hands (limited service staff)



Penne Pasta with Creamy Tomato Sauce: Hans Rosemond Photography



Cheese Stuffed Shells: Hans Rosemond Photography



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Desserts

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Desserts



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Cakes

Lemon Mousse Cake

8" with 12-16 slices

almond dacquoise, lemon bavarian cream, lemon-infused sponge cake

Wicked Chocolate Cake

9" with 24-32 slices

a chocolate lover's dream: chocolate cake with chocolate mousse and chocolate ganache (contains soy lecithin)

Carrot Cake with Pineapple & Coconut

9" with 24-32 slices

spiced carrot cake with coconut, crushed pineapple layered and iced with house-made cream cheese buttercream

Liz Lemon Cake

named for our favorite sassy character from 30 rock; white cake with lemon mousse filling, lemon buttercream icing, yellow tinted white chocolate mirror glaze

Chocolate Hazelnut Crunch Cake

chocolate cake layered with hazelnut buttercream, iced in chocolate buttercream, garnished with hazelnut crunch (contains soy lecithin)

Black Forest Cake

9" with 24-32 slices

a gem of the black forest; chocolate cake filled with chocolate mousse, whipped cream, and poached cherries, iced with chocolate ganache and accented with meringue mushrooms and marbled chocolate shards (contains soy lecithin)

Cheesecake

9" with 24-32 slices

choice of vanilla bean, chocolate, or seasonal

Sheet Cakes

choice of full sheet (80-90 serving) or half sheet (40-50 servings)

choice of yellow, chocolate, or white with buttercream icing

Cupcakes

Classic Cupcakes

choice of white, yellow, chocolate

Signature Cupcakes

choice of red velvet, black forest, blackberry lemon

Seasonal Sweets

Cookie Butter Bars

biscoff cookie butter bar with white chocolate chips

Holiday Pie Bars

choice of apple, pumpkin, or pecan pie bars

Bailey's Irish Cheesecake Bars

creamy bailey irish cheesecake bars topped with a chocolate espresso ganache

Strawberry Matcha Blondies

fudgy white chocolate blondie with strawberry and matcha tea

S'mores Crispy Treats

mini grahams, milk chocolate, toasted marshmallows



Chocolate Hazelnut Cake: Hans Rosemond Photography



Desserts



Includes compostable plates & utensils

Pick up Sweets

Atlantic Beach Pie Bites

saltine cracker crust, lemon and lime custard, sea salt whipped cream

Salted Caramel Shortbread Bites

shortbread crust, caramel, chocolate, sea salt (contains soy lecithin)

Chocolate Truffles ^{GF}

assorted belgian chocolate truffles and chocolates (contains soy, some may contain nuts)

French Macarons ^{GF}

famous little round pastry made from almond, sugar, and egg white, assorted flavors (contains almonds)

Mini Pecan Tarts

buttery tart shell with rich pecan pie filling, pecans, chocolate chips, bourbon (contains pecans)

White Chocolate Brownie Bites

decadent white chocolate brownies laden with chocolate chunks (contains soy)

Petite Cupcakes

blackberry lemon, red velvet

Mini Eclairs

coffee, banana pudding, lemon raspberry, classic

Mini Cream Puffs

pâte à choux shell, pastry cream mousse

Raspberry Coconut Bites

graham cracker crust with raspberry jam, chewy coconut macaroon filling

Mini Fresh Fruit Tart

mini sweet tart shell, vanilla pastry cream, fresh fruits

Mini Lemon Chamomile Curd Tart

sweet pastry crust, chamomile-infused lemon curd, lemon and orange blossoms, blueberry garnish

Pastel de Nata

salted caramel and mixed berries (portuguese pastry tart with custard cream)

Assorted Venetian Chocolates ^{GF}

beautiful cone shaped dark, white and milk chocolates filled with coconut, raspberry, and mango (contains soy)

Dietary Sweets

Raspberry Swirl Brownie ^{GF} ^{V+}

decadent chocolate brownie with raspberry preserves (contains soy)

Chocolate Almond Coins ^{GF} ^{DF}

chewy flourless almond cookie dipped in chocolate (contains almonds)

Chocolate Chai Cupcakes ^{GF} ^{V+}

gluten free flour, ginger, chai spice, vegan chocolate, chai "buttercream" icing (contains soy)

Rice Crispy Treats ^{GF}

rice krispies, marshmallow, butter, chocolate dipped (contains soy lecithin)

Brown Butter Hazelnut Brownies ^{GF}

rich chocolate brownie with ground nuts, bittersweet chocolate and a touch of coffee (contains soy, hazelnuts)



French Macarons: Revolution Studio Photography