

CATERING



WORKS

# Delivery

## MENU





## SANDWICHES & WRAPS

Sandwiches & wraps includes a deli side salad, chips, cookies & brownies, compostable plates and utensils.

### CLASSIC SANDWICHES

- Tarragon Chicken Salad with Pecans on Croissant
- **GF** Tarragon Chicken Salad with Pecans Lettuce Wrap
- Irish Chicken Salad on Croissant
- Turkey & Havarti on Country Wheat
- **VEG** Garden Vegetable on Multi-Grain
- **VEG** Egg Salad on Honey Wheat
- Ham & Gruyere Croissant
- Albacore Tuna Salad on Three Seed Bread
- Roast Beef & Provolone on Potato Roll
- Roasted Chicken & Cheddar on Potato Roll
- **VEGAN** Mediterranean Veggie: hummus, tomato, cucumber, roasted red peppers, three seed bread

### ARTISAN SANDWICHES

- Bistro Turkey on Focaccia
- Chicken Caesar Club with Tomato, Bacon, and Parmesan on Sub Roll
- NC Ham, Fig Cream Cheese & Arugula on Sub Roll
- Roast Beef, Cheddar & Horseradish on Focaccia
- Italian Sub with Genoa Salami, Mortadella, Provolone, Banana Peppers, Lettuce on Sub Roll
- **VEG** Tomato, Pesto, Greens & Mozzarella on Sub Roll

### CLASSIC WRAPS

- Turkey & Ham
- Smoked Turkey & Swiss
- Roast Beef & Provolone with Horseradish
- Tarragon Chicken Salad with Pecans
- **VEG** Veggie Wrap
- Albacore Tuna, Shredded Lettuce & Tomato
- Carolina BBQ Chicken with Ashe County Cheddar, House BBQ Sauce & Slaw

## SALADS

Choice of deli side salad included. Can also be sold à la carte.

### DELI SIDE SALADS

- **GF** **VEG** Mexican Corn Salad
- **GF** **VEGAN** Fresh Fruit Salad
- **GF** **VEG** Mixed Green Salad with Strawberries
- **GF** **VEGAN** Mixed Green Salad
- **VEG** Caesar Salad
- **VEG** Orzo Pasta Salad
- **GF** Loaded Baked Potato Salad
- **GF** **VEG** Broccoli Salad

### CHEF-CURATED SALADS

\*Grilled chicken, grilled steak, or grilled salmon can be added to any salad at an additional cost.

- **GF** **VEGAN** House Salad: Mesclun greens, cranberries, pears, candied walnuts
- **VEG** Caesar Salad: Romaine, Parmesan, brioche crouton, house caesar
- **GF** **VEG** Greek Salad: Romaine, cucumber, tomato, olives, peppers, feta
- Cobb Salad: Romaine, bacon, tomato, gorgonzola, hard boiled egg, avocado
- **GF** **VEG** Power Salad: maple roasted beets, sweet potatoes, brussels sprouts, quinoa, garbanzo beans, baby kale, sunflower seeds

### **GF** **VEG** HOUSE-MADE SALAD DRESSINGS

- **VEGAN** Balsamic Vinaigrette
- Buttermilk Ranch
- Honey Dijon
- Raspberry Vinaigrette
- **VEGAN** Cobb Vinaigrette
- **VEGAN** Greek Vinaigrette
- Caesar Dressing
- **VEGAN** Maple Tahini Dressing

## SALAD BOWLS

Packed and ready to roll with compostable utensils.

- Lemon Chicken Hummus Bowl with Hummus, Grape Leaves, Tzatziki Served With Pita (on the side)
- Chinese Chicken Salad with Napa, Carrots, Red Cabbage, Green Onion, Chow Mein Noodles, Asian Vinaigrette
- **GF** **VEGAN** Vietnamese Vegan Tofu Noodle Bowl
- **GF** **VEG** Power Salad Bowl with Maple Roasted Beets, Sweet Potatoes, Brussels Sprouts, Quinoa, Garbanzo Beans, Baby Kale, Sunflower Seeds with Maple Tahini Dressing



<b>GF</b> Gluten Free	<b>VEG</b> Vegetarian
<b>DF</b> Dairy Free	<b>VEGAN</b> Vegan

## DELIVERY MENU



All entrées include a choice of side, mixed green salad, dessert, compostable plates, and utensils.

## POULTRY

### PARMESAN CHICKEN WITH SAGE BUTTER

Boneless breast of chicken, breaded with Parmesan cheese, herbs, and topped with sage butter cream sauce

### GF GRILLED CHICKEN WITH PICO AND LIME CREMA

Grilled boneless chicken marinated and topped with house salsa fresca and lime crema

### GF BALSAMIC CHICKEN WITH CREMINI MUSHROOMS

Balsamic, garlic, and herb marinated boneless chicken breast topped with a cremini mushroom cream

### CHICKEN FLORENTINE

Crispy breaded, boneless chicken thighs with sun-dried tomato, spinach and garlic, Parmesan cream sauce

### GF GRILLED CHICKEN WITH ZA'ATAR AND TZATZIKI

Boneless lemon chicken breast za'atar (toasted sesame, lemon, thyme, sumac) and tzatziki sauce

### GF GRILLED LEMONGRASS CHICKEN WITH NUOC CHAM SAUCE

Boneless, skinless chicken thighs, marinated in lemongrass, garlic, lime, fish sauce, tamari, and sugar; grilled and served with nuoc cham sauce

### GF CHICKEN STUFFED WITH ARTICHOKE AND CHEVRE

Roasted frenched chicken breast, stuffed chevre artichokes, shallots, lemon, parsley with chicken demi-glace

## PASTURE

### GF BEEF BRISKET

Slow cooked beef brisket with onion, garlic in a zesty sauce

### GF DF BEEF TERIYAKI WITH ORANGE SAUCE

Beef flank steak marinated and stir fried in an orange sesame sauce with broccoli, mushrooms, green onions, and mandarin oranges over edamame fried rice

### GF GRILLED ROSEMARY FLANK STEAK

Balsamic and rosemary grilled beef flank, house fig salsa, gorgonzola

### GF MEATLOAF AMERICANA

Ground beef, spices and glazed with a sweet and zesty sauce, as good as grandma's

### GF DF JACK DANIELS PORK TENDERLOIN WITH CHERRY COMPOTE

Jack Daniels brined pork tenderloin, grilled and topped with stewed cherries

### GF HARISSA HONEY PORK TENDERLOIN

Sweet and spicy pork tenderloin with harissa, honey, and a smoky citrus glaze



Beef Teriyaki with Orange Sauce

Below are the list of sides and desserts that are included with an entrée.

## VEG SIDES INCLUDED

You may choose a starch or vegetable as a side.

### STARCH CHOICES

- GF Mashed Potatoes
- GF Basmati Rice & Lentil Pilaf
- VEGAN Herbed Couscous
- Lemon Orzo Pasta
- GF Herbed Quinoa Pilaf
- GF Roasted Fingerling Potatoes with Lemon & Parsley

### GF VEGETABLE CHOICES

- VEGAN Roasted Vegetables
- Green Beans with Everything Seasoning
- VEGAN Maple Thyme Carrots

## VEG DESSERTS INCLUDED

### DESSERT CHOICES

- Cookies
- Brownies
- Seasonal Dessert Bars
- Carrot Cake Squares
- Blackberry Lemon Cupcakes
- Earl Grey Shortbread Cookies
- GF VEGAN Chocolate Raspberry Swirl Brownies



Parmesan Chicken with Sage Butter

- GF Gluten Free
- VEG Vegetarian
- DF Dairy Free
- VEGAN Vegan



DELIVERY MENU



All entrées include a choice of starch, mixed green salad, dessert, compostable plates, and utensils.

## GF FROM THE SEA

### DF COCONUT CURRY SHRIMP

Coastal shrimp, red curry coconut sauce with ginger, shallots, peppers, carrots, and cilantro served over basmati rice

### DF BANG BANG SALMON

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

### DF SALMON WITH LEMON CAPER SAUCE

Verlasso salmon filet topped with lemon-caper sauce

### CORNMEAL & CHILIE CATFISH WITH LIME CREMA

NC Catfish fillet crusted with cornmeal and chili, served with lime crema



Salmon with Lemon Caper Sauce

## VEG PLANT & VEGETARIAN

\*Can also be ordered à la carte

### GF VEGAN CHANA MASALA

Indian spiced chickpeas in a spiced tomato gravy with masala spice. Served with basmati rice and mixed green salad.

### GF VEGAN VEGETARIAN POLENTA LASAGNA

Polenta, Asiago, and mozzarella cheese, spinach, roasted tomato sauce

### GF INDIAN BUTTER CAULIFLOWER WITH BASMATI RICE

Cauliflower in spicy tomato coconut sauce served over basmati rice. Includes mixed green salad and naan bread (gf without naan)

### GF BAKED POTATO BAR

Choice of baked Idaho potato or sweet potato. Bar served with cheddar and Monterey Jack cheeses, bacon bits (can omit bacon), broccoli, sour cream, scallions, butter, and salsa. Includes mixed green salad \*10 person minimum

### GF VEGAN THAI VEGETABLE CURRY

Thai red coconut curry with carrots, bok choy, pepper, cauliflower, tomato, and green beans served over coconut rice with toasted coconut

### GF VEGAN GRILLED PORTOBELLO MUSHROOM "STEAK"

Grilled portobello mushroom with Balsamic horseradish glaze topped with oven roasted tomatoes, peperonata, and served with Jasmine saffron rice



Chana Masala

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- VEGAN Herbed Couscous
- Lemon Orzo Pasta
- GF Herbed Quinoa Pilaf
- GF Roasted Fingerling Potatoes with Lemon & Parsley

### GF VEGETABLE CHOICES

- VEGAN Roasted Vegetables
- Green Beans with Everything Seasoning
- VEGAN Maple Thyme Carrots

## VEG DESSERTS INCLUDED

### DESSERT CHOICES

- Cookies
- Brownies
- Seasonal Dessert Bars
- Carrot Cake Squares
- Blackberry Lemon Cupcakes
- Earl Grey Shortbread Cookies
- GF VEGAN Chocolate Raspberry Swirl Brownies

GF Gluten Free VEG Vegetarian

DF Dairy Free VEGAN Vegan



DELIVERY MENU



Includes appropriate condiments, yummy sides, a sweet treat, eco-friendly plates, and utensils!

## TACOS & FAJITAS

Gluten free corn tortillas available upon request for all fajita and taco combos.

### FAJITA CHICKEN, BEEF & VEGGIE

Flour tortillas (2pp), peppers, queso, house-made salsa, guacamole, black beans, and salsa rice

### TACOS COMBO

Choice of:

- Chicken Tinga
- Ground Beef
- **VEG** Vegetarian: corn, pinto beans, and poblano

Served with flour tortillas, house-made salsa, sour cream, cheese, salsa rice, black beans, and mixed green salad

### CATFISH TACOS

NC catfish filet, Cajun spices, house remoulade sauce, shredded lettuce, flour or corn tortilla shells for gluten free

## ENCHILADAS

Need 72 hours advance for this order

1 Pan is 16 Enchiladas

### **GF** ENCHILADA COMBO

Choice of:

- Chicken Tinga
- **VEG** Vegetarian: corn, pinto beans, and poblano

Corn tortillas (2 pp) rolled with our house-made enchilada sauce. Served with shredded lettuce, guacamole, black beans, rice, and Mexican caesar salad

## **GF** HOT DISHES FROM SOUTH AMERICA

*\*All dietary indications only apply to the entrée. Sides and dessert may not have the same dietary label.*

### PERUVIAN CHICKEN THIGHS WITH GREEN CHILI SAUCE

Chicken thighs marinated and grilled with a jalapeno, cilantro, lime, garlic, and sour cream sauce served with black beans and Basmati rice, cornbread, yeast rolls, Mexican chocolate cake

### **DF** ARGENTINIAN CHIMICHURRI FLANK STEAK

Grilled beef flank steak marinated in olive oil, lime juice, red wine vinegar, garlic, and spices. Topped with chimichurri sauce. Served with lemon orzo pasta and Mexican Caesar salad

### CHICKEN SOFRITO

Grilled boneless breast of chicken marinated in lime, garlic, cumin, chili powder and topped with a sofrito sauce of tomatillos, peppers, grilled red onion, spices, with a touch of red wine vinegar. Served with black beans and cilantro rice

### **DF** BRISKET BARBACOA

Beef brisket with smoky tomato jus, Mexican street corn polenta, cilantro rice, chipotle slaw, rolls, Mexican chocolate cake



Chicken Tinga Tacos

## ITALIAN FEATURES

### CHICKEN PARMIGIANA

Classic breaded chicken breast, pan fried topped with mozzarella, Parmesan, house made marinara and penne

### CHEESE STUFFED SHELLS WITH HOUSE BEEF BOLOGNESE

Pasta shells with ricotta and mozzarella topped with house beef Bolognese, Parmesan cheese, and basil. Vodka sauce can be substituted as vegetarian option

### LASAGNA

Classic tomato and beef Bolognese, ricotta, mozzarella, and house marinara

### PENNE GENOVESE WITH CHICKEN

Penne pasta tossed with artichokes, roasted red peppers, spinach, and chicken in a Chardonnay and chevre cream sauce

### PENNE BEEF WITH CREAMY HARISSA SAUCE

Penne pasta, ground beef in a creamy tomato spinach sauce

### **VEG** TORTELLINI WITH BASIL CREAM & SUNDRIED TOMATO SAUCE

Cheese tortellini, signature basil and sundried tomato cream sauce

**GF** Gluten Free **VEG** Vegetarian

**DF** Dairy Free **VEGAN** Vegan



DELIVERY MENU



## BREAKFAST SANDWICHES & WRAPS

Served with choice of grits or hash browns and includes fruit platter, compostable plates, and utensils.

### BREAKFAST BISCUITS

House-made buttermilk biscuits.

Minimum of 5 per flavor.

- Bacon, Egg, & Ashe County Hoop Cheddar
- Sausage, Egg, & Pepper Jack Cheese
- **VEG** Egg & Cheese
- Fried Chicken & Tupelo Honey

### BREAKFAST WRAPS

Gluten-free tortillas available upon request.

Minimum of 5 per flavor.

- Sausage & Pepper Jack
- Bacon, Egg, and Pimento Cheese
- **VEG** Egg & Cheese
- Ham, NC Cheddar, and Peppers
- Black Bean, Sweet Potato & Monterey Jack Cheese
- **VEG** Spinach, Egg, and Feta Breakfast Wrap



Fried Chicken & Tupelo Honey



Coffee Cake

## **VEG** FROM THE BAKERY

### CONTINENTAL BREAKFAST

Muffins, danish, coffee cake, croissant, jam & butter (1 pp). Served with a seasonal fruit platter

### SCONES, JAM, AND CLOTTED CREAM

Scones, Jam, Clotted Cream (seasonal flavors available)

House-made clotted cream and Local Mrs. Ruth's Jam (featured at NCMA Tea Events)

### BAGELS

Assorted bagels, cream cheese, peanut butter, and jam

Add ons: lox platter, seasonal fruit platter

### OLD FASHIONED CAKE DONUTS

- Sour Cream with Vanilla Glaze
- Chocolate Glazed

### **GF VEGAN** VEGAN & GLUTEN FREE MUFFINS

Packed Individually

Vegan and gluten free carrot apple muffins made with gluten free oats

### WHOLE COFFEE CAKES

Serves 12-16

Blueberry lemon crumble (contains almonds), NY apple crumb, or seasonal flavor

### CINNAMON SWIRL COFFEE CAKE

Golden cake, layer of dark cinnamon filling, and a crumbly streusel topping

## BREAKFAST BUFFETS & STATIONS

### CLASSIC BREAKFAST BUFFET

Scrambled eggs, buttermilk biscuits with jam & butter, fruit platter, a choice grits or breakfast hashbrowns, and bacon or sausage (pork alternatives available)

### BELGIAN WAFFLE & SCRAMBLED EGGS

Belgian waffles with scrambled eggs, choice of bacon or sausage, butter, maple syrup, whipped cream, and strawberry sauce

### CHICKEN AND WAFFLES

Crisp Belgian style waffles topped with crispy fried chicken breast served with maple syrup, fruit salad, and choice of breakfast meat

### SHRIMP & GRITS BAR

Southern classic shrimp with Carolina grits in our savory country ham gravy

### QUICHE BREAKFAST

Order includes 8 slices.

Breakfast fruit platter included.

Varieties Include:

- Lorraine
- **VEG** Three Cheese
- **VEG** Garden Vegetable

### BREAKFAST BAKES

Individual egg or french toast casseroles, breakfast fruit platter included.

- Sausage & Cheese
- Ham & Cheese
- **VEG** Spinach & Feta
- Brioche French Toast

**GF** Gluten Free **VEG** Vegetarian

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DELIVERY MENU



## VEG FRUIT & YOGURT

### YOGURT PARFAITS

Jill's house-made granola (contains pistachios), Greek yogurt, berries, diced seasonal fruits.

Option available to build your own.

**GF** Vanilla yogurt layered with fresh berries and seasonal fruit.

### **GF VEGAN** CHIA COCONUT AND BERRIES PUDDING

Chia, coconut milk, agave, and fresh berries.

### **GF** INDIVIDUAL GREEK YOGURT

### **GF VEGAN** VEGAN YOGURT

May include coconut, soy, or almond.

### **GF VEGAN** SEASONAL FRESH FRUIT PLATTER OR BREAKFAST FRUIT PLATTER

- Small Serves up to 10
- Medium Serves 20-25
- Large Serves 50-75

### **GF VEGAN** MINI FRUIT SKEWERS

Pineapple, melon, strawberries, grapes, berries.

## MORNING BEVERAGES

### HOT BEVERAGE CHOICES

- Raleigh Coffee South American Blend in regular & decaf, creamer (non dairy options available), sugars, cups. Small, medium, and large pots. Serving size: Sm. 10, Med. 20, Lg. 45-50.
- Republic of Tea - variety of Earl Greyer, British Breakfast, Hibiscus, Red Chai & Green Tea. (10 bag minimum)

### COLD BEVERAGE CHOICES

- Assorted Individual Juices
- Sparkling or Bottled Water
- Spa Water Dispenser (3 gallon)
- Pomegranate Iced Green Tea



**GF** Gluten Free

**VEG** Vegetarian

**DF** Dairy Free

**VEGAN** Vegan

Our delivery service and attention to detail is the best in the Triangle! 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 is needed to assist with catering and service but a full-service package is not needed.

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.

Let's get started! Order online at [CateringWorks.com](http://CateringWorks.com) or call us at 919.828.5932 to place your order. We look forward to serving you!



## VEG CAKES

### LEMON MOUSSE CAKE (8")

Serves 12-16 slices

Almond dacquoise, lemon Bavarian cream, lemon-soaked sponge cake

### WICKED CHOCOLATE CAKE (9")

Serves 24-32 slices

A chocolate lover's dream: chocolate cake with chocolate mousse and chocolate ganache

### CARROT CAKE WITH PINEAPPLE AND COCONUT (9")

Serves 24-32 slices

Spiced carrot cake with coconut and crushed pineapple; layered and iced with house cream cheese buttercream

### BLACK FOREST CAKE (9")

Serves 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

### SOUR CREAM CHEESECAKE (9")

Serves 24-32 slices

Graham cracker crust, cream cheese, sour cream, vanilla bean cheesecake

### BIRTHDAY CAKE

6" serves 16-24 slices

9" serves 24-32 slices

12" serves 32-40 slices

A choice of yellow, chocolate, or white cake with buttercream icing

### FULL OR HALF SHEET CAKES

Full Serves 80-100 slices

Half Serves 40-50 slices

## VEG CUPCAKES

### CLASSIC CUPCAKES

- White
- Yellow
- Chocolate

### SIGNATURE CUPCAKES

- Red Velvet
- Black Forest
- Blackberry Lemon

## VEG COOKIES & BROWNIES

### BARS & BROWNIES

- GF Brown Butter Hazelnut Brownies
- GF VEGAN Chocolate Raspberry Swirl Brownie
- Apple Pie Bars
- Key Lime Coconut Bars
- Dream Bars
- Peanut Butter Crumble Bars
- Lemon Bars
- Jumbo Rice Crispy Treats Dipped in Chocolate

### COOKIES

- Sugar
- Chocolate Chip
- Peanut Butter
- Oatmeal
- Double Chocolate
- M&M



Lemon Mousse Cake

## BEVERAGES

### HOT BEVERAGE CHOICES

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- Republic of Tea - variety of Earl Greyer, British Breakfast, Hibiscus, Red Chai & Green Tea. (10 bag minimum)

### COLD BEVERAGE CHOICES

- Sweet or Unsweet Tea
- Lemonade
- Coke Products
- Assorted Individual Juices
- Sparkling or Bottled Water
- Spa Water Dispenser (3 gallon)
- Pomegranate Iced Green Tea
- Seasonal Punches & Mocktails



Seasonal Punches

- GF Gluten Free
- VEG Vegetarian
- DF Dairy Free
- VEGAN Vegan



DELIVERY MENU