CATERING WORKS WORKS MENU



WINTER MENU

Breakfast
Breakfast Tacos12.9
Scrambled eggs, salsa, sour cream, guacamole, cheeses, flour tortillas. Served with breakfast tots, hot sauce, fresh fruit platter.
Chocolate Banana and Walnut Yogurt Parfait
Greek Vanilla yogurt combined with cocoa powder, layered with bananas, berries and walnuts and sprinkled with cocoa nibs. (gf)
Farmhouse Scramble 12.9
Scrambled eggs with NC Ashe County Hoop Cheddar and green onion. Served with buttermilk biscuits, Anson mills grits, fried hash brown potatoes, breakfast fruit platter, bacon or sausage.
Sweet Potato and Spinach Hash 12.9
Roasted sweet potatoes, onions, crumbled sausage, wilted spinach with scrambled eggs on the side (gf). Buttermilk biscuits, and Breakfast fruit platter included.
Lunch & Entrees
Chicken Gumbo12.99
Housemade classic New Orleans gumbo loaded with chicken and vegetables in a Creole sauce served over rice, accompanied by cornbread.
Cod Cakes with Remoulade Sauce12.9
Cod, potatoes, Old bay breaded with panko and pan fried. Served with remoulade sauce. Creamy coleslaw and sweet potato fries.
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WINTER MENU

Polenta Bolognese	.12.95
Creamy polenta topped with our house made Bolognese meat sauce and Asiago cheese with chopped basil. (gf)	
Tilapia with Chimichurri Sauce House made chimichurri sauce on Tilapia. (gf) Served with Saffron rice.	.15.95
"Beef Mine" Valentine's Day Lunch (available all Winter) Great lunch for Romance or to celebrate all the love you have.	.22.95
Petite Reef Filet (4 oz) with Rearnaise Boursin Mashed Potatoes Haricot	

Verts with red peppers & almonds, Choice of Salad: House, Caesar or Mixed Green, Rolls and Butter, Chocolate Dipped Strawberries and Chocolate dipped shortbread hearts.

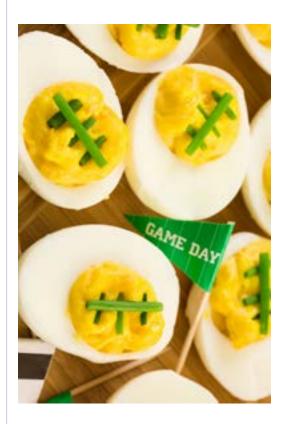
"Lovebirds" Valentine's Day Lunch (available all Winter).....19.95

Frenched chicken breast stuffed with Chevre, spinach, roasted red peppers, roasted and topped with a creamy Parmesan artichoke cream sauce. Penne marinara, Green salad, Chocolate Raspberry Mousse.

game Day

Celebrate your favorite sporting events with this delicious spread!.....22.00

Chicken lollipops: deep fried, with mandarin-tare ginger glaze with sesame seeds. (gf) **Brisket Slider with Horseradish** and Crispy Onions: Soft yeast roll topped with sliced brisket, horseradish cream and crispy onions. Crudité. Mexican 10 Layer Dip, Football Deviled Eggs: Classic deviled eggs with chive stitches. (gf) Queso Dip, Tortilla Chips, Green Chili Salsa, **Roasted Jalapeno Poppers** and Gameday Ball Cake Pops: Football, Basketball, Baseball or Soccer themed cake pops



WINTER MENU

Soups
Apple Sweet Potato Soup (by the gallon)45.00
Granny Smith apple, rutabaga, butternut squash, carrots and sweet potato simmered in vegetable stock pureed and finished with heavy cream and maple syrup. (gf)
Cheesy Cauliflower Soup (by the gallon)45.00
Decadent creamy cauliflower soup with bacon, Monterey jack cheese.
Side Dishes
Included in packages where stated or purchase a la carte. Choose From: Corn Maque Choux
→ Brussels Sprouts with Lemon and Pistachio
-> → W Saffron Rice
→ Sweet Potato Fries
Meatless Mondays Brown Rice Quinoa Butternut Salad 5.05
Meatless Mondays Brown Rice, Quinoa, Butternut Salad
Brown Rice, Quinoa, Butternut Salad
Brown Rice, Quinoa, Butternut Salad
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