



CATERING WORKS

Seasonal Menu - Winter

Lunch & Entrees

Chicken Cordon Bleu

Frenched breast of chicken, ham, gruyere, bread crumbs, cream sauce.

17.95

Crab-Stuffed Catfish with Remoulade

Catfish stuffed with backfin crab and panko stuffing, served with Cajun remoulade.

18.95

Flank Steak with Herbed Salsa

House made steak rub, with a fresh herb, tomato, and avocado salsa. (gf)

14.95

Gnocchi with Creamy Tomato Spinach Sauce

Gnocchi with a creamy tomato, Mascarpone cheese and spinach sauce topped with fresh Basil and Parmesan cheese.

14.95

Lemon Sage Chicken Cutlet

Boneless breast of chicken, lightly breaded and pan fried with lemon, sage, and white wine.

14.95

Maple Thyme Grilled Chicken

Grilled boneless chicken breast with thyme, finished with a light maple syrup glaze. (gf)

13.95

Polenta with Meat Sauce

House made meat sauce on a bed of creamy polenta topped with Parmesan cheese. (gf)

13.95

Potato Crusted Cod

Potato crusted and breaded cod, baked and served with tarter sauce.

15.95

Salmon with Hoisin Ginger Glaze

Salmon with Hoisin Sesame Ginger glaze.

18.95

Short Rib Meatloaf with Raspberry Hoisin

Ground beef, short ribs with a raspberry hoisin glaze.

15.95

Stuffed Spud- Italian Flavors

Idaho Baked Potato-Crispy fried onions, sour cream, grilled chicken, prosciutto ham, roasted red peppers, shaved Asiago cheese, and arugula.

12.95

Valentine Lunch

Great lunch for Romance or to celebrate all the love you have.

Baby Spinach and Strawberry Salad
Roasted Chicken with Brie and Cherries
Roasted Asparagus
Mashed potatoes with Chives, Cheddar and Sour Cream
Heart Shaped Brownies and Chocolate Dipped Shortbread Hearts.

16.95

Entree Salads

Grilled Chicken Salad with Roasted Butternut

Roasted butternut squash, sun-dried cherries, quinoa, oranges and Chevre on a bed of arugula with grilled chicken breast.

15.95

Winter Spa Chicken Salad

Grilled boneless chicken, oranges, avocado, pomegranate seeds, baby spinach, chic peas with an apple cider vinaigrette.

No bread, no dessert just salad and a side salad.

8.95

Soups

Black Bean and Butternut Chili (gf)

This delicious winter chili includes black beans, butternut squash, quinoa and spices served with sour cream and grated cheese with fresh Cilantro. (gf). Toppings on the side can accommodate vegan. Sold by the gallon.

48.00

Chicken Gumbo

Housemade classic New Orleans gumbo loaded with chicken and vegetables in a Creole sauce served over rice accompanied by cornbread.

12.95

Mini Muffalettas

Brioche roll, olive salad, ham, swiss, salami.
Light lunch with soup and salad

12.95

Shrimp and Crab Gumbo

Shrimp and Crab NOLA style stew, with Holy Trinity, okra over rice served with cornbread and salad.

15.95

White Bean and Rosemary Soup

White beans, carrots, celery simmered in chicken broth and fresh rosemary. Sold by the gallon

40.00

Meatless Mondays

Arugula Salad with Butternut, Cherries, Chevre

Roasted butternut squash, sun-dried cherries, quinoa, oranges, Chevre on a bed of arugula.
Balsamic vinaigrette. (gf)

6.95

Butternut Quinoa Casserole

Butternut squash, quinoa, golden raisins simmered in a vegetable stock with leeks and garlic, and baby spinach topped with toasted walnuts. (gf,vegan) Sold in increments of 10.

5.95

Corn and Green Chili Lasagna

Corn, green chilies, zucchini, tortillas with white sauce and Mozzarella cheese. Sold in increments of ten only.(gf)

12.95

Desserts

Winter Desserts

Banana's Fosters Cheesecake Bars
Chocolate Cheesecake with Spiced Cherry Compote
Malted Milk Balls Cupcake-white cake, chocolate malt buttercream, malted milk balls
Brown Butter and Apricot Jam Bar

Corporate Meetings

Looking for the perfect location to host your next training session or meeting?

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

*Strategy meeting with lunch

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www.cateringworks.com/cwvenue



What's in Bloom?

We are excited to announce our BLOOM WORKS floral division is expanding

Our new BLOOM WORKS location will be right next door at 2323 Laurelbrook Street.

Beautiful blooms for any occasion

919-602-7783

www.bloomworksnc.com

