

CATERING



WORKS

Delivery

MENU





SANDWICHES & WRAPS

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

CLASSIC SANDWICHES

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

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 - Genoa, Mortadella, provolone, banana peppers, lettuce on sub roll
- Tomato, Pesto, Greens & Mozzarella on Sub Roll **VEG**

CLASSIC WRAPS

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

ARTISAN WRAPS

- Chimichurri Steak, Provolone, Greens, & Garlic Aioli
- Chicken Caesar with Parmesan & Romaine
- Power Salad - Hummus, Greens, Quinoa, Cucumber & Cranberries **VEGAN**



Tarragon Chicken Salad on Croissant

SALADS

Add an entrée or side salad.

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

DELI SALADS **GF** *Can be sold a la carte.

- Corn & Black Bean Salad **VEGAN**
- Fresh Fruit Salad **VEGAN**
- Chickpea Salad **VEGAN**
- Mixed Green Salad **VEGAN**
- Italian Pasta Salad **VEG**
- Red Skin Potato Salad **VEG**

CHEF-CURATED SALADS

- Mixed Green Salad - Mesclun greens, cucumber, carrot, cherry tomato **GF VEGAN**
- House Salad - Mesclun greens, cranberries, pears, candied walnuts **GF VEGAN**
- Greek Salad - Romaine, cucumber, tomato, olives, peppers, feta **GF VEG**
- Za'atar Caesar Salad - Romaine, brioche croutons, parmesan, house caesar (#1 seller at NCMA) **VEG**
- Beet Salad - Mesclun greens, roasted beets, NC chevre, oranges, glazed pecans **GF VEG**
- Cobb Salad - Romaine, bacon, tomato, gorgonzola, hard boiled egg, avocado **GF**
- Harvest salad - maple roasted beets, sweet potatoes, brussels sprouts, quinoa, garbanzo beans, baby kale, sunflower seeds **GF VEGAN**

HOUSE MADE SALAD DRESSINGS **GF**

- Balsamic Vinaigrette **VEGAN**
- Buttermilk Ranch **VEG**
- Honey Dijon **VEG**
- Raspberry Vinaigrette **VEG**
- Cobb Vinaigrette **VEGAN**
- Greek Vinaigrette **VEGAN**

SALAD BOWLS

Packed and ready to roll with compostable utensils.

- Salmon Teriyaki with Jasmine Rice, English Cucumber, Edamame Beans, Avocado, Toasted Sesame Seeds & Spicy Mayonnaise **GF DF**
- Harvest Bowl with Maple Roasted Beets, Sweet Potatoes, Brussels Sprouts, Quinoa, Garbanzo Beans, Baby Kale, Sunflower Seeds, Maple Tahini Dressing **GF VEGAN**
- Chimichurri Steak with Romaine, Charred Corn, Cherry Tomatoes, Scallion, Avocado, Buttermilk Ranch **GF**
- Lemon Chicken Hummus Bowl with Hummus, Grape Leaves, Tzatziki Served with Pita (on the side) **GF**
- Thai Chicken Buddha Bowl with Farro, Kale, Cilantro, Peanuts, Spicy Peanut Sauce **GF DF**
- Chinese Chicken Salad with Napa, Carrots, Red Cabbage, Green Onion, Chow Mein Noodles, Asian Vinaigrette **DF**
- Vietnamese Vegan Tofu Noodle Bowl **GF VEGAN**
- Spicy Shrimp and Noodle Bowl with Rice Vermicelli, Romaine, Carrot, Cucumber, Peanuts with House Dressing, Lime, Basil, and Cilantro **GF DF**



Thai Chicken Buddha Bowl



Ham on Sub Roll & Chicken Caesar Club



DELIVERY MENU



Features for Fall into Winter are available September 1st- February 28th

All entrees include a choice of starch, 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.

GRILLED FRENCHED CHICKEN WITH HONEY GINGER GLAZE GF DF

Frenched breast of chicken with honey and tamari glaze.

BALSAMIC CHICKEN WITH CREMINI MUSHROOMS GF

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

MAPLE GLAZED CHICKEN WITH PEARS AND GINGER GF DF

Apple ginger marinated boneless chicken thighs, roasted with pears, thyme, and glazed with maple syrup.

BRAISED CHICKEN THIGHS WITH WINTER SQUASH GF DF

Braised boneless chicken thighs with white wine, ginger, chili pepper, tamari, sesame, served with winter squash and greens.

INDIAN BUTTER CHICKEN WITH GRILLED BUTTERED NAAN

Diced boneless breast of chicken simmered in a creamy yogurt and coconut tomato sauce with cilantro; served with grilled buttered naan and basmati rice. (gf without naan)

FIG, CHEVRE, AND PISTACHIO STUFFED CHICKEN GF

Frenched breast of chicken stuffed with mission figs, local chevre, and pistachios, topped with balsamic fig sauce.

GRILLED LEMONGRASS CHICKEN WITH NUOC CHAM SAUCE GF DF

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



Parmesan Chicken with Sage Butter

BEEF

BALSAMIC GLAZED STEAK TIPS AND CREMINI MUSHROOMS GF

Sirloin steak tips marinated and seared, and served with sauteed balsamic cremini mushrooms.

PENNE BEEF WITH CREAMY HARISSA SAUCE

Penne pasta, ground beef in a creamy tomato spinach sauce.

BEEF TERIYAKI WITH ORANGE SAUCE GF

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

SIRLOIN STEAK WITH BOURSIN BUTTER GF

Beef sirloin steak, topped with boursin garlic butter.

MEATLOAF AMERICANA GF

Ground beef, spices, and glazed with a sweet and zesty sauce, as good as grandma's! Mashed potatoes, mixed green salad.



Beef Teriyaki with Orange Sauce

PORK

PORK TENDERLOIN WITH SCALLION HERB SAUCE

Pork tenderloin rubbed with brown sugar, smoked paprika and spices, grilled and topped with scallion-parsley herb chimichurri sauce.

JACK DANIELS PORK TENDERLOIN WITH CHERRY COMPOTE

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

NC CHOPPED BBQ PORK

NC pulled pork bbq served with Carolina style bbq sauce (gf), creamy slaw, and yeast rolls.

STARCH & DESSERT VEG

STARCH CHOICES

- Mashed Potatoes GF
- Basmati Rice GF VEGAN
- Herbed Couscous VEGAN
- Lemon Orzo Pasta
- Herbed Quinoa Pilaf GF
- Oven Roasted New Potatoes GF VEGAN

DESSERT CHOICES

- Cookies
- Brownies
- Apple Pie Bars
- Pumpkin Bars
- Mexican Chocolate Cake
- Orange Raspberry Cupcakes
- Cheesecake Bars
- Chocolate Raspberry Brownie GF VEGAN

ADD ONS GF VEG

VEGETABLES

- Parmesan Brussels Sprouts
- Maple Spiced Carrots VEGAN
- Roasted Butternut Squash
- Grilled Broccolini VEGAN

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



DELIVERY MENU



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SEAFOOD

GRILLED MAHI MAHI WITH LEMON GF DF

Olive oil and lemon marinated Mahi Mahi, grilled.

SALMON WITH LEMON CAPER SAUCE GF DF

Verlasso salmon filet topped with lemon-caper sauce.

CAROLINA SEAFOOD PASTA

Sea shell pasta, shrimp, crab, scallops, peppers, garlic, lemon cream sauce, and parmesan cheese; served with mixed green salad and focaccia bread.

MISO MARINATED COD GF DF

Black cod marinated in white miso, sake marinade, seared and baked.



Salmon with Lemon Caper Sauce

PLANT & VEGETARIAN VEG

*Can be ordered a la carte

CHANA MASALA GF VEGAN

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

THREE SISTER'S SUCCOTASH GF VEGAN

Corn, sweet onion, jalapeno, red pepper, squash, lima beans, garlic with vegetable stock, maple ginger sweet potato, and served with a mixed green salad.

ROASTED TOMATO POLENTA WITH AJI VERDE GF

Creamy roasted tomato polenta cake topped with sauteed asparagus, parmesan, and Aji verde sauce. Served with house salad and broccolini.

INDIAN BUTTER CAULIFLOWER WITH BASMATI RICE VEGAN

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

BAKED POTATO BAR GF

Choice of Idaho baked potato or sweet potato. Bar served with cheddar and jack cheeses, bacon bits (can omit bacon), broccoli, sour cream, scallions, butter, and salsa. Includes mixed green salad.



Chana Masala



Apple Pie Bars

STARCH & DESSERT VEG

STARCH CHOICES

- Mashed Potatoes GF
- Basmati Rice GF VEGAN
- Herbed Couscous VEGAN
- Lemon Orzo Pasta
- Herbed Quinoa Pilaf GF DF
- Oven Roasted New Potatoes GF VEGAN

DESSERT CHOICES

- Cookies
- Brownies
- Apple Pie Bars
- Pumpkin Bars
- Orange Raspberry Cupcakes
- Lemon Bars
- Cheesecake Bars
- Chocolate Raspberry Brownie GF VEGAN

ADD ONS GF VEG

VEGETABLES

- Parmesan Brussels Sprouts
- Maple Spiced Carrots VEGAN
- Roasted Butternut Squash DF
- Grilled Broccolini VEGAN

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

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DELIVERY MENU



Includes appropriate condiments, yummy sides, a sweet treat, and 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
- Chorizo
- Vegetarian - corn, pinto beans, and poblano. VEG

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

FISH TACO'S

Grilled spiced Mahi Mahi or catch of the day, pineapple salsa, crema, queso fresco, red cabbage, lime wedges, flour tortillas, rice, and black beans.

ENCHILADAS

Need 72 hours advance for this order

1 Pan is 16 Enchiladas

ENCHILADA COMBO GF

Choice of:

- Chicken Tinga
- Ground Beef
- Chorizo
- Vegetarian - corn, pinto beans, and poblano. VEG

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

HOT DISHES FROM SOUTH AMERICA

PERUVIAN CHICKEN WITH AJI AMARILLO SAUCE

Boneless chicken breast marinated in sherry vinegar, Dijon, garlic, grilled and topped with vibrant, fruity aji amarillo sauce. Served with green rice, cornbread, and chipotle slaw.

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 GF

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

GRILLED CHICKEN BREAST WITH CHIMICHURRI SAUCE

Boneless breast of chicken grilled and topped with house chimichurri sauce. Served with a choice of starch and mixed green salad.

ENHANCE YOUR FIESTA!

MEXICAN CAESAR SALAD GF VEG

Crispy romaine and shredded kale, tossed in a tangy cilantro pepita dressing.

MEXICAN STREET CORN ELOTES GF VEG

Whole roasted corn with ancho chili powder, cotija crumbles, garlic, lime, cilantro, and sour cream.

MEXICAN CORN SALAD GF VEG

Grilled corn, lime-mayo, cayenne, and cilantro.

MEXICAN FRUIT SALAD GF VEGAN

Honeydew, watermelon, pineapple, mango lightly dressed with agave, chili, and lime.

CHIPS & SALSAS GF

- Shrimp Salsa
- Pineapple Mango Salsa VEGAN
- Salsa Verde VEGAN
- Black Bean & Corn Salsa VEGAN
- Mexican Crudite - cucumber, jicama, radish, pineapple served with limes, tajin, and our house made pumpkin seed dip and tortilla chips VEGAN
- Mexican Layer Dip with Chips VEG

SWEETS TO ADD ON VEG

- Churros
- Dulce de Leche Eclairs
- Mexican Chocolate Cake
- Fresh Fruit with Toasted Coconut Dip



Chicken Tinga Tacos

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

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



Enchiladas

DELIVERY MENU



CAKES VEG

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 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

CUPCAKES VEG

CLASSIC CUPCAKES

- White
- Yellow
- Chocolate

SIGNATURE CUPCAKES

- Red Velvet
- Black Forest
- Blackberry Lemon

PICK UP SWEETS VEG

CLASSIC BITES

- Atlantic Beach Pie Bites
- Dark Chocolate Tea Cakes GF VEGAN
- Salted Caramel Shortbread Bites
- Chocolate Truffles
- French Macarons GF
- Mini Pecan Tarts
- Chocolate Truffles
- White Chocolate Brownie Bites
- Petite Cupcakes: Blackberry Lemon, Red Velvet
- Mini Eclairs: Coffee, Banana Pudding, Lemon Raspberry, Classic
- Mini Cream Puffs
- Raspberry Coconut Bites
- Pastel de Nata



Mini Pecan Tarts



French Macarons



Cookies

COOKIES & BROWNIES VEG

BARS & BROWNIES

- Brown Butter Hazelnut Brownies GF
- Raspberry Swirl Brownie GF VEGAN
- Salted Caramel Shortbread 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

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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
- Egg & Cheese **VEG**
- 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
- Egg & Cheese **VEG**
- Prosciutto, Pesto, and Parmesan
- Ham, NC Cheddar, and Peppers
- Black Bean, Sweet Potato & Monterey Jack Cheese **VEG**



Fried Chicken & Tupelo Honey



Quiche Lorraine

FROM THE BAKERY **VEG**

CONTINENTAL BREAKFAST

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

PETITE CROISSANTS, BUTTER, AND JAM

Mini french butter croissant, butter, and Mrs. Ruth's Jam.

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
- Glazed Apple Fritters

VEGAN & GLUTEN FREE MUFFINS

Packed Individually **GF** **VEGAN**

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

WHOLE COFFEE CAKES

Serves 12-16

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

CINNAMON SWIRL COFFEE CAKE

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



Coffee Cake

GF Gluten Free	VEG Vegetarian
DF Dairy Free	VEGAN Vegan

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)

HUEVOS RANCHEROS

GF Corn Tortillas Upon Request

Build your ranchero - scrambled eggs, refried beans, queso fresco, ranchero sauce, hash brown potatoes. Served with flour tortillas and a fruit platter.

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

Buttermilk battered and breaded boneless chicken breast, fried, served with a half belgian waffle, choice of grits or hashbrowns, and fruit platter.

SHRIMP & GRITS BAR

Carolina shrimp sauteed in our house tomato demi & stone ground grits. Served with cheddar cheese, green onion, bacon, buttermilk biscuits, and fruit platter.

BISCUIT BAR

Build your own biscuit with warm buttermilk biscuits, scrambled eggs, cheese, bacon or sausage, butter, and jam, fruit platter.

QUICHE BREAKFAST

Order includes 8 slices.

Breakfast fruit platter included.

Varieties Include:

- Lorraine
- Three Cheese
- Garden Vegetable

BREAKFAST BAKES

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

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

DELIVERY MENU



FRUIT & YOGURT

PARFAITS & FRUIT BUILD YOUR PARFAIT VEG

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

YOGURT PARFAIT WITH HOUSE-MADE JILL'S GRANOLA VEG

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

CHIA COCONUT AND BERRIES PUDDING GF VEGAN

Chia, coconut milk, agave, and fresh berries.

GREEK YOGURT *VEGAN YOGURT GF VEGAN

MORNING BREAKFAST GRAINS GF VEGAN

Warm quinoa and oatmeal with toppings to include: coconut flakes, toasted almonds, berries, dried cherries, and maple syrup. Add on - yogurt or almond milk.

SEASONAL FRESH FRUIT PLATTER & BREAKFAST FRUIT PLATTER GF VEGAN

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

FRUIT CUP GF VEGAN

Seasonal melons, berries, oranges, and pineapple.

MINI FRUIT SKEWERS GF VEGAN

Pineapple, melon, strawberries, grapes, berries.



Fruit Platter

MORNING BEVERAGES

BEVERAGE CHOICES

- Natalie's Fresh Orange Juice (16 oz)
- Raleigh Coffee South American Blend; regular & decaf, creamer, sugars, cups. Small, medium, and large pots
- Republic of Tea - variety of Earl Greyer, British breakfast, hibiscus, red chai & green tea.
- Sparkling or Still Water, individual or by the 750MI
- Spa Water Dispenser (3 gallon)
- Mimosa Bar - Prosecco or Cava, fresh orange, grapefruit, pomegranate & pineapple juices, fresh berries, citrus and pineapple.
- Agua Fresca with Dispenser (by the gallon)
- Almond or Oat Milk



Mimosa Bar



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 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.

Let's get started! Order online at CateringWorks.com, or call us at 919.828.5932 to place your order. We look forward to serving you!

- GF **Gluten Free** VEG **Vegetarian**
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DELIVERY MENU