



Delivery

MENU





SANDWICHES & WRAPS

Choice of (1) Signature Deli Salad, Chips, Cookies and Brownies.

Can be sold a la carte or boxed.

CLASSIC SANDWICHES

- Bistro Turkey on Focaccia
- Tarragon Chicken Salad with Pecans on Croissant
- Ham & Gruyere Croissant
- Hummus, Cucumber & Tomato on Multi-Grain VEG DF
- Garden Veggie on Multi-Grain with Roasted Tomato Spread
- Chicken Salad Lettuce Wrap GF
- Roast Beef & Provolone on Potato Roll
- Pimento Cheese on Sourdough
- Turkey & Havarti on Country Wheat
- Tuna Salad on Country Wheat
- Roasted Chicken & Cheddar on Potato Roll
- Mediterranean Veggie Sandwich VEG

ARTISAN SANDWICHES

- Chicken Caesar Club with Sun-Dried Tomatoes, Bacon & Parmesan
- Turkey with Bacon, Lettuce, Guacamole & Chipotle Mayo on Focaccia
- Ham, Fig Cream Cheese & Arugula on Baguette
- Roast Beef, Cheddar, Caramelized Onions & Horseradish on Brioche
- Pimento Cheese BLT Sourdough

WRAP SANDWICHES

- Turkey & Ham
- Chipotle Lime Chicken
- Southwestern Steak
- Veggie Wrap VEG

HOT SANDWICHES

- Turkey Reuben
- Philly Steak & Cheese
- Bacon & Pimento Cheeseburger
- Grilled Pesto Chicken on Ciabatta
- Grilled Portobello VEG



Tarragon Chicken Salad on Croissant



Ham on Baguette & Chicken Caesar Club

DELI SALADS VEG *Can be sold a la carte.

- Broccoli Salad GF
- Creamy Coleslaw GF
- Fruit Salad GF
- Mixed Green Salad GF
- Red Skin Potato Salad GF
- Seasonal Pasta Salad
- Signature Southern Corn Salad GF

BOWLS

Single bowls for on the go or platters for a group. Includes: house dressing, cookies & brownies.

LEMON CHICKEN HUMMUS BOWL

Grilled Lemon Chicken Breast on a Bed of Mixed Greens with a Scoop of Hummus, Tzatziki and Stuffed Grape Leaf. Includes Pita on the Side.

THAI CHICKEN BUDHA BOWL

Farro, Sauteed Chicken Breast with Garlic, Ginger, Fish Sauce, Shredded Kale, Grated Carrots, Cilantro and Peanuts with House Made Peanut Sauce. DF

CHINESE CHICKEN SALAD BOWL

Napa, Red Cabbage, Carrots, Green Onion, Shredded Chicken, Asian Dressing. Chow Mein Noodles. DF

CHILI & SOUP

Sold by the gallon.

CHILI GF

- Classic Beef Chili
- Vegetable Chili
- Chicken Poblano Chili

SOUP

- Tomato Bisque GF
- Soup of the Day

ENTREE SALADS

Includes cookies and brownies.

Can be sold a la carte or boxed.

HOUSE SALAD

Mixed Greens with Sun-Dried Cranberries, Pears, Walnuts, and Choice of Feta, Chevre or Gorgonzola Cheese, with Grilled Chicken. GF

CAESAR SALAD

Romaine Lettuce, Parmesan Cheese, House Made Croutons, Our Signature Caesar Dressing with Grilled Chicken.

COBB SALAD

Romaine, Bacon, Avocado, Hardboiled Egg, Tomato, Blue Cheese, with Grilled Chicken.

BABY KALE, STRAWBERRY, SALAD WITH FETA

Baby Kale, Strawberries, Grated Carrots, Sunflower Seeds, Feta Cheese, with Grilled Chicken.

VEGAN SALAD

Mixed Greens, Chickpeas, Carrot, Cucumber, Red Pepper, Sunflower Seeds. GF VEGAN

STEAKHOUSE SALAD

Grilled Chuck Tender Steak with Romaine Lettuce Mix, Gorgonzola Cheese, Cherry Tomatoes, Cucumbers, Pickled Red Onion. GF

DRESSINGS

Raspberry Vinaigrette, Balsamic, Ranch, Honey Dijon, and Caesar.



Thai Chicken Budha Bowl



DELIVERY MENU



CHICKEN FAVORITES

Entrées include appropriate side dish, salad, dessert.

**Can be sold a la carte.*

PARMESAN CHICKEN WITH SAGE BUTTER

Boneless Breast of Chicken, Breaded with Parmesan Cheese, Herbs, and Topped with Sage Butter.

CHICKEN STUFFED WITH PROSCIUTTO & SUNDRIED TOMATO

Frenched Breast of Chicken, Prosciutto, Sun-Dried Tomato, Herbs, Sherry-Balsamic Jus. **GF**

CHICKEN MARSALA

Boneless Chicken Breast, Sauteed with Marsala Demi Mushroom Sauce.

CHICKEN SOFRITO WITH AVOCADO

Boneless Breast of Chicken Marinated in Lime, Garlic, Cumin, Chili Powder and Grilled, Topped with a Sofrito Sauce. **GF DF**

CHICKEN KATSU WITH TONKATSU SAUCE

Sesame and Panko Breaded Chicken Cutlet, Pan Fried Served with Japanese Tonkatsu Sauce. **DF**

CHICKEN CORDON BLEU

Frenched Chicken, Gruyere Cheese, Ham, Breadcrumbs with Dijon Cream Sauce.

BOURSIN CHICKEN WITH ROASTED BALSAMIC TOMATOES

Grilled Boneless Breast of Chicken Topped with Herbed Boursin Cheese and Balsamic Tomato. **GF**



Parmesan with Sage Butter

GRILLED LEMON BASIL CHICKEN

Boneless Chicken Marinated with Lemon, Basil, and Garlic. **GF DF**

PERUVIAN ROASTED CHICKEN WITH GREEN CHILI SAUCE

Whole Chicken Pieces Marinated, Grilled and Roasted. Served with a Jalapeno, Cilantro, Lime, Garlic, Sour Cream Sauce. Green Rice, Chipotle Slaw and Cornbread.

CAROLINA HONEY BBQ CHICKEN

Whole Chicken Pieces, Basted in Our Local Honey Zesty and Spicy BBQ Sauce. Creamy Slaw, Mashed Potatoes, Yeast Rolls.

SOUTHERN FRIED CHICKEN

Breaded Chicken Pieces Oven Fried. Creamy Slaw, Oven Roasted Potatoes, Yeast Rolls.

BALSAMIC CHICKEN WITH CREMINI MUSHROOMS

Boneless Chicken Breast Marinated in Balsamic and Herbs, Grilled and Finished with a Cremini Mushroom Cream Sauce.

BEEF FAVORITES

Entrées include appropriate side dish, salad, dessert.

**Can be sold a la carte.*

PORTER MARINATED BEEF WITH WILD MUSHROOM SAUCE

Beef Chuck Tender Steak Marinated in Porter, Sliced and Topped with Wild Mushroom Sauce. **DF**

GRILLED ROSEMARY FLANK STEAK WITH FIG SALSA

Grilled Flank Steak Marinated with Rosemary and Garlic. Topped with Fig Salsa and Gorgonzola Cheese. **GF**

HOUSE SMOKED BEEF BRISKET

House Smoked Beef Brisket, Signature Honey BBQ Sauce. Oven Roasted New Potatoes, Creamy Slaw, Yeast Rolls.

ARGENTINIAN FLANK STEAK WITH CHIMICHURRI

Marinated in Olive Oil, Lime Juice, Garlic, and Spices, Topped with a Classic Chimichurri. **GF DF**

GRILLED BEEF FILET WITH HORSERADISH BALSAMIC GLAZE

6 Oz Beef Fillet, Seasoned with Our Secret Dry Rub, Grilled and Drizzled with Horseradish Balsamic Glaze. **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 DF**

MEATLOAF AMERICANA

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

SEAFOOD FAVORITES

Entrées include appropriate side dish, salad, dessert.

**Can be sold a la carte.*

SALMON WITH GREEN ONION SAUCE

Salmon Filet Topped with a Tart Buttermilk and Green Onion Sauce, Garnished with Toasted Walnuts, Capers, and Lemon. **GF**

SALMON WITH LEMON CAPER SAUCE

Verlasso Salmon Filet Lemon-Caper Sauce. **GF**

CAROLINA SHRIMP PASTA

Carolina Shrimp, Pasta with Lemon, Dill Cream Sauce and Parmesan Cheese. Mixed Green Salad, Focaccia Bread.





PORK FAVORITES

NC CHOPPED PORK BBQ

Pulled NC Pork BBQ, Yeast Rolls, Macaroni and Cheese, Creamy Slaw and House Bbq Sauce.

JACK DANIELS PORK TENDERLOIN WITH CHERRIES

Jack Daniels Brined Pork Tenderloin, Grilled and Topped with Stewed Cherries. With a Choice of Side Salad. **GF**

PORK TENDERLOIN WITH APPLE BUTTER BBQ SAUCE

Hickory Smoked Pork Tenderloin with House Made Apple Butter BBQ Sauce. Mashed Potatoes, Cornbread, Mixed Green Salad.

EVERYDAY IS A GOOD DAY FOR PASTA

All pasta entrees include a choice of salad, focaccia, & dessert.

BISTECCA ROMANO

Penne Pasta, with Roasted Peppers, in a Light Marsala Demi-Glace with Grilled Sliced Steak and Romano Cheese.

PENNE GENOVESE & CHICKEN

Penne Pasta Tossed with Artichokes, Roasted Red Peppers, Spinach, and Chicken in a Chardonnay and Chevre Cream Sauce.

BAKED ZITI

House Made Meat Sauce, Ricotta, Mozzarella, and Parmesan Cheeses.

PENNE CHICKEN ROMANO

Penne Pasta, Grilled Chicken, Sundried Tomatoes, Peas, White Wine, and a Romano Cream Sauce.

MACARONI & CHEESE

Pasta Tossed with Our Four Cheese Sauce.

VEGAN & VEGETARIAN

CHANA MASALA WITH BASMATI RICE

Indian Spiced Chickpeas in a Fragrant Tomato Sauce, Basmati Rice. **GF VEGAN**

**Served with Naan (contains gluten)*

PORTOBELLO MUSHROOM WITH SPINACH AND FETA

Spinach, Feta, Onion Stuffed into Jumbo Portobello Mushroom Cap, Baked and Drizzled with Balsamic. **GF VEG**

ROASTED TOMATO POLENTA WITH AJI VERDE

Creamy Roasted Tomato Polenta Cake Topped with Sauteed Asparagus, Parmesan, and Aji Verde Sauce. **GF VEG**

INDIAN BUTTER CAULIFLOWER WITH BASMATI RICE

Cauliflower in Spicy Tomato Coconut Sauce. Served Over Vegan Basmati Rice. **GF VEGAN**

**Served with Naan (contains gluten)*

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**

BAKED POTATO BAR

Idaho Baked Potato or Choice of Sweet Potato. Cheddar and Jack Cheeses, Bacon Bits (Can Omit Bacon), Broccoli, Sour Cream, Scallions, Butter, and Salsa. **GF VEG**

EGGPLANT PARMESAN

Breaded and Fried Eggplant, House Marinara, Mozzarella, and Parmesan Cheese. Served with Penne Pasta. **VEG**



Chicken Tinga Tacos

TACO TUESDAY OR EVERYDAY

FAJITA CHICKEN, BEEF & VEGGIE OR COMBO

Tortillas, Peppers, Queso Asadero, House Made Salsa, Black Beans, and Rice. *(Gluten free corn tortillas available upon request)*

TACOS

Choice of Chicken Tinga or Ground Beef Served with Flour Tortillas, House Salsa, Sour Cream, Cheeses, Rice, and Beans. *(Gluten free corn tortillas available upon request)*

FISH TACO'S

Northern Cod Spiced with Smoked Paprika and Lime, with Shredded Cabbage, Salsa, Lime Crema, Cotija, Limes, Tortillas, Rice, Black Beans. *(Gluten free corn tortillas available upon request)*

SALMON TACO'S

Grilled Salmon, Corn Salsa, Apple Slaw, Sour Cream, Brown Rice, Black Beans. *(Gluten free corn tortillas available upon request)*



Penne Genovese & Chicken



DELIVERY MENU



HOT BREAKFAST

CLASSIC BREAKFAST

Scrambled Eggs, Choice of Grits or Breakfast Potatoes, Homemade Buttermilk Biscuits with Jam And Butter, Choice of Sausage or Bacon, Breakfast Fruit Platter.

THE LAURELBROOK BREAKFAST

Scrambled Eggs with NC Ashe County Hoop Cheddar, Crispy Pork Belly, and Green Onions. Breakfast Tots, Grits, Biscuits with Jam and Butter, Breakfast Fruit Platter.

QUICHE BREAKFAST

Order in increments of 8. Breakfast fruit platter included.

Varieties Include:

- Lorraine
- Three Cheese VEG
- Garden Vegetable VEG

BREAKFAST BISCUITS

Served with breakfast hashbrowns, fruit or a la carte.

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

BREAKFAST WRAPS

Served with breakfast hashbrowns, fruit or a la carte.

Varieties Include:

- Bacon, Egg, & Pimento Cheese
- Sausage, Egg, Peppers & Pepper Jack
- Spinach, Egg, & Feta VEG



Fried Chicken & Bee Downtown



Quiche Lorraine

HEALTHY START VEG

YOGURT PARFAIT WITH HOUSE-MADE GRANOLA

Greek Vanilla Yogurt, Pineapple, Berries, and Our House Made Granola with Oats, Almonds, Sesame, and Local Honey.

FRUIT YOGURT PARFAIT

Greek Vanilla Yogurt, Pineapple, Berries. GF

FRUIT CUP

Melons, Berries, Mandarin Oranges. GF

MINI BAGELS

Low Fat Cream Cheese, Jam, Peanut Butter.

HARDBOILED EGGS GF

PROTEIN BOX

Hardboiled Egg, Peanut Butter, Cheddar Cheese, Crackers, Grapes, and Strawberries.

OIKOS GREEK YOGURT GF

BREAKFAST FRUIT PLATTER

Melons, Berries, Citrus, and Pineapple. GF VEGAN

FROM THE BAKERY VEG

BREAKFAST PASTRY PLATTER

Assorted Muffins, Danishes, and Individual Slices of Coffee Cake.

BREAKFAST PASTRY BOARD

Good add on for groups 20 and up.

Variety of Pastry, Petite Croissant, Brioche Rolls, Liege Waffle, Scones. Served with Jam and Butter.

GLAZED APPLE FRITTER

Yeast Raised, Loaded with Apples, Vanilla Glaze.

OLD FASHIONED CAKE DONUTS

Sour Cream with Vanilla Glaze, Rich Chocolate Cake Style Donuts, and Glazed Donuts.

BAGELS

Cream Cheese, Butter, Peanut Butter, and Jelly.

ARTISAN SCONES

Blueberry, Chocolate Chip, White Chocolate Honey Lavender.

CINNAMON SWIRL COFFEE CAKE

Golden Cake, Layer of Dark Cinnamon Filling and a Crumbly Streusel Topping. Served in Individual Slices.

WHOLE COFFEE CAKES

One cake serves 12-16 people.

Blueberry, Apple, Cardamom, Sour Cream Chocolate Chip.



Coffee Cake



DELIVERY MENU



Fresh Baked Cookies & Brownies

CAKE

CHEESECAKE

Whole cheesecake and cheesecake bites.

- Vanilla
- Chocolate
- Bailey's

CLASSIC CUPCAKES

Served with our signature vanilla or dark chocolate buttercream.

- Classic White
- Yellow
- Chocolate Cake

SPECIALTY CUPCAKES

- Red Velvet
- Blackberry Lemon
- Black Forest

CAKES

- Birthday Cake
- Mocha Fudge Torte
- Liz Lemon
- Sheet Cakes (Full or Half)

VEGAN & GLUTEN FREE SWEETS GF

- Peanut Butter Swirl Brownie VEGAN
- Chocolate Almond Coins
- Chocolate Chai Cupcake VEGAN
- Rice Crispy Treats
- Brown Butter Hazelnut Brownies



BEVERAGES

HOT OR ICED TEA

Gallon and 1/2 gallon

- Sweet
- Unsweet
- Republic of Tea
- Pomegranate Green Tea

COKE PRODUCTS

ALCOHOL

- Beer
- Wine

LARRY'S BEANS

*Locally sourced coffee.

- Regular
- Decaf

LEMONADE

ASSORTED JUICES

- Orange
- Apple

WATER

- Bottled Water
- Spa Water
- Sparkling Water
- Agua Frescas

AGUA FRESCA

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

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

SWEETS & TREATS

SWEETS

- Cookies
- Brownies
- Truffles GF
- Ella's Popcorn

DESSERT BARS

- Dream Bars
- Key Lime
- Lemon Bars
- Chocolate Peanut Butter Crumble
- Apple Pie Bars
- Cheesecake Bars



Peanut Butter Swirl Brownie

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!