



Catering Works, Inc.
Delivery Menu

Effective 9/21/2010

Raleigh, NC

www.cateringworks.com

919-828-5932

WELCOME TO CATERING WORKS!

FOOD & BEVERAGE

At Catering Works, our mission is to ensure that we exceed your expectations by providing the highest quality food and service to Raleigh and the surrounding area. Locally owned and operated since 1989, Catering Works offers full service off-premise catering and delivery. Our delivery menu contains a variety of menu selections including breakfast, lunch, dinner and snack options with several price points. Seasonal Specials encompass the freshest local produce and ingredients to complement the time of year. Our food is delicious and presented with artistic vision. We supply superior, cutting-edge recipes and beverages to please every palate.

FRIENDLY & EFFICIENT SERVICE

Our staff is professional and reliable and able to assist you with planning your next office meeting, casual event or full service reception. Our team is experienced in providing service that is unsurpassed. Catering Works is *ISES Southeastern Regional award winner for several years running. Catering Works arrive on time and ready to ensure your event is a success!

ADDED VALUE

Our comprehensive menu packages include eco-friendly utensils, plates and napkins, serving ware, dessert and tea. Should you need a little more...we have got it covered; linens, stainless flatware, floral centerpieces, assorted soft drinks, full Wine and Beer menu, specialty desserts and other optional items are easy to add on to create a premium look without the premium price tag.

FULL SERVICE EVENT PLANNING

Complete rental coordination of tables, tents, chairs, linens and more. Location, layout and logistics planning to ensure your event runs smoothly. Beautiful floral arrangements created by our own expert floral designer.

Call us today at (919) 828-5932

www.cateringworks.com

PLACING YOUR ORDER

A signed and completed **General Service Agreement** is required to process your delivery order.

*For your convenience you can call, fax or place your order online at:

www.cateringworks.com

*We suggest 48 hours advance notice to fully accommodate your order. We will try to accommodate all orders placed after that time, based on availability. A minimum of 10 guests is required

*Catering Works accepts: MasterCard, Visa, American Express, Cash and Checks

*Catering Works has a 24-hour cancellation policy on all orders. Orders cancelled within 24 hours of delivery time may be subject to full charges. To cancel an order, Catering Works must receive signed instructions from client.

*Catering Works delivers to several local meeting facilities and venues. Many of these meeting facilities assess a venue charge to all off premise caterers. If this type of facility is used, Catering Works will include this cost in the total invoice for catering services.

DELIVERY

Delivery times are scheduled on the one half hour. Delivery charges are based on delivery location and set by time, please call for specific rates.

Catering Works is required by Wake County Health Department regulation, to recover and dispose of any food left at the time of pick up. Delivered foods should not remain un-refrigerated for more than 1 hour after set by time.

PICK UPS

Catering Works will pick up any non-disposable items left from your meal. For weekday deliveries, pick-ups will begin approximately 2 hours after delivery is made through 5 pm on the day of the delivery.

Pick-up times for weekend deliveries will be based on availability and may be subject to additional charges. One pick up is made per non-disposable delivery at no extra charge. If additional pick-up(s) are required, an additional delivery charge will be applied.

INCLEMENT WEATHER POLICY

Catering Works Severe Weather Policy will be activated whenever weather conditions pose a threat to our employee's safety. We utilize WRAL, News Channel 14 and NBC17 severe weather alert systems, and will generally be listed in business closings section(s). Catering Works Sales personnel will contact all affected clients, in the case of business closure, if possible.

Wake up to the Catering Works

Scrambled

Carolina Breakfast	Farm fresh eggs scrambled with Carolina Ham, Asparagus, Peppers, and Cheddar cheese. Served with Buttermilk Biscuits with Jam and Butter, Breakfast Fruit Platter, Stone Ground Cheese Grits, and Rosemary Breakfast Potatoes.	10.25
Classic Breakfast	Scrambled eggs, hash browns, homemade Buttermilk Biscuits with jam and butter, choice of sausage or bacon. Breakfast fruit platter included.	7.50
Country Breakfast	Farm fresh breakfast includes scrambled eggs, stone ground cheddar grits, homemade Buttermilk Biscuits with jam and butter, Breakfast fruit platter and choice of bacon or sausage links.	7.50
Healthy Start Breakfast	Scrambled egg whites, turkey sausage, yogurt, breakfast fruit platter and bran muffin. Start your day with a great nourishing low fat breakfast.	8.95
Huevos Rancheros	Warm corn tortilla filled with refried beans, fried eggs, Jack cheese and topped with classic ranchero sauce. Served with Spanish roasted potatoes and fruit platter.	7.45
Southern Breakfast	Our famous Honey Ham & Cheddar Scallion Biscuits and Savory Sausage & Buttermilk Biscuits. Served with breakfast fruit platter.	6.25
Tuscan Breakfast	A wonderful mix of creamy scrambled eggs with asparagus, mushrooms, Proscuitto ham, Italian herbs and cheeses. Served with Cheese Grits, Rosemary Breakfast Potatoes, Buttermilk Biscuits with Jam and a Breakfast Fruit Platter.	10.45

Egg Casseroles and Stratas

Egg Casserole & Stratas	Your choice of our: Brunch casserole Ham, Broccoli & Cheddar Spinach & Gruyere Sausage & Cheddar Spinach, Mushroom and Artichoke Baked Blueberry French Toast & Praline Topping White Chocolate Bread Pudding Each is served with fresh baked pastry and breakfast fruit platter.	9.95
Quiche Tart	Individually baked 4" quiche tart. Choices include: Lorraine, Sausage & Cheddar, Roasted Tomato and Goat Cheese or Garden Vegetable. Served with Breakfast pastry and Breakfast fruit platter.	9.25

Pancakes

Belgian Waffles	Belgian Waffles served with berries, whipped butter, whipped cream and maple syrup. Served with choice of sausage or bacon and a breakfast fruit platter.	9.95
Breakfast Crepes	Choose either a savory crepe filled with ham, onions, mushrooms, and asparagus or from a sweeter version featuring a sweet ricotta filling and served with fresh berries and whipped cream. Choice of either Bacon or Sausage.	11.45
Buttermilk Pancakes	Three buttermilk pancakes served hot with maple syrup, berries and whipped butter. Includes a Breakfast Fruit Platter and your choice of sausage links or bacon.	9.25

On the Lighter Side

Assorted Bagels	Fresh baked bagels from Bruegggar's to order. Assorted flavors for your variety and served with cream cheese, jam and butter.	3.50
Breakfast Biscuits	Our famous biscuit recipe, made larger for these yummy breakfast sandwiches. Choose from: Bacon, Egg & Cheese, Sausage, Egg & Cheese, Canadian Bacon, Egg & Cheese or Egg & Cheese. Breakfast fruit platter included. One large biscuit per serving.	7.25
Breakfast Fruit Platter	An arrangement of fresh seasonal fruits. May include: oranges, grapefruit, pineapple, melons, grapes.	3.95
Coffee Cake	Sour Cream Chocolate Chip, Blueberry Crumble, Cardamom Coffee Cake. One Whole Cake serves 12-16.	22.50
Continental Deluxe	A light breakfast of various pastries. May include an assortment of muffins, coffee cake, Danish, and Croissants.	4.95
Mini Bagels	Plain mini bagels served with cream cheese, butter and jam. Two mini bagels per serving.	2.75
Muffin, Danish or Scone	One piece per serving. Assortment of fresh baked Scones, European Danish or Jumbo Muffins.	3.25
Oatmeal with Warm Fruit Compote	Steel cut oats, served with brown sugar and warm fresh fruit compote on the side.	5.25
Scones, Muffins & Coffee Cakes	A selection of our fresh baked homemade breakfast pastry. One and half pieces per person.	4.00
Yogurt	Assorted Yoplait individuals served chilled.	1.95
Yogurt Parfait	All natural vanilla yogurt served Parfait style layered with seasonal berries, pineapple and granola to start the day healthy.	4.50

Deli-Licious

Deli

Deli platter combinations include choice of salad; pasta, potato, fruit or garden salad and dressing, and choice of potato chips or pretzels (individually bagged). All include choice of Cookies or Brownies and Iced Tea.

Build your own Deli Sandwich	Premium all natural antibiotic free rolled deli meats: Roast Beef, Honey Ham and Smoked Turkey Breast. Served with Cheddar, Provolone, Havarti & Swiss cheeses, lettuce, tomato, pickles and a bakery bread basket. Includes choice of deli side salad, cookies and brownies.	13.45
Chips & Pretzel	Miss Vicki's, Lays, Baked Lays, Sun Chips or Pretzels. Individual bags.	0.95
Gluten Free Flaxseed Bread Sandwiches	Choice of Mango Chicken Salad, Tuna Salad or Roast Beef, Fignautre sandwich on Gluten free Flaxseed bread.	7.95
Sandwich Platter-Specialty	Variety of our specialty sandwiches. Served with your choice of deli side salad, cookies and brownies.	10.75
Signature Sandwich Platter	Your choice of Signature Sandwiches. Includes your choice of side salad.	10.45
Simple Sandwich Package	Go Green along with Catering Works, and eliminate bulky plastic platters. These sandwiches are displayed in ziploc bags, and served with chips, Deli Side Salad and Chocolate Chip Cookie. No Drinks are included. Bio-ware plate for Sandwich and Salad and Napkin for dessert, are provided. No substitutions on this package.	9.00
Wrap & Signature Sandwich Platter	Choice of our Specialty Wraps and Signature sandwiches to include deli side salad, chips and pretzels, cookies and brownies and iced tea.	11.45
Wrap Sandwich Platter	Your selection of our Wrap Sandwiches. Includes choice of deli side salad, cookies and brownies.	10.75

Sandwiches

Sandwiches may be purchased a la carte (prices below) or in deli packages as described in the Deli or Boxed and Bagged categories.

Signature Sandwiches	Tarragon Chicken Salad Croissant, Honey Ham & Swiss on Rye, Roast Beef & Provolone on Roll, Curried or Classic Tuna on Wheat, Smoked Turkey & Dill Havarti on Wheat, Garden Veggie on Roll, Peanut Butter & Honey on Wheat and Hummus Pita Pocket. We also have a Mango Chicken Salad on Multigrain and a Carolina Shrimp Salad Crossiant. All served with mustard and mayonnaise on the side.	6.25
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Specialty Sandwiches	A selection of our fabulous sandwiches: Rosemary Ham Ciabatta with Roasted Red Peppers, Fignature Sandwich (Pecan Raisin Bread with Fig & Orange Spread, Spinach and Cream Cheese), Roast Beef with Asiago Cheese and Horseradish Sauce, Bistro Turkey Sandwich with Tarragon Jam on Foccacia, Pesto Grilled Chicken with Roasted Red Peppers & Mozzarella on Baguette and Steakhouse Sandwich robust combination of roast beef and Saga blue cheese on a French Batard. Grilled Vegetable Muffalatta and Portobello Mushroom Baguette for Vegetarians.	7.25
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Wrap Sandwiches	Jumbo tortillas filled with your choice of: Chicken or Steak Caesar, Roast Beef & Provolone, Tarragon Chicken Salad, Tuna Salad, Vegetable Cream Cheese & Turkey, Southwestern Steak, California Smoked Turkey and Ham, Chipolte -Lime Chicken Wrap, BLT with Honey Mustard, Cobb Salad ,Thai Chicken & Vegetables with Peanut Sauce, Thai Tofu with Peanut Sauce, Greek Chicken or Garden Vegetable Wrap. Three Choices of flavors per 10 guests.	7.45
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Boxed and Bagged

Easy for a working lunch. These include choice of Cookies or Brownies and Iced Tea, unless otherwise stated.

Signature Bag Lunch	Your choice of Signature Sandwiches, chips or pretzels and whole fruit.	10.45
Signature Box Lunch	Signature Sandwich, served with choice of deli side salad, brownie cookie or dessert bar.	10.45
Simple Bag Lunch	Choice of Signature Sandwich, Chips or Pretzels and Chocolate Chip Cookie. No drinks are included in this package. No substitutions allowed.	8.45
Specialty Bag Lunch	Choice of Specialty Sandwich, whole fruit, chips or pretzels.	10.75
Specialty Box Lunch	Choice of specialty sandwich, deli side salad, brownie or dessert bar.	11.25
Wraps in a Bag	Choice of Catering Works Wrap Sandwich, whole fruit, and chips or pretzels.	10.25

Entree Salads

All entree salads are served with rolls and butter, Iced Tea, and Seasonal Dessert Choice or Cookies & Brownies.

Baby Spinach & Grilled Chicken Salad	A salad full of super foods; Fresh baby spinach leaves, topped with grilled Balsamic boneless breast of chicken, roasted tomatoes, goat cheese crumbles, toasted almonds and fresh sliced strawberries. Served with our house Balsamic Vinaigrette Dressing. Served with a whole grain roll, Fresh Fruit with a touch of Grand Marnier.	13.95
Care Package	Perfect for a sick friend or someone in need. Food is packaged in deli containers. One package includes: Two and Half pounds of Chicken Salad, Two Pounds of Fruit Salad, two Pounds of Pasta Salad, Ten Mini Croissants and 10 Assorted Cookies and Brownies.	75.50
Chef Salad	Mixed Greens layered with all natural turkey, ham, veggies, Cheddar & Swiss Cheese, and hard boiled eggs. Served with dressing, whole grain roll, deli side salad and cookies and brownies.	13.95
Cobb Salad	Leaf lettuce, poached boneless breast of chicken, bacon, tomato, avocado and blue cheese dressed with a white wine vinaigrette dressing. A Hollywood favorite. Served with whole grain rolls and deli side salad.	13.95
Grilled Chicken Salad	Seasoned grilled chicken atop crisp greens with style-like accompaniments. Choose from: Caesar, Greek, Asian or Blackened, Chicken Club or Southwest Caesar.	11.45
Italian Tortellini Pasta Salad with Salami	Cheese tortellini tossed with oven roasted tomatoes, artichoke hearts, salami, roasted red peppers, fresh mozzarella cheese in a balsamic dressing with fresh basil. Served with Focaccia Bread, Dessert & Iced Tea	9.95
Mango Coconut Chicken Salad	Boneless breast of chicken poached in spices and tossed with toasted coconut, mango chutney, in a creamy dressing with a hint of lime. Served with soft pita for dipping, Cookies & Iced Tea	9.75
Salad Sampler	Our most sought-after salads: Tarragon Chicken Salad, Shrimp Salad, Italian Pasta Salad and Fruit Salad.	13.25
Salmon Nicoise Platter	Roasted Boneless Side of Salmon presented with Haricot Vert, Yukon Gold Potato Rounds, Hard Boiled Eggs and Watercress and Nicoise Olives. Drizzled with Classic Dijon Vinaigrette. Served with Sour Dough Rolls, Fresh Fruit Salad and Seasonal Dessert. This is a perfect lunch.	14.45
Shrimp Salad	Fresh steamed shrimp tossed with veggies and a lemon dill sour cream dressing. Served with Mixed Green Salad, rolls, cookies and brownies.	14.95

Side Salads

Black Bean & Corn Salad	Black beans, corn, artichoke hearts, red & yellow peppers, scallions, and tomatoes tossed in a light balsamic vinaigrette with fresh herbs.	3.25
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Creamy Coleslaw	Traditional coleslaw in a creamy mayonnaise dressing.	2.25
Cucumber Tomato Salad	Marinated cucumbers, tomatoes and onions in a light vinegar dressing. (Seasonal)	3.25
Fresh Fruit Salad	Fresh seasonal fruits may include: pineapple, melons, grapes, berries, garnished with fresh mint.	3.25
Greek Pasta Salad	Orrichette pasta tossed with peppers, red onions, feta cheese, tomato, cucumbers and kalamata olives in a light greek dressing with mint and oregano.	3.25
Greek Side Salad	Romaine lettuce topped with feta cheese, tri colored peppers, red onions, kalamata olives, pepperoncinis, ripe tomatoes, cucumbers and our homemade Greek salad dressing.	4.95
Haricot Vert and Tomato Salad	Lightly blanched haricot vert tossed with ripe cherry tomatoes in a fresh lemon vinaigrette dressing	3.95
Italian Pasta Salad	Classic pasta salad includes: green peppers, red onion and carrots tossed in an Italian dressing and Parmesan cheese.	3.25
Mandy's Pasta Salad	Penne and bow tie pasta with corn, scallions, tomatoes and black beans tossed with a balsamic vinaigrette.	3.25
Mixed Greens Salad	A bed of gourmet greens tossed with cucumbers, carrots, grape tomatoes topped with a dressing of your choice.	3.75
Mixed Greens with Cranberries, Pears & Walnuts	Mixed gourmet greens tossed with Sun-dried Cranberries, Pears, Caramelized Walnuts, Blue Cheese Crumbles and Raspberry Vinaigrette dressing .Our signature salad.	4.45
Old Fashioned Potato Salad	Idaho potatoes tossed with onion, celery, relish and our secret spices. Dressed in old-fashioned mayo mustard dressing.	3.25
Pesto Pasta Salad	Penne pasta tossed in a "pesto vinaigrette" with toasted pine nuts, artichokes, asparagus and roasted tomatoes.	4.45
Red Potato and Roquefort Salad	A salad featuring steamed red potatoes with fresh herbs tossed in a light dijon vinaigrette topped with crumbled roquefort cheese and bacon.	3.75
Red Skin Potato Salad	Red skin new potatoes, onions, parsley, and dill tossed in a sour cream dressing .	3.25
Tarragon Chicken Salad by the Pound	Tarragon Chicken Salad by the Pound. One pound serves about four.	11.95
Tomato Basil Napolean	Vine ripened yellow and red tomatoes sandwiched with fresh Buffalo Mozzarella and drizzled with olive oil, balsamic vinegar, cracked pepper and chopped basil. (Seasonal)	4.95

Tortellini Pasta Salad	A tri-colored tortellini pasta stuffed with cheese and tossed with pinenuts, sundried tomatoes and an oil and vinegar dressing.	4.95
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Soups

Sold by the gallon, unless otherwise stated. One gallon serves 10.

Chili	Your choice of Carolina Pork Chili, Vegetable, or Classic Beef Chili. Served with cheddar cheese, sour cream, corn bread, garden salad and cookies & brownies. Sold per person.	9.45
Chili, Chili, Chili	Your choice of: Classic Beef, Carolina Pork or Vegetable Chili.	45.00
Soup, Soup, Soup	Your choice of: Black Bean, Minestrone, Creamy Broccoli, Creamy Potato, New England Clam Chowder, Manhattan Clam Chowder, Chicken Noodle, Pumpkin, Potato Leek, Tomato Bisque, Tortilla Soup, Chicken Corn Chowder, Southern Corn Chowder, Wild Mushroom, Butternut Squash with Wild Rice, Winter Vegetable, Tomato Provencal. One gallon serves 10-12.	45.00

Entrees to Impress

Beef

All Entree packages include a mixed green salad, bread and a choice of potato, rice or garden vegetable medley. Potato and Rice choices are listed under the category: Side Dishes. Entree packages include Seasonal Dessert Special or Cookies & Brownies and Iced Tea

Beef Tenderloin Spinach Spirals	Beef tenderloin filled with French bread stuffing seasoned with herbs and garlic. Wrapped in bacon and cooked to medium rare.	16.45
Beef Tri-tip w/ Cherry Tomato Relish	Tequila-cilantro marinated beef tri-tip, grilled to perfection and served with a southwestern inspired cherry tomato relish.	14.45
Beef with Caramelized Onion and Roquefort Sauce	Tri tip of beef, grilled and served with a rich caramelized onion sauce, infused with creamy blue cheese.	13.45
Fajitas Tex-Mex Favorite	Your choice of Chicken, Beef or Combo. Served with sauteed onions and peppers, rice choice, tortillas, Jack & Cheddar cheeses, scallions, olives, salsa, sour cream and guacamole. Combo \$13.95	13.45
Filet of Beef with Green Peppercorn Sauce	6 oz. piece tenderloin of beef pan seared and topped with a Green Peppercorn and Cognac Cream Sauce.	20.45
Ginger Flank Steak	Grilled flank steak basted in a zesty ginger-soy BBQ sauce and thinly sliced.	12.45
Gourmet Burger	house ground and pattied ground beef grilled and topped with Proscuitto, Mozzarella, marinated roma tomato, pesto aioli served on Ciabatta roll. Served with deli side salad, chips, dessert and iced tea.	12.45
Meatloaf Americana	Classic meatloaf glazed with a sweet zesty tomato horseradish sauce.	10.75
Porter Marinated Beef with Wild Mushroom Sauce	Tender pieces of beef marinated with porter and molasses, grilled to perfection and finished with a rich wild mushroom sauce.	12.45

Chicken

BBQ Chicken Dinner	Whole chicken pieces basted in zesty bbq sauce. Served with mashed potatoes, coleslaw and buttermilk biscuits.	10.45
Chicken Amandine	Boneless breast of chicken lightly breaded & sauteed, topped with toasted almond butter sauce.	13.45
Chicken Breaded with Herbs and Mustard Sauce	Chicken breaded with mustard and herbs and baked to perfection.	13.45

Chicken Honey Ginger	Airline breast of chicken marinated in a sweet honey ginger marinade and grilled.	12.25
Chicken Marsala	A breaded boneless breast of chicken sauteed until golden brown and served with a rich Marsala wine and mushroom sauce.	12.45
Chicken with Asiago, Proscuitto & Sage	Boneless breast of chicken sauteed, topped with Asiago Cheese, Proscuitto and a Sage and white wine reduction. Served with Foccacia bread.	13.45
Honey Lemon Rosemary Chicken	Boneless breast of chicken marinated in honey, rosemary and fresh lemon, grilled and topped with our chutney yogurt sauce.	11.45
Parmesan Chicken with Sage Butter	Chicken breast breaded in a light Parmesan crust and drizzled with Sage butter.	12.45
Parmigiana	Your choice of Chicken or Eggplant sauteed & breaded with Italian seasonings & Parmesan cheese & served over a bed of pasta. Topped with our signature Marinara sauce.	12.45
Southern Chicken Pot Pie	Shredded chicken with hearty vegetables in a creamy sauce topped with Rosemary biscuits and baked to perfection. Sold in increments of 10 only.(Garden Salad only included).	10.45
Stuffed Chicken Breast	Choice of: Wild Mushroom and Walnuts, Apple and Bacon, Artichoke & Chevre, Ricotta Roasted Red Peppers & Pesto and Mushrooms, Asparagus & Gryere Cheese. Julienne Vegetables and Side choice included.	17.45
Tequila Lime Grilled Chicken	Breast of chicken marinated in a touch of Tequila, Orange and Lime Juice before being grilled to perfection. Cornbread included.	12.45

Seafood

Crab Cake Sandwich	Our Signature Crab Cake: Jumbo backfin crab loaded with our secret spices and sauteed. This 6 oz sandwich is served warm and comes with oven roasted fries with rosemary. Roll, Lettuce and Cocktail and Remoulade sauce on the side.	17.45
Grilled Caribbean Salmon	Fresh Salmon seasoned in our Jamaican Jerk marinade and grilled to perfection. Served with pineapple salsa.	17.45
Salmon with Raspberry Tamarind	Salmon filets glazed with a delicious raspberry tamarind sauce and topped with sweet potato salsa. Served with Bamati rice, salad, dessert and iced tea. This is a gluten free entree.	13.95
Spice Grilled Salmon Tacos	Fresh Salmon is seasoned with our homemade spice rub and grilled. Tortilla shells, Chipotle Slaw, Corn Salsa, Cilantro Sour Cream, Lettuce and Chopped Tomatoes on the side. Accompanied by Brown Rice.	15.50

Spicy Shrimp with Noodles Stir Fry	Shrimp marinated in a Oriental lime marinade and sauteed served with linguine with sweet and spicy chili sauce and chopped peanuts. Accompanied by Stir fried Sesame Asparagus.	14.45
Tilapia " Taco"	Tilapia fillet breaded with crushed corn tortillas and a hint of lime. Served with Chipolte slaw, Guacomole and black beans and cornbread.	12.95
Tilapia Crusted with Coconut & Pineapple Salsa	Delicate mild Tilapia crusted with sweet coconut & baked to perfection served with Pineapple Mango Salsa, Cornbread, Mixed Green Salad & Dressing, Rice or Potato Choice, Dessert & Iced Tea	15.25
Tortilla Crusted Tilapia with Salsa Fresca	Mild and tender Tilapia breaded in tortilla's and spices served with fresh salsa. Served with rice option, we suggest green rice. Cornbread included.	14.45

Pork

Grilled Pork Chopswith Molasses BBQ Sauce	Center cut pork chop marinated and grilled with our homemade molasses barbeque sauce. Served with cornbread.	14.45
Jack Daniel's Pork Tenderloin with Cherry Compote	8 oz roasted pork tenderloin, brined in Jack Daniels, brown sugar and vanilla and served with a savory cherry sauce. Served with potato choice.	15.45
NC Chopped Pork BBQ	Classic Eastern North Carolina chopped pork. Served with creamy coleslaw, potato salad and buns, iced tea, dessert and paper products.	12.45
Pork Chops with Ginger Applesauce	Center cut marinated and grilled pork chops. Topped with a homemade ginger-spiced applesauce.	14.45
Pork Roasted with Garlic & Rosemary	Succulent pork loin, infused with fresh garlic and rosemary roasted to perfection, drizzled with balsamic glacé. Served with choice of potato or rice side dish and bishops rolls.	15.45
Pork Tenderloin with Honey BBQ Sauce	Pork tenderloin marinated in honey bbq sauce and grilled to perfection. Served with potato choice.	14.45

Side Dishes

Choose from Potato or Rice Selections for Entree packages, or purchase other side dishes a la carte.

Asparagus Selections	Choice of: Asparagus with Lemon Butter, Grilled Asparagus or Sauteed Asparagus.	3.95
Carrot Selections	Choose from: Carrots Roasted with Fresh Thyme, Carrots with Fresh Basil Butter, Sauteed Carrots & Snow Peas or Grilled Carrots.	3.95

Green Bean Selections	Choose from our fresh Green Beans in Butter, Green Beans Sauteed with Italian Herbs, Green Beans with Orange Essence and Pecans, Green Beans Sauteed with Tri color Peppers or Green Beans with Roasted Red Peppers and Garlic.	3.95
Julienne Vegetables	Carrots, zucchini, yellow squash and red peppers julienned and sauteed with butter, olive oil and Italian seasoning.	3.95
Lemon Thyme Potato Gratin	Thinly sliced potatoes layered with fresh thyme and lemon in a light cream sauce. (This item sold in increments of 10 only)	4.50
Potato Selections	Choose from our homemade Mashed Potatoes, Mashed Potatoes with Havarti and Chive Cheese, Mashed Potatoes with Roasted Tomatoes or our Sweet Mashed Potatoes or Oven Roasted Potatoes with Sea Salt and EVOO or Parsley Buttered New Potatoes or Oven Roasted Fries with Rosemary. These are included as choice in our Entree selections.	3.45
Seasonal Vegetable Selections	Sauteed Sugar Snap Peas with Lemon Butter, Garden Grilled Vegetables, Garden Vegetable Medley, Roasted Butternut Squash, Sauteed Zucchini & Tomatoes.	4.45

Veggie & Pasta

Baked Angel Hair, Chicken & Cheese	A fabulous pasta casserole loaded with chicken, vegetables, Fontina, Provolone, Mozzarella & Parmesan cheese.	11.45
Baked Potato Bar	Idaho baked potato or choice of Sweet Potato bar served with cheddar and jack cheeses, broccoli spears, sour cream, scallions, bacon bits, butter and salsa.	10.45
Baked Ziti Italiano	Classic baked ziti with zesty marinara and cheeses.	10.45
Bistecca Romano	Grilled sliced steak married with penne and roasted peppers in a light veal Marsala demi with Romano cheese. Served with Greek salad, rolls and butter dessert and iced tea.	11.50
Blackened Chicken with Tortellini	Boneless breast of chicken seasoned with a Blackened spice blend. Served on a bed of tortellini in a Cajun cream sauce.	13.95
California Chicken	Breaded chicken, topped with fresh tomato, avocado, and Monterey Jack cheese served over a bed of pasta and finished with a chili cream sauce.	12.45
Lasagna Italiano	Wide egg noodles layered with your choice of beef or vegetarian. Lasagnas are topped with Mozzarella and Parmesan cheeses. Sold in increments of 10 only.	12.45
Risotto Tomato Parmesan	Arborio rice paired with zesty tomatoes, Parmesan cheese and fresh basil. Served with our fresh Focaccia bread.	10.45

Stuffed Shells	Ricotta cheese filled pasta shells topped with zesty Marinara and Parmesan cheese. Two Shells per serving.	10.45
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Vegetarian Options

Portabello Stuffed Mushroom	Spinach, Mozzarella and Roasted Red bell pepper stuffed Portobello Mushroom. Mixed Green salad, and dessert included.	13.45
Pyramid Potato Masala	Potato and Onions cooked with Garam Masala, Ginger, Coconut and Mustard Seeds and blended with eggs and baked into a pyramid fritatta. Mixed Green Salad and Naan Bread are also included.	9.95
Saag Paneer	A northern Indian delicacy! Fresh cheese cooked in a rich cumin and onion laced spinach sauce and finished with thin strips of sweet red bell pepper. Served with basmati rice and fresh corn bread.	14.45
Stuffed Peppers with Indian Spices	Vegetarian "ground beef" is seasoned with indian spices, combined with basmati rice and stuffed into jumbo red and yellow peppers, simmered until tender in a curry scented broth with tomatoes and cauliflower. (vegan) Garden Salad & Rolls also included.	11.45
Tortellini with Basil Cream	Our delicious tri-color cheese tortellini served with a light basil cream sauce and Parmesan cheese. Garden Salad and rolls & butter are also included.	11.45
Vegetable Kabobs	Squash, mushrooms, tomatoes, peppers and onions marinated and grilled to perfection. Rice pilaf, Garden Salad and rolls & butter are also included.	12.45
Vegetable Napoleon	Portabello mushrooms, Roasted Red Peppers, Zucchini, Grilled and stacked with fresh sauteed Spinach and layered with Chevre and Provolone Cheese. Served with a Basil Aioli sauce. Focaccia Bread and butter and Mixed Green Salad are also included.	14.45

Desserts Included

Desserts listed in this section are included with Entree packages, or can be ordered a la carte at the prices indicated below. Special seasonal desserts rotate every quarter, please refer to the Seasonal Specials menu for current dessert specials!

Assorted Cookies & Brownies	Assorted Cookies & Brownies, one piece per person.	1.25
Blackberry Lemon Cupcakes	Delicate white cupcakes filled with blackberry curd topped with lemon cream cheese icing.	2.75
Cheesecake Triangles	Plain sour cream cheesecake triangles with a graham cracker crust.	0.95

Dessert Bars	Our signature dessert bars. May include chocolate peanut butter, key lime, lemon bars and dream bars. One piece per person.	1.75
Mexican Chocolate Cake	A moist cinnamon chocolate cake topped with a fudge icing and nuts.	1.75
Whole Fruit	May include oranges, apples, grapes, bananas or seasonal fruits.	0.95

Beverages

Hot Stuff

Coffee by the Pot	Our Signature Sumatra Coffee Sold by the Air-Pot. One Air-Pot holds 80 oz and serves 10. Creamer and Sweetener and Paper Coffee Cups included	15.00
Hot Chocolate	Cocoa served hot.	1.00
Hot Tea	Assorted Teas from Republic of Tea. Served with hot water, lemon and sugar.	1.50

H-2-Oh!

Bottled Water, Sparkling	Sparkling Bottled Water from Italy.	1.75
Bottled Water, Still	Non-carbonated bottled water.	1.75
Fruit 2-Oh	Flavored water enhanced with vitamins and minerals. May include Orange, Raspberry or Strawberry flavors.	2.00

Soda and Tea

Coke Products	Coke, Diet Coke, Sprite	2.00
Ginger Peach Iced Tea	Republic of Tea, Iced Ginger Peach served with lemons and sweetener.	16.00
Iced Tea by the Gallon	Sweet or Unsweeted tea. Served with cups, sweetener and lemons.	10.50
Lemonade by the Gallon	Lemonade sold by the gallon.	9.00
Limonata	Sparkling Lemonades from France, choose from Grapefruit or Lemon flavors - magnifique! Small individual bottles.	2.00
Pepsi Products	Pepsi, Diet Pepsi, Sierra Mist and Diet Sierra Mist.	2.00

Punch & Juicy

Assorted Juices	Individual juices to include; Orange Juice, Cranberry Juice, Grapefruit Juice, and Apple Juice. Chilled for a healthy start!	2.25
Bay Breeze Punch	Cranberry and Pineapple Juice with a touch of Lime and garnished with fresh pineapple chunk. Sold by the gallon.	32.00
Citrus Punch	Fruity citrus punch with orange and pineapple juice and gingerale, priced per Gallon.	25.00
Cranberry Ginger Fizz	Cranberry Juice Cocktail, Orange Juice and Ginger Splashed with Soda. Sold by the gallon.	21.00
Fruit Nectars	Enjoy delicious pear or peach nectar, a flavorful and rich alternative to regular juice.	2.00
Fruit Punch	Red fruit punch. Sold by the gallon.	9.00
Orange Juice, Half Gallon	Half Gallon of Orange Juice. Half Gallon serves 10 people.	7.50
Orange Juice, Individual	Orange juice, not from concentrate, in individual 6 oz. cartons.	1.50
Pomegranate Punch	Pomegranate Juice, Cranberry Juice, Lime Syrup splashed with Ginger Ale, chilled with orange slice garnish. Sold by the Gallon. One gallon serves 10-20.	38.00

White Grape Punch White grape juice and gingerale punch. 24.00

Udderly...

Milk Individual cartons of milk, please specify which type is requested, whole milk is the standard. 2% and Skim available. 2.00

Last Call

Signature Beers Select from, or may include: Amstel Light, Budweiser, Carolina Brewing, Coors, Heineken, Molson, Labatt's, Michelob, Miller, Pete's Brewing, Tecate, or Yuengling. 48.00

Signature Wines Catering Works features a variety of boutique style wines, domestic and imported. Select from, or may include; Chardonnay, Viognier, Pinot Grigio, Dry Riesling, Merlot, Pinot Noir or Cabernet Sauvignon. Priced per bottle. 18.00

Specialty Beers Select from or may include: Amstel, Bass Ale, Beck's, Blue Moon, Brooklyn Brewing, Corona, Dos Equis, Duck Rabbit, Edenton Brewery, Flying Dog, Fosters, Harp, Mendocino Brewery, Magic Hat, Modelo, St. Pauli Girl, Sam Adams, Saranac, Stella Artois, or Victory Brewing. 60.00

Specialty Wines Select from or may include our finest wines; Chardonnay (White Burgundy), Sparkling Cava or Prosecco, Sauvignon Blanc, Shiraz-Viognier Blend, Pinot Noir, Merlot, Shiraz, Cabernet Sauvignon. Priced by the bottle. 24.00

Green Options and Add-Ons

Melamine for Purchase Eliminate the use of disposable utensils and serviceware, by making Melamine a permanent addition to your company's inventory. Three piece set includes luncheon plate, dessert plate and coffee mug. These products are durable, long lasting and dishwasher safe. \$1.50 per set.

No-disposables Discount Save \$1 per guest when you omit disposable plates, utensils and cups from your delivery order.

Custom Floral Arrangement Buffet or seating table centerpiece designed with your colors and or theme in mind. Confirm colors, blooms, scale and container style with your sales rep. Prices vary.

Upgrades and Add-ons China place settings, linens, Melamine serviceware, or Server(s) may be rented with your delivery order. Ask your sales representative for more details and pricing.

We look forward to serving you soon! 919-828-5932