



CATERING WORKS

Delivery Menu

Effective January 2012

Raleigh, NC

www.cateringworks.com

919-828-5932



Wake up to the Catering Works

SCRAMBLED

CAROLINA BREAKFAST 10.25

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.

CLASSIC BREAKFAST 7.50

Scrambled eggs, hash browns, homemade buttermilk biscuits with jam and butter, choice of sausage or bacon. Breakfast fruit platter included.

COUNTRY BREAKFAST 7.50

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.

EGG CASSEROLE & STRATAS 9.95

Your choice of our:

Brunch Casserole

Ham, Broccoli & Cheddar

Spinach & Gruyere

Sausage & Cheddar

Spinach, Mushroom and Artichoke

Baked Blueberry French Toast with Pralines

White Chocolate Bread Pudding

Each is served with fresh baked pastry and breakfast fruit platter.

HUEVOS RANCHEROS 7.45

Warm flour tortilla filled with refried beans, scrambled green chili eggs, Jack cheese and topped with classic ranchero sauce. Served with Spanish roasted potatoes and fruit platter.

QUICHE 20.00

House made whole quiche, sold in increments of whole pie only. Three Cheese, Lorraine, Sausage and Cheddar, Garden Vegetable.

SOUTHERN BREAKFAST 6.25

Our famous honey ham & Cheddar scallion biscuits and savory sausage & buttermilk biscuits. Served with breakfast fruit platter.



TUSCAN BREAKFAST

10.45

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.

FROM THE BAKE SHOP

ASSORTED BAGELS

3.50

Fresh baked bagels from NY Bagels to order. Assorted flavor variety and served with cream cheese, jam and butter.

BREAKFAST BISCUITS

7.25

Our famous biscuit recipe, made larger for these yummy breakfast sandwiches. Choose from: bacon, egg & cheese, sausage, egg & cheese, Canadian bacon, egg & cheese. Breakfast fruit platter included. One large biscuit per serving.

BREAKFAST FRUIT PLATTER

3.75

An arrangement of fresh seasonal fruits. May include: oranges, grapefruit, pineapple, melons, grapes.

CINNAMON AND STICKY ROLLS

3.95

A tray of our most delicious sticky pecan caramel roll or glazed cinnamon rolls. One per serving.

COFFEE CAKE

22.50

Fresh baked coffee cake with seasonal flavors. One whole cake serves 12-16.

CONTINENTAL DELUXE

4.95

A light breakfast of various pastries. May include an assortment of muffins, coffee cake, Danish, and croissants or breakfast pastry.

MINI BAGELS

2.15

Made fresh from NY Bagels: Cinnamon, plain, seeded and whole wheat mini bagels. Served with cream cheese, butter and jam. Four dozen minimum.

48 hours advance ordering notice.

MUFFIN, DANISH OR SCONE

3.25

One piece per serving. Assortment of fresh baked scones, european danish or jumbo muffins.

OATMEAL WITH WARM FRUIT COMPOTE

5.25

Steel cut oats, served with brown sugar and warm fresh fruit compote on the side.



YOGURT

1.95

Assorted individual Greek yogurt, served chilled.

YOGURT PARFAIT

4.50

All natural vanilla yogurt served parfait style, layered with seasonal berries, pineapple and granola to start the day healthy.



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 13.45

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.

CHIPS & PRETZELS 0.95

Miss Vicki's, Lays, Baked Lays, Sun Chips or Pretzels. Individual bags.

SANDWICH PLATTER-SPECIALTY 10.75

Variety of our specialty sandwiches. Served with your choice of deli side salad, individual bags of assorted chips & pretzels, house-baked cookies and brownies and iced tea.

SIGNATURE SANDWICH PLATTER 10.45

Your choice of Signature Sandwiches. Includes your choice of side salad.

WRAP & SIGNATURE SANDWICH PLATTER 11.45

Chefs choice of our Specialty Wraps and Signature Sandwiches to include deli side salad, chips and pretzels, cookies and brownies and iced tea.

WRAP SANDWICH PLATTER 10.75

Your selection of our Wrap Sandwiches. Includes choice of deli side salad, cookies and brownies.

SANDWICHES

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

SIGNATURE SANDWICHES 6.25

Tarragon Chicken Salad Croissant, Honey Ham & Swiss on Rye, Roast Beef & Provolone on Roll, 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. All served with mustard and mayonnaise on the side.



SPECIALTY SANDWICHES

7.25

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 Focaccia, 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). Portobello Mushroom Baguette for vegetarians.

WRAP SANDWICHES

7.45

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, BLT with Honey Mustard, Cobb Salad, Thai Chicken & Vegetables with Peanut Sauce, Greek Chicken or Garden Vegetable Wrap. Three choices of flavors per 10 guests.

BOXED AND BAGGED

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

SIGNATURE BAG LUNCH

10.45

Your choice of Signature Sandwiches, chips or pretzels and whole fruit.

SIGNATURE BOX LUNCH

10.45

Signature Sandwich, served with choice of deli side salad, brownie, cookie or dessert bar.

SPECIALTY BAG LUNCH

10.75

Choice of Specialty Sandwich, whole fruit, chips or pretzels.

SPECIALTY BOX LUNCH

11.25

Choice of Specialty Sandwich, deli side salad, brownie or dessert bar.

WRAPS IN A BAG

10.25

Choice of Catering Works Wrap Sandwich, whole fruit and chips or pretzels.

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 12.50

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 freshly sliced strawberries. Served with our house balsamic vinaigrette dressing.

BBQ CHICKEN SALAD 8.95

Mixed greens topped with pulled BBQ chicken, corn, shredded cheddar and peppers. Served with corn muffin.

CHEF SALAD 11.00

Mixed greens layered with all natural turkey, ham, veggies, Cheddar & Swiss cheese and hard boiled eggs.

COBB SALAD SELECTION 14.95

Our Cobb salad is the best in town! You can choose from: Turkey, Chicken, Steak, Salmon or Tex Mex with Chicken. Minimum order is 10 of each variety.

GRILLED CHICKEN SALAD 11.45

Seasoned grilled chicken atop crisp greens with style-like accompaniments. Choose from: Caesar, Greek, Asian or Blackened, Chicken Club or Southwest Caesar.

SOUPS

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

CHILI, CHILI, CHILI 45.00

Your choice of: Classic beef, poblano, chicken and white bean or vegetable.

SOUP, SOUP, SOUP 45.00

Your choice of: One gallon serves 10-12. Ask about our seasonal soups. Our signature soups include: Creamy Broccoli, White Bean, Rosemary Tomato Bisque and Chicken Corn Chowder.



Entrees to Impress

BEEF

All Entree packages include a mixed green salad, bread and side dish as indicated, Seasonal Dessert Special or Cookies & Brownies and Iced Tea

COFFEE BRAISED BEEF SHORT RIBS 15.95

Boneless beef short ribs slow roasted in an elixer of coffee, stock, vegetables, served with creamy polenta and caramelized root vegetables.

FAJITAS TEX-MEX FAVORITE 13.45

Your choice of Chicken, Beef or Combo. Served with sauteed onions and peppers, salsa rice, tortillas, Jack & Cheddar cheeses, scallions, olives, salsa, sour cream and guacamole. Combo \$14.95

FILET OF BEEF WITH PIMENTO CHEESE 22.95

Six ounce beef filet topped with our housemade pimento cheese spread. Yum! This is paired with seasonal veggies and corn muffin.

GINGER FLANK STEAK 12.45

Grilled flank steak basted in a zesty ginger-soy BBQ sauce and thinly sliced.

GRILLED BEEF FLANK STEAK WITH TOMATILLO SALSA 13.50

Grilled beef flank steak thinly sliced and served with a tomatillo salsa and corn muffin.

MEATLOAF AMERICANA 10.75

Classic Meatloaf glazed with a sweet zesty tomato horseradish sauce.

PORTER MARINATED BEEF WITH WILD MUSHROOM SAUCE 13.95

Tender pieces of beef marinated with Porter and molasses, grilled to perfection and finished with a rich wild mushroom sauce.

STEAK MOLE 13.95

Tender skirt steak marinated and charred on the grill, smothered with a sweet, spicy and smoky mole. Corn bread included.

CHICKEN



BBQ CHICKEN DINNER	10.45
Whole chicken pieces basted in zesty BBQ sauce. Served with mashed potatoes, coleslaw and buttermilk biscuits.	
CHICKEN AMANDINE	13.45
Boneless breast of chicken, lightly breaded & sauteed, topped with toasted almond butter sauce.	
CHICKEN HONEY GINGER	12.95
Airline breast of chicken marinated in sweet honey and ginger marinade and grilled.	
CHICKEN MARSALA	12.95
A breaded boneless breast of chicken sauteed until golden brown and served with a rich Marsala wine and mushroom sauce.	
CHICKEN WITH ASIAGO, PROSCUITTO & SAGE	13.95
Airline breast of chicken sauteed, topped with Asiago cheese, Proscuitto and a sage and white wine reduction. Served with Focaccia bread.	
HONEY LEMON ROSEMARY CHICKEN	11.45
Boneless breast of chicken marinated in honey, rosemary and fresh lemon, grilled and topped with our chutney yogurt sauce.	
PARMESAN CHICKEN WITH SAGE BUTTER	12.95
Chicken breast breaded in a light Parmesan crust and drizzled with sage butter.	
PARMIGIANA	12.45
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.	
ROASTED CHICKEN WITH BRIE & TART CHERRIES	12.45
Airline breast of chicken stuffed locally made Chapel Hill Creamery Brie and fresh herbs. Then finished with a tart cherry chutney.	
TEQUILA LIME GRILLED CHICKEN	12.45
Breast of chicken marinated in a touch of Tequila, Orange and Lime Juice before being grilled to perfection. Corn muffin included.	

SEAFOOD



FISH CAKES WITH LIME REMOULADE 14.95

Our house made fish cakes with white fish, scallops and citrus pan seared.

SALMON WITH CHILE HONEY GLAZE 14.95

Salmon grilled and brushed with a sweet and spicy chile honey sauce.

SALMON WITH RASPBERRY TAMARIND 14.95

Salmon filets glazed with a delicious raspberry tamarind sauce and topped with sweet potato salsa.

TILAPIA "TACO" 12.95

Tilapia filet breaded with crushed corn tortillas and a hint of lime. Served with Chipolte slaw, guacomole and black beans and corn muffin.

PORK

GRILLED PORK CHOPS MOLASSES BBQ SAUCE 12.95

Center cut pork chop marinated and grilled with our homemade molasses barbeque sauce. Served with corn muffin.

JACK DANIELS PORK TENDERLOIN WITH CHERRY COMPOTE 13.95

Eight ounce roasted pork tenderloin, brined in Jack Daniels, brown sugar and vanilla and served with a savory cherry sauce.

NC CHOPPED PORK BBQ 12.45

Classic Eastern North Carolina chopped pork. Served with creamy coleslaw, potato salad and buns, iced tea, dessert and paper products.

PORK TENDERLOIN WITH HONEY BBQ SAUCE 13.95

Pork tenderloin marinated in honey BBQ sauce and grilled to perfection.

VEGGIE & PASTA

BAKED ANGEL HAIR, CHICKEN & CHEESE 10.95

A fabulous pasta casserole loaded with chicken, vegetables, Fontina, Provolone, Mozzarella & Parmesan cheese.

BAKED POTATO BAR 10.45

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.



BAKED ZITI ITALIANO	10.45
Classic baked ziti with zesty marinara and cheeses.	
BISTECCA ROMANO	11.95
Grilled sliced steak married with penne and roasted peppers in a light veal marsala demi with Romano cheese. Greek side salad included.	
BLACKENED CHICKEN WITH TORTELLINI	13.95
Boneless breast of chicken seasoned with a blackened spice blend. Served on a bed of tortellini in a Cajun cream sauce.	
LASAGNA ITALIANO	12.45
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.	
TORTELLINI WITH BASIL CREAM	11.25
Our delicious tri-color cheese tortellini served with a light basil cream sauce and Parmesan cheese. Garden salad and rolls & butter are also included.	
VEGETARIAN OPTIONS	
PORTABELLO STUFFED MUSHROOM	8.95
Spinach, Mozzarella and roasted red bell pepper stuffed portobello mushroom.	
PYRAMID POTATO MASALA	8.95
Potato and onions cooked with Garam Masala, ginger, coconut and mustard seed blended with eggs and baked into a pyramid. Two per serving.	
STUFFED PEPPERS WITH INDIAN SPICES	8.95
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)	
VEGETABLE NAPOLEAN	9.95
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.	



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	1.25
Assorted cookies & brownies. One piece per person.	
BLACKBERRY LEMON CUPCAKES	2.75
Delicate yellow cupcakes filled with blackberry curd topped with lemon cream cheese icing.	
CHEESECAKE BARS	0.95
Our pastry chef's will create a seasonal cheesecake bar you will love!	
DESSERT BARS	1.95
Our signature dessert bars. May include chocolate, peanut butter, key lime, lemon bars and dream bars. One piece per person.	
MEXICAN CHOCOLATE CAKE	1.75
A moist cinnamon chocolate cake topped with a fudge icing and nuts.	
WHOLE FRUIT	0.95
May include oranges, apples, grapes, bananas or seasonal fruits.	



Beverages

HOT STUFF

COFFEE BY THE POT 15.00

Our Signature Sumatra Coffee sold by the Air-Pot.

One Air-Pot holds 80 oz and serves 10.

Creamer, sweetner and paper coffee cups included.

HOT CHOCOLATE 1.00

Cocoa served hot.

HOT TEA 1.50

Assorted Teas from Republic of Tea. Served with hot water, lemon and sugar.

H-2-OH!

BOTTLED WATER, SPARKLING 1.75

Sparkling bottled water from Italy.

BOTTLED WATER, STILL 1.75

Non-carbonated bottled water.

SODA AND TEA

COKE PRODUCTS 2.00

Coke, Diet Coke, Sprite.

GINGER PEACH ICED TEA 16.00

Republic of Tea, Iced Ginger Peach served with lemons and sweetener.

ICED TEA BY THE GALLON 10.50

Sweet or Unsweetened tea. Served with cups, sweetener and lemons.

LEMONADE BY THE GALLON 9.00

Lemonade sold by the gallon.

PEPSI PRODUCTS 2.00

Pepsi, Diet Pepsi, Sierra Mist and Diet Sierra Mist.

PUNCH & JUICY

ASSORTED JUICES 2.25

Individual juices to include; Orange Juice, Cranberry Juice, Grapefruit Juice, and Apple Juice. Chilled for a healthy start!

BAY BREEZE PUNCH 32.00

Cranberry and Pineapple Juice with a touch of Lime and garnished with fresh pineapple chunk. Sold by the gallon.



CITRUS PUNCH	25.00
Fruity citrus punch with orange and pineapple juice and ginger ale, priced per gallon.	
CRANBERRY GINGER FIZZ	21.00
Cranberry Juice Cocktail, Orange Juice and Ginger splashed with Soda. Sold by the gallon.	
ORANGE JUICE, HALF GALLON	7.50
Half Gallon of Orange Juice. Half Gallon serves 10 people.	
ORANGE JUICE, INDIVIDUAL	1.50
Orange juice, not from concentrate, in individual 6-oz. cartons.	
POMEGRANATE PUNCH	38.00
Pomegranate Juice, Cranberry Juice, Lime Syrup splashed with Ginger Ale, chilled with orange slice garnish. Sold by the gallon. One gallon serves 10-20.	
WHITE GRAPE PUNCH	24.00
White grape juice and ginger ale punch.	
LAST CALL	
SIGNATURE BEERS	48.00
Catering Works provides selections from our Signature Series; Amstel, Heineken, Carolina Brewery IPA and a variety of other imported and domestic beers that are available for selection. Domestic \$48 per case, imports \$72 per case.	
SIGNATURE WINES	18.00
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.	
SPECIALTY BEERS	60.00
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.	
SPECIALTY WINES	24.00
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.	



GREEN OPTIONS AND ADD-ONS

HELPING HANDS

Catering Works can provide helping hands on your delivery. Bartending or buffet setup, replenishment and clean up are examples. China and glassware orders may require service. Service charge minimum of \$300, and may increase based on length and location of the event.

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 and linens may be rented with your delivery order. Ask your sales representative for more details and pricing.



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.

*Significant Menu changes to orders with less than 24 hours notice may incur \$45 change order fee

*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.

WE LOOK FORWARD TO SERVING YOU SOON!

919-828-5932

