



CATERING WORKS

Seasonal Menu -

Fall/Winter

919-828-5932

Raleigh, NC

www.cateringworks.com



Breakfast

FRENCH NC CONNECTION \$6.50

Flaky Chocolate Cappucino Croissants paired with a Spiced Apple Yogurt Parfait with Biscotti

"Granola". A great start to the morning or afternoon snack.

FRENCH TOAST BREAD PUDDING WITH MAPLE CREME \$8.95

French baguette bread merried with cream, eggs, vanilla and sugar topped with a Maple Creme Anglaise. Served with fresh fruit. Sold in increments of ten.

MORNING GLORY MUFFIN WITH PUMPKIN BUTTER \$3.95

Fresh baked muffin with garden goodness! Served with our homemade pumpkin butter and fresh fruit.

Entrees

BALSAMIC CHICKEN WITH CRIMINI MUSHROOM SAUCE \$13.95

Airline breast of chicken marinated in balsamic and herbs, roasted and finished with a crimini mushroom cream sauce.

BRAISED PORK BRISKET \$10.95

Chef Frank's creation of slow and low-braised pork brisket topped with white gravy. Served on a bed of Andouille sausage and rice, collards and yeast rolls. This dish requires 48 hours advance notice.

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COFFEE BRAISED SHORT RIB PIE \$11.95

Our famous boneless beef short ribs braised in a savory coffee elixir and veggies, topped with mashed potatoes. This dish requires 48 hours advance notice and sold in increments of ten only.

COMFORT FOOD \$10.95

Our signature Meatloaf Americana, Three Cheese Macaroni, Succatash Saute and Yeast Rolls.

GOURMET BURGER GREMOLATA \$10.95

House ground beef topped with Portabello mushrooms, Gruyere and Asiago cheeses, Gemolata Aioli on a freshly baked Ciabatta roll. Oven roasted fries with rosemary on the side.

HARVEST SALAD WITH GRILLED CHICKEN OR SALMON \$11.95

Seasonal greens topped with dried fruits, nuts, local cheese and our pumpkin brittle. Choice of grilled chicken or salmon. Morning Glory muffin included.

MEXICAN LASAGNA \$10.00

Layers of spicy chicken, taco beef, beans and cheeses between layers of tortillas and topped with a tomato salsa and cheeses. Corn muffin included. Sold in increments of ten only. Gluten free option.

OCTOBERFEST \$11.95

Delicious Oktoberfest menu. Grilled Knockwursts, Bratwurst, Sauerkraut, German Potato Salad and Apple Strudel.

PENNE PASTA WITH SMOKED TOMATO CREAM AND CHICKEN \$9.95

Penne pasta tossed with a Smoked Tomato Cream and Grilled Chicken. An all time favorite. Focaccia bread included.

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PIMENTO CHEESE BLT WITH GUMBO \$10.95

A great soup and sammy combination. Our house made Pimento Cheese, Apple Wood Smoked Bacon and Lettuce. New Orleans Gumbo is the perfect partner for this sandwich.

ROASTED CHICKEN WITH GORGONZOLA AND PEARS \$15.95

Airline chicken breast stuffed with Gorgonzola cheese and pears. Starch choice and seasonal vegetables included.

SEASONAL FALL AND WINTER SOUP \$48.00

Our Chef's will prepare a seasonal soup from what is fresh from the Farmers Market. Promise you will love their creation! Sold by the gallon. One gallon serves ten to twelve guests.

SPICE GRILLED TACOS \$11.95

Fresh Salmon, Chicken or Beef Flank is seasoned with our homemade spice rub and grilled. Served with all the fixings to include black beans and rice and our signature Diablo cookie!

SWEET POTATO AND CHICKEN RISOTTO \$10.95

NC meets Italy in this delicious combination of Arborio rice, chicken, diced sweet potatoes, Parmesean cheese and basil. This is a great gluten free entree. Foccacia included.

TAMARI TERIYAKI GLAZED FLANK STEAK \$10.95

This gluten free steak option is delicious! Teriyaki, ginger & garlic grilled to perfection and served with edamame fried rice.

TARRAGON ROASTED CHICKEN WITH DIJON SAUCE \$11.95

Whole chicken pieces slow roasted and topped with a Dijon Veloute accompanied with Brie, Bacon and Potato Casserole.





Meatless Mondays

BLACK BEAN BURGER \$9.95

Our house made black bean and brown rice burger with melted Jack cheese, salsa fresca & avocado dressing. Served with spiced sweet potato wedges. Great vegetarian and gluten free option by going bunless.

MIXED GREENS WITH APRICOTS, HAZELNUTS & HONEY \$4.95

Mixed Greens topped with sun-dried apricots, toasted hazelnuts, Manchego cheese, Marcona almonds. Dressed with a light honey vinaigrette.

PENNE ROASTED VEG AND POMADORI CREAM \$10.00

Seasonal roasted veggies married with Pomadori cream sauce, Penne pasta and Parmesean cheese.

SOUTHERN VEGGIE PLATE \$9.95

Sweet potatoes with apple streusel, collard greens and succotash saute. Corn muffin included to complete this Southern dish.

SPAGHETTI SQUASH WITH CASHEW CREAM \$11.95

You wont believe this is good for you! Spaghetti squash loaded with veggies and tossed into a cashew cream sauce. This is a Vegan dish. Served with Focaccia bread.

Desserts

APPLE STRUDEL \$4.25

Classic German dessert made with flaky pastry, cinnamon spiked apples and baked to perfection.

Perfect for Fall Octoberfest celebration. Not included as seasonal dessert choice.

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CARAMEL APPLE CUPCAKE \$2.95

Moist delicious caramel apple filled spiced cupcake topped with a cinnamon scented cream cheese icing.

GERMAN CHOCOLATE CAKE SQUARES \$3.00

German Chocolate Cake layered with classic caramel coconut icing and chocolate buttercreme.

MILK CHOCOLATE LAVENDER PANNA COTTA \$5.95

This is heavenly! Milk chocolate scented with lavender. This creamy dessert is one of the best ever. 48 hours notice, not included as seasonal dessert choice.

PECAN RAISIN BREAD PUDDING \$2.95

Bread pudding studded with pecans and raisins and holding a bourbon caramel surprise center. Sold in increments of ten only.

SEASONAL CHEESECAKE BARS \$2.25

Chef Anthony will create signature cheesecake bars with seasonal flavors.

SPICE CAKE WITH NUTMEG STREUSEL \$2.95

Nothing screams cool weather than this delicious spiced cake.

We look forward to serving you soon!

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