



CATERING WORKS

Seasonal Menu -

Fall/Winter

919-828-5932

Raleigh, NC

www.cateringworks.com



Breakfast

FRENCH NC CONNECTION \$6.50

Flaky Chocolate 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 married 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

ARUGULA SALMON PESTO \$12.95

Baked Atlantic Salmon topped with Arugula Pesto Sauce. Served with Choice of Starch and Mixed Green Salad.

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.

BISTEC CON TOMATILLO SOFRITO \$12.00

Beef Flank Steak marinated & grilled, topped with Tomatillo Sofrito, Avocado and Cilantro. Served with soft Tortilla, Yellow Rice and Chipolte Slaw.

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CHICKEN AND WAFFLES \$12.00

Oven Fried Chicken served with Waffles and Maple Syrup, served with Butterbean Gratin.

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, Gremolata Aioli on a freshly baked Ciabatta Roll. Oven Roasted Fries with Rosemary on the side.

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.

PENNE PASTA WITH TOMATO CREAM, CHICKEN & CHORIZO \$9.95

Penne Pasta tossed with a Smoked Tomato Cream, Chorizo and Grilled Chicken. An all time favorite. Focaccia Bread included.

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.

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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!

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.

THAI CHICKEN SALAD \$10.95

Romaine Lettuce topped with Red Curry Chicken, Edamame, Grated Carrots, Red Peppers, Green Onions, Cucumber and Cashews- topped with a delicious Thai Vinaigrette Dressing made with Tamari, Lime, Rice Vinegar, Red Curry and Sugar. Served with a delicious Rice Noodle Salad and Fresh Fruit. This is a wonderful gluten free and healthier salad option.

TURKEY MEATLOAF WITH MUSHROOM RAGOUT \$10.95

House made Turkey Meatloaf topped with a zesty Mushroom and Tomato Ragout. Served with choice of Starch, Mixed Green Salad and Rolls and Butter.

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.

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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.

Desserts

CHERRY BOMB CUPCAKES \$2.50

A rich decadent chocolate cupcake flavored with cherry soda, iced with Chocolate Ganache and filled with a surprise cherry center. They are "the bomb".

GERMAN CHOCOLATE CAKE SQUARES \$3.00

German Chocolate Cake layered with classic Caramel Coconut Icing and Chocolate Buttercreme.

PEANUT BUTTER POUNDCAKE \$2.50

Moist peanut butter pound cake studded with chocolate chips and glazed with a peanut butter icing.

SEASONAL CHEESECAKE BARS \$2.25

Chef Anthony will create Signature Cheesecake Bars with Seasonal Flavors.

