CATERING WORKS DELIVERY MENU







Breakfast & Brunch







BREAKFAST SANDWICHES

ASSORTED BAGELS WITH CREAM CHEESE

BREAKFAST BAGELS

Includes breakfast fruit platter

- · Bacon, Egg & Ashe County Hoop Cheddar
- Smoked Salmon with Cream Cheese, Red Onion & Caper
- Big Spoon Nut Butter & Mrs. Ruth's Jam

BREAKFAST BISCUITS \$9.95

Includes breakfast fruit platter.

Varieties Include:

- · Bacon, Egg & Ashe County Hoop Cheddar
- Sausage, Egg & Pepper Jack Cheese
- Egg & Cheese
- Fried Chicken & Bee Downtown Orange Blossom Honey
- Honey Ham & Ashe County Hoop Cheddar on Scallion Biscuit

BREAKFAST WRAPS

\$12.95

\$3.95

\$9.95

Includes breakfast fruit platter. (gluten free corn tortillas available upon reauest)

Varieties Include:

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

HEARTY & HEALTHY

BREAKFAST BAKES

Includes breakfast fruit platter, choice of breakfast meat & breakfast tots with cheese.

Individual breakfast bakes:

- Broccoli, Ham & Ashe County Cheddar
- · Sausage & Cheddar
- Spinach & Feta
- Brioche French Toast

CLASSIC BREAKFAST

Breakfast fruit platter included.

Scrambled eggs, choice of grits or breakfast potatoes, homemade buttermilk biscuits with jam and butter, choice of sausage or bacon.

THE LAURELBROOK BREAKFAST

Scrambled eggs, Goat Lady Dairy chevre, crispy pork belly, 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
- Garden Vegetable

FROM THE BAKESHOP

PASTRIES A LA CARTE

Scones

Bagels

\$12.95

\$14.95

\$14.95

\$12.95

Belgian waffles

BREAKFAST PASTRY PLATTER

\$3.00

\$3.50

HEALTHY START

FRESH FRUIT SALAD CUP \$	5.50
YOGURT PARFAIT WITH HOUSE-MADE GRANOLA \$	6.95
FRESH FRUIT YOGURT PARFAIT \$	5.95
OIKOS GREEK YOGURT \$	3.95

MORNING **BEVERAGES**

ASSORTED INDIVIDUAL **IUICES** \$3.00 LARRY'S BEANS COFFEE

 Small (Serves 10) 	\$25.00
 Medium (Serves 25) 	\$50.00
 Jumbo (serves 48) 	\$70.00

HOT TEA BY THE POT

ORANGE JUICE	
HALF GALLON	\$12.00

\$16.00



Lunch & Dinner



SANDWICHES & WRAPS*

Includes chips, deli side and sweet treat. 3 flavors per 10 guests.

CLASSIC SANDWICHES \$14.95

Add \$2 for individually boxed sandwiches

- Tarragon Chicken Salad with Pecans on Croissant or Country Wheat
- Ham & Gruvere Croissant
- Hummus, Cucumber & Tomato on Multi-Grain
- Garden Veggie on Multi-Grain with Roasted Tomato Spread
- Roast Beef & Provolone on Potato
- Pimento Cheese on Sourdough
- Mrs. Ruth's & Big Spoon PB&J on Sourdough
- Bistro Turkey on Focaccia
- Turkey & Havarti on Country Wheat
- Tuna Salad on Country Wheat, Sunflower Seeds & Mayo
- Roasted Chicken & Cheddar on Potato Roll



ARTISAN SANDWICHES

Add \$2 for individually boxed sandwiches

\$15.95

- · Chicken Caesar Club with Sun-Dried tomatoes, Bacon & Parmesean
- Turkey with Bacon, Lettuce, Guacamole & Chipotle Mayo on Ciabatta
- · Ham, Fig Cream Cheese & Arugula on Baguette
- Roast Beef, Cheddar, Caramelized Onions & Horseradish on Brioche
- Tomato, Pesto & Mozzarella on Baguette
- Roasted Carrot Hummus and Cucumber on Multi-Grain
- Pimento Cheese B.L.T on Sourdough

Tarragon Chicken Salad on Croissant

WRAP SANDWICHES

\$15.95

Add \$2 for individually boxed sandwiches

- Turkev & Ham
- Chipotle Lime Chicken
- Southwestern Steak
- Veggie Wrap

HOT SANDWICHES

\$14.95

Add \$2 for individually boxed sandwiches

- Carolina Cuban
- Turkey Reuben
- Philly Steak & Cheese
- Bacon & Pimento Cheese Burger
- Grilled Chicken Pesto on Ciabatta
- Grilled Portobello

Deli Sides to Select

Select from:

- Broccoli Salad
- Creamy Coleslaw
- Fruit Salad
- Mixed Green Salad
- Potato-Green Bean Salad with Herb Dressing
- Pasta Salad with Veggies & Mozzarella
- Southern Corn Salad

ORDER NOW!



ENTREE SALADS*

Add \$2 for individually boxed salads

MIXED GREENS HOUSE SALAD WITH **GRILLED CHICKEN**

\$14.95

Mixed greens with sun-dried cranberries, pears, walnuts and choice of Feta, Chevre or Gorganzola cheese. (gf)

MEXICAN GRILLED CHICKEN SALAD

\$14.95

Romaine Salad, Spiced grilled boneless chicken breast, tomato, corn, avocado Queso, bacon with salsa and Ranch. (gf)

GRILLED CHICKEN COBB SALAD

\$14.95

Romaine, bacon, hard boiled eggs, avocado, tomatoes, blue cheese. (gf)

STEAKHOUSE SALAD \$15.95

Grilled Chuck tender steak with Romaine lettuce mix, Gorgonzola cheese, cherry tomatoes, cucumbers, pickled red onion. (gf)

SALMON NICOISE SALAD \$18.95

Grilled Salmon, arugula, haricot verts, capers, hard boiled eggs, Nicoise olives, tomatoes, steamed potatoes, red onions, with classic Dijon Vinaigrette. (gf)

ANTIPASTO SALAD

\$14.95

Romaine lettuce topped with marinated artichoke hearts, roasted red peppers, onions, calamata olives, pepperoncini, grape tomatoes, salami, mozzarella balls, parmesan, house made herb vinaigrette (gf)





SINGLE SERVE BOWLS

Bowls include a sweet treat.

MEDITERRANEAN CHICKEN SALAD BOWL \$15.95

Herbed grilled boneless chicken on a bed of romaine lettuce, grape tomatoes, cucumbers, olives, feta, parsley and avocado. (gf)

LEMON CHICKEN HUMMUS BOWL \$15.95

Grilled Lemon Chicken breast on a bed of mixed greens with a scoop of hummus, tzatziki and stuffed grape leaves. Includes Pita Chips.

THAI CHICKEN **BUDHA BOWL**

\$14.95

Farro, sauteed chicken breast with garlic, ginger, fish sauce, shredded kale, grated carrots, cilantro and peanuts with house made peanut sauce.

QUINOA & BLACK BEAN BOWL \$12.95

Quinoa, black beans, corn, Monterey Jack cheese, salsa, sour cream and guacamole. (gf)

SOUPS

Priced by the gallon, one gallon serves 10.

CHILI

\$49.00

- Classic Beef Chili
- Vegetable Chili
- · Chicken Poblano Chili
- Pork & White Bean Chili

SEASONAL SOUP

\$49.00

Includes crackers.





Lunch & Dinner

CHICKEN*

SIGNATURE CHICKEN **ENTREES**

\$15.95

Choose from:

- Parmesan with Sage Butter (#1 seller)
- · Chicken Marsala
- Sofrito with avocado (gf)
- Frenched Honey Ginger (gf)
- Frenched Balsamic Chicken with Criminis

GRILLED CHICKEN **BREAST**

\$15.95

- · Honey Lemon Rosemary with Chutney Yogurt (gf)
- Balsamic & Garlic (gf)
- Honey BBQ Sauce (gf)
- Chipotle & Asadero (gf)
- Lemon Basil (gf)
- Major Greys & Brie (gf)
- Za'atar & Tzatziki (gf)

CLASSIC CHICKEN

\$13.95

- BBQ Chicken (8 cut bone-in) (gf)
- Southern Fried Chicken (8 cut bone-
- Peruvian Chicken (8 cut bone-in) (gf)

BEEF*

MEATLOAF AMERICANA \$13.95

PORTER MARINATED BEEF WITH WILD

MUSHROOM SAUCE \$15.95

GRILLED BEEF FLANK STEAK \$19.95

Choose from:

- Honey Ginger and Tamari (gf)
- Rosemary with Fig Salsa (gf)
- Chimichurri (gf)

HOUSE SMOKED BEEF BRISKET (GF) \$17.95

BEEF FILET (GF)

\$17.95

BISTRO STEAK WITH MUSTARD VINAIGRETTE (GF) \$17.95



BEEF TERIYAKI WITH ORANGE SAUCE \$16.95

Beef flank steak marinated in tamariorange sauce, stir fried with garlic, ginger and spices with sliced mushrooms and broccoli. (gf)

PORK*

NC CHOPPED PORK BBQ \$13.95

Build your own BBQ sandwich; coleslaw included

IACK DANIELS PORK TENDERLOIN WITH CHERRIES

\$15.95

Jack Daniels brined pork tenderloin, grilled and topped with stewed cherries.



SEAFOOD*

SALMON SELECTION

\$19.95

(6 oz) Salmon Filet

Choose from:

- Lemon Caper (gf)
- Honey Ginger (gf)
- Raspberry Tamarind with sweet potato salsa (gf)

Side Dishes to Select*

side dishes and green salads are included with *Entree packages.

Green Salad:

- Caesar Salad
- Mixed Green Salad
- Spinach Salad
- House Salad (cranberries, pears, walnuts)

Starch Choice:

- Buttermilk or Havarti Chive Mashed
- Oven Roasted New Potatoes or Roasted **Sweet Potatoes**
- Coconut Rice
- Basmati Rice
- Roasted Vegetables
- Succotash
- Green Beans with Everything Topping



Lunch & Dinner







PASTA*

All pasta entrees include a choice of green salad & dessert

PASTA WITH PROSCUITTO & MUSHROOMS \$16.95

Penna pasta with crisp Proscuitto, sauteed mushrooms in a thyme-shallot cream sauce.

PENNE GENOVESE & **CHICKEN**

Penne pasta tossed with artichokes, roasted red peppers, spinach, and chicken in a chardonnay and chevre cream sauce.

TORTELLINI WITH BASIL & SUN-DRIED TOMATOES WITH BALSAMIC CHICKEN \$17.95

PENNE CHICKEN **ROMANO**

^{\$}14.95

\$16.95

Penne pasta, grilled chicken, sundried tomatoes, peas, white wine, and a Romano cream sauce.



ENTREE COMBOS*

FAJITA CHICKEN, **BEEF OR VEGGIE**

17.95

\$12.95

Choice of green salad is included.

Tortillas, Peppers, Queso Asadero, House Made Salsa, black beans, and rice. (gluten free corn tortillas available upon request) Guacamole is \$1 extra per person.

TACOS GRILLED CHICKEN, **BEEF OR CHICKEN TINGA**

Chicken Tinga, Grilled Chicken or Beef flour tortillas, slaw, rice, black beans. (gluten free corn tortillas available upon request) Guacamole is \$1 extra per person.

BAKED POTATO BAR

Idaho baked potato or choice of sweet potato. Bar served with Cheddar and Jack cheeses, bacon bits, broccoli spears, sour cream, scallions, butter, and salsa. (gf)



PLANT

VEGAN & VEGETARIAN ALA CARTE

\$14.00

Choose from:

- Black Bean Patty with Cheese (Vegan option available)
- Chana Masala (vegan, gf & gf)
- Spinach & Feta Stuffed Portobello Mushroom (gf)
- Cauliflower Bolognese (df)
- Indian Cauliflower (vegan, gf, df)

MACARONI & CHEESE §13.95

Pasta tossed with our four cheese sauce. **Everyones Favorite!**

Sweet Treats Jucluded

Sweet treats are included in *Entree packages and with Single Serve Bowls.

- Apple Pie Bars
- Fresh Baked Cookies & Brownies
- Peanut Butter Swirl brownies (vegan & GF)
- Chocolate Almond Coins (GF)
- Lemon Bars
- Blackberry Lemon Cupcake
- Seasonal Cheesecake Bars
- Seasonal Cupcake
- Rice Crispy Treats (gf)