



Spring Into Summer

DELIVERY MENU





Delicious Deliveries start with Catering Works

Our delivery service and attention to detail is the best in the Triangle! We offer an extensive selection of menus and beverages to meet your needs. Whether it be breakfast, lunch, dinner, corporate meeting or private social occasion, we deliver.

Catering Works offers drop off delivery services and Helping Hands, for when an extra set of hands are needed to assist with catering and service, but you don't need a full-service package.

We require 48 business hours to fully accommodate your order. Orders or changes placed after that time are based on availability. Please note, we cannot decrease guest count with less than 48 hours notice.

We gladly accept cash, checks, all major credit cards, and offer direct billing for our corporate clientele.

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Order online **CateringWorks.com**
Call us **(919)828-5932**





CATERING



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MENU

Breakfast & Brunch

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DELIVERY MENU



Gluten Free



Dairy Free



Vegetarian



Vegan

Breakfast & Brunch



Includes compostable plates & utensils



Served with fruit platter

Breakfast Sandwiches & Wraps

Sunrise Stackers



choice of hash browns or grits with house-made biscuits & wraps

House-Made Buttermilk Biscuits

bacon, egg & ashe county cheddar; sausage egg & pepper jack cheese; egg & cheese; fried chicken with local honey

Wake Up Wraps

(GF) option available

jumbo tortilla wrap with a choice of: sausage & pepper jack; bacon, egg & pimento cheese; egg & cheese

Yogurt & Fruit Parfaits

Yogurt Parfait

(V+) vegan yogurt available

greek yogurt, jill's house made granola, berries, and fruit

Build Your Own Yogurt Parfait

(V+) vegan yogurt available

deconstructed platter presentation with greek yogurt, jill's house-made granola, berries and fruit

Chia Coconut Berries & Pudding Parfait (GF) (V+)

chia seeds, coconut milk, seasonal berries, sweetened with agave



Sunrise Stacker: Walter & Walters Photography

Platters

House-made morning pastry platters

The Grand European

danish pastries; bagels with cream cheese; croissants; hard-boiled eggs; sliced meats and cheese; fruit platter; coffee with creamer and sugars; juices; hot tea

Continental

Includes one pastry per guest

danish pastries, assorted muffins, croissants, coffee cake

Bagels

fresh baked with cream cheese, peanut butter, jam

+ADD ON: lox platter or fruit platter

Old Fashioned Cake Donuts

sour cream with vanilla glaze or chocolate glaze

Petite Scones with Jam & Cream

mrs. ruth's jam and house clotted cream with seasonal scones

Cinnamon Swirl Coffee Cake

golden cake, dark cinnamon filling, crumbly streusel topping

Coffee Cake

Serves 16

choice of blueberry lemon, ny apple crumble, or seasonal choice

Muffins

choice of blueberry streusel, morning glory, banana, seasonal
vegan and gluten free muffins (V) (GF)



Assorted Pastries: Walter & Walters Photography



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Breakfast Buffets & Stations

Classic Breakfast



choice of grits or hash browns
choice of bacon, pork sausage or chicken sausage
scrambled eggs, buttermilk biscuits with butter and jam

Belgian Waffle & Scrambled Eggs

choice of bacon or sausage
served with butter, maple syrup, whipped cream, strawberry sauce

Savory Slices



Classic Quiche Lorraine

sold as whole quiche with 8 slices
bacon & gruyere

Garden Vegetable



sold as whole quiche with 8 slices
roma tomato, carrots, peppers, feta, and green onions

Roasted Sweet Potato



sold as whole quiche with 8 slices
roasted sweet potatoes with sage and parmesan

Grains & Gains Hot Oatmeal & Grits Bar

20 minimum guest count

choice of bacon or sausage and hash browns
rolled oats and buttery grits served warm with toppings selection of maple syrup, dried fruits, nuts, cheese
+ ADD ONS: shrimp gravy for additional option for shrimp and grits



Oven Baked Gems



Individual breakfast egg casseroles

Brioche French Toast Casserole



served with butter and syrup

Sausage & Cheddar Casserole



eggs, cream, sausage, cheddar cheese, onions

NC Ham & Cheddar Casserole

ham with ashe county cheddar cheese

Spinach & Feta Casserole



with red onion and garlic



Classic Quiche Lorraine: Walter & Walters Photography



Belgian Waffles: Catering Works Photography



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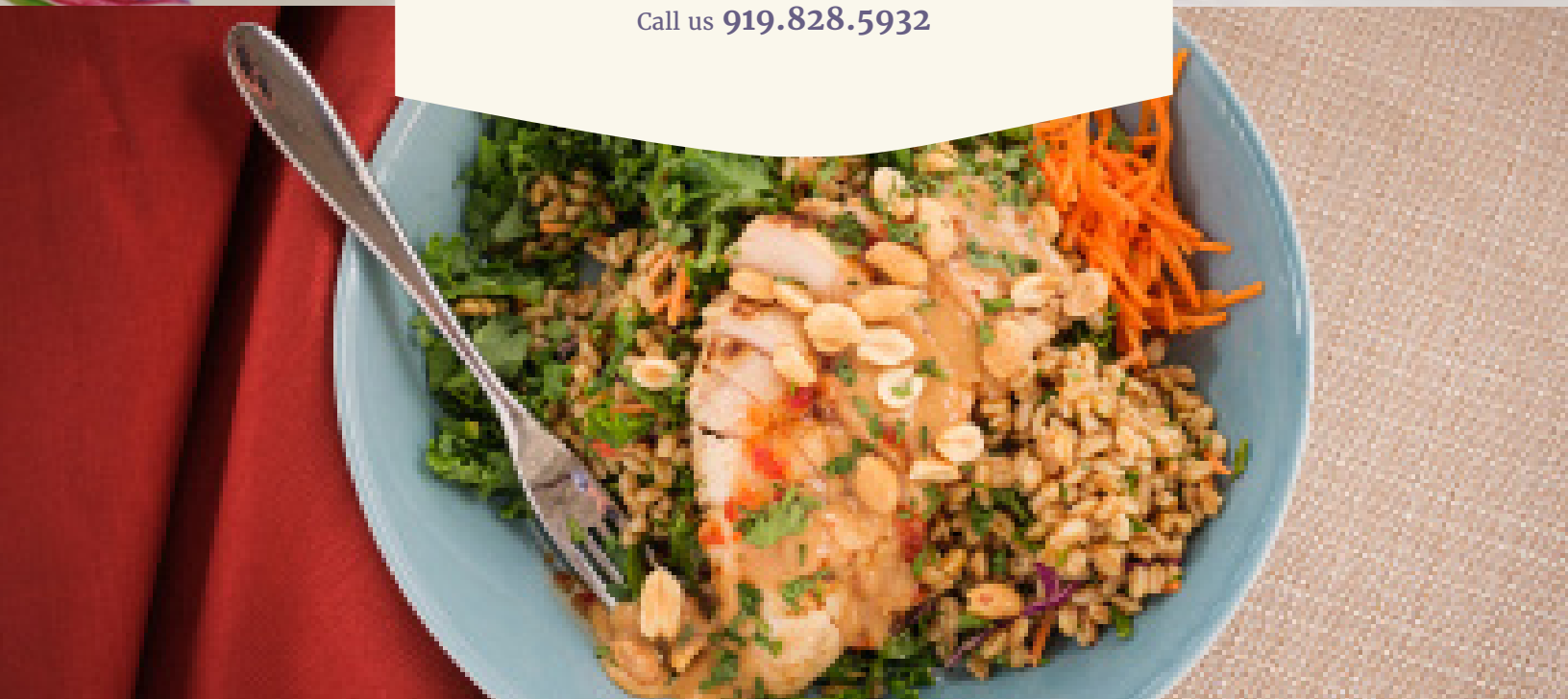
MENU

Lunch from the Deli

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Lunch from the Deli: Sandwiches & Wraps



Choice of chips or pretzels



Choice of deli side



Choice of dessert



Add on seasonal soup



Includes compostable plates & utensils

Poultry

Tarragon Chicken Salad #1 BEST SELLER

choice of regular wrap, lettuce wrap  or croissant
chicken breast, grapes, pecans, celery, green onion, mayonnaise

Roasted Chicken, Bacon & Boursin Croissant

roasted chicken, herb garlic cheese spread, bacon, arugula on a butter croissant

Turkey & Brie with Apricot Mustard on Croissant

butter croissant with smoked turkey, brie cheese, apricot mustard with arugula

California Smoked Turkey and Ham Wrap

choice of regular wrap, lettuce wrap  or croissant
with bacon, lettuce, tomato, honey-dijon dressing

Carolina BBQ Chicken Wrap

choice of regular wrap, lettuce wrap  or croissant
ashe county cheddar with bbq sauce and slaw

Roasted Chicken & Cheddar Sandwich

ashe county cheddar cheese on potato roll

Chicken Caesar Club Sandwich

with tomato, bacon on soft sub roll

Turkey & Harvarti Sandwich

creamy havarti cheese on country wheat

Bistro Turkey Sandwich

whipped chvre and tarragon shallot jam on focaccia

Sea

Albacore Tuna Sandwich

 with lettuce wrap
with grated carrots, tuna, scallions, sunflower seeds, light dill mayo dressing served on three-seed grain bread

Pasture

NC Ham Sandwich

gruyere cheese on butter croissant

Roast Beef Sandwich

top sirloin beef, provolone cheese, locally made potato roll

Roast Beef & Cheddar on Ciabatta

rare roast beef, cheddar cheese on soft ciabatta roll with our caramelized onion and balsamic jam

Plant & Vegetarian

Mediterranean Veggie Sandwich

hummus (contains sesame), cucumber, roasted red pepper, three-seed grain bread

Tomato, Roasted Pepper & Mozzarella On Ciabatta

ciabatta roll, roma tomato, roasted red peppers, fresh mozzarella, arugula, pesto, and balsamic glaze (contains pine nuts)

Veggie Wrap

carrots, tomatoes, cucumber, lettuce, yellow peppers, provolone cheese, vegetable cream cheese



Mediterranean Veggie Sandwich: Hans Rosemond Photography



DELIVERY MENU

GF Gluten Free

DF Dairy Free

V Vegetarian

V+ Vegan

Lunch from the Deli: Sandwiches & Wraps



Choice of chips or pretzels



Choice of deli side



Choice of dessert



Add on seasonal soup



Includes compostable plates & utensils

Tea & Mini Sandwich Platters

Petite Chicken Salad Croissant

tarragon with pecans or seasonal chicken salad

Petite Ham Croissant

with ashe county cheddar croissant and dijon

Roast Beef Brioche

with horseradish caramelized onion jam, arugula on brioche roll

Garden Vegetable V

challah roll with veggie cream cheese, cucumber, tomato, carrots, and havarti

Coronation Filet of Beef Tea Sandwich

with major grey's chutney butter on brioche

Cucumber V

cucumber, cream cheese, and fresh herbs on vienna white bread

Pimento Cheese V

house made ashe county cheddar pimento cheese, organic white bread (contains soy)



Choice of Deli Side

- fruit salad GF V+
- loaded potato salad GF
- pesto pasta salad V
- mexican corn salad GF V
- watermelon GF V+
- carolina coleslaw GF V+
- choice of side salad



Choice of Dessert V

- assorted cookies
- assorted brownies
- assorted bar cookies



Add on Seasonal Soup

sold by the gallon
consult your sales representative for the latest offerings of our seasonal soup



Sandwiches: Walter & Walters Photography



Lunch from the Deli: Salads & Soups

Chef Curated Entree Salads

Choice to serve as a platter or boxed individually

+ADD ONS: grilled chicken, steak, or salmon

Cobb Salad

romaine, bacon, tomato, gorgonzola, hard-boiled egg, avocado with house cobb dressing

House Salad GF V

mixed greens, cranberries, pears, candied walnuts, and feta; recommended with balsamic vinaigrette or raspberry vinaigrette

Greek Salad GF V

romaine, cucumber, nicoise olives, peppers, feta cheese with house-made greek dressing

Chinese Chicken Salad

grilled chicken, kale and napa cabbage mix, grated carrots, green onions, chow mein noodles in rice wine ginger vinaigrette with sesame

Mediterranean Platter

grilled lemon chicken served chilled with hummus (contains sesame), tzatziki, dolmas, feta cheese, pita bread, and kalamata olives served with mixed green salad

Seasonal Salad Specials

Grilled Chicken Summer Salad GF

grilled chicken, watermelon, feta, cucumber, currants, and arugula salad

Watermelon & Arugula Salad GF V

arugula, watermelon, feta, cucumber, currants, toasted almonds, with white balsamic and mint dressing

Grilled Peach & Chicken Salad

mixed greens, chevre, sunflower seeds, grilled peaches, grilled chicken, and honey balsamic vinaigrette

Caprese Salad GF V

summer tomatoes, fresh mozzarella, basil, and our house-made balsamic glaze and evoo

Asian Crunchy Cabbage Salad GF V+

crunchy red and green cabbage, carrots, peppers, green onion, cilantro with asian peanut dressing and ginger, honey, sriracha, chopped peanuts (contains peanuts, sesame)

Green Salads

Choice of house-made salad dressing

Mixed Green Salad GF V+

carrots, cucumbers, tomatoes

Caesar Salad V

parmesan and brioche croutons

House Salad Side GF V

mixed greens with cranberries, pears, candied walnuts, and feta

Soups & Chili

Sold by the gallon

White Bean & Orzo Soup V

celery, carrots, onions, peppers, and white beans with italian herbs, orzo pasta, and parmesan cheese

Roasted Carrot Soup GF V

roasted carrots with sweet onion, lemon, and ginger

Classic Chili

choice of classic beef GF or vegetarian chili GF DF with cheese and sour cream on the side

House-Made Salad Dressings GF V

- buttermilk ranch
- balsamic vinaigrette V+
- raspberry vinaigrette
- honey dijon
- caesar (anchovy-free)
- maple tahini (contains sesame) V+



Mediterranean Platter: Hans Rosemond Photography



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Spring Into Summer Seasonal Favorites

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Spring Into Summer Seasonal Favorites

MARCH 1ST - AUGUST 31ST



Choice of starch
or vegetable



Choice of dessert



Choice of salad



Includes compostable
plates & utensils

Poultry in Motion

Parmesan Crusted Chicken #1 BEST SELLER

boneless chicken with sage butter cream sauce

Fried Chicken with Sweet & Spicy Polynesian Sauce

butter-milk-soaked chicken thighs, seasoned flour, fried and drizzled with a pineapple sriracha sauce (contains sesame)

Chicken with Pimento Parmesan Sauce GF

sautéed boneless chicken breast, topped with house-made pimento parmesan cream sauce with basil

Garlic Herb Roasted Frenched Chicken GF DF

frenched chicken breast with rosemary, thyme, light demi glaze

Chicken with Sundried Tomato, Spinach & Cheese GF

frenched breast of chicken stuffed with sun-dried tomato, spinach, ricotta, mozzarella, parmesan, and oregano, house-made marinara

BBQ Chicken with Alabama BBQ Sauce GF DF

whole chicken pieces with a dry rub of brown sugar and spices grilled and basted with creamy, tangy white bbq sauce

Boursin Chicken GF

boneless breast topped with roasted balsamic tomatoes and boursin cheese

Citrus Herb Grilled Chicken GF DF

boneless breast with light white wine sauce



Parmesan Crusted Chicken: Hans Rosemond Photography

Moo-velous Meals

Brisket with Bourbon Peach BBQ Sauce GF DF

slow cooked, spice rubbed beef brisket with house-made bourbon peach bbq sauce

Meatloaf with Brown Butter Onion Sauce GF

our classic beef meatloaf topped with brown butter caramelized onion sauce

Grilled Flank Steak with Red Chimichurri Sauce GF DF

marinated and grilled beef flank steak, house-made red chimichurri sauce

House Burger

grilled, thick beef burger topped with bacon, cheddar cheese, pickles, ketchup, mustard, and bun on the side

The Pork Folio

Pork Tenderloin with Dijon Cream Sauce GF

seasoned pork tenderloin with herbs, garlic, and spices seared and roasted then sliced and topped with a creamy dijon sauce with thyme

NC Pork BBQ

**This menu item is sold as a package*

pulled pork with eastern carolina sauce GF, slaw, macaroni and cheese, yeast rolls, banana pudding

Italian Sausage & Peppers GF

italian sweet pork sausage topped with sautéed onions, bell peppers, italian cubanelle peppers, served with lusty monk mustard and buns on the side

Italian Sausage & Hot Dog Cookout

half all-beef hot dogs and grilled italian sausages with sautéed peppers, buns, and condiments



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 V Vegetarian
 V+ Vegan

Spring Into Summer Seasonal Favorites

MARCH 1ST - AUGUST 31ST



Choice of starch
or vegetable



Choice of dessert



Choice of salad



Includes compostable
plates & utensils

Rooted in Flavor

Chana Masala GF V+

indian spiced chickpeas in spiced tomato gravy, rice

Lentil Curry over Basmati Rice GF V+

house-made lentil curry with garlic, ginger, onion, pepper, tomato with coconut milk served over basmati rice

Roasted Tomato Polenta with Aji Verde GF

creamy, roasted tomato polenta topped with veggies, parmesan, and aji verde sauce

Baked Potato Bar GF

**This menu item is sold as a package. 10 person minimum required.*

choice of sweet potato or classic idaho russet

steamed broccoli, cheese platter, sour cream, green onions, butter, salsa, bacon

Sweet Potato with Savory Tahini Sauce GF V+

sweet potato, savory tahini sauce with parsley, lemon, and garlic (contains sesame)

Portobello Mushroom with Spinach & Feta Cheese GF

portobello mushroom cap stuffed with spinach, onion, garlic, feta, herbs with balsamic glaze

Ocean's Bounty

Salmon with Lemon Caper Sauce GF DF #1 BEST SELLER

verlasso salmon fillet topped with creamy dijon, lemon, and capers

Sesame Ginger Salmon GF DF

verlasso salmon marinated in sweet rice wine, toasted sesame oil, tamari, ginger and garlic roasted and glazed, topped with sesame seeds, green onion (contains soy, sesame)

Grilled Mahi with Mango GF DF

mahi grilled and topped with sweet & spicy mango, ginger, and orange glaze



Chana Masala: Walter & Walters Photography

Included with all Entrees



Choice of Starch or Vegetable

- roasted spring vegetables GF V+
- vegan basmati rice GF V+
- basmati & lentil pilaf GF V
- mashed potatoes GF V
- fingerling potatoes with lemon & parsley GF V+
- lemon glazed sweet potatoes GF V+
- lemon orzo pasta V
- herbed couscous V+
- green beans V
- maple thyme roasted carrots GF V+



Choice of Salad

- sunny season salad GF V+
- mixed green salad GF V+
- house salad GF V+
- caesar salad V



Choice of Dessert V

- classic cupcakes
- assorted cookies & brownies
- carrot cake bar
- chocolate whoopie pie with strawberry filling
- funfetti cookies
- creamsicle cheesecake bars
- banana pudding cupcake
- raspberry swirl brownie GF V+



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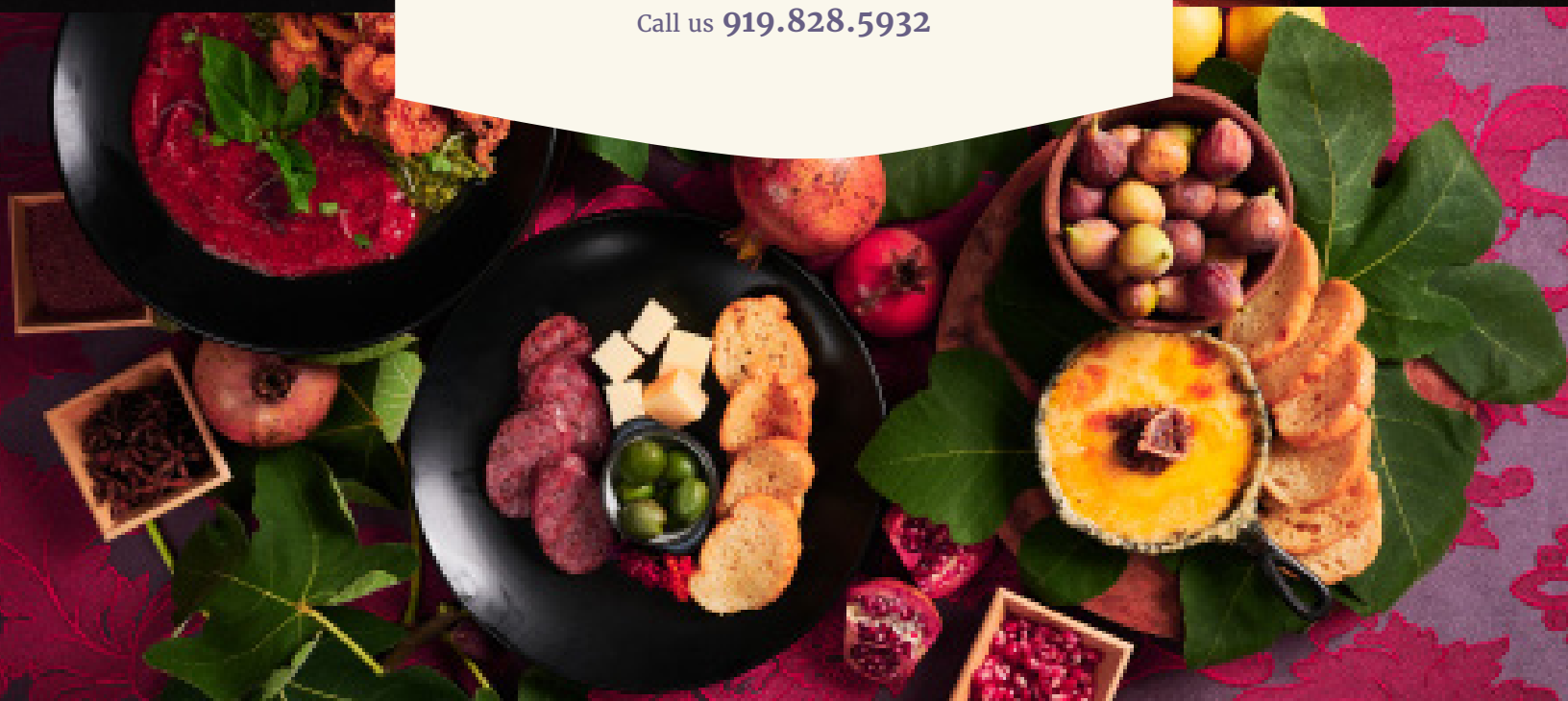
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DELIVERY MENU



Gluten Free



Dairy Free



Vegetarian



Vegan

Global Favorites



Includes compostable plates & utensils



Includes dessert

Fiesta Flavors

Pork Carnitas

house-made boston butt slow simmered in citrus and spices (GF) (DF)

served with pineapple salsa, sour cream, flour tortillas, black beans, green rice, and chipotle slaw

Argentinian Chimichurri Flank Steak (GF) (DF)

grilled beef flank steak marinated in olive oil, lime juice, red wine vinegar, garlic, and spices topped with chimichurri sauce (parsley, garlic, olive oil, red wine vinegar sauce)

Tacos or Fajitas

flour tortillas (corn tortillas available as (GF) option), salsa, sour cream, cheese, rice, black beans

Fajitas (GF) (DF)

choice of grilled chicken, grilled beef flank steak, or grilled veggies

Tacos (GF) (DF)

choice of chicken tinga, ground beef, sweet potato & black bean, or shrimp

Peruvian Chicken Thighs with Green Chili Sauce

whole chicken pieces marinated roasted with green chili crema (GF)

served with cornbread, chipotle slaw, and green rice

Enhance Your Meal (GF)

+ ADD ONS

Mexican Caesar Salad (V)

with cilantro pepita dressing

Mexican Corn Salad (V)

grilled corn with lime, mayo, and cayenne

Mexican Fruit Salad (V)

with tajin and seasonal fruit

Chips & Salsas (V+)

classic salsa, tomatillo salsa, and pineapple mango salsa

Guacamole (V+)

house-made with avocado, lime



Pork Carnitas: Hans Rosemond Photography

Eastern Eats

Grilled Lemongrass Chicken with Nuoc Cham Sauce

boneless, skinless grilled chicken thighs marinated in lemongrass, garlic, lime, fish sauce, tamari, and sugar; served with nuoc cham sauce (lime, fish sauce, sugar) (GF) (DF)

served with rice and mixed green salad

Korean BBQ Chicken

boneless chicken thighs with korean bbq sauce (GF) (DF)

served with rice and red slaw

Beef Teriyaki with Orange Sauce (GF) (DF)

beef flank steak stir-fried with orange sesame sauce with broccoli, mushrooms, green onions, and mandarin oranges

served with rice and mixed green salad

Indian Butter Chicken

diced, boneless breast of chicken simmered in a creamy yogurt and coconut tomato sauce with cilantro (GF)

served with rice, naan, and mixed green salad

Thai Coconut Curry Chicken Over Basmati

chicken breast with onions, carrots, garlic, ginger in a coconut thai red curry sauce served over basmati rice (GF) (DF)

served with a side of refreshing cucumber salad and mini naan

Bang Bang Salmon

verlasso salmon fillet, sweet & spicy bang bang sauce with chives and lemon (GF) (DF)

served with rice and mixed green salad



Global Favorites



Includes compostable
plates & utensils



Includes dessert



Includes salad

Mangia Magic

Baked Ziti with Italian Sausage & Spinach

baked ziti with ricotta, spinach, and sliced italian sausage with house-made marinara and mozzarella cheese

served with focaccia

Lemony Pasta with Vegetables Ⓥ

pasta tossed with cauliflower, chickpeas, and arugula with a lemony butter sauce and crispy capers

served with focaccia

Chicken Florentine

boneless, crispy-fried chicken thighs with a sun-dried tomato, spinach, and garlic parmesan cream sauce

Chicken Marsala

boneless breast of chicken with our savory wild mushroom, marsala wine, thyme sauce

Garlic Butter Shrimp ⓖ

garlic butter, roasted cherry tomatoes, and citrus balsamic glaze

Penne Romano

penne pasta with boneless chicken breast, garlic, peas, sun-dried tomato, and romano cheese cream sauce

served with focaccia

Chicken Genovese

penne pasta with artichokes, roasted red peppers, spinach in a cream sauce

served with focaccia

Penne Beef with Creamy Tomato

penne pasta, ground beef in a creamy tomato spinach sauce

served with focaccia

Polenta Bolognese ⓖ

with ground beef, asiago cheese, basil

served with focaccia

Cheese Stuffed Shells

ricotta and mozzarella stuffed pasta shells topped with house-made beef bolognese, parmesan cheese, and basil

served with focaccia



Garlic Butter Shrimp: Hans Rosemond Photography



Cheese Stuffed Shells: Hans Rosemond Photography



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Desserts

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Desserts



Includes compostable plates & utensils

Cakes

Lemon Mousse Cake

8" with 12-16 slices

almond dacquoise, lemon bavarian cream, lemon-soaked sponge cake

Wicked Chocolate Cake

9" with 24-32 slices

a chocolate lover's dream: chocolate cake with chocolate mousse and chocolate ganache (contains soy lecithin)

Carrot Cake with Pineapple & Coconut

9" with 24-32 slices

spiced carrot cake with coconut, crushed pineapple layered and iced with house-made cream cheese buttercream

Liz Lemon Cake

named for our favorite sassy character from 30 rock; white cake with lemon mousse filling, lemon buttercream icing, yellow tinted white chocolate mirror glaze

Chocolate Hazelnut Crunch Cake

chocolate cake layered with hazelnut buttercream, iced in chocolate buttercream, garnished with hazelnut crunch (contains soy lecithin)

Black Forest Cake

9" with 24-32 slices

a gem of the black forest; chocolate cake filled with chocolate mousse, whipped cream, and poached cherries, iced with chocolate ganache and accented with meringue mushrooms and marbled chocolate shards (contains soy lecithin)

Cheesecake

9" with 24-32 slices

choice of vanilla bean, chocolate, or seasonal

Sheet Cakes

choice of full sheet (80-90 serving) or half sheet (40-50 servings)

choice of yellow, chocolate, or white with buttercream icing

Cupcakes

Classic Cupcakes

choice of white, yellow, chocolate

Signature Cupcakes

choice of red velvet, black forest, blackberry lemon

Seasonal Sweets

Carrot Cake Cookie Bar

your favorite spring carrot cake turned into a cookie bar with the same tangy cream cheese icing

Chocolate Covered Strawberry Whoopie Pie

chocolate whoopie pie with strawberry filling (contains soy lecithin)

Funfetti Cookies

classic sugar cookie with funfetti sprinkles (contains soy lecithin)

Creamsicle Cheesecake Bars

creamy vanilla and orange cheesecake (contains soy lecithin)

Banana Pudding Cupcake

house-made vanilla cupcakes with crushed nilla wafers, filled with banana pudding, and topped with whipped cream (contains soy lecithin)



Lemon Mousse Cake: Hans Rosemond Photography



Desserts



Includes compostable plates & utensils

Pick up Sweets

Atlantic Beach Pie Bites

saltine cracker crust, lemon and lime custard, sea salt whipped cream

Salted Caramel Shortbread Bites

shortbread crust, caramel, chocolate, sea salt (contains soy lecithin)

Chocolate Truffles

assorted belgian chocolate truffles and chocolates (contains soy, some may contain nuts)

French Macarons

famous little round pastry made from almond, sugar, and egg white, assorted flavors (contains almonds)

Mini Pecan Tarts

buttery tart shell with rich pecan pie filling, pecans, chocolate chips, bourbon (contains pecans)

White Chocolate Brownie Bites

decadent white chocolate brownies laden with chocolate chunks (contains soy)

Petite Cupcakes

blackberry lemon, red velvet

Mini Eclairs

coffee, banana pudding, lemon raspberry, classic

Mini Cream Puffs

pate a choux shell, pastry cream mousse

Raspberry Coconut Bites

graham cracker crust with raspberry jam, chewy coconut macaroon filling

Mini Fresh Fruit Tart

mini sweet tart shell, vanilla pastry cream, fresh fruits

Mini Lemon Chamomile Curd Tart

sweet pastry crust, chamomile infused lemon curd, lemon and orange blossoms, blueberry garnish

Pastel de Nata

salted caramel and mixed berries (portuguese pastry tart with custard cream)

Assorted Venetian Chocolates

beautiful cone shaped dark, white and milk chocolates filled with coconut, raspberry, and mango (contains soy)

Dietary Sweets

Raspberry Swirl Brownie

decadent chocolate brownie with raspberry preserves (contains soy)

Chocolate Almond Coins

chewy flourless almond cookie dipped in chocolate (contains almonds)

Chocolate Chai Cupcakes

gluten free flour, ginger, chai spice, vegan chocolate, chai "buttercream" icing (contains soy)

Rice Crispy Treats

rice krispies, marshmallow, butter, chocolate dipped (contains soy lecithin)

Brown Butter Hazelnut Brownies

rich chocolate brownie with ground nuts, bittersweet chocolate and a touch of coffee (contains soy, hazelnuts)



French Macarons: Revolution Studio Photography