

CHRG CATERING

MEZ TACO BAR

TWO TACOS PER GUEST

1 FILLING \$12.5 2 FILLINGS \$14.5

Chipotle Chicken Tinga *tomatillo salsa*
Grilled Chicken *tomatillo salsa*
Shredded Beef Brisket *pickled onions, chipotle aioli*
Flank Steak *+\$2 tomato-chipotle salsa*
Seasonal Vegetables *(v) blend of sautéed veggies*
Fajita Blend *(v) portobello mushroom, onion, peppers*
Grilled Catfish *+\$2 tomatillo salsa*

INCLUDES

Red Rice, Black Beans, Mexicana Salsa,
Tortilla Chips, Queso Fresco, Sour Cream
Flour Tortillas *GF corn tortillas available

ADD ONS

Sautéed Peppers & Onions \$2
Guacamole \$3 Verde Salad \$2

DESSERT

Chocolate Chip Cookies \$2
Tres Leches Cake \$40 *per cake (serves 15-20)*

ITALIAN BUFFET

2 OPTIONS \$14.5

Chicken Parmesan *rustic marinara*
Chicken Marsala *marsala mushroom sauce*
Beef Meatballs *rustic marinara, parmesan*
Caprese Pasta *(v) tomato, basil, mozzarella, balsamic, roasted garlic butter, penne*
Veggie Lasagna *(v) seasonal veg, italian cheese blend*
Bolognese Pasta Bake *seasoned ground beef, italian cheese blend, marinara*
Rosemary Chicken Pasta *herb roasted chicken, mushroom cream sauce, penne*

INCLUDES

Choice of Field Greens or Caesar Salad
Toasted Garlic Bread

ADD ONS

\$2 PER SELECTION

Mashed Potatoes Roasted Potatoes
Sautéed Green Beans Penne Pasta

DESSERT

Assorted Cookies \$2 Brownies \$2
Banana Bread Pudding \$3

DELIVERY MENU

ONLINE ORDERING AT CHRGCATERING.COM
OR
EVENTS@CHAPELHILLRESTAURANTGROUP.COM
919-323-2748

SLIDER BAR

TWO SLIDERS PER GUEST

2 OPTIONS \$13.5

Classic Cheddar Burger *lettuce, tomato, onion, pickle*
Caprese Chicken *mozzarella, basil pistou, tomato*
Smoked Beef Brisket *onion straws, bbq sauce*
Eastern NC Pulled Pork *cole slaw*
Crab Cake *+\$3 roasted corn & fennel salad, citrus aioli*

INCLUDES

House Made Potato Chips,
Field Greens Salad, Brioche Buns

ADD ONS

Pasta Salad \$2
Quinoa Veggie Burger Slider (v) \$4

DESSERT

\$2 PER SELECTION

Assorted Cookies Brownies
Pecan Pie Tarts

PRG SANDWICH PLATTERS

ONE SANDWICH PER GUEST, BOXED UPON REQUEST

3 OPTIONS \$12.5

Turkey, Ham & Bacon Club *swiss, cheddar, lettuce, tomato, thousand island, whole wheat*
Turkey *swiss, spinach, apple chutney, mayonnaise, croissant*
Chicken Salad Wrap *lettuce, tomato, onion, bacon, Texas Pete mayo, flour tortilla*
Brisket *pickles, romaine, horseradish comeback sauce, baguette*
BLT *house cured bacon, lettuce, tomato, mayo, sourdough*
Veggie *feta, kale, asparagus, pickled green tomatoes, squash, black eyed pea hummus, baguette*

INCLUDES

House Made Potato Chips, Field Greens Salad

ADD ONS

\$2 PER SELECTION

Pasta Salad Southern Cole Slaw

DESSERT

\$2 PER SELECTION

Assorted Cookies Brownies
Pecan Pie Tarts

CHRG CATERING

ENTRÉE BUFFET

1 OPTION \$13
2 OPTIONS \$16.5

Herb Roasted Chicken *cider-sage jus*
BBQ Grilled Chicken *house bbq sauce*
Caprese Chicken +\$2 *torn mozzarella, fresh basil, tomato*
Smoked Beef Brisket *braised cabbage, bbq gravy*
Short Ribs +\$2 *horseradish-chili aioli*
Eastern NC Pulled Pork *vinegar based bbq*
Harvest Risotto (v) *butternut squash, caramelized onion, cranberry-chipotle sauce*
Quinoa Bowl (vg) *kale, roasted beets, sautéed mushrooms, tarragon-beet reduction*
Crab Cakes +\$4 *roasted corn & fennel salad, citrus aioli*
Grilled Salmon +\$2 *smoked tomato vinaigrette*
Shrimp & Grits +\$3 *bacon, peppers, green onions, mushroom cream sauce, tomato jam*

SIDES

CHOOSE 2, ADDITIONAL SIDES +\$2

Field Greens Salad
Macaroni & Cheese
Mashed Yukon Potatoes
Herb Roasted Fingerling Potatoes
Roasted Brussel Sprouts + Carrots
Roasted Butternut Squash + Mushrooms
Sautéed Green Beans
Southern Cole Slaw
Pasta Salad
add Fresh Baked Rolls for \$1pp

DESSERT

\$2 PER SELECTION

Assorted Cookies Brownies
Pecan Pie Tarts
Banana Bread Pudding \$3

HORS D'OEUVRES

A LA CARTE PER PERSON, 15 PERSON MINIMUM

Spanakopita Tart \$2.5 *spinach, feta, puff pastry*
Classic Deviled Eggs \$2
Chicken Salad Tart \$3.5 *smoked chicken, celery heart, phyllo*
Curry Chicken Satay \$4 *cilantro, spicy peanut sauce*
Beef Meatballs \$4 *choice of marinara or swedish*
Spicy Beef or Pork Satay \$4 *sweet thai sauce*
Crab Cakes \$5.5 *roasted corn & fennel salad, citrus aioli*

SALAD BOWLS

SERVES 10-12, ENTRÉE PORTIONS
SERVES 20-24 SIDE PORTIONS

Field Greens \$50 *tomato, carrots, cucumber, balsamic vinaigrette & ranch dressing*
Caesar \$50 *chopped romaine, garlic croutons, parmesan, creamy caesar dressing*
Mediterranean \$60 *chopped romaine, red onion, kalamata olives, cucumber, tomato, creamy feta dressing*
Arugula \$75 *spinach, roasted beets, butternut squash, walnuts, goat cheese, citrus-tarragon vinaigrette*
Spinach \$75 *house cured bacon, roasted mushrooms, tomatoes, croutons, hard boiled egg, honey mustard vinaigrette*
Grain \$75 *barley, quinoa, couscous, kale, arugula, cucumber, toasted pecans, raisins, parmesan, cinnamon vinaigrette*

ADD ONS

Chicken \$4 Shrimp \$6
Veggie Patty \$4 Sliced Avocado \$3

SNACKS & DIPS

A LA CARTE, SERVES 10-12

Trail Mix \$30 *nuts, dried fruits, chocolate, seeds*
Artisan Cheese Platter \$40 *fruit, spreads, crackers*
Charcuterie Platter \$50 *dried and cured meats, giardiniera, grain mustard, crackers*
Fresh Veg Crudités \$20 *buttermilk dressing*
Fresh Fruit & Berries \$30
House Cut Potato Chips \$20
Assorted Cookie Platter \$20
Pimento Cheese Dip \$30 *crudités, crostini*
Black Eyed Pea Hummus \$25 *crudités, pita*
Spinach & Artichoke Dip \$30 *crudités, pita*
Crab Dip \$50 *crudités, crostini*
Guacamole \$40 *tortilla chips*
Pico de Gallo Salsa \$20 *tortilla chips*

CHRG CATERING

BREAKFAST

CLASSIC \$10

Scrambled Eggs, Breakfast Potatoes,
Bacon, Fruit Salad,
Assorted Toasts with jam

SOUTHERN \$12

Scrambled Eggs with Cheddar Cheese,
Breakfast Potatoes,
House Cured Bacon, Fruit Salad,
Buttermilk Biscuits with jam

MORNING SNACK \$9

Assorted Muffins with butter, Fruit +
Berries, Granola & Yogurt Parfaits

BISCUIT SANDWICHES \$8

Assorted Biscuits: Egg & Cheese,
Black Forest Ham & Cheese, Egg & Cheese
with Bacon. Fruit Salad

CONTINENTAL BREAKFAST \$6

Assorted Muffins, Pastries & Croissants,
Fruit Salad

A LA CARTE BREAKFAST

PRICED PER PERSON, 12 PERSON MINIMUM

Granola & Yogurt Parfait \$4 *house granola,
vanilla yogurt, fresh berries*

French Toast Bake \$3.5 *choice of classic or apple.
baked with vanilla and cinnamon custard, maple syrup*

BLT Sliders \$3.5 *herb aioli, brioche bun*

Ham Croissants \$3.5 *black forest ham, swiss cheese,
honey-dijon*

BEVERAGES

Sweet Tea or **Unsweet Tea** by the Gallon \$8
Lemonade by the Gallon \$15
1 gallon serves 10-12

Dasani Bottle Water 16.9oz \$1

Assorted Coke, Diet Coke, Sprite 12oz \$2

Joe Van Gogh Coffee 96OZ (serves 10-12) \$20

Mighty Leaf Hot Tea 10 bags, 96oz \$30

Tropicana OJ and Cranberry 10oz \$2

DISPOSABLES

Plates, Utensils, Napkins, Cups \$.75pp

Buffet Kit disposable racks, sterno warmers and water
pans for extended service (*recommended for large groups*) \$15



CHARGES

Delivery with Set Up \$25
CHRG staff will arrive 30 minutes prior to dine start time

Gas Surcharge within 5 miles \$0, 5-9 miles \$5, 10+ miles \$10,
30+ miles incurs additional travel fee of \$25

MINIMUMS & HOURS

Monday - Friday
8am-5pm \$250, 5-7pm \$400

Saturday
11-7pm \$500

Sunday
11-7pm \$750

MISCELLANEOUS

10 person minimum per selection
Priced per person unless otherwise noted
48 hour notice preferable