



Sample Wedding Menus

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www.CHRGcatering.com



chrg_catering



Chapel Hill Restaurant Group

Congratulations

We know how special this day is for you, which is why we work closely with our clients from start to finish to create a custom menu based on your vision and preferences. With a passion for perfection, we offer only the best resources and freshest locally sourced ingredients, whenever possible, at reasonable prices.

If you can dream it we can create it. From passed hors d'oeuvres to plated dinners, our catering team handles all details of menu planning, food presentation and service. We'll work hard behind the scenes so your day is worry-free and memorable.

We can't wait to help you plan your wedding or event!

Meet the Team

Kristen Roberts

Events Coordinator

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Kassi McIntosh

Events Coordinator

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Albert Wojciechowski

Executive Catering Chef

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For full sample menu selections please visit our website www.CHRGcatering.com or contact our coordinators

Customizable Menus

Choose from one of our sample menus or let's customize your menu! We'll talk with you to learn what tastes and flavors you envision for your big day. From there your Event Coordinator and Chef will customize a menu reflecting that vision. Once we narrow down your items we will plan a tasting to finalize your choices.

Menu Planning

What tastes or flavors do you want to present?

Do you want to feature a hometown favorite?

Interested in hors d'oeuvres, a plated dinner, a buffet or a mix of styles?

- * **Hors d'oeuvres** - passed or displayed or a mix of both
- * **Buffets** - guests tables are called and they select items from buffet line
- * **Family Style** - guests pass platters and bowls to each other
- * **Plated Dinner** - either one meal for all guests or guest chooses their option on RSVP card. Seating chart or name card with notations of item selected is needed.
- * **Action Stations** - with chef: carving meat station or cooking behind station. without chef: think mac and cheese bar or shrimp and grits bar where guests add toppings they want

Menu Packages

Light Hors D'oeuvres

3 Hors d'oeuvres, 1 Display, 1 Dip

Heavy Hors D'oeuvres

5 Hors d'oeuvres, 1 Display, 1 Dip

Classic Buffet

1 Salad, 1 Entrée, 2 Sides

Deluxe Buffet

1 Salad, 2 Entrées, 2 Sides

Premium Buffet

2 Hors d'oeuvres, 1 Salad, 2 Entrées, 2 Sides

Plated and Family Style Service Available

Dessert Options

to add a little extra

- * Prices are per person
- * Prices are subject to change based on actual menu selections or market price
- * Tax and service fees not included in pricing

Please Note: Not all menu items will work for all events and venues. Special staffing or cooking equipment may apply. Talk with your coordinator to determine what will work best for your event. Cheers!

Sample Hors d'oeuvres Menus

Light Hors d'oeuvres...

\$15.5

Passed:

- * Mushroom Arancini
- * Goat Cheese & Fig Jam Crostini
- * Chicken Marsala Bites

Displayed:

- * Prosciutto Wrapped Asparagus

Dip:

- * Heirloom Tomato Bruschetta

Heavy Hors d'oeuvres #1

\$26.5

Passed:

- * Pimento Cheese Deviled Eggs
- * Corn Relish Crab Cakes
- * Chipotle Chicken & Waffles
- * Smoked Brisket Slider
- * Pulled Pork BBQ Cup

Displayed:

- * Charcuterie & Cheese

Dip:

- * Black Eyed Pea Hummus

Heavy Hors d'oeuvres #2

\$27

Passed:

- * Classic Deviled Eggs
- * Bacon Wrapped Chicken Bite
- * Spicy Chicken Satay
- * Beef Wellington Puff
- * Tuna Carpaccio

Displayed:

- * Caprese Skewers

Dip:

- * Crab Dip

Heavy Hors d'oeuvres #3

\$26

Passed:

- * Endive Spears
- * Shrimp & Corn Hushpuppy
- * Mini Fried Chicken Biscuits
- * Al Pastor Taco Skewers
- * Beef Tartar in Parmesan Crisp

Displayed:

- * Marinated Vegetables

Dip:

- * Spinach & Artichoke Dip

Sample Dinner Buffet Menus

Classic Buffet \$15

- * Traditional Caesar Salad
- * Roasted Lemon Chicken
- * Mixed Grilled Seasonal Vegetables
- * Herb and Parmesan Roasted Potatoes

Deluxe Buffet \$26.5

- * Garden Fresh Salad
- * Herb Roasted Chicken
- * Pan Roasted Salmon
- * Roasted Brussel Sprouts
- * Butternut Squash Au Gratin
- * Assorted Breads

Premium Buffet One \$32.5

Passed Hors d'oeuvres

- * Chipotle Chicken & Waffles
- * Pimento Cheese Deviled Eggs

Dinner Buffet:

- * Kale Salad
- * Bacon Wrapped Chicken
- * Smoked Brisket
- * Braised Collard Greens
- * Carolina Peas & Rice
- * Skillet Cornbread

Premium Buffet Two \$33

Passed Hors d'oeuvres

- * Grilled Pear Tart
- * Corn Relish Crab Cakes

Dinner Buffet:

- * Caprese Salad
- * Rosemary Chicken Pasta
- * Braised Short Ribs
- * Grilled Asparagus
- * Potato Mash
- * Fresh Baked Rolls

Sample Plated Dinner Menus

Classic Plated Dinner \$20

Salad Course:

- * Strawberry Fields Salad
- * Assorted Breads

Entree Course:

- * Pan Roasted Airline Chicken Breast with risotto cake, artichoke hearts and sun-dried tomato buerre blanc

Premium Land & Sea Plated Dinner \$30

Passed Hors d'oeuvres

- * Mini Fried Chicken & Biscuit with pimento cheese spread
- * Endive Spears with whipped goat cheese and poached cherries

Salad Course:

- * Seasonal Fruit with mixed greens, dried cranberries, toasted pecans, crumbled blue cheese and champagne vinaigrette
- * Assorted Breads with honey butter

Entree Course:

- * Braised Short Ribs with mushroom demi glace, wilted kale and chow chow with Shrimp and Pimento Cheese Grits

Sample Plated Dinner Menus

Premium Plated Dinner \$31

Passed Hors d'oeuvres

- * Sun-dried & Chicken Crostini with feta, spinach, red onion and a zesty dressing
- * Mushroom Arancini with roasted tomato and lemon oil

Salad Course:

- * Caprese Salad Stack large sliced tomato, fresh mozzarella and basil with olive oil and balsamic reduction

Entree Course:

- * Oven Roasted Flat Iron Steak topped with brandy peppercorn sauce with herb garlic mashed potatoes and grilled lemon-shallot asparagus

Guests Choice Plated Dinner \$36

Passed Hors d'oeuvres

- * Ahi Tuna Wontons topped with napa cabbage and asian slaw
- * Beef Wellington deuxelle in a puff pastry

Salad Course:

- * Seasonal Fruit Mixed Greens Salad

Entrée Course (guest to preselect option on rsvp card):

- * Oven Roasted Salmon with red pepper slaw
 - * Herbed Chicken with charred tomato, pimento and cremini mushrooms
 - * Beef Tenderloin au jus
 - * Eggplant Caponata *vegetarian* eggplant, onion, celery, tomatoes, olives, capers, basil, pine nuts
- served with roasted fingerling potatoes with shallots and smoked paprika and brown butter brussel sprouts

Beverage Options

- * **Nonalcoholic Beverages** - iced teas, water, sodas, juices, coffee, hot tea
- * **Specialty NA Beverages** - flavored waters with fruits and herbs, fresh squeezed and flavored lemonades
- * **Domestic and Imports, Local and Craft Beers** - seasonal selections available
- Wine** - selections for all budgets. one to two selections of white and red is typical
- Champagne Toasts** - plan for one bottle per 6-10 guests. Our staff will dispense half glass of champagne to your guests or pour at the bar for pick up
- * **Mixers** - supplying liquor? we can supply mixers and garnishes, costs will apply depending on items provided
- * **Licensed & Insured Bartenders** - whether alcohol is purchased through CHRG or supplied by client, CHRG can supply bartenders. Corking Fees apply for alcohol supplied by client, served by CHRG bartender.

Beer Selections priced per bottle, sold by the case (24 bottles)

Bottles: Beck's Non Alcoholic \$4 Blue Moon \$4 Bud Light \$3.5 Budweiser \$3.5 Coors Light \$3.5 Corona Extra \$4 Corona Light \$4 Crispin Hard Apple Cider \$5 Heineken \$4 Michelob Ultra \$3.5 Miller Lite \$3.5 New Belgium Glutiny Gluten Free Pale Ale \$4.5 Shiner Bock \$4 Yuengling Lager \$3.5

Cans: Oskar Blues Dale's Pale Ale \$4.5 Oskar Blues IPA \$4.5 New Belgium Shift Pale Lager \$4.5

Wine Selections priced per bottle, sold by the case (12 bottles)

Silver Package \$12-\$18: Chardonnay, Pinot Grigio, Prosecco, Malbec, Merlot

Gold Package \$19-\$25: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet

Platinum Package \$26-\$34: Pinot Gris Blend, Sauvignon Blanc, Pinot Noir, Cabernet

Service Options & Charges

Full Service Events

CHRG Catering staff will arrive at your event at the designated time, typically one and half hours prior to start time. Our staff will execute set up as discussed, as well as all food and beverage service items. CHRG staff will remain on site for the entire event to bus tables, replenish food and beverages and perform additional service duties.

The Event Captain is our coordinating leader from our staff. Your planning coordinator and your Event Captain will discuss all details that have been planned for your event and execute the set-up, beverages, and food service the day of. This is the main contact from our staff for your event and will correspond with you or your coordinator on the day of to ensure that we execute as promised.

Plated Meal Service

CHRG Catering service staff will arrive at the event location two hours prior to start time. Our staff will execute set up as discussed, and will be on site for the entire event to take food and beverage orders, serve food and drinks to guests, bus tables, and perform other services required by the client. The number of staff members needed to work a plated meal will be estimated after an initial consultation of event and may adjust as details are confirmed.

Staffing Charges & Gratuities

Staffing charges will be calculated based on the actual time worked, including loading, set-up, breakdown and the duration of the event. Service and staffing needs vary based on each event. Please allow extra time for set-up and breakdown for custom or extensive menus or complex venues. CHRG Catering will evaluate the service needs for your event and provide an accurate estimate of labor costs in each proposal. CHRG Staff is compensated hourly, gratuities are not necessary but if you feel we did an excellent job gratuities are greatly appreciated.

Rentals

CHRG Catering can arrange any rentals needed. Please consult CHRG Catering about pricing and inventory availability. Rental prices are estimated and subject to change. Service charge or delivery fees apply for all rentals. For specific designs or set ups it is recommended for client to visit Rental Showroom.

Off Premise Fees

Some large scale special events may be subject to a 10% Off Premise Fee based on food and beverage purchases. This fee covers expenses accrued during the planning of large scale, specialized events, additional hours needed to plan the details of your event, menu tasting, menu development and travel time. Certain venues also charge the Caterer a 10% food and beverage charge, this will be billed to the client as an additional Off Premise Fee.

Catering Policies

Booking an Event

To properly plan and ensure the success of your event, please reserve the date as soon as possible. We will do our best to accommodate any last minute events but we cannot guarantee the availability of date and menu items. Please note that Saturday and Sunday are not considered business days for the purpose of booking, confirming or altering a previously booked event.

Minimum Orders

CHRG Catering requires a minimum of twenty (20) guests or \$500 in food and beverages to book a wedding event.

Guest Count Guarantee Policy

Guaranteed guest count is due a minimum of fourteen (14) full business days before the event date. We understand RSVPs may still be coming in closer to event so count can be adjusted up to seven (7) days prior to event date. Don't forget to let us know if you want to feed your vendors too, they should be included in your count.

Menu Selection

Menu selection must be completed at least fourteen (14) days prior to event date. Plated, custom or extensive menus require confirmation twenty one (21) business days prior to the event. We will work with you to accommodate last minute changes or requests, but cannot guarantee we will always be able to do so.

Cancellation Policy

A wedding event may be cancelled with no charges up to sixty (60) days prior to the event. Between fifty-nine and thirty (59-30) days prior to the event will be charged \$500. Between twenty-nine and fourteen (29-14) days of the event will be charged 50% of the contract or \$1,500, whichever is greater.

Between thirteen and one (13-1) day of the event will be charged 100% of the contract or \$2,000, whichever is greater.

Inclement Weather Policy

CHRG Catering reserves the right to cancel a contract on the day of the event if road conditions are deemed unsafe by NCDOT. If the catering event could go forward, but the client makes the decision to cancel their event for any weather-related reason, the client will be required to inform the caterer 48 hours in advance in order to avoid any charges. If the client does not cancel within the 48 hour period, the client will be billed 35% of the estimated total cost. All other scenarios will be covered by the general cancellation policy.

Food Health Policy

In accordance with NC Health Department regulations, any leftover/unused food remains property of the caterer and under law must be removed by the caterer and cannot be removed by the client.

Contracts / Payment / Billing

A signed contract with credit card information is required to secure your date and CHRG Catering services. A 50% deposit of the total bill will be charged to the supplied credit card 14 business days prior to your event. The remaining balance is due the day of the event and will be processed prior to our arrival. We accept Visa, MasterCard, American Express and Discover.