



C H R G
CATERING

Sample Menu

CHRG is capable of many items and tastes.
Let us know your thoughts and we can work
to customize your menu.

Chapel Hill Restaurant Group Catering

919.323.2748

Fax 919.908.8902

events@chapelhillrestaurantgroup.com

www.chrgcatering.com

At CHR^G Catering we are committed to helping you create the perfect menu for any occasion. With a passion for perfection, we offer only the best resources and freshest locally sourced ingredients, whenever possible, at reasonable prices. Whether a themed dinner party, elegant wedding, cooperate luncheon or an array of hors d'oeuvres, we offer superb food and exquisite service assuring you can relax and enjoy your event.

Give us a call to setup your event today!

Kassi McIntosh & Kristen Roberts
Catering Directors

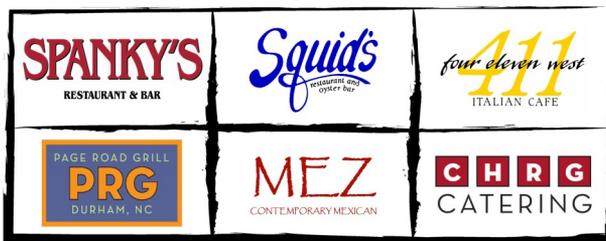
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Creating Tasteful Memories

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Suggested Packages

Light Hors D'oeuvres	~\$18
3 Hors d'oeuvres, 1 Display, 1 Dip	
Heavy Hors D'oeuvres	~\$28
5 Hors d'oeuvres, 1 Display, 1 Dip, 1 Dessert	
Classic Buffet	~\$20
1 Salad, 1 Entrée, 2 Sides, 1 Dessert	
Deluxe Buffet	~\$28
1 Salad, 2 Entrées, 2 Sides, 2 Desserts	
Premium Buffet	~\$36
2 Hors d'oeuvres, 1 Salad, 2 Entrées, 2 Sides, 2 Desserts	

- ⇒ ***Please Note:** Prices listed are estimations and are subject to change based on items chosen and market price
- ⇒ Prices are per person excluding tax and service charges
- ⇒ Plated and Family Style service also available

Hors d'oeuvres

Vegetarian

Mushroom Arancini candied tomato compote, parsley, lemon oil

Jalapeño Poppers creamed corn, jack cheese, pico de gallo, spiced corn crunch

Chickpea Fritters sweet potato, yellow squash, zucchini, scallions, creamy tahini

Spanakopita Roll puff pastry, spinach, feta

Deviled Eggs mayo, mustard, pickle relish, paprika, chives

Pasta Salad Skewer cheese tortellini, cherry tomato, giardiniera, red wine vinaigrette

Grilled Vegetable Kabob cremini mushroom, summer squash, asparagus, red bell pepper, tomato balsamic dressing

Caprese *skewered or on crostini* marinated mozzarella, grape tomato, basil, olive oil, balsamic reduction

Endive Spears whipped goat cheese, poached cherries, toasted almonds, chives

Cucumber Avocado Cups tomato, corn tempura, cilantro, radish, sesame, lime ponzu

Grilled Pear Tart walnuts, whipped buttermilk bleu, clover honey

Goat Cheese Crostini brûléed goat cheese, apricot mostarda, shallot balsamic glaze

Hors d'oeuvres

Sliders

Grilled Chicken Caprese mozzarella, basil, tomato, garlic aioli

Fried Smoked Chicken dill pickle, butter lettuce, spicy comeback sauce

Chicken Parmesan rustic tomato sauce, basil

Meatball Marinara bell pepper chow-chow, Italian cheeses

French Dip roast beef, provolone, au jus

Smoked Brisket fried onions, bbq sauce

Eastern NC Pulled Pork cole slaw, cider jus

Pig Mac chopped pork bbq, mushroom macaroni and cheese, roasted garlic spread

Korean Pork Belly pickled cucumber, scallions, sesame

Lamb Burger tabbouleh, labneh cheese spread

Classic Cheeseburger American cheese, ketchup, lettuce, tomato, pickle

Blue Burger blue cheese, arugula, caramelized onion, mayonnaise

Southwest Turkey Burger bacon, guacamole, shredded iceberg, sweet onion, tomato, chipotle ranch

Veggie Burger quinoa, mushroom, carrot, pepper, onion patty; lettuce, tomato, onion, cheddar

Shrimp Burger iceberg lettuce, tomato, malt vinegar aioli

Crab Burger red cabbage salad, roasted corn, avocado

Hors d'oeuvres

Poultry

Chicken & "Waffles" buttermilk crêpe, braised chipotle chicken, wildflower honey, sea salt

Smoked Chicken Salad Tartlet smoked chicken tenderloin-celery heart salad, phyllo

Teriyaki Chicken pineapple cup, cucumber, carrot, sesame seeds, smoked soy

Chicken Curry Satay cilantro, spicy peanut sauce

Classic Chicken Bites chicken meatballs in *choice of* parmesan, marsala, piccata or buffalo sauce

Bacon Wrapped Chicken Bite grilled rosemary chicken, orange-ginger gastrique

Chicken & Sun-Dried Tomato Flatbread feta, spinach, roasted red pepper, red onion, spinach pesto

Buffalo Chicken Skewer crispy dredged chicken, buffalo sauce, carrot-celery confetti

Beef

Beef Meatballs *choose* alfredo, marsala, marinara, barbeque or Swedish

Spicy Beef Satay *choose* tzatziki, spicy peanut or sweet thai sauce

Steak Tartare baguette, caper, malt vinegar aioli, gremolata, parmesan crisp

Beef Wellington smoked beef brisket, Dijon, mushroom deuxelle, flaky pastry

Reuben Profiterole corned beef, sauer-slaw, grainy mustard, sweet yeast, Swiss cheese

Pepperoni & Cheese Hand Rolls puffed pastry, parmesan, mozzarella, ricotta, tomato, basil

Greek Burger Satchels hamburger, roasted peppers, cucumber, feta cheese, parsley

Hors d'oeuvres

Seafood

Crab Cakes corn salsa, chipotle aioli, scallions

Lump Crab Roulade cucumber, crispy corn baton, cilantro, lime crème fraîche

Deep Sea Fritters scallop, crab, shrimp, spicy remoulade

Ahi Tuna Wonton watermelon, black eyed pate, cucumber jalapeño, spicy baby greens, cilantro dressing

Tuna Carpaccio Tostada sesame seed crusted tuna, crispy corn tortilla, avocado, napa slaw, sesame-soy vinaigrette

Smoked Salmon Volauvent citrus cured salmon, dill, spiced cream cheese, grilled green tomato, caper gremolata

Low Country Pizzette poached shrimp, andouille sausage, corn relish, potato crunch

Shrimp & Corn Hushpuppies pimento cheese spread

Shrimp Summer Rolls rice paper, bell pepper, carrot, cucumber, green onion, celery, herbs, sesame, peanut

Shrimp Spring Cups crispy wonton, roasted shrimp mousse, cilantro, scallions, hoisin

Citrus Shrimp Canape prosciutto, pepper relish, preserved lemon vinaigrette

Shrimp Spiedini charred spring onions, cherry tomato confit, basil, lemon

Lobster Stuffed Buttons button mushrooms, lobster knuckles, gruyere cheese, parmesan, creamed sherry, crispy soy

Hors d'oeuvres

Pork and Other Meats

Bacon & Pimento Cheese Deviled Eggs pepper jelly, green onion

Prosciutto & Goat Cheese Crostini fig jam, rosemary, thyme

Pig as the Blanket bacon wrapped cheddar scone, brown sugar mustard glaze

Pork Satay choose tzatziki, spicy peanut or sweet thai sauce

Braised Pork Belly collard greens, open-faced honey biscuit

Crispy Pork Belly baby arugula, peach salsa, crostini

BBQ Cups layered baked beans, NC pulled pork, cole slaw

Al Pastor Taco Skewers smoked pork shoulder, grilled pineapple, corn tortilla, queso fresco, salsa verde

Harissa Lamb Lollipops toasted pumpkin seeds, sesame, onion jam

Displays

Seasonal Fruit & Berries Platter

Raw Vegetable Crudités buttermilk dressing

Marinated & Pickled Crudité

Prosciutto Wrapped Asparagus olive oil, balsamic reduction

Charcuterie & Cheese varietal of fruit, house mustard, pickles, spreads, honeycomb, chutney, compote, crackers, crostini

Antipasto Chef's selection of meats, cheeses & accompaniments

Beef Carpaccio beetroot chutney, arugula, dill crème fraiche, crostini

Classic Shrimp Cocktail cocktail sauce, lemon

Oysters on the Half Shell cocktail sauce, red wine mignonette, prepared horseradish, lemon *market price*

Hors d'oeuvres

Cold Dips

- Tomato Bruschetta** with crostini
- Traditional Hummus** with crudités, pita chips
- Black Eyed Pea Hummus** with crudités, pita chips
- Tapenade** olives, capers, olive oil, with crostini
- Eggplant Caponata** with crostini
- Guacamole** with corn tortilla chips
- Salsa** choice of pico de gallo, roasted tomato or chipotle, with corn tortilla chips
- Pimento Cheese** with crudités, crostini
- Tzatziki** with corn pita chips
- French Onion Dip** with house potato chips
- Chicken Liver Pate** with crostini
- Smoked Trout** with crostini

Hot Dips

- Spinach & Artichoke** cheese blend, artichoke hearts, baby spinach, crudités, pita chips
- Broccoli & Cheese** with baguette
- Buffalo Chicken** blend of shredded chicken, Texas Pete, cheddar cheeses, crudités, baguette
- Queso** with corn tortilla chips add chili
- Bacon & Cheese** corn tortilla chips
- Crab** lump crab, cheese blend, crostini

Snacks

- Bar Snacks** chef selection variety of nuts, seeds, dried fruits, chips, crackers, cracklins
- Assorted Breads** varietal of butters, dips & spreads

Salads

Field Greens cucumber, tomatoes, shredded carrots, choice of balsamic vinaigrette or ranch dressing

Traditional Caesar romaine, garlic croutons, parmesan, creamy Caesar dressing

Garden Fresh Tuscan kale, bibb lettuce, sliced radish, grilled asparagus, sundried tomato, cucumber, avocado, green goddess dressing

Grilled Pear field greens, raisins, toasted pecans, crumbled blue cheese, champagne vinaigrette

Strawberry Fields fresh strawberries, sunflower seeds, goat cheese, strawberry-balsamic vinaigrette

Verde mixed greens, grape tomatoes, toasted pumpkin seeds, queso fresco, cilantro-lime vinaigrette

Southwest iceberg lettuce, black beans, grilled corn, bacon, red onion, red bell pepper, cheddar cheese, crispy onion rings, smoked tomato balsamic vinaigrette

Superfood kale, broccoli, carrot, tomato, red cabbage, spinach, sunflower seeds, blueberry, avocado dressing

Italian romaine, roma tomato, baby bella mushrooms, sweet bell pepper, red onion, mozzarella, ricotta salata, crispy prosciutto, red wine vinaigrette

Greek romaine, grape tomato, cucumber, feta cheese, red onion, Kalamata olive, banana pepper, lemon herb vinaigrette

Asian napa cabbage, baby spinach, toasted peanuts, orange supremes, sweet bell pepper, green onion, crispy wonton croutons, sesame-soy vinaigrette

Entrées

Vegetarian & Pasta

Risotto seasonal vegetables

Eggplant Parmesan herb pressed, semolina parmesan encrusted, basil pistou, mozzarella, roasted tomato

Polenta-bello herb parmesan polenta, portabello mushroom cap, caramelized onion, arugula, marinated tomato

Vegetarian Lasagna parmesan, ricotta, mozzarella, provolone, rustic roasted garlic tomato sauce, basil

Rosemary Chicken Pasta button mushrooms, rosemary cream sauce

Beef Tenderloin Stroganoff mushrooms, shallots, egg noodles

Pasta Bar *choose one:* penne or cavatappi
choose two: alfredo, basil pesto, marinara
choose two: grilled chicken, beef meatballs, grilled shrimp, Italian vegetables

Poultry

Herb Roasted Chicken charred tomato, pimento, cremini mushrooms, olive tapenade

Roasted Lemon Chicken artichoke hearts, sun-dried tomato beurre blanc

BBQ Chicken grilled pineapple salsa

Bacon Wrapped Chicken rosemary, orange ginger gastrique

Classic Chicken *choice of* parmesan, piccata, marsala or saltimbocca

Chicken Tikka Masala greek yogurt & tomato based cream sauce, basmati rice

Applewood Smoked Turkey herbed gravy

Cajun Spiced Turkey bacon-corn voloute

Entrées

Beef

Smoked Beef Brisket whole grain mustard sauce

Smoked Brisket Hash gold potatoes, tomatoes, poblano pepper cheese sauce

Beef Tips pan jus, roasted mushrooms

Braised Short Ribs mushroom demi-glace

Flat Iron Steak brandy peppercorn sauce

Beef Tenderloin au jus

Pork

Pork Osso Bucco tuscan tomato emulsion

Bacon Wrapped Pork Tenderloin orange-ginger gastrique

Smoked St. Louis Pork Ribs house barbeque sauce

NC Style Pulled Pork BBQ vinegar based sauce

Carving Stations

Prime Rib horseradish cream sauce, au jus

Brisket mustard demi, bourbon bbq sauce

Herb Roasted Turkey garlic aioli, herbed gravy

Entrées

Seafood Options

Shrimp & Grits roasted shiitake mushroom, sundried tomato, bell pepper, green onion, sherry cream sauce

Shrimp Risotto seasonal vegetables

Grilled Salmon grilled pineapple salsa

Oven Roasted Salmon red pepper slaw

Blackened Catfish spicy dry rub, pan roasted, lemon wedge, tartar sauce

Roasted Grouper sun-dried tomato buerre blanc

Lobster Ravioli sautéed spinach, asparagus, sherry cream sauce

Creole Stuffed Portobello lump crab meat, andouille sausage, creamed spinach, corn, cheddar cheese

Crab Cakes piquillo peppers, herb salad

Low Country Boil traditional peel & eat shrimp, andouille sausage, new potatoes, corn on the cob

Oyster Roast raw shucked on site, grilled or fried
(certain conditions and staffing apply) market price

Sides

Hot Sides

Mixed Grill Vegetables bell pepper, asparagus, portabella mushrooms, red onion, new potato, olive oil, roasted garlic

Grilled Squash & Corn garlic confit, shallot, tarragon, basil

Grilled Asparagus lemon-shallot vinaigrette \$4

Green Bean Casserole tender pole beans, melted leeks, mushroom ragù, goat cheese

Braised Collard Greens bacon, jalapeño, red onion brown sugar, cider vinegar jus

Roasted Brussel Sprouts brown butter, herbs add bacon

Lentils and Sweet Potatoes coconut curry

Wild Rice Pilaf celery, carrot, onion, toasted almonds, parsley

Sweet Potato Steak Fries

Potato Mash roasted garlic & herbs

Roasted Fingerling Potatoes blistered grape tomatoes, shallot, smoked paprika aioli

Au Gratin *choice of:* butternut squash, sweet potato, russet, ratatouille, macaroni & cheese

Creamy Cheesy Stone-Ground Grits

Macaroni & Cheese five cheese béchamel sauce or baked add bacon add pulled pork add lobster

Sides

Chilled Sides

Macaroni Salad cavatappi, sundried tomato, bell pepper, celery, onion, parmesan, zesty basil pesto

Orzo Pasta Salad artichoke heart, Kalamata olive, cucumber, grape tomato, red onion, feta cheese, oregano vinaigrette

Traditional Cole Slaw green cabbage, carrots, cider dressing

Fruit Salad seasonal selections with choice of honey citrus or vanilla crème fraiche dressing

Carolina Peas & Rice bacon, black eyed peas, grilled corn, tomato, jalapeño, onion, jasmine rice

Smoked Potato Salad red bliss potatoes, crispy country ham, celery, green onion, hardboiled egg

Breads

Fresh Baked Rolls choice of dill or yeast

Assorted Breads

Skillet Cornbread with honey butter

Desserts

Southern Chocolate Cake buttermilk semisweet chocolate cake, milk chocolate fudge icing

Flourless Chocolate Cake toasted almonds, fresh strawberries *gluten free*

Johnnycake white chocolate fluff, smoked maple

Chocolate Mousse Cup whipped topping, dark chocolate flakes

Seasonal Brioche Pudding fruit coulis, toasted pecans, vanilla anglaise

Seasonal Cobbler almond streusel, vanilla chantilly cream

Tiramisu spiked lady fingers, mascarpone cheese, chocolate, espresso

Homemade Cookies *choose two*: chocolate chip, peanut butter, sugar, white chocolate macadamia nut

Brownies semisweet chocolate

Petite Desserts *bite sized servings*

Pecan Pie bourbon caramel sauce

Lemon Tart lemon custard, seasonal berry coulis

Apple Blossom Tart spiced almonds, caramel

Strawberry Shortcake Kebob shortcake, fresh strawberries, white chocolate

Catering Policies

Contacting our Catering Department

Thank you for choosing CHRG Catering! We are excited to assist you in planning your event. Please contact our Catering Director Monday through Friday, 9:00 a.m. to 5:00 p.m. at (919) 323-2748 or by email at events@chapelhillrestaurantgroup.com.

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 all 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 \$200 in food and beverages to book an event.

Guest Count Guarantee Policy

A guaranteed number of guests attending each event will be needed a minimum of seven (7) full business days before the event date. The final bill will reflect the final guaranteed number of guests or the number of guests in attendance at the event, whichever is greater.

Menu Selection

Menu selection must be completed seven days prior to event date. Custom or extensive menus require confirmation fourteen (14) business days prior to the event. We will work with our clients to accommodate last minute changes or requests, but we cannot guarantee that we will always be able to do so.

Cancellation Policy

An event may be cancelled with no charges up to fourteen (14) full business days prior to the event. Cancellation of services made less than fourteen (14) full business days prior to the event will be charged \$200. Cancellation of services made less than three (3) full business day of the event will be charged 50% of the contract. Cancellation of services made less than one (1) full business day of the event will be charged 100% of the contract.

Inclement Weather Policy

In the event of inclement weather, 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

Liability—In accordance with NC Health Department regulations, any leftover 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 5 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 cash, Visa, MasterCard, American Express and Discover. CHRG Catering cannot accept checks.

Service Options

Delivered Buffets in Disposable Pans

A CHRG Catering service staff member will deliver the order to the event location at a specified time. Minimums required. The fee for this service is \$25 service and \$10 gas surcharge. A buffet kit including disposable chaffing dishes, wire baskets and burners can be provided for a flat fee of \$25.

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 determined after an initial consultation of event.

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.