



Wedding Menu

-2024-



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Catering Policies



Booking an Event

Thank you for considering CHRG Catering for your upcoming event! We look forward to serving you! CHRG Catering requires a minimum of \$2,000 in food and beverage sales to book a full-service event Monday-Friday, a \$2,500 minimum for Saturday events, and a \$4,000 minimum for Sunday events. Please note that Saturday and Sunday are not considered business days for the purpose of booking, confirming, or altering a previously booked event.

Guest Count Guarantee Policy

A guaranteed number of guests attending will be due ten (10) business days before the event date. Changes to guest count after this date must be approved by chef.

Menu Selection

Menu selections must be confirmed twenty (20) business days prior to event date. Last-minute changes or requests cannot be guaranteed.

Contracts, Payment, & Billing

To secure your date, a 50% deposit will be charged to the supplied credit card at booking. The final payment will be run up to five (5) business days prior to the date of the event for weddings.

Cancellation Policy

An event may be cancelled with no charges up to ninety (90) full business days prior to the event. Cancellation of services made less than ninety (90) full business days prior to the event will be charged a \$300 fee. Cancellation of services made less than seven (7) 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.

Hors d'oeuvres



Passed or Stationed

Goat Cheese Crostini

brûléed goat cheese, seasonal fruit jam, shallot balsamic glaze

Deviled Eggs

mayo, mustard, pickle relish, paprika, chives

Caprese Skewer

marinated mozzarella, grape tomato, basil, olive oil, balsamic reduction

Chicken Salad Tart

smoked chicken tenderloin, phyllo cup, celery heart salad

Beef Wellington

smoked beef brisket, Dijon, mushroom duxelles, flaky pastry

Salmon Tartare

cucumber cup, dill aioli

Chicken Satay

spicy peanut sauce

Citrus Shrimp Ceviche

lime juice, cucumber, red onions, cilantro, avocado, diced jalapeños, wonton cup

Chicken & “Waffles”

buttermilk crêpe, braised chipotle chicken, wildflower honey, sea salt

Beef Meatballs

barbecue sauce

Spicy Beef Satay

sweet thai sauce

Tuna Carpaccio Tostada

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

Crab Cakes

roasted corn salsa, chipotle aioli, scallions

Displays

Charcuterie & Cheese

chef's selection of artisan meats & cheeses with a varietal of fruit, house mustard, spreads, honeycomb, crackers, crostini

Artisan Cheese

chef's selection of fine cheese, fruit, house mustard, pickles, crackers, crostini

Classic Shrimp Cocktail

cocktail sauce, lemon wedges

Dips or Dip Trio — choose 3 dips

Tomato Bruschetta

crostini

Traditional Hummus

raw vegetable crudités, pita

Creamy Buttermilk Ranch Dip

raw vegetable crudités

Pimento Cheese

crudités, crostini

Spinach & Artichoke

four cheese blend, artichoke hearts, crudités, baby spinach, pita, served warm

Buffalo Chicken

shredded chicken, texas pete, cheddar cheeses, crudités, baguette, served warm



Salads

Field Greens

cucumber, tomatoes, carrots,
balsamic vinaigrette (vegan)

Arugula

-watermelon, feta, walnuts, cucumbers,
cucumber-mint vinaigrette (spring/summer)
-chilled grilled pears, feta, walnuts, honey-walnut
vinaigrette (fall/ winter)

Grain Salad

barley, quinoa, cous cous, cranberries, kale,
cucumbers, almonds, parmesan,,
cinnamon vinaigrette

Kale Caesar

kale, kalamata olives, tomatoes,
crispy black-eyed peas, parmesan,
creamy caesar dressing

Strawberry Fields

spinach, fresh strawberries,
sunflower seeds, goat cheese,
balsamic vinaigrette

Garden Fresh

kale, field greens, grilled asparagus,
cucumber, tomatoes, avocado, green goddess
dressing (vegan)

Breads

Fresh Baked Yeast Rolls

whipped butter

Skillet Cornbread

honey butter

Sides

Potato Mash

roasted garlic, herbs

Traditional Cole Slaw

green cabbage, carrots, cider dressing

Wild Rice Pilaf

celery, carrot, onion, toasted
almonds, parsley

Roasted Wedge Potatoes

blistered grape tomatoes, shallot,
smoked paprika aioli

Potato Salad

red bliss potatoes, crispy country ham, celery,
green onion, hard boiled egg

Pasta Salad

artichoke hearts, kalamata olives, cucumber,
grape tomato, onion, feta cheese,
fresh herbs

Roasted Squash & Zucchini

brown butter, herbs

Sautéed Green Beans

roasted garlic-shallot compound butter

Mashed Sweet Potatoes

brown sugar, sour cream

Braised Collard Greens

bacon, jalapeno, red onion, brown sugar,
cider vinegar jus

Mixed Grilled Vegetables

bell pepper, asparagus, portabella mushrooms, red
onion, olive oil, roasted garlic

Grilled Asparagus

lemon-shallot vinaigrette

Macaroni & Cheese

five cheese béchamel sauce

Roasted Brussels Sprouts

bacon, jalapeños, onion, honey



Entrées



Chicken

Herb Roasted Chicken

charred tomato, pimento,
cremini mushrooms, olive tapenade

Lemon Chicken

sun dried tomato beurre blanc,
artichoke hearts

Chicken Marsala

mushroom gravy

Roasted Mushroom Chicken

asiago cream sauce

Caprese Chicken

tomato, mozzarella, basil, balsamic

Rosemary Chicken Pasta

penne, button mushrooms, rosemary cream sauce

Beef

Smoked Beef Brisket

horseradish espagnole

Flat Iron Steak

brandy peppercorn sauce

Carne Asada

flank steak, caramelized onions,
bell pepper, chimichurri

Braised Short Ribs

mushroom demi-glace

Beef Tenderloin

au jus

Beef Tips

pan jus, button mushrooms

Pork

Pork Tenderloin

orange-ginger gastrique

NC Style Pulled Pork

eastern-style vinegar-based bbq sauce

Roasted Pork Loin

whole grain mustard sauce

Seafood

Shrimp & Grits

roasted shiitake mushrooms, bell pepper,
sun dried tomato, green onion, sherry cream sauce

Grilled Salmon

grilled pineapple salsa

Crab Cakes (2 pc.)

roasted corn salsa, chipotle aioli, scallions

Market White Fish

lemon butter sauce



Vegetarian & Vegan

Seasonal Risotto

spinach, roasted red peppers, goat cheese, basil pistou

Polenta-bello

herb parmesan polenta, portobello mushroom cap, caramelized onion, arugula, marinated tomato

Vegetarian Lasagna

parmesan, ricotta, mozzarella, zucchini, yellow squash, spinach, mushrooms, roasted rustic garlic tomato sauce, basil

Penne ala Vodka

penne, tomato, parmesan, mozzarella, seasonal vegetables

Carving Stations

Prime Rib

horseradish cream sauce or au jus

Herb Roasted Turkey

herbed gravy

Desserts

Assorted Mini Desserts

assortment of chef-selected mini desserts, such as:

cheesecake, key lime pie, lemon bars, fruit custard tarts, chocolate cupcakes, flourless chocolate bites (GF), pecan pie, assorted cookies, etc.

Banana Bread Pudding

pecans, salted caramel

Seasonal Cobbler

almond streusel, vanilla Chantilly cream

Chocolate Mousse Cup

whipped topping, chocolate flakes

Assorted Cookies

chocolate chip, sugar, white chocolate macadamia nut

Brownies

semisweet chocolate

Flourless Chocolate Cake (gf)

toasted almonds, fresh strawberries



Service Options



Full-Service Events

CHRG Catering staff will arrive at your event at the designated time (typically 1.5 hours prior to start time). Our staff will execute setup as discussed, as well as all food and beverage service items. CHRG staff will remain on site for the entire event to bus tables and replenish food and beverages.

Plated Meal Service

CHRG Catering service staff will arrive at the location 2 hours prior to start time. Our staff will execute setup 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, but on average, 1 staff member per 16 guests.

Staffing Charges & Gratuities

Staffing charges will be calculated based on the actual time worked, including loading, setup, breakdown, and the duration of the event. Service and staffing needs vary based on each event. Please allow extra time for setup 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. As 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. Rental prices are estimated and subject to change. Service charge or delivery fees apply for all rentals. For specific designs or setups, it is recommended for client to visit Rental Showroom.

Off Premise Fees

Large-scale special events are subject to a 10% Off Premise Fee. 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.