



CHAPEL HILL RESTAURANT GROUP CATERING

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www.CHRGcatering.com | [@chrg_catering](https://www.instagram.com/chrg_catering)



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 five (5) 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 ten (10) business days prior to event date. Custom or extensive menus require confirmation twenty (20) business days prior to the event. 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 within 5 business days from the date of the event for weddings.

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 a \$300 fee. 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.

HORS D'OEUVRES

PASSED OR STATIONED (2 PER PERSON)

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 Tartlet

phyllo cup, celery heart, smoked chicken tenderloin

Chicken Satay

spicy peanut sauce

Chicken & “Waffles”

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

Beef Meatballs

Choice of- marinara, Swedish, bbq

Spicy Beef Satay

sweet thai sauce

Salmon Tartare

cucumber cup, dill aioli

Crab Cakes

roasted corn salsa, chipotle aioli, scallions

Creamed Spinach Stuffed Mushrooms

garlic, parmesan

Chickpea Fritters (vegan)

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

Sliders

Choice of- pulled pork, brisket, fried chicken, cheeseburgers, veggie burger

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

SALADS

Field Greens

cucumber, tomatoes, carrots, balsamic vinaigrette

Spinach Salad

bacon, egg, mushrooms, tomatoes, croutons, honey mustard vinaigrette

Strawberry Fields

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

Arugula

seasonal toppings

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

BREADS

Fresh Baked Rolls

butter

Skillet Cornbread

honey butter

SIDES

Potato Mash

roasted garlic, herbs

Mashed Sweet Potatoes

brown sugar

Roasted Wedge Potatoes

blistered grape tomatoes, shallot, smoked paprika aioli

Wild Rice Pilaf

celery, carrot, onion, toasted almonds, parsley

Macaroni & Cheese

five cheese béchamel sauce

Hoppin John

black-eyed peas, barley, red onion, tomatoes

Risotto

seasonal toppings

Pasta Salad

seasonal vegetables and vinaigrette

Smoked Potato Salad

crispy country ham, celery, green onion, hardboiled egg, garlic herb aioli

Mixed Grilled Vegetables

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

Grilled Asparagus

lemon-shallot vinaigrette

Roasted Brussels Sprouts

bacon, jalapeños, onion, honey

Sautéed Green Beans

roasted garlic-shallot compound butter

Confetti Corn

green bell pepper, red bell pepper, onion, butter

Succotash

tomatoes, sweet corn, red onion, squash, assorted peppers, cilantro-lime butter

Southern Coleslaw

apple cider vinegar

Broccoli Salad

golden raisins, edamame, scallions

Fruit Salad

seasonal fruits & berries

ENTRÉES

CHICKEN

Herb Roasted Chicken

*charred tomato, cremini mushrooms,
pimento, olive tapenade*

Lemon Chicken

*sun dried tomato beurre blanc,
artichoke hearts*

Chicken Marsala

marsala wine sauce, mushrooms

Roasted Mushroom Chicken

asiago cream sauce

BEEF

Beef Tenderloin

au jus

Flat Iron Steak

brandy peppercorn sauce

Carne Asada

*flank steak, caramelized onions,
bell pepper, chimichurri*

Smoked Beef Brisket

whole grain mustard sauce

PORK

Pork Tenderloin

orange-ginger gastrique

NC Style Pulled Pork

eastern-style vinegar-based BBQ sauce

SEAFOOD

Shrimp & Grits

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

Crab Cakes (2 PC.)

roasted corn salsa, chipotle aioli, scallions

Grilled Salmon

grilled pineapple salsa

Market White Fish

lemon butter sauce

VEGETARIAN OR VEGAN OPTIONS

Vegetarian Lasagna

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

Seasonal Risotto

seasonal toppings

Penne ala Vodka

penne, tomato, parmesan, mozzarella

CARVING STATIONS

Prime Rib

horseradish cream sauce, au jus

Herb Roasted Turkey

garlic aioli, 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.

Chocolate Mousse Cup

whipped topping, dark chocolate flakes

Assorted Cookies

chocolate chip, sugar, white chocolate macadamia nut

Banana Bread Pudding

pecans, salted caramel

Brownies

semisweet chocolate

SERVICE OPTIONS

DELIVERED BUFFETS IN DISPOSABLE PANS

A CHRГ Catering service staff member will deliver to the event location at a specified time. \$300 food and beverage minimum is required Monday-Friday, \$1,000 minimum required Saturday, and \$2,500 minimum required Sunday. The fee for this service is \$30, and \$20 gas surcharge. Buffet kit including disposable chaffing dishes, wire baskets, and burners can be provided for a flat fee of \$20.

FULL-SERVICE EVENTS

CHRГ 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. CHRГ staff will remain on site for the entire event to bus tables and replenish food and beverages.

PLATED MEAL SERVICE

CHRГ 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. CHRГ Catering will evaluate the service needs for your event and provide an accurate estimate of labor costs in each proposal. As CHRГ Staff is compensated hourly, gratuities are not necessary, but if you feel we did an excellent job, gratuities are greatly appreciated.

RENTALS

CHRГ 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 clients 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.