

chapel  
hill  
restaurant  
group

Catering Menus

April 1, 2012

# Introduction

The award-winning Chapel Hill Restaurant Group has been serving Raleigh ,Durham and Chapel Hill, for over 30 years. With our five popular restaurants; Spanky's Restaurant and Bar, Squid's Restaurant and Oyster Bar, 411 West Italian Café, 518 West Italian Café, and Mez Contemporary Mexican we have the culinary repertoire and experience to make any event a success!

Our Chefs and Managers are members of the National Association of Catering Executives (NACE) and the American Culinary Federation (ACF). CHRG Catering operates from Mez in the heart of the Triangle, with a team of event planners and chefs to walk you through every aspect of your event.

Please call or email to arrange a meeting with our event planners today!

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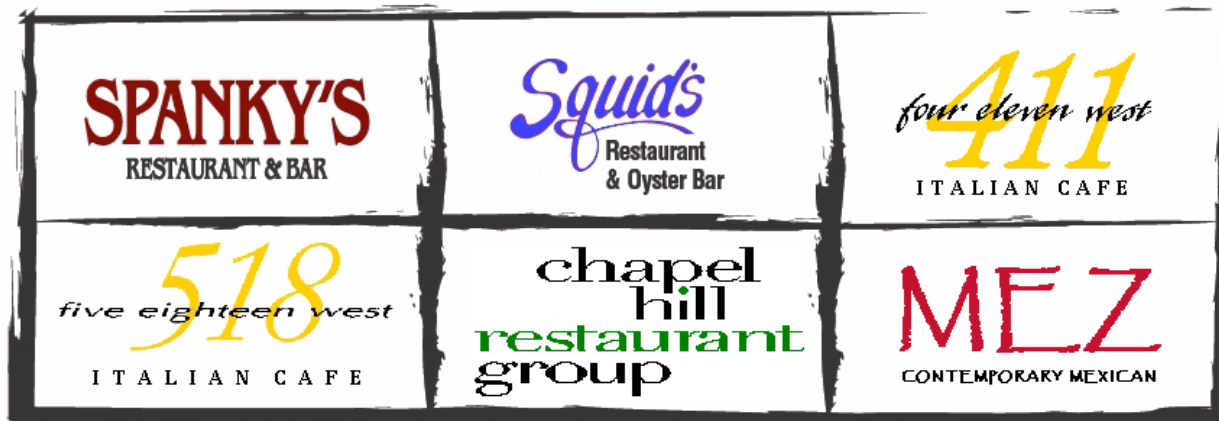
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# chapel hill restaurant group



**Spankys Restaurant** a Chapel Hill tradition since 1977, Spanky's is located in the heart of Chapel Hill, overlooking Franklin Street's main intersection. Featuring famous burgers, delicious salads and sandwiches, homemade soups, and Brown Sugar Baby Back Ribs, Spanky's is the quintessential college town restaurant, with a perfect view of historic Franklin Street and the University of North Carolina.

**Squids Restaurant** - Celebrating 22 years as Chapel Hill's leading Seafood Restaurant and Oyster Bar, Squid's features daily deliveries from the North Carolina coast, live Maine lobsters, and the freshest seafood served grilled, broiled, and fried. Named "Best Overall Restaurant in Chapel Hill" and "Best Casual Dining Restaurant" by the readers of the Chapel Hill newspaper, and "Best Seafood Restaurant in the Triangle" by the readers of the Independent.

**411 West - Italian Cafe** - One of Chapel Hill's most popular restaurants, 411 West is located on the West End of historic Franklin Street. The menu is designed to capture the vitality of Italy and the Mediterranean with a contemporary and imaginative twist. Voted "2007 Best Italian Restaurant in the Triangle" by the readers of the Independent.

**518 West - Italian Cafe** - Located in the heart of the Glenwood South district in Raleigh, 518 West has been named "Best Italian Restaurant in the Triangle" three years in a row by the readers of the Independent, the Triangle's leading newsweekly. The menu features fresh pastas made in-house, wood fired pizzas, and daily specials, all served in a beautiful setting reminiscent of an Italian villa.

**Mez Contemporary Mexican** - Conveniently located in the heart of the Triangle, just minutes from Raleigh, Durham and Chapel Hill, on Page Road off I-40 (Exit 282) We feature traditional Mexican recipes with a modern, healthy twist, and use locally grown organic products whenever possible. Mez also offers a beautiful private room that can accommodate 80 to 100 people for business lunches, rehearsal dinners, or any other occasion. Mez is North Carolina's first LEED (Leadership in Energy and Environmental Design) designed restaurant.

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# Breakfast Buffet Packages

Includes Coffee, Orange Juice and Cranberry Juice / Minimum 20 Guests

## **Continental Breakfast**

Bagels with Cream Cheese Spread

Assorted Breakfast Breads

Fresh Seasonal Fruit Salad and Assorted Yogurt Cups

**\$9 Per Person**

## **Hot Breakfast Buffet**

Scrambled Eggs and Oven Roasted Potatoes

Hickory Smoked Bacon and Pork Sausage

Choice of Fresh Seasonal Fruit Salad or Vanilla Yogurt with Granola

**\$11 Per Person**

## **Executive Brunch**

Oven Roasted Potatoes

Hickory Smoked Bacon and Pork Sausage

Fresh Seasonal Fruit Salad and Vanilla Yogurt with Granola

Country Ham Biscuits with Tomato Jam

Choice of Quiche or Frittata

*(please select one of our meat or vegetable options for your quiche or frittata;*

*upgrade to select an additional quiche or frittata, add \$2 per person)*

### **Meat Options:**

Chorizo, Roasted Red Pepper and Monterey Jack Cheese

Bacon, Tomato and Cheddar Cheese

### **Vegetable Options:**

Spinach, Tomato and Goat Cheese

Mushroom, Caramelized Onions and Cheddar Cheese

**\$15 Per Person**

# Chapel Hill Restaurant Group

## Lunch Buffet Packages

Includes Iced Tea and Water / Minimum of 20 Guests / Tax and Service Fees May Apply

### **Mez Contemporary Mexican Lunch Buffet**

Chipotle-Braised Pulled Chicken Tinga  
Flour Tortillas, Sour Cream and Queso Fresco  
Spinach Enchiladas  
Black Beans and Red Rice  
Mexican Succotash  
Assorted Homemade Cookies and Brownies  
**\$16.95 Per Person**

### **Spanky's Americana Lunch Buffet**

Carolina Pulled Pork BBQ  
Macaroni and Cheese  
Baked Beans  
Braised Collard Greens  
Traditional Cole Slaw  
Dinner Rolls  
Assorted Homemade Cookies and Brownies  
**\$16.95 Per Person**

### **411 West / 518 West Italian Café Lunch Buffet**

Mixed Green Salad with Ranch Dressing and Balsamic Vinaigrette  
Penne Marinara  
Chicken Marsala  
Steamed Green Beans  
Dinner Rolls  
Assorted Homemade Cookies Brownies  
**\$16.95 Per Person**

# Chapel Hill Restaurant Group

## Dinner Buffet Packages

Includes Iced Tea and Water / Minimum of 20 Guests / Tax and Service Fees May Apply

### **Mez Contemporary Mexican Dinner Buffet**

Tortilla Chips and Mexicana Salsa

*(add House Salsa Trio and Mez Guacamole: add \$2 per person)*

Verde Salad with Pumpkin Seed-Walnut Vinaigrette

Choice of Smoked Beef Brisket or Chipotle Braised Shredded Chicken Tinga

Choice of Flour or Corn Tortillas

Sour Cream and Queso Fresco

Chicken Mexicana Pasta

Spinach Enchiladas with Poblano Cream Sauce

Black Beans and Red Rice

Tres Leches Cake

**\$23.95 Per Person**

### **Spanky's Americana Dinner Buffet**

Mixed Green Salad with Ranch Dressing and Balsamic Vinaigrette

Spanky's Signature Baby Back Ribs with Brown Sugar Dry Rub

North Carolina Pulled Pork BBQ and Southern Cole Slaw

Mashed Potatoes and Steamed Green Beans

Fresh Baked Dinner Rolls

Mango Upside-Down Cake

**\$22.95 Per Person**

### **411 West / 518 West Italian Café Dinner Buffet**

Choice of Grilled Vegetable Lasagna or Lasagna Bolognese

Chicken Parmesan with Marinara Sauce

Oven Roasted Potatoes and Sautéed Summer Squash with Braised Fennel

Mixed Green Salad with Ranch Dressing and Balsamic Vinaigrette

Fresh Baked Dinner Rolls

Tiramisu

**\$21.95 Per Person**

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# Create Your Own Buffet

Includes Iced Tea and Water / Minimum of 20 People / Tax and Service Fees May Apply

Looking for something specific but don't see it here? We can customize any menu to your specifications. Please contact us with any special requests.

## Create Your Own Lunch Buffet

Choice of One Entrée, Two Sides, Bread, Cookies & Brownies, Iced Tea & Water - **\$16.95 Per Person**

Choice of Two Entrees, Two Sides, Bread, Cookies & Brownies, Iced Tea & Water - **\$18.95 Per Person**

## Create Your Own Dinner Buffet

Choice of One Entree, Salad, Two Sides, Bread, Dessert, Iced Tea & Water - **\$19.95 Per Person**

Choice of Two Entrees, Salad, Two Sides, Bread, Dessert, Iced Tea & Water - **\$24.95 Per Person**

## Entrees

### Vegetarian

Spinach Stuffed Portobello Mushroom

Eggplant Parmesan

Spinach Enchiladas

Grilled Vegetable Lasagna

Penne Pasta with Crema Mexicana

Penne Pasta with Marinara

### Seafood

Catfish Veracruzano

Tamarind Glazed Pecan Encrusted Salmon

*(add \$2 per person)*

Shrimp and Grits *(add \$2 per person)*

### Beef

Flank Steak with Chimichurri

Lasagna Bolognese

Smoked Beef Brisket with Vaquero Sauce

Beef Burgundy

London Broil

Penne Pasta with Bolognese Sauce

### Poultry

Grilled Chicken Breast - Choice of Pico Cream Sauce, Teriyaki Glaze, Roasted Corn and Tomato Salsa, or Barbeque Sauce

Chipotle-Braised Shredded Chicken Tinga

Chicken Enchiladas

Chicken Marsala

Chicken Piccata

Chicken Parmesan

Cilantro Pesto Stuffed Chicken Breast

*(add \$2 per person)*

### Pork

North Carolina Pulled Pork BBQ

Brown Sugar Rubbed Baby Back Ribs

*(add \$2 per person)*

Spinach and Garlic Stuffed Pork Roulade

*(add \$1 per person)*

Honey-Ginger Marinated Smoked Pork

Tenderloin *(add \$1 per person)*

# Create Your Own Buffet (continued)

Includes Iced Tea and Water / Minimum of 20 People / Tax and Service Fees May Apply

Looking for something specific but don't see it here? We can customize any menu to your specifications. Please contact us with any special requests.

## Side Dishes

Summer Squash Medley  
Oven Roasted or Mashed Potatoes  
Mashed Sweet Potatoes  
Red Rice, Green Rice or Rice Pilaf  
Black Beans  
Mexican Succotash  
Cheese Grits  
Pasta Salad or Potato Salad  
Baked Beans  
Traditional or Yucatan Slaw  
Mac-n-Cheese  
Chipotle Sweet Potato Gratin  
Potatoes au Gratin  
Rice with Corn Salsa  
Steamed Green Beans  
Green Bean Casserole  
Braised Collard Greens

## Beverage Upgrades

Regular and Decaffeinated Coffee  
*(add \$1 per person)*  
Lemonade  
*( add \$1 per person)*  
Bottled Water and Canned Soda  
*(add \$1 per person)*

## Salads

Mixed Green Salad  
Mez Verde Salad  
411 West Stella Insalate  
518 West Grilled Pear Insalate  
Spanky's Spinach Salad  
Squid's Moroccan Salad  
*(add \$1 per person)*

## Desserts

Tres Leches Cake  
Chocolate Soufflé Cake  
Tiramisu  
Carrot Cake  
Mango Upside-Down Cake  
Pecan Pie  
Banana Pudding  
Seasonal Fruit Cobbler  
Strawberry Shortcake  
Flourless Chocolate Torte  
Key Lime Pie  
Goat Cheese Bread Pudding  
*(add \$1 per person)*  
Petit Fours  
*(add \$3 per person)*

# Breakfast Boxes

Beverages Not Included / Price is Per Person / Tax and Service Fees May Apply

Looking for a specific breakfast item, but don't see it here? We can customize any menu to your specifications. Please contact us with any special requests!

## Mez Breakfast Burrito Boxes

All burritos filled with scrambled eggs, skillet fried potatoes, Monterey jack cheese and your choice of one meat, one vegetable, and one salsa, wrapped in a large flour tortilla. Served with fresh seasonal fruit salad. Beverages not included.

**\$10 Per Person**

### Salsas

Mexicana Salsa  
Chipotle Salsa  
Tomatillo-Avocado Salsa  
Chile De Arbol Salsa

### Meats

Hickory Smoked Bacon  
Chorizo Sausage  
Country Ham  
Seasoned Beef

### Vegetables

Avocados  
Mushrooms  
Grilled Fajita Vegetables  
Black Beans  
Steamed Spinach  
Grilled Tomatoes

## Biscuit Boxes

House made buttermilk biscuits filled with your choice of meat:  
Country Ham, Pork Sausage, Hickory Smoked Bacon, and Breaded Chicken Cutlets

Add Egg and Cheese to Any Biscuit: \$1.50 Per Person

Served with choice of seasonal fruit salad or skillet fried potatoes.

Beverages not included.

**\$9 Per Person**

## Breakfast Beverages Ala Carte

Regular and Decaffeinated Coffee \$4 per half gallon

Orange Juice \$5 per gallon

Cranberry Juice \$5 per gallon

Bottled Water \$1 each

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# Boxed Lunch Catering

Beverages Not Included / Price is Per Person / Tax and Service Fees May Apply

## Salad Bowls or Boxes

Served either buffet style or individually with choice of cookies or brownies.

Beverages not included.

**Verde Salad** – Mixed baby greens, grape tomatoes, pumpkin seeds, and queso fresco, served with walnut-pumpkin seed vinaigrette

**Hearts of Romaine Salad** – Mixed baby greens, roasted corn, black beans, grape tomatoes, queso fresco, and hickory smoked bacon, served with cilantro-goat cheese dressing

**Spanky's Spinach Salad** – Seared shiitake mushrooms, shaved red onions, roasted pecans, crispy smoked bacon and croutons in champagne vinaigrette. Garnished with hard boiled egg

**Mez Caesar Salad** – Chopped romaine lettuce, shredded parmesan cheese and green olives, and fried tortilla strips, served with poblano-lime dressing

**518 Grilled Pear Insalate** – Mixed baby greens, grilled pears, toasted walnuts, and blue cheese, served with honey-walnut vinaigrette

**411 Stella Insalate** – Red onions, and grape tomatoes, blue cheese, toasted walnuts, and cucumbers, served with balsamic vinaigrette

**Squid's Moroccan Salad** – Cous cous, mixed baby greens, almonds, raisins, and crumbled goat cheese, served with roasted red pepper vinaigrette (*add \$1 for each*)

**Price Per Person \$8.95**

*Add Grilled Chicken \$3*

*Add Grilled Steak \$4*

*Add Grilled Salmon \$5*

## Mez Burrito and Wrap Boxes

All burritos are filled with green rice, black beans, tomatillo salsa, guacamole and your choice of meat or vegetables. See wrap descriptions below. Served with house fried corn tortilla chips, chipotle salsa, Yucatan slaw, and choice of cookies or brownies. Beverages not included.

**Chicken Tinga Burrito**

**Beef Brisket Burrito**

**Grilled Beef Burrito**

**Vegetarian Portabella Burrito**

**Chipotle Chicken Wrap** – Breaded chicken breast, mixed greens, pico de gallo, and goat cheese tossed in chipotle aioli, and wrapped in a large flour tortilla

**Avocado Wrap** – Sliced avocado, mixed greens, black beans, and roasted corn-tomato salsa tossed in cilantro-goat cheese dressing

**Price Per Person \$10.95**

# Box Lunch Catering (continued)

Beverages Not Included / Price is Per Person / Tax and Service Fees May Apply

## Spanky's Sandwich Boxes

Served with choice of house fried potato chips or seasonal fruit salad, and choice of cookie or brownie. Beverages not included.

**Franklin Street Club** – Roasted turkey, Virginia ham, smoked bacon, Swiss and cheddar cheeses, served on a fresh baked dill roll with lettuce, tomato and Russian dressing

**Simple Veggie** – Tomatoes, cucumbers, shaved sweet onions, havarti cheese, lettuce and ranch dressing on a fresh baked dill roll

**Chipotle Chicken Wrap** – Crispy fried chicken breast, mixed greens, goat cheese, pico de gallo and chipotle ranch dressing

**Corned Beef Reuben** – Sauerkraut, Russian dressing and melted Swiss cheese on grilled marbled rye

**Turkey Reuben** – Sauerkraut, Russian dressing, and melted Swiss cheese on grilled marbled rye

**Portobello Panino** – Hot pressed baguette with caramelized onions, sun dried tomato aioli, mozzarella, lettuce and tomato

**Cubano Panino** – Sliced ham and roasted pork, served hot on a pressed baguette with Swiss cheese, dill pickles, Dijon mustard and mojo criollo dipping sauce

**\$9.95 Per Person**

## 518 West Italian Café Sandwich Boxes

Served with choice potato chips, pasta salad or seasonal fruit salad, and choice of cookie or brownie. Beverages not included.

**Italian Sub** – Ham, turkey, salami, lettuce, and provolone cheese on a fresh baked sub roll

**Roast Turkey** – Served on a fresh baked Kaiser roll with lettuce, tomato and provolone cheese

**Grilled Chicken Salad Sandwich** – Served on ciabatta bread with lettuce and tomato

**Steak Sandwich** – With caramelized onions provolone cheese on a fresh baked sub roll

**Chicken Caesar Wrap** – Grilled chicken, romaine lettuce, Caesar dressing, and kalamata olives in a large flour tortilla

**Portobello Mushroom Wrap** – A large flour tortilla stuffed with basil pesto, provolone cheese, pine nuts, lettuce and tomato

**\$10.95 Per Person**

# Box Lunch Catering (continued)

Beverages Not Included / Price is Per Person / Tax and Service Fees May Apply

## 518 West Italian Café Pasta Boxes

Served with fresh baked focaccia bread. Beverages and desserts are not included.

**Rosemary Chicken** – Penne pasta, grilled chicken and mushrooms, tossed in rosemary cream sauce

**Lasagna with Bolognese** - Baked pasta, a blend of cheeses, and house made meat sauce

**Penne Marinara** - House made marinara sauce

**Penne Bolognese** - House made meat sauce

**Mediterranean Primavera** - Penne tossed with spinach, roasted tomatoes, onions, feta cheese, and pine nuts

**Shrimp Carbonara** - Bacon, peas and seared shrimp tossed in parmesan cream sauce

**\$11.95 Per Person**

## 518 West Italian Café

### Pastas and Specialties by the Pan

Half pans feed approximately 8-10 people. Full pans feed approximately 15-20 people. For delivery or pick-up in disposable pans only. Beverages and desserts are not included.

Rosemary Chicken	\$50.00	\$95.00	Chicken Parmesan	\$50.00	\$95.00
Lasagna with Bolognese	\$45.00	\$85.00	Eggplant Parmesan	\$40.00	\$75.00
Penne Marinara	\$40.00	\$75.00	Chicken Marsala	\$65.00	\$120.00
Penne Bolognese	\$45.00	\$85.00	Shrimp Polenta	\$75.00	\$140.00
Mediterranean Primavera	\$50.00	\$95.00	Beef Tenderloin Medallions	\$80.00	\$150.00
Shrimp Carbonara	\$60.00	\$110.00			

## Box Lunch Beverages Ala Carte

Sweetened and Unsweetened Ice Tea **\$4 per gallon**

Canned Sodas and Bottled Waters **\$1 each**

Regular and Decaffeinated Coffee **\$4 per half gallon**

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# Plated Menu Packages

Includes Ice Tea Water / Minimum of 20 guests / Tax and Service Fees May Apply

## First Course

*Please select one salad:*

*(add additional salad options: add \$3 per person per salad)*

Mez Verde Salad

411 West Stella Insalate

518 Grilled Pear Insalate

Squid's Moroccan Salad *(add \$1 per person)*

## \$35 Plated Menu

*Please select two entrees:*

*(add additional entrée options: add \$4 per person per entrée)*

Grilled Chicken Breast with Pico Cream Sauce and Roasted Corn and Tomato Salsa

Shrimp Skewers with Mojo Cream Sauce

Pork Barbacoa with Red Pepper-Achiote Sauce

Flank Steak with Chimichurri

Spinach Enchiladas with Poblano Cream Sauce

*Served with Sweet Mashed Potatoes and Chef Selected Seasonal Vegetables*

## \$45 Plated Menu

*Please select two entrees:*

*(add additional entrée options: add \$6 per person per entrée)*

Tequila-Lime Marinated Chicken with Avocado-Black Bean Salsa and Goat Cheese

Pecan Crusted Salmon with Tamarind Glaze

Spinach and Garlic Stuffed Pork Loin Roulade with Rosemary Demi-Glace

Ancho Rubbed, Braised Beef Brisket with Vaquero Sauce and Fried Onions

Spinach Stuffed Portobello Mushroom with Parmesan Crust

*Served with Sweet Mashed Potatoes and Chef Selected Seasonal Vegetables*

# Plated Menu Packages *(continued)*

Includes Ice Tea Water / Minimum of 20 Guests / Tax and Service Fees May Apply

## **\$60 Plated Menu**

*Please select two entrees:*

*(add addition entrée options: add \$8 per person per entrée)*

Cilantro Pesto Stuffed Chicken Breast with Roasted Red Pepper Sauce

North Carolina Black Grouper with Veracruzano Sauce

Grilled Pork Loin Chop with Ancho Demi-Glace

14 oz. Ancho Rubbed Rib Eye Steak with Lime-Cilantro Butter

Ricotta and Spinach Stuffed Eggplant Roulade with Zesty Roasted Tomato Sauce

*Served with Potatoes au Gratin and Chef Selected Seasonal Vegetables*

## **Dessert Course**

*Please select two desserts:*

*(add additional dessert options: add \$3 per person per dessert)*

Tres Leches Cake with Mellow Meringue and Candied Almonds

Chocolate Soufflé Cake

Tiramisu

Mango Upside-Down Cake

Strawberry Shortcake

Flourless Chocolate Torte

Goat Cheese Bread Pudding

*(add \$1 per person)*

## **Beverage Upgrades**

Assorted Sodas *(add \$1 per person)*

Regular and Decaffeinated Coffee *(add \$2 per person)*

*See page 22-23 for bar packages.*

# Chapel Hill Restaurant Group

## Hors D'oeuvres Packages

Includes Iced Tea and Water / Minimum of 20 Guests / Tax and Service Fees May Apply

### **Mez Contemporary Mexican Hors D'oeuvres Package**

Tortilla Chips with Mez Signature Guacamole

House Salsas Trio: Chipotle, Tomatillo and Mexicana

Empanadas

Pico de Gallo Quesadillas

Shredded Chicken Tinga Quesadillas

Chili Rubbed Grilled Beef Tenderloin – with arbol salsa and crostinis

Mini Crab Cakes with Chipotle Aioli

**\$24 Per Person**

### **Spanky's Hors D'oeuvres Package**

Brie and Fruit Crostini

Truffled Potato Soufflés

Teriyaki Marinated Chicken Skewers

Miniature Gourmet Burgers

Eastern NC BBQ Sliders

Traditional Cold Shrimp Cocktail

**\$23 Per Person**

### **411/518 West Italian Café Hors D'oeuvres Package**

Caprese Salad Coins

Spinach and Feta Tartlets

Beef Carpaccio Canapés

Prosciutto wrapped Shrimp

Breaded Chicken Cutlets – with marinara dipping sauce

Assorted Petit Fours – by 411 West's Pasty Chef, Mark Tachman

**\$23 Per Person**

# Hors D'oeuvres Ala Carte

Price is Per Person / Minimum of 20 Guests / Tax and Service Fees May Apply

## Dips & Salsas

- Mez House Salsa Trio** – House salsas: Mexicana, tomatillo-avocado and chipotle, served with homemade tortilla chips \$4
- Mez Signature Guacamole** – Mez's signature guacamole recipe served with tortilla chips \$4
- Pimento Cheese Spread** – Fire roasted pimento peppers blended with cream cheese, Monterey jack, mayonnaise, and herbs, served with fresh baked crostinis \$3
- Spinach & Artichoke Dip** – Spinach, artichokes, garlic, herbs, and a blend of cheese, baked until bubbling, and served with toasted pita points \$4
- Coctel de Camaron** – Poached shrimp, avocado, mango, cilantro, and green onions tossed in a citrus and roasted pepper-tomato salsa, served with tortilla chips \$4.5

## Skewers

- Caprese Salad Skewers** – Skewered fresh mozzarella cheese, fresh basil, and grape tomatoes, drizzled with balsamic reduction \$3.5
- Four Cheese Tortellini Skewers** – Cheese filled tortellini pasta, skewered with fresh basil and grape tomatoes, drizzled with balsamic reduction \$3
- Tequila-Lime Marinated Chicken Skewers** – Tequila and lime marinated chicken breast strips, skewered, seared, and served with avocado cream dipping sauce \$3.5
- Marinated Beef Skewers** – Sesame seed encrusted marinated flank steak, skewered, seared, and drizzled with hoisin glaze \$4
- Habanero Orange Pork Skewers** – Habanero pepper and orange marinated pork tenderloin, skewered, seared and garnished with orange zest \$4.5

## Spoons

*(elegant single serving spoons with your choice of filling)*

- Ratatouille** – Summer vegetables layered with zesty tomato sauce and parmesan cheese \$2
- Chicken Salad** – A creamy blend of shredded chicken, vegetables, mayonnaise, sour cream, herbs, and pecans \$3
- Avocado and Crab Salad** – Garnished with pico de gallo and sour cream \$3.5
- Meatball** – Blended ground beef and pork, served with zesty marinara sauce \$2.5
- Duck Confit** – Braised duck thigh meat, topped with pickled red onions and apricot relish \$4
- Buffalo Chicken** – Marinated chicken thighs, breaded and fried, tossed in spicy Buffalo sauce, served with bleu cheese mousse \$3
- Crème Brulee** – Vanilla custard, topped with sugar and flambéed \$2.5

# Hors D'oeuvres Ala Carte (continued)

Price is Per Person / Minimum of 20 Guests / Tax and Service Fees May Apply

## Canapés & Crostinis

- Brie and Fruit Crostini** – Fresh baked crostinis, topped with creamy brie cheese, seasonal fruit compote, drizzled with balsamic reduction, and garnished with fresh mint **\$3.5**
- Caprese Salad Canape** - Fresh mozzarella cheese, fresh basil, and grape tomatoes, served on a fresh baked crostini and drizzled with balsamic reduction **\$3.5**
- Shrimp & Mango Tostaditas** – Diced shrimp, mango, avocado, and cilantro, tossed in a tangy tomato emulsion, served on crispy corn tortilla chips **\$4.5**
- Shrimp and Grit Cakes** – Seared shrimp served on a fried grit cake with bacon and mushroom cream sauce **\$5**
- Blackened Catfish Tostaditas** – Crispy corn tortilla chips piled with blackened catfish, topped with mango relish and sour cream **\$4**
- Tuna Tartar** – Sesame encrusted seared tuna served on a fried corn tostada with cucumber-wasabi cole slaw **\$3.5**
- Beef Carpaccio Canapés** – Ancho rubbed, seared beef tenderloin, served on a fresh baked crostini with cilantro pesto **\$4**
- Corn Cakes** – with your choice of topping:
- Chicken Tinga, Salsa Verde and Queso Fresco **\$3.5**
  - Avocado, Marinated Tomatoes and Black Bean Salsa **\$3**
  - Shrimp and Mushroom Ragout **\$4.5**
  - Chorizo, Goat Cheese and Fire Roasted Poblano Peppers **\$3.5**

## Sliders & Sandwiches

- Miniature Gourmet Hamburgers** – Grilled ground beef patties topped with caramelized onions and blue cheese spread, served on a fresh baked yeast roll **\$4**
- Chicken Tinga Sliders** – Chipotle braised shredded chicken tinga piled on a fresh baked yeast roll with Yucatan slaw **\$4**
- Eastern NC Pork BBQ Sliders** – Braised pork shoulder seasoned with zesty cider vinegar based barbeque sauce, piled on a fresh baked yeast roll with traditional slaw **\$4**
- Country Ham Biscuits** – Country ham, Swiss cheese and tomato jam served on a fresh baked buttermilk biscuit **\$4**

# Hors D'oeuvres Ala Carte (continued)

Price is Per Person / Minimum of 20 Guests / Tax and Service Fees May Apply

## Pockets

- Empanadas** – Fried masa pastry stuffed with goat cheese, fresh corn and rajas \$3
- Spanakopita** – Phyllo pastries stuffed with spinach and a blend of cheeses \$3.5
- Chicken Quesadillas** – Large flour tortillas filled with Monterey jack cheese, grilled chicken and pico de gallo \$4.5
- Chicken Tinga Quesadillas** – Large flour tortillas filled with chipotle braised shredded chicken tinga and caramelized onions \$3.5
- Chorizo Empanadas** – Fried masa pastry stuffed with Monterey jack cheese and house made chorizo sausage \$3.5

## Cups & Tartlets

- Citrus Salad in Corn Cups** – Fresh mango, avocado, and marinated tomato salad in a crispy corn cup \$3
- Truffle Potato Soufflé** – Phyllo shells filled with truffled whipped potatoes, sprinkled with parmesan cheese and baked until golden brown \$3
- Eggplant Componata Tartlet** – Diced eggplant, olives, tomatoes, onions, capers and garlic, baked inside buttery puff pastry shells, topped with tomato jam \$3.5
- Spinach and Goat Cheese Tartlets** – Phyllo pastry shells filled with spinach and goat cheese, baked until golden brown, and topped with sun-dried tomato compote \$3.5
- Gazpacho Shooters** – Cold Spanish tomato soup in single serving cups with cilantro garnish \$2.5
- Buffalo Chicken Cups** – Marinated chicken thighs, breaded and fried, tossed in spicy Buffalo sauce, served in a crispy puff pastry cup with bleu cheese mousse \$4.5
- Cucumber Cups** – with your choice of filling:
  - Crab and Avocado Salad \$4
  - Smoked Salmon, Goat Cheese, Fire Roasted Red Peppers and Dill \$4
  - Bleu Cheese Mousse and Bacon \$3.5
- Chocolate Cups** – with your choice of filling:
  - Mascarpone Cheese and Blackberry Compote \$3.5
  - Fresh Strawberries and Orange Crème Fraiche \$3.5
  - Peanut Butter and Banana Ganache \$3.5
  - Key Lime Mousse and Fresh Raspberries \$3.5

# Hors D'oeuvres Ala Carte (continued)

Price is Per Person / Minimum of 20 Guests / Tax and Service Fees May Apply

## Platters & Displays

- Assorted Seasonal Fruit Tray** – Fresh assorted seasonal fruits, artfully presented and served with vanilla yogurt dipping sauce \$3
- Vegetable Crudité** – Fresh assorted seasonal vegetables, artfully presented and served with cilantro-goat cheese dipping sauce \$2.5
- Chef Selected Fine Cheese Platter** – Assorted chef selected fine cheeses, artfully presented, served with crackers or crostinis, and garnished with fresh fruit \$3.5
- Anti-pasta Platter** – Grilled Portobello mushrooms, red and green peppers and asparagus, served with assorted chef selected fine cheeses, quality prepared meats, and fresh baked crostinis \$4
- Cold Shrimp Cocktail** – Poached shrimp served with lemon wedges and traditional cocktail sauce \$4
- Brie en Croute** – A wheel of creamy Brie cheese, wrapped in puff pastry, baked until golden brown, topped with seasonal fruit compote and pecans, and served with fresh baked crostinis \$4
- Grilled Beef Tenderloin Carpaccio** – Served with creamy tiger sauce, Dijon mustard and fresh baked crostinis \$4.5

## Other Hors D'oeuvres Options

- Deviled Eggs** – your choice of style:
  - Chorizo Stuffed \$4
  - Pimento Cheese Stuffed \$3.5
  - Smoked Salmon and Scallion Crème Fraiche \$4.5
  - Traditional \$3
- Prosciutto Wrapped Shrimp** \$4.5
- Ahi Tuna Bites** – Seared sesame encrusted Ahi tuna, topped with wasabi avocado slaw \$3.5
- Mini Crab Cakes with Chipotle Aioli** – Mini crab tempico-roasted corn and piquillo pepper cake served with chipotle aioli \$3.5
- Chorizo Stuffed Mushrooms** – Marinated button mushrooms stuffed with cream cheese and chorizo sausage \$4
- Assorted Petit Fours** – An assortment of miniature desserts by 411 West Pastry Chef, Mark Tachman \$5

# Tailgating and Picnic Menu

Price is Per Person / Minimum of 20 Guests / Tax and Service Fees May Apply

- Choice of **one** meat and **two** side dishes—**\$12 per person**
- Choice of **two** meats and **two** side dishes—**\$14 per person**
- Choice of **two** meats and **three** side dishes—**\$15 per person**

## Meat Options

NC Pulled Pork BBQ  
Shredded Chicken Tinga  
Smoked Beef Brisket  
Pork Baby Back Ribs  
Quartered and Braised BBQ Chicken  
Southern Fried Chicken

## Desserts (add \$2 per person)

Carrot Cake  
Assorted Cookies  
Brownies  
Banana Pudding  
Tres Leches Cake  
Red Velvet Cake  
Seasonal Fruit Cobbler

## Side Dishes

Traditional Cole Slaw  
Baked Beans  
Mashed Sweet Potatoes  
Spanish Green or Red Rice  
Braised Greens  
Mashed Potatoes  
Potato Salad  
Pasta Salad  
Chef Selected Vegetables  
Cornbread  
Dinner Rolls  
Hush Puppies  
Mac-n-Cheese  
Tortilla Chips and Salsa  
Guacamole

## A La Carte

NC Pulled Pork BBQ—\$7.99 per pound  
Fried or Grilled Chicken Wings—\$4.99 per pound  
Shredded Chicken Tinga—\$8.99 per pound  
Smoked Beef Brisket—\$9.99 per pound  
Fried Chicken Tenders—\$5.99 per pound  
Potato Salad—\$2.99 per pound  
Pasta Salad—\$2.99 per pound  
Mac-n-Cheese—\$2.99 per pound

*The Tailgating and Picnic Menu is priced for pick-up or delivery in disposables only.*

# Bar Service

Alcoholic Beverages are Charged by Consumption / Tax and Service Fees May Apply

CHRG Catering is licensed and insured to procure beer, wine and liquor for distribution at catered, off premise events. Beer and wine are charged per bottle; liquor is charged by the drink. Looking for something specific but don't see it here? Please don't hesitate to make any special requests. No kegs permitted.

## Domestic and Imported Beers

*Please limit your beer selection to four choices:*

Corona Extra, Amstel Light, Sierra Nevada, New Castle, Blue Moon, Heineken, Miller Light and Michelob Ultra

*Beer selections are subject to change.*

*Assorted local beers and microbrews may also be available.*

**\$4 Per Bottle**

## Domestic and Imported Wines

*Please limit your wine selection to four choices:*

### White

### Red

Pinot Grigio – Salmon Creek, Ca \$26

Pinot Noir – Garnet, Ca \$32

Chardonnay – Coastal Vine, Ca \$26

Malbec – Conquista, Argentina \$28

Riesling – IQ, Germany \$34

Cabernet – Foxglove, Ca \$34

Chardonnay – Wente, Ca \$36

Rioja – Lan, Spain \$32

Chardonnay – William Hill, Ca '08 \$39

Pinot Noir, King Estate, Or '08 \$48

Conundrum – Five Grape Blend, Ca '08 \$41

Malbec, Don Miguel, Argentina '08 \$48

### Sparkling

Segura Viudas Penedes, Spain \$28

*Wine selections are subject to change.*

## Bar Service (continued)

Alcoholic Beverages are Charged by Consumption / Tax and Service Fees May Apply

### Basic Liquor Selection

Lunazul Tequila, Jack Daniels, Makers Mark, Tanqueray, Bacardi, Ketel One, Dewar's, Johnny Walker Black, Bombay Sapphire and Captain Morgan's Spiced Rum

CHRG Catering can procure any specific liquors you desire for your bar. Please let your event planner know what specific liquors you would like available and we will do our best to accommodate your requests. Liquor drinks distributed during the event will be tracked by the bartender and tallied at the end of the event. Liquor drinks are charged by consumption. Please consult CHRG Catering for bar service estimates.

### Other Specialty Bar Service Options

**Specialty Margaritas** – Mez's signature margarita recipe, blended with your choice of pureed pomegranates, mangos, or blood oranges **\$10 each**

**Sangria** – House made with brandy, red wine and fresh fruit **\$7 each**

**Mojitos** – Cruzan light rum, mint, lime, sugarcane and soda **\$8 each**

### Bar Set-up Fee

Full liquor bars are subject to a \$100 Bar Set-Up Fee, which covers the cost of all necessary mixers, juices, sodas and garnishes.

### Off Premise Corkage Fee

If the client wishes to supply their own alcoholic beverages for an event, but wants CHRG Catering to provide a staff member to bartend, the client will be charged an off premise corkage fee.

# Rentals and Other Fees

Rental Orders are Subject to Rental Arrangement Fees and Delivery Fees

CHRG Catering can arrange any rentals needed for your event. For plated meals and formal buffeted events, consider ordering a Basic Plate Setting. Looking for specific fabrics, colors or styles? Please consult CHRG Catering about pricing for upgrading dinnerware and linens. Rental prices are estimated and subject to change. Please plan early!

Rental inventory is subject to availability.

**Basic Dinner Setting** – Salad fork, dinner fork, dessert fork, dinner knife, spoon, water glass, 7” salad plate, 7” dessert plate, 10” dinner plate, choice of white or black linen napkin **\$5 per person**

**Black or White Linen Table Clothes** – Floor length for six foot tables, eight foot tables, sixty inch round tables and cocktail tables (consult CHRG Catering for sash pricing) **\$12 each**

**White Lap Length Linens** – For six foot tables or sixty inch round tables **\$5 each**

**Black or White Linen Napkins** – **\$0.25 each**

**Chairs** – White wood, folding chairs **\$3 each**

**Tables** – Six foot tables, eight foot tables, sixty inch round tables and cocktail tables **\$8 each**

**Wine Glasses** – Stemmed and stemless **\$0.50 each**

**Beverage Glasses** – Pint glasses, tumblers and footed goblets **\$0.50 each**

**Bar Glasses** – Rocks glasses, martini glasses, champagne flutes, and hi ball glasses **\$0.50**

## Rental Fees

Rental orders exceeding \$125 are subject to a \$95 delivery fee. The client will be charged a 5% Rental Arrangement Fee for all rental orders arranged by CHRG Catering.

## 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 is to cover expenses accrued during the planning of large scale, specialized events: additional man hours needed to plan the details of your event, menu tasting, menu development, and travel time. Please consult CHRG Catering to determine if your event will be subject to the 10% Off Premise Fee.

# Service Options and Rates

## **Buffet Set-up and Pick-up**

For buffet set-up and pick-up, a CHRG Catering service staff member will arrive at the event location approximately one hour prior to the start time for your event. The staff member will set up your buffet in elegant chaffers and drink dispensers. The staff member will return to the venue at the event's end time to clean up and remove catering equipment. Buffet set-up and pick-up service is available for groups of 20 to 60 people only. The fee for buffet set-up and pick-up service is \$35.

## **Box Lunches and Delivered Buffets in Disposable Pans**

A CHRG Catering service staff member will deliver the order to the event location at a specified time. Minimum of 20 people. The delivery fee is \$20.

## **Full Service Buffets**

For full service buffets, CHRG Catering service staff will arrive at the event location approximately one and half hours prior to the start time for the event. The staff member(s) will set up the buffet in elegant chaffers and drink dispensers, and will be on site for the entire event to bus tables, replenish food and beverages, and perform any other services required by the client. Please allow extra time for set-up and breakdown for custom or extensive menus, complex venues or events using rented dinnerware. Service fees will be calculated based on the actual time worked, including set-up, breakdown, and the duration of the event. The number of staff members needed to work a full service buffet can be estimated using the scenarios below:

- For groups of 20 to 60 people, estimate 1 service staff at a rate of \$20 per hour
- For groups of 60 to 120 people, estimate 2 service staff at a rate of \$20 per hour each
- For groups of 120 to 180 people, estimate 1 event manager at a rate of \$25 per hour, 1 chef at a rate of \$25 per hour and 1 service staff at a rate of \$20 per hour
- For groups of 180 to 240 people, estimate 1 event manager at a rate of \$25 per hour, 1 chef at a rate of \$25 per hour and 2 service staff at a rate of \$20 per hour each
- Please consult CHRG Catering for staffing estimates for groups larger than 240 people

Staffing needs will vary based on the details of each event. CHRG Catering will evaluate the service needs for each event and strive to provide an accurate estimate of labor costs in each proposal.

# Service Options and Rates (continued)

## Plated Meal Service

For plated meal service, CHRГ Catering service staff will arrive at the event location approximately two hours prior to the start time for the event. The staff members will set the dining room with full place settings, and will be on site for the entire event to take food and beverage orders, expedite food and drinks to guests, bus tables, and perform any other services required by the client. Please allow extra time for set-up and breakdown for custom or extensive menus or complex venues. Service fees will be calculated based on the actual time worked, including set-up, breakdown, and the duration of the event. The number of staff members needed to work a plated meal can be estimated using the scenarios below:

- For groups of 25 people or less, estimate 1 service staff at a rate of \$20 per hour and 1 chef at a rate of \$25 per hour
- For groups of 25 to 50 people, estimate 2 service staff at a rate of \$20 per hour each and 1 chef at a rate of \$25 per hour
- For groups of 50 to 75 people, estimate 3 service staff at a rate of \$20 per hour each and 2 chefs at a rate of \$25 per hour each
- For groups of 75 to 100 people, estimate 4 service staff at a rate of \$20 per hour each and 2 chefs at a rate of \$25 per hour each
- Please consult CHRГ Catering for staffing estimates for groups larger than 100 people

Staffing needs may vary based on the details of each event. CHRГ Catering will evaluate the service needs for each event and strive to provide an accurate estimate of labor costs in each proposal.

## Bar Service

CHRГ Catering can provide experienced bartender(s) for catered events where alcohol is served. The bartender(s) will arrive at the event location approximately one hour prior to the start time for the event for set-up, and will be on site for the entire event to fill guest drink orders and assist in other catering functions. Service fees for bartenders will be calculated based on the actual time worked, including set-up, breakdown, and the duration of the event. The number of bartenders needed to staff an event can be estimated using the scenarios below:

- For bars distributing beer and wine only, estimate 1 bartender per 75 guests at a rate of \$20 per hour
- For full bars distributing liquor drinks, beer and wine, estimate 1 bartender per 50 guests at a rate of \$20 per hour

CHRГ Catering will evaluate the bar service needs for each event and strive to provide an accurate estimate of labor costs in each proposal.

# Catering Policies

## **Contacting our Catering Department**

We are happy to assist you in planning your event. Please contact our Catering Department, Monday through Friday, 9:00 a.m. to 5:00 p.m. at (919) 941-1630 or by email at [jayme@mezdurham.com](mailto:jayme@mezdurham.com) or [events@mezdurham.com](mailto:events@mezdurham.com).

## **Booking an Event**

To properly plan and insure the success of your event, please reserve the date as soon as possible. All events must be booked at least seven (7) business days in advance. We will do our best to accommodate any last minute events but we cannot guarantee the availability of all menu items. Note: Saturday and Sunday are not considered business days for the purpose of booking, confirming, or altering a previously booked event.

## **Minimum Orders**

Chapel Hill Restaurant Group Catering requires a minimum of twenty (20) guests to book an event.

## **Prices are Subject to Change**

## **Guest Count Guarantee Policy**

An estimated number of guests attending each event will be needed a minimum of seven (7) full business days before the event date. The final guaranteed number of guests is due three (3) full business days prior to the event, and should not exceed a 10% difference from the estimated head count. If the final guaranteed number of guests is not confirmed three (3) full business days before the event, we will prepare for your event using the estimated guaranteed number. 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 prior to contract approval. Custom or extensive menus require confirmation ten (10) business days prior to the event. We will work with our guests to accommodate last minute changes or requests, but we cannot guarantee that we will always be able to do so.

# Catering Policies (continued)

## **Cancellation Policy**

An event may be cancelled with no charges up to seven (7) full business days prior to the event. Cancellation of services made less than three (3) full business days prior to the event will be charged 50% of the contract. Cancellation of services made less than (1) full business day of the event will be charged 100% of the contract.

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 and Beverage 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.

## **Optional Staff and Decorations**

We are happy to recommend and arrange the help of photographers, videographers, limousine services, etc. for additional fees. We can also arrange a wide array of decorations, including flowers, candles, etc.

## **Contracts / Payment / Billing**

A copy of the signed contract covering all the event details will be provided to you prior to the event. You will receive an invoice the day of the event. Unless other arrangements have been made for billing, payment is due the day of the event. We accept cash, check, Visa, MasterCard, American Express and Discover. A credit card is required to hold a date for groups larger than 50 guests.