

# CHRG CATERING

## MEZ TACO BAR

TWO TACOS PER GUEST

1 FILLING \$12.5      2 FILLINGS \$14.5

**Chipotle Chicken Tinga** *tomatillo salsa*  
**Grilled Chicken** *tomatillo salsa*  
**Shredded Beef Brisket** *pickled onions, chipotle aioli*  
**Flank Steak** *+\$2 tomato-chipotle salsa*  
**Seasonal Vegetables** *(v) blend of sautéed veggies*  
**Fajita Blend** *(v) portobello mushroom, onion, peppers*  
**Grilled Catfish** *+\$2 tomatillo salsa*

### INCLUDES

Red Rice, Black Beans, Mexicana Salsa,  
Tortilla Chips, Flour Tortillas,  
Queso Fresco, Sour Cream

### ADD ONS

Sautéed Peppers & Onions \$2  
Guacamole \$3      Verde Salad \$2

### DESSERT

Chocolate Chip Cookies \$2  
Tres Leches Cake \$40 *per cake (serves 15-20)*

## 411 WEST ITALIAN

2 OPTIONS \$14

**Chicken Parmesan** *rustic marinara*  
**Chicken Marsala** *marsala mushroom sauce*  
**Beef Meatballs** *rustic marinara, parmesan*  
**Caprese Pasta** *(v) tomato, basil, mozzarella, balsamic, roasted garlic butter, penne*  
**Veggie Lasagna** *(v) seasonal veg, italian cheese blend*  
**Bolognese Pasta Bake** *seasoned ground beef, italian cheese blend, marinara*  
**Rosemary Chicken Pasta** *herb roasted chicken, mushroom cream sauce, penne*

### INCLUDES

Choice of Field Greens or Caesar Salad  
Toasted Garlic Bread

### ADD ONS

\$2.5 PER SELECTION

Mashed Potatoes      Roasted Potatoes  
Sautéed Green Beans      Over Penne \$2

### DESSERT

Assorted Cookies \$2      Brownies \$2  
Banana Bread Pudding \$3

# DELIVERY MENU

ONLINE ORDERING AT [CHRGCATERING.COM](http://CHRGCATERING.COM)

OR

[EVENTS@CHAPELHILLRESTAURANTGROUP.COM](mailto:EVENTS@CHAPELHILLRESTAURANTGROUP.COM)

919-323-2748

## PRG SLIDER BAR

TWO SLIDERS PER GUEST

2 OPTIONS \$13.5

**Classic Cheddar Burger** *lettuce, tomato, onion, pickle*  
**Caprese Chicken** *mozzarella, basil pistou, tomato*  
**Smoked Beef Brisket** *onion straw, bbq sauce*  
**Eastern NC Pulled Pork** *cole slaw*  
**Crab Cake** *+\$2 roasted corn relish, chipotle aioli*

### INCLUDES

House Made Potato Chips, Pasta Salad,  
Brioche Buns

### ADD ONS

Field Greens Salad \$2  
Quinoa Veggie Burger Slider (v) \$4

### DESSERT

\$2 PER SELECTION

Assorted Cookies      Chocolate Brownies  
Pecan Pie Tarts

## PRG SANDWICHES

ONE SANDWICH PER GUEST, BOXED OR PLATTERED

3 OPTIONS \$12.5

**Turkey, Ham & Bacon Club** *swiss, cheddar, lettuce, tomato, thousand island, whole wheat*  
**Turkey** *goat cheese, spinach, strawberry-basil salsa, balsamic reduction, ciabatta*  
**Chicken Salad Wrap** *lettuce, tomato, onion, bacon, Texas Pete mayo, flour tortilla*  
**Roast Beef** *cheddar, lettuce, tomato, red onion, steakhouse aioli, bun*  
**BLT** *house cured bacon, lettuce, tomato, roasted garlic aioli, sourdough*  
**Veggie** *feta, kale, asparagus, pickled green tomatoes, squash, black eyed pea hummus, baguette*

### INCLUDES

House Made Potato Chips, Pasta Salad

### ADD ONS

\$2 PER SELECTION

Field Greens Salad      Southern Cole Slaw

### DESSERT

\$2 PER SELECTION

Assorted Cookies      Chocolate Brownies  
Pecan Pie Tarts

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## ENTRÉE BUFFET

1 OPTION \$13 1 ENTRÉE PORTION PER GUEST  
2 OPTIONS \$16.5 1.5 ENTRÉE PORTIONS PER GUEST

**Herb Roasted Chicken** *lemon-thyme jus*  
**BBQ Grilled Chicken** *house bbq sauce*  
**Caprese Chicken** +\$2 *torn mozzarella, fresh basil, tomato*  
**Smoked Beef Brisket** *mustard demi*  
**Eastern NC Pulled Pork** *house smoked, vinegar based bbq*  
**Summer Risotto (v)** *asparagus, roasted corn, kale pistou, tomato relish*  
**BBQ Grilled Vegetables (v)** *thick cut asparagus, portobello, red bell pepper, red onion, new potato, tossed in house bbq sauce*  
**Crab Cakes** +\$3 *roasted corn relish, chipotle aioli*  
**Grilled Salmon** +\$2 *lemon-dill sauce*  
**Shrimp & Grits** +\$3 *bacon, peppers, green onions, mushroom cream sauce, tomato jam*

## SIDES

CHOOSE 2, ADDITIONAL SIDES +\$2

Field Greens Salad  
Macaroni & Cheese  
Mashed Yukon Potatoes  
Herb Roasted Fingerling Potatoes  
Roasted Brussel Sprouts + Carrots  
Sautéed Green Beans  
Southern Cole Slaw  
Pasta Salad  
*add Fresh Baked Rolls for \$1pp*

## DESSERT

\$2 PER SELECTION

Assorted Cookies      Chocolate Brownies  
Pecan Pie Tarts  
Banana Bread Pudding \$3

## HORS D'OEUVRES

A LA CARTE PER PERSON, 15 PERSON MINIMUM

**Spanakopita Tart** \$2.5 *spinach, feta, puff pastry*  
**Classic Deviled Eggs** \$2  
**Chicken Salad Tart** \$3.5 *smoked chicken, celery heart, phyllo*  
**Curry Chicken Satay** \$4 *cilantro, spicy peanut sauce*  
**Beef Meatballs** \$4 *choice of marinara or swedish*  
**Spicy Beef or Pork Satay** \$4 *sweet thai sauce*  
**Crab Cakes** \$5 *corn salsa, chipotle aioli, scallions*  
**Ahi Tuna Wonton** \$5 *sesame, cucumber, avocado*

## SALAD BOWLS

SERVES 10-12, ENTRÉE PORTIONS  
SERVES 20-24 SIDE PORTIONS

**Field Greens** \$50 *tomato, carrots, cucumber, balsamic vinaigrette & ranch dressing*  
**Caesar** \$50 *chopped romaine, garlic croutons, parmesan, creamy caesar dressing*  
**Mediterranean** \$60 *chopped romaine, red onion, kalamata olives, cucumber, tomato, creamy feta dressing*  
**Kale** \$70 *artichokes, roasted red peppers, grilled squash, sunflower seeds, feta, cucumber-basil vinaigrette*  
**Spinach** \$75 *house cured bacon, roasted mushrooms, tomatoes, croutons, hard boiled egg, honey mustard vinaigrette*  
**Grain** \$75 *barley, quinoa, couscous, kale, arugula, cucumber, toasted pecans, raisins, parmesan, cinnamon vinaigrette*

## INCLUDES

Fresh Baked Rolls

## ADD ONS

Chicken \$4      Shrimp \$6  
Veggie Patty \$4      Sliced Avocado \$3

## SNACKS & DIPS

A LA CARTE, SERVES 10-12

**Trail Mix** \$30 *nuts, dried fruits, chocolate, seeds*  
**Artisan Cheese Platter** \$40 *fruit, spreads, crackers*  
**Charcuterie Platter** \$50 *dried and cured meats, giardiniera, grain mustard, crackers*  
**Fresh Veg Crudités** \$20 *buttermilk dressing*  
**Fresh Fruit & Berries** \$30  
**House Cut Potato Chips & Popcorn** \$20  
**Assorted Cookie Platter** \$20  
**Pimento Cheese Dip** \$30 *crudités, crostini*  
**Black Eyed Pea Hummus** \$25 *crudités, pita*  
**Spinach & Artichoke Dip** \$30 *crudités, pita*  
**Crab Dip** \$50 *crudités, crostini*  
**Guacamole** \$40 *tortilla chips*  
**Pico de Gallo Salsa** \$20 *tortilla chips*

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## BREAKFAST

### CLASSIC \$10

Scrambled Eggs, Breakfast Potatoes,  
Bacon, Fruit Salad,  
Assorted Toasts with jam

### SOUTHERN \$12

Scrambled Eggs with Cheddar Cheese,  
Choice of Breakfast Potatoes or Pimento  
Cheese Grits, House Cured Bacon, Fruit  
Salad, Buttermilk Biscuits with jam

### MORNING SNACK \$9

Assorted Muffins with butter, Fruit +  
Berries, Granola & Yogurt Parfaits

### BISCUIT SANDWICHES \$8

Assorted Biscuits: Egg & Cheese,  
Black Forest Ham & Cheese, Egg & Cheese  
with Bacon. Fruit Salad

### CONTINENTAL BREAKFAST \$6

Assorted Muffins, Pastries & Croissants,  
Fruit Salad

## A LA CARTE BREAKFAST

PRICED PER PERSON, 12 PERSON MINIMUM

**Granola & Yogurt Parfait** \$4 *house granola,  
vanilla yogurt, fresh berries*

**French Toast Bake** \$3.5 *choice of classic or apple.  
baked with vanilla and cinnamon custard, maple syrup*

**BLT Sliders** \$3.5 *herb aioli, brioche bun*

**Ham Croissants** \$3.5 *black forest ham, swiss cheese,  
honey-dijon*

## BEVERAGES

**Sweet Tea** or **Unsweet Tea** by the Gallon \$8  
**Lemonade** by the Gallon \$15  
1 gallon serves 10-12

**Dasani Bottle Water** 16.9oz \$1

**Assorted Coke, Diet Coke, Sprite** 12oz \$2

**Joe Van Gogh Coffee** 96OZ (serves 10-12) \$20

**Mighty Leaf Hot Tea** 10 bags, 96oz \$30

**Tropicana OJ and Cranberry** 10oz \$2

## DISPOSABLES

**Plates, Utensils, Napkins, Cups** \$.75pp

**Buffet Kit** disposable racks, sterno warmers and water  
pans for extended service (*recommended for large groups*) \$15



## CHARGES

**Delivery with Set Up** \$25  
CHRG staff will arrive 30 minutes prior to dine start time

**Gas Surcharge** within 5 miles \$0, 5-9 miles \$5, 10+ miles \$10,  
30+ miles incurs additional travel fee of \$25

## MINIMUMS & HOURS

**Monday - Friday**  
8am-5pm \$250, 5-7pm \$400

**Saturday**  
11-7pm \$500

**Sunday**  
11-7pm \$750

## MISCELLANEOUS

10 person minimum per selection  
Priced per person unless otherwise noted  
48 hour notice preferable