

CHRG CATERING

CHAPEL HILL RESTAURANT GROUP

Express Catering Menu Delivery or Pick Up

We passionately believe that restaurant quality food
can be made in every setting
and are excited to share it with you.



Online Ordering Available
www.CHRGcatering.com

visit our website for most up to date options



Hot Lunch Buffet

1 Entrée and 2 Sides \$13
2 Entrées and 2 Sides \$16.5

Herb Roasted Chicken

rosemary jus

Roasted Lemon Chicken

lemon butter emulsion

Smoked Beef Brisket

mustard demi

Harvest Risotto (v)

sweet onions, mushrooms, butternut squash,
gruyere, balsamic reduction

Crab Cakes +\$3

corn & brussel slaw, smoky sweet aioli

Grilled Salmon +\$2

lemon-dill sauce

Shrimp & Grits +\$3

bacon, peppers, green onions,
mushroom cream sauce, tomato jam

Sides

Traditional Greens or Caesar Salad

Herb Roasted Fingerling Potatoes

Mashed Sweet Potatoes

Mashed Yukon Potatoes

Maple Glazed Carrots

Roasted Brussel Sprouts

Sautéed Green Beans

additional sides +\$2

Desserts \$2 per selection

Pecan Pie Tarts

Assorted Cookies

Chocolate Brownies



Taco Bar

two tacos per guest

includes Mexicana salsa, tortilla chips, flour tortillas, queso fresco and sour cream

1 Filling and 2 Sides \$12.5

2 Fillings and 2 Sides \$14.5

Fillings

Chicken Tinga

Brisket

Seasonal Vegetables (v) Fajita Vegetables (v)

Grilled Catfish +\$2

Grilled Chicken

Steak +\$2

Fajita Vegetables (v)

Sides

Sweet Mash

Verde Salad

Black Beans

Red Rice

Green Rice

Guacamole+\$2

additional sides +\$2

Dessert

Chocolate Chip Cookies \$2pp

Tres Leches Cake \$40 serves 15-20

Sandwich Platter and 2 Sides \$12.5

choose three sandwiches
one sandwich per guest



Turkey, Ham & Bacon Club
swiss, cheddar, lettuce, tomato,
thousand island, whole wheat

Turkey

gruyere, bacon, brussels sprout slaw,
apple butter Dijon, ciabatta

Chicken Salad Wrap

lettuce, onion, tomato, bacon,
Texas Pete aioli, flour tortilla

Roast Beef

cheddar, lettuce, tomato, red onion,
horseradish sauce, bun

Veggie

butternut squash puree, kale,
roasted red peppers, baguette

Sides

House Made Potato Chips Pasta Salad
Barley Hoppin' John Southern Cole Slaw
Field Greens Salad additional sides +\$2

Slider Bar and 2 Sides \$13.5

choose two sliders
build your own - two sliders per guest

Classic Cheddar Burger
lettuce, tomato, onion

Quinoa Veggie Burger
lettuce, tomato, onion

Caprese Chicken
mozzarella, basil, tomato

Eastern Style NC Pulled Pork BBQ
cole slaw

Sliced BBQ Brisket
onion straw

Crab Cake +\$2
corn & brussel slaw, chipotle aioli

Desserts \$3 per selection

Banana Bread Pudding
Brownie Cake
Assorted Cookies \$2pp

Salad Bar serves 10-12. served with bread

Traditional Greens \$25 side/\$50 entrée
field greens, diced tomato, carrots, cucumbers, balsamic vinaigrette

Caesar \$30/\$50
chopped romaine, house made garlic croutons, shredded parmesan, creamy Caesar dressing

Spinach \$55/\$75
house cured bacon, mushrooms, tomatoes, croutons, egg, honey-mustard vinaigrette

Kale \$50/\$70
red cabbage, butternut squash, feta, almonds, dried blueberries, maple-citrus vinaigrette

Grain \$60/\$80
barley, quinoa, cous cous, kale, arugula, cucumber, toasted pecans, crasins, parmesan, cinnamon vinaigrette

Mediterranean \$40/\$60
chopped romaine, red onion, Kalamata olives, cucumber, tomatoes, creamy feta dressing

Salad Proteins:

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



Barbeque Menu*

1 Meat and 2 Sides \$13

2 Meats and 2 Sides \$16

Meats

Eastern NC style Pulled Pork

Smoked Beef Brisket

BBQ Chicken Breast

BBQ Grilled Vegetables (v)

Sides

Cole Slaw

Carolina Black Eye Peas & Rice

Mac 'n' Cheese

Roasted or Mashed Potatoes

Field Greens or Caesar Salad

Sautéed Green Beans

Potato Salad

Roasted Brussel Sprouts

Pasta Salad

additional sides +\$2



Italian Menu*

2 Entrées with Salad + Bread \$14

PASTA

Caprese Pasta (v)

tomatoes, basil, mozzarella, balsamic,
roasted garlic butter

Vegetarian Lasagna (v)

Bolognese Pasta Bake

Rosemary Chicken Pasta

mushrooms cream sauce

Choice of Caesar or Field Greens Salad

SPECIALITA

each served over penne pasta

Chicken Parmesan

marinara, mozzarella

Chicken Marsala

Marsala mushroom sauce

Beef Meatballs

marinara, parmesan

*minimum of 15 for order



Breakfasts & Breaks

Morning Snack \$8

- Muffins
- Granola & Yogurt Parfait
- Fresh Fruit

Classic Breakfast Buffet \$10

- Toasts with jam
- Scrambled Eggs with cheese
- Crispy Bacon
- Fresh Fruit + Berries

Deluxe Breakfast Buffet \$12

- Southern Biscuits
- Sausage Gravy
- Frittata or Scrambled Eggs with spinach, tomato, cheese
- Creamy Grits or Breakfast Potatoes
- Fresh Fruit + Berries

Afternoon Snacks

- ala carte
- House Potato Chips \$2
- Assorted Cookies \$2
- Raw Veggie Crudité \$2
- ranch dressing
- Trail Mix \$3
- Fruit Salad \$3

Beverages

- Coffee *serves 10* \$20 box
- Orange Juice \$2 each
- Tropicana
- Bottle Water \$1 each
- Dasani
- Can Soda \$2 each
- Coke, Diet Coke, Sprite



Platters & Dips

serves 10-12

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|---|------|--|------|
| Pimento Cheese Dip
<i>crudités, crostini</i> | \$30 | Seasonal Fruit + Berries | \$30 |
| Black Eyed Pea Hummus
<i>crudités, crostini</i> | \$25 | Grilled Vegetable Platter
<i>lemon olive oil glaze</i> | \$25 |
| Spinach & Artichoke Dip
<i>crudités, crostini</i> | \$30 | Raw Vegetable Platter
<i>buttermilk ranch dipping</i> | \$20 |
| Guacamole
<i>tortilla chips</i> | \$40 | Deviled Eggs Platter
<i>classic and pimento cheese</i> | \$25 |
| Pico de Gallo Salsa
<i>tortilla chips</i> | \$20 | Tea Sandwich Platter
<i>cucumber & dill, tomato & basil, pimento & arugula</i> | \$40 |

***All menu items priced per person unless otherwise stated
10 person minimum per selection ordered unless otherwise stated***

Beverages

Sweet and Unsweet Tea by the gallon \$8

Lemonade by the gallon \$15

one gallon serves 10-12

Bottle Water \$1 each

Canned Sodas (Coke, Diet Coke, Sprite) \$2 each

Essentials

Disposables \$0.75

per person (plates, napkins, cups, utensils)

Buffet Kit \$15

disposable sterno warmers and racks for extended
service to keep food hotter longer

Delivery with Set Up \$25

CHRG staff will arrive 30 minutes prior to your dine start time

Gas Surcharge: within 5 miles \$0, 5-9 miles \$5, 10-29 miles \$10,
30+ miles incurs additional travel fee of \$25 and F&B minimum of \$500

Food and Beverage minimums:

Monday - Friday arrival: 8am-5pm \$250, 5pm-9pm \$400, additional \$25 fee for arrival 7pm or later

Saturday 11am-9pm \$500, additional \$25 fee for arrival 7pm or later

Sunday 12pm-5pm \$1,000, additional \$50 fee for arrival outside of timeframe

Pick Up

located at Page Road Grill, 5416 Page Road, RTP 27703

Food and Beverage minimum

Monday - Friday 9am-5pm \$200

(groups not meeting minimum able to order off Mez or Page Road Grill restaurant menu with no minimum requirements)

not available Saturday - Sunday

Full Service Events

please see our full catering menu for additional options at **CHRGcatering.com**