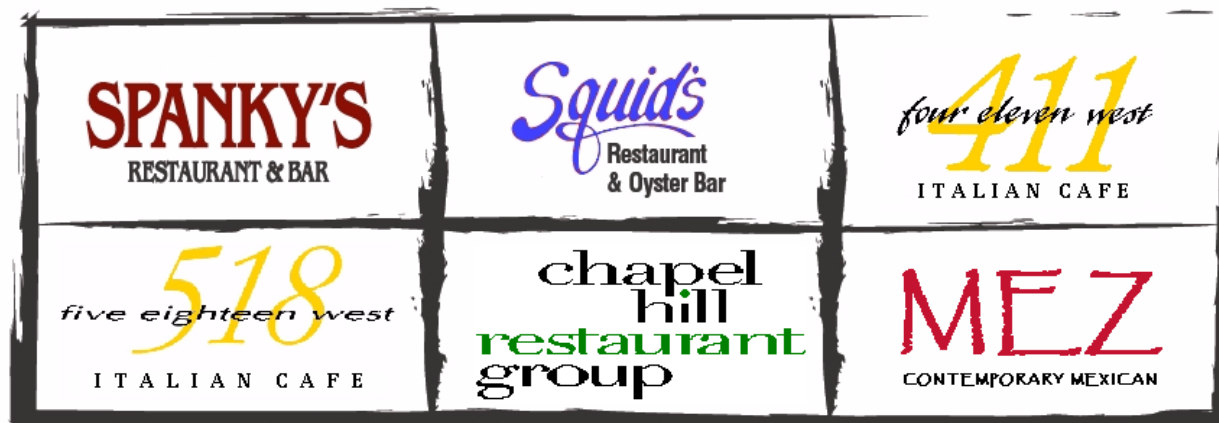


chapel  
hill  
restaurant  
group

Catering

# 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!
- Jen Schuster, Director of Events  
919.941.1630 (office); 919.370.0994 (cell)  
[jen@mezdurham.com](mailto:jen@mezdurham.com)
- Jeff Robinson, Director of Catering  
919.941.1630  
[mezm@mezdurham.com](mailto:mezm@mezdurham.com)
- Andrea Gates, Banquet Manager  
919.941.1630  
[mezm@mezdurham.com](mailto:mezm@mezdurham.com)
- Seth Batchelor, Catering Manager  
919.941.1630  
[mezm@mezdurham.com](mailto:mezm@mezdurham.com)



# 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.

# Table of Contents

- Buffet Dinner Packages ..... 5
- Buffet Lunch Packages ..... 6
- Create Your Own Buffet ..... 7-8
- Plated Menus ..... 9
- Hors D'oeuvres Packages ..... 10
- Hors D'oeuvres Description & Pricing ..... 11-13
- Tailgating Menu ..... 14
- Boxed Lunch Menu ..... 15
- Catering Policies ..... 16-18

# Dinner Buffet Packages

Price is Per Person / Includes Iced Tea and Water / Minimum of 20 People

- **Mez Contemporary Mexican Dinner Buffet**

Smoked Beef Brisket with Corn Tortillas  
Chicken Mexicana Pasta  
Black Beans  
Red Rice  
Verde or Caesar Salad  
Tortilla Chips with Mexicana Salsa and Guacamole  
Tres Leches Cake  
**\$20.95**

- **Spanky's Americana Dinner Buffet**

Baby Back Ribs with Brown Sugar Dry Rub  
Carolina Pulled Pork BBQ  
Mashed Potatoes  
Chef Selected Seasonal Vegetables  
Mixed Green or Caesar Salad  
Traditional Cole Slaw  
Dinner Rolls  
Mango Upside-Down Cake  
**\$20.95**

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

Lasagna with Marinara or Bolognese  
Chicken Parmesan  
Oven Roasted Potatoes  
Chef Selected Seasonal Vegetable  
Mixed Green or Caesar Salad  
Dinner Rolls  
Tiramisu  
**\$20.95**

# Lunch Buffet Packages

Price is Per Person / Includes Iced Tea and Water / Minimum of 20 People

- **Mez Contemporary Mexican Lunch Buffet**

Poblano-Braised Pulled Chicken Tinga with  
Flour Tortillas, Sour Cream and Queso Fresco  
Spinach Enchiladas  
Black Beans  
Red Rice  
Mexican Succotash  
Assorted Homemade Cookies and Brownies  
**\$15.95**

- **Spanky's Americana Lunch Buffet**

Carolina Pulled Pork BBQ  
Rosemary Chicken Pasta  
Mashed Potatoes  
Chef Selected Seasonal Vegetable  
Traditional Cole Slaw  
Dinner Rolls  
Assorted Homemade Cookies and Brownies  
**\$15.95**

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

Penne Bolognese  
Chicken Marsala  
Chef Selected Seasonal Vegetable  
Mixed Green or Caesar Salad  
Dinner Rolls  
Assorted Homemade Cookies and Brownies  
**\$15.95**

# Create Your Own Buffet

Price is Per Person / Includes Iced Tea and Water / Minimum of 20 People

- **Create Your Own Lunch Buffet**

Choice of One Entrée, Two Sides, Bread, Cookies & Brownies, Iced Tea & Water—\$16.95

Choice of Two Entrees, Two Sides, Bread, Cookies & Brownies, Iced Tea & Water—\$19.95

- **Create Your Own Dinner Buffet**

Choice of One Entrée, Two Sides, Bread, Dessert, Iced Tea & Water—\$20.95

Choice of Two Entrees, Three Sides, Bread, Dessert, Iced Tea & Water—\$25.95

- **Entrees**

Poblano-Braised Pulled Chicken Tinga

Spinach or Chicken Enchiladas

Slow Roasted Pork Pibil

Flank Steak with Chimichurri

Smoked Beef Brisket

Catfish Veracruzano

Grilled Salmon

Grilled Chicken Breasts

Carolina Pulled Pork BBQ

Beef Burgundy

London Broil

Chicken Parmesan

Eggplant Parmesan

Chicken Marsala

Chicken Piccata

Lasagna with choice of Marinara or Bolognese Sauce

Penne Pasta tossed with one of the following house made sauces:

Marinara (crushed tomato sauce)

Bolognese (crushed tomato and meat sauce)

Bechamel (creamy white sauce)

Cream Mexicana (creamy white sauce with pico de gallo)

# Create your own Buffet (continued)

- **Side Dishes**

- Chef Selected Seasonal Vegetables
- Oven Roasted or Mashed Potatoes
- Mashed Sweet Potatoes
- Red Rice
- Black Beans
- Mexican Succotash
- Rice Pilaf
- Pasta Salad
- Potato Salad
- Baked Beans
- Traditional or Yucatan Slaw
- Mac-n-Cheese
- Verde Salad (Mez)
- Stella Insalate (411 West)
- Grilled Pear Insalate (518 West)
- Mixed Green Salad with Ranch and Balsamic Vinaigrette
- Caesar Salad

- **Dessert**

- Tres Leches Cake
- Chocolate Soufflé Cake
- Tiramisu
- Banana Brioche
- Carrot Cake
- Mango Upside-Down Cake
- Pecan Pie Sheet Cake
- Banana Pudding
- Seasonal Fruit Cobbler
- Strawberry Shortcake Sheet Cake
- Petit Fours - Bite Size desserts created by 411 West Pastry Chef, Mark Tachman \*\*add \$3 per person

# Plated Menu Packages

Price is Per Person / Includes Iced Tea and Water / Minimum of 20 People

Plated dinners include a trio of Mez House Salsas and Mez Guacamole for appetizer  
Choice of **two** desserts (listed on previous page)

## First Course

Pick **one** salad from our following House Salads

Verde Salad (Mez)

Stella Insalate (411 West)

Grilled Pear Insalate (518 West)

Caesar Salad

## \$35 Plated Menu

Please select **three** entrees

Served with Sweet Mashed Potatoes and Chef Selected Seasonal Vegetables

Chicken Breast with Pico Cream

Grilled Pecan Crusted Salmon

Slow Cooked Pork Barbacoa with Chili de Arbol Sauce

Flank Steak with Chimichurri

## \$45 Plated Menu

Please select **three** entrees

Served with Sweet Mashed Potatoes and Chef Selected Seasonal Vegetables

Grilled Chicken Breast with Roasted Corn and Tomato Salsa

North Carolina Black Grouper with Veracruzano Sauce

Achiote Braised Pork

14 oz. Seared Rib Eye with Ancho Chili, Cumin and Brown Sugar Rub Roasted Chili Rellenos

## \$60 Plated Menu

Please select **three** entrees

Served with Yukon Gold smashed potatoes and Chef Selected Seasonal Vegetables

North Carolina Black Grouper with Mango Habanera Salsa

Pumpkin Seed Crusted Pork Chop with Honey Pasilla

Cilantro Pesto Stuffed Chicken Breast with Roasted Red Pepper Sauce

Bacon wrapped 8oz. Filet Mignon with Blue Cheese Crust and Pickled Onions  
served with Ancho Demi-Glace

Table of contents

# Hors D'oeuvres Packages

Price listed is per person / tax not included

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

**Fresh House-Made Salsa Trio**

**MEZ Signature Guacamole**

**Empanadas**

**Shredded Chicken Tinga Quesadilla Triangles**

**Grilled Tenderloin and Salsa Verde Croute**

**Mini Crab Cakes with Chipotle Aioli**

**\$24 Per Person**

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

**Caprese Salad Coins** – Fresh mozzarella and basil stacked with grape tomatoes topping a crispy baguette coin and drizzles with Balsamic reduction

**Spinach and Feta Tartlets** - with sun dried tomato compote

**Beef Carpaccio Canapés** -with an arugula and caper pesto

**Prosciutto wrapped Shrimp**

**Breaded Chicken Skewer** - with marinara dipping sauce

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

**\$22 Per Person**

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

**Brie and Seasonal Fruit Compote** - on crostini with balsamic reduction

**Truffle Potato Soufflé**

**Marinated Chicken Skewers**

**Miniature Gourmet Burgers**

**Eastern NC BBQ Sliders**

**Traditional Cold Shrimp Cocktail**

**\$21 Per Person**

# Hors D'oeuvres Description & Pricing

Price listed is per person / tax not included

## • Vegetarian Hors D'oeuvres

**Mez House Salsa Trio** — Homemade fresh salsas: Mexicana, Tomatillo-Avocado and Chipotle, served with homemade tortilla chips \$4

**Mez Signature Guacamole** — Known throughout the Triangle, Mez Signature Guacamole is sure to please any crowd! \$4

**Empanadas**-Masa stuffed with goat cheese, fresh corn and rajas \$3

**Truffle Potato Souffle** – Bite-size delicate pastry shells filled with mashed potatoes and baked \$3

**Spinach and Feta Tartlets**– Spinach and feta combined together into a creamy filling, surround by delicate pastry then baked. Topped with homemade sun-dried tomato compote \$3.5

**Caprese Salad Skewers**– Fresh mozzarella and basil speared with a grape tomato and drizzled with Balsamic reduction \$3.5

**Four Cheese Tortellini Skewers**– Fresh cheese filled tortellini skewered with fresh basil and topped with Balsamic reduction \$3.5

## • Beef Hors D'oeuvres

**Miniature Gourmet Hamburgers** - with caramelized onions and blue cheese spread \$4

**Marinated Beef Skewers** - with peanut satay sauce \$4

**Rare Roast Beef Finger Sandwiches** - with horseradish cream \$3

**Grilled Beef Tenderloin** - and salsa verde \$4

**Beef Carpaccio Canapés** - with arugula and capers \$4

# Hors D'oeuvres Description & Pricing

Price listed is per person / tax not included

- **Seafood Hors D'oeuvres**

**Mini Crab Cakes with Chipotle Aioli**– Mini crab tampico-roasted corn and piquillo pepper cake served with chipotle aioli \$3.5

**Crab Stuffed Mushrooms** - Bread crumbs and crab meat stuffed inside a button mushroom and cooked to a golden brown \$3.5

**Shrimp Tostaditas with Citrus** – Homemade tortilla chips topped with chopped shrimp ceviche \$3

**Ahi Tuna Bites** - with wasabi avocado slaw \$3.5

**Smoked Salmon Finger Sandwiches** - with chive cream cheese \$4

**Blackened Catfish Tostaditas** – with mango relish and sour cream \$3

**Prosciutto wrapped Shrimp** \$3.5

**Cold Shrimp Cocktail** – with traditional cocktail sauce \$4.5

- **Pork Hors D'oeuvres**

**Eastern NC Pork BBQ Sliders** - with traditional slaw \$4

**Miniature Country Ham Biscuits** - with Swiss and tomato jam \$3.5

**Scallion Soy Meatballs** \$3.5

**Swedish Style Meatballs** \$3.5

**Chorizo Stuffed Mushrooms** \$4

**Habanera Orange Pork Skewers** \$3.5

**Pork Rilette** – with pickled onions served on a baguette \$4

# Hors D'oeuvres Description & Pricing

Price listed is per person / tax not included

- **Chicken Hors D'oeuvres**

**Tequila-Lime Marinated Chicken Skewers** - with avocado crema dip \$3.5

**Chicken Quesadilla Triangles** - with pico de gallo \$4

**Chicken and Prosciutto Skewer** - with sage aioli \$4

**Shredded Chicken Tinga Sliders** \$4

- **Sweet & Fruity Hors D'oeuvres**

**Assorted Seasonal Fruit Tray** - with yogurt dip \$45 Per Tray

**Brie en Croute** - with seasonal fruit compote, walnuts and crostini \$4

**Brie and Seasonal Fruit Compote Crostini** - with balsamic reduction \$3.5

**Assorted Petit Fours** - by 411 West's Pastry Chef, Mark Tachman \$5

# Tailgating and Picnic Menu

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 \$1.50 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 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  
Sweet Tea—\$4.99 per gallon

\*\*Additional delivery fee to be included\*\*

# Boxed Lunch Catering

Price is per person / tax not included / additional delivery fees may apply

- **Salad Boxes**

Salad boxes come with choice of bottled water or canned soda and choice of cookie or brownie. Add grilled chicken to any salad box for \$3.

**Mez Caesar Salad** - with Poblano Lime Dressing

**Verde Salad** - with Pumpkin Seed-Walnut Dressing

**Hearts of Romaine Salad** - with Cilantro-Goat Cheese Dressing

**Grilled Pear Insalate** - with Honey-Walnut Vinaigrette

**Stella Insalate** - with Balsamic Vinaigrette

**Price Per Person \$9.95**

- **Burrito and Wrap Boxes**

Burrito boxes are served with fried corn tortilla chips, a side of Yucatan slaw, choice of bottled water or canned soda and choice of cookie or brownie.

**Chicken Tinga Burrito**

**Beef Brisket Burrito**

**Grilled Beef Burrito**

**Vegetarian Portabella Burrito**

**Chipotle Chicken Wrap**

**Avocado Wrap**

**Price Per Person \$10.95**

# 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 [jen@mezdurham.com](mailto:jen@mezdurham.com) or [mezm@mezdurham.com](mailto:mezm@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.

- **Guest Count Guarantee Policy**

The estimated number of guests attending your event will be needed up on selection of your menu. The estimated number of guests attending the 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. Should we not receive the final guaranteed number of guests three (3) full business days before the event, the estimated guaranteed number will be charged.

- **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.

- **Prices subject to change**

# 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.

- **Bar Service**

We are able to procure beer, wine and mixed beverages. All alcoholic beverages are charged based on the client's needs. A minimum usually applies and is stated in each individual contract. Please consult with your event planner for details on costs for beverages. Bartender service requires a minimum of two hours at \$20 per hour. No kegs or cash bars are permitted.

- **Tableware and Tabletops**

Serving tables will be covered with linen tablecloths. Additional tables can be covered with white linen tablecloths rented at market cost. China, glassware, stainless flatware and linen napkins are also available to rent at market cost.

# Catering Policies (continued)

- **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.

- **Staffing Allowance Policy**

Buffet Pricing For Events Smaller than 100 Guests:

Pricing is based on actual time worked, from packing to initial set up to break down of all equipment

For Deliveries and Drop Offs: A \$20-\$35 delivery fee will applied based on distance from MEZ Contemporary Mexican in RTP

Pricing for Events Larger than 100 Guests:

Event Manager and Chef will be present to oversee every detail of setup and food production

For Buffets: 1 staff member for every 20-30 guests

For Plated Meals: 1 staff member for every 10-15 guests

- **Staff Member Rates and Policies**

Event Managers are billed at a \$25 per hour rate with a minimum of 3 hours worked

On-site Chefs are billed at a \$25 per hour rate with a minimum of 3 hours worked

Service staff is billed at a rate of \$20 per hour with a minimum of 3 hours worked

- **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.