



PRIVATE EVENTS



CHAPEL HILL COUNTRY CLUB

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Club Contacts

For your Meeting, Party or Wedding:

Maggie Correll
Special Events Coordinator
(919) 945-0410
mcorrell@chapelhill-cc.com

For Golf Outings:

Joe Alden
Director of Golf
(919) 932-2846
jalden@chapelhill-cc.com

For Tennis Outings:

Jon Connolly
Tennis Pro Shop Supervisor
(919) 932-2855
jconnolly@chapelhill-cc.com

Club Reception Desk
(919) 967-8201



Welcome to Chapel Hill Country Club!

While Chapel Hill Country Club is a private, member-owned Club, sponsored non-members may host an event at Chapel Hill Country Club. We welcome you to explore the possibilities of hosting your event or wedding in the heart of Chapel Hill.

Club Members

The Franklin Room, Columbia Room, Rosemary Room and Isaac's Porch are available to schedule for your private meetings, parties and other events as part of your Club Membership. There is no charge to members for the use of these rooms. Chapel Hill Country Club reserves the right to reassign event space.

The Main Dining Room and Lawson's Bar require a minimum of \$8,000 food and beverage sales and the approval of the Board of Directors to close member dining for your event.

Non-Members

Room rental fees apply for events according to the chart on page 4.

If you would like to host events at the Club frequently, we invite you to explore the many benefits of membership! Please contact our Membership Director, Patti Gritton: pgritton@chapelhill-cc.com or (919) 932-2842

For All Events

- All food and beverage must be purchased through the Club. The only exceptions to this are wedding and birthday cakes.
- A \$30 per hour fee will be charged for set-up and break-down of events that do not involve food or beverages but require room set-up.
- Your final count is due by noon, 5 business days prior to your event date. If your guaranteed count is not received by that time, the most recent projected figure will be considered final.
- Prices listed in this book are per-person unless otherwise noted and are subject to 7.5% North Carolina sales tax and 20% service charge.

Event Facility Details

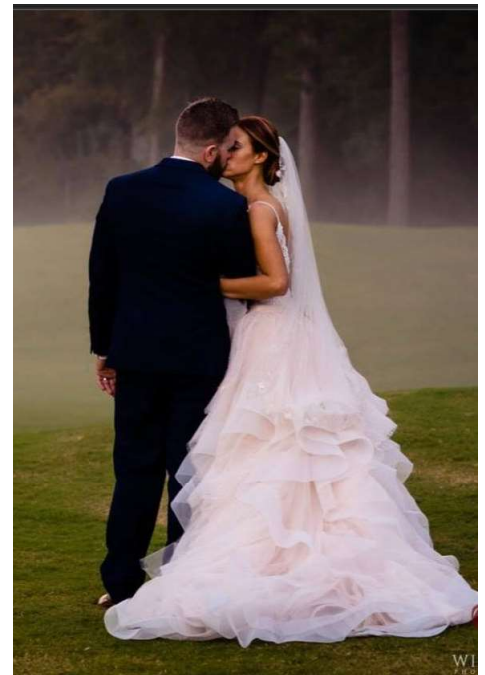
Room rental fees will be waived when food and beverage sales minimums are met.

Space	Food & Beverage Minimum <small>pre-tax and service charge</small>	Maximum Capacity*	
		Seated	Standing
Main Floor <small>Dining Room, Lawson's Bar and Isaac's Porch</small>	\$8,000	250	400
Dining Room	\$8,000	120	220
Lawson's Bar	\$3,000	60	80
Isaac's Porch	\$500	60	80
Franklin Room	\$600	36	40
Rosemary Room	\$700	100	130
Columbia Room	\$400	30	50
Gene Hamm Golf Porch	\$500	50	
CHCC Pool	\$4,000	140	
Main Pool Pavilion (by Grill)	\$300	30	
Secondary Pool Pavilion (by Playground)	\$300	30	

Weddings

Chapel Hill Country Club strives to make your wedding as simple to plan as possible. When your event covers the minimum food and beverage cost for the space you select, you will enjoy the benefit of complimentary cake service, cream or white linens and our dance floor. Many other venues will charge separately for these items.

If you choose to reserve the main floor of the Clubhouse, you will also have the benefit of being the only event in the Clubhouse.



Event & Meeting Accessories

Additional fees apply for use of these items:

- Projector \$10
- Flip Chart \$10/chart
- Easels \$5
- LED uplighting \$50 for 10 lights
- Dance floor \$350 (complimentary for events \$8,000 and more in food & beverage sales)

Specialty Table Linens

Chapel Hill Country Club's standard cream or white linens are complimentary for your event.

If you would like a different color or texture, please inquire! A wide variety of options are available. Price is dependent on color, quantity and type. We have several local vendors with wide varieties of specialty linens.

Other Items

We are happy to assist you with making your event all you wish for! If there is something out of the ordinary that you would like, please let us know. We have several resources for renting items we don't already have in house.

Examples are chocolate fountains, cotton candy machines, tents of all sizes, tables, chairs, lighting and more.

Bands and DJs

Please let us know if you would like assistance finding a band or D.J. for your event. Numerous bands and D.J.'s have performed at the Club playing classic oldies, reggae, bluegrass, live '80's rock, and fantastic party bands that can keep your party going all night!

When you book a band or DJ, you must provide our Club with their contact information.

Before signing a contract, please forward a copy of your contract and the included rider stating the details of what must be provided for review so that we can be sure the Club can provide the space, power needs and anything else they may need to provide a smooth entertainment experience for your event. Meals for your band or DJ will be charged to your event. Requests from the performers that incur cost to the Club will be charged to your event. All performers must contact the Club prior to your event to discuss insurance and performance requirements.



Chapel Hill Country Club's culinary team is led by Executive Chef Gregory John

Chef John was born and raised in Eugene, Oregon. Growing up in the heart of the Willamette Valley he developed a deep respect for locally sourced food, beer, wine and distilled spirits. The region supported the farm to fork philosophy from an early point in his culinary career. Chef John worked many years in Oregon prior to attending the Culinary Institute of America in Hyde Park, NY where he met his culinary partner for life and wife, Laurie. They have three children Lexi, Ashlyn and Andrew.

Following culinary school, Chef John developed his own style working under numerous master chefs and Michelin chefs at award winning resorts, clubs and restaurants including The Greenbrier, Salishan Resort, the Wild Boar, and Belle Meade Country Club.

Chef John has been an executive chef in private country clubs for over 22 years while spending time at Fort Wayne Country Club, The Club at Mediterra, Greensboro Country Club and his current position with Chapel Hill Country Club.

Chef John has won numerous culinary awards at the State and National level. He was a national spokesperson for the National Pork Council and had the honor of cooking at the James Beard House in New York, NY.

Chef John believes food is more than feeding people; it's about making lasting memories for you and your guests. Chef hopes you use this book as a starting point to planning your event and is here to help orchestrate wonderful meals to help you create your own culinary memories.

BREAKFASTS



Continental Buffets

All events include freshly brewed coffees and assorted hot teas.

Bogey

An assortment of freshly baked muffins and buttermilk biscuits with assorted jams, preserves and butter.

12

Birdie

It's better than a Bogey - includes a selection of chef's breakfast sandwiches

15

Eagle

The Birdie plus Yogurt and fruit parfait

16

Classic Breakfast Buffet

seasonal fruit, an assortment of freshly baked muffins and buttermilk biscuits and assorted jams, preserves and butter, scrambled eggs, hash browns potatoes, applewood smoked bacon, sausage patties and stone-ground grits

20

The Weekender

seasonal fruit, buttermilk biscuits, assorted jams, preserves and butter

vegetarian eggs strata featuring sautéed spinach, mushrooms, roasted tomatoes, asparagus and mozzarella

classic, natural smoked ham, mushrooms, onion with cheddar strata and roasted potatoes
French toast with warm syrup and butter

22

Add an Omelet Station

Made-to-order omelets with choice of ham, bacon, mushrooms, tomatoes, bell peppers, scallions, spinach, cheddar and feta cheeses

A Chef Attendant charge of \$30 per hour will apply.

6

LUNCHEONS



A collage of various breads, pastries, and baked goods surrounding the text. The items include a large round loaf with a hole, a croissant, a bagel, a donut, a small cup of coffee, a small bowl of nuts, a small bowl of seeds, a small bowl of fruit, a small bowl of vegetables, a small bowl of cheese, a small bowl of meat, a small bowl of sauce, a small bowl of dessert, a small bowl of drink, a small bowl of snack, a small bowl of treat, a small bowl of indulgence, a small bowl of luxury, a small bowl of opulence, a small bowl of extravagance, a small bowl of excess, a small bowl of overindulgence, a small bowl of overeating, a small bowl of overdrinking, a small bowl of overindulging, a small bowl of overindulgence, a small bowl of overindulgence, a small bowl of overindulgence, a small bowl of overindulgence, a small bowl of overindulgence, a small bowl of overindulgence, a small bowl of overindulgence, a small bowl of overindulgence, a small bowl of overindulgence.

Buffets

Lunch buffets are designed for parties of 15 or more.
Iced tea, coffee and lemonade are included in the listed pricing.

Delicatessen

build your own sandwiches with sliced Boar's Head
all-natural smoked ham, Oven-Gold turkey, roast beef, salami,
cheddar, swiss cheese, provolone cheese,
lettuce, tomato, red onion, mayonnaise, dijon mustard, french's mustard,
and creamy horseradish, dill pickle spears
white, wheat and marbled rye breads

tossed green salad with a flight of dressings | Mediterranean pasta salad
assorted house-made cookies

22

Bistro Sandwiches

prepared butcher block sandwiches on french baguettes
The Club- ham, turkey, bacon, lettuce, tomato and mayonnaise
Buffalo Chicken - cheddar, lettuce, tomato, red onion and blue cheese aioli
Roast Beef - creamy horseradish, provolone and tomato

tossed green salad with a flight of dressings | potato salad
assorted house-made cookies

24

Cook Out

grilled black angus burgers
Nathan's all-beef hot dogs
grilled marinated chicken breasts
kaiser rolls and hot dog buns
lettuce, tomato, red onion, dill pickle spears, mayonnaise,
french's mustard, dijon mustard, ketchup, pickle relish
and assorted steak sauces

tossed green salad with a flight of dressings
house-made potato chips | southern cole slaw
assorted house-made cookies and brownies

25

Plated Luncheons

Please select your combination from items listed in the following pages

Azalea

Your choice of soup served with house salad, half-sandwich, and dessert
served with iced tea, lemonade and coffee

21

Dogwood

entrée salad

or

plated entrée served with the Chef's selection of vegetables and a starch
your choice of dessert

served with rolls, butter, iced tea, lemonade and coffee

22

Magnolia

add your choice of house salad or cup of soup to the dogwood

25

Hot Soups

tomato basil with focaccia croutons

mushroom and brie

cheddar and broccoli

chicken vegetable with orzo

roasted garlic and eggplant

corn silk with corn and jalapeño salsa

Chilled Soups

strawberry vanilla

vichyssoise

curry cucumber with dill

cantaloupe and lime

House Salads

Greek

spinach, grape tomatoes, cucumber, feta, kalamata olives and red wine vinaigrette

Classic

petite organic baby lettuces with cucumber, carrots, grape tomatoes, and balsamic vinaigrette

Harvest

field greens, dried fruits, feta, sunflower seeds and citrus dressing

Half Sandwiches

House Chicken Salad

with celery and grapes on whole wheat bread

Club

ham, roasted turkey, bacon, lettuce and tomato on multigrain baguette

Vegetarian Wrap

grilled vegetables and hummus on honey wheat wrap

Roast Beef Wrap

with Swiss cheese, tomato, red onion and creamy horseradish sauce

Plated Salad Entrées

Grilled Chicken Cobb

applewood smoked bacon, hard boiled eggs, tomatoes, avocado, kalamata olives, romaine lettuce, blue cheese crumbles and balsamic dressing

Chicken Tortellini

with cheese tortellini, grilled chicken, basil-pinenut pesto, artisan greens, tomato, grilled zucchini, shaved carrots and red wine vinaigrette

Green Goddess

butter lettuce, quinoa, grilled vegetables, marinated chicken breast, shaved manchego cheese and green goddess dressing

Southwest

romaine lettuce, black beans, corn, sweet bell peppers, queso fresco, grilled chicken, crisp corn tortillas and cumin ranch dressing

Greek

marinated chicken breast, baby spinach, grape tomatoes, cucumber, feta cheese, red onion and tzatziki dressing

Fall & Winter

roasted brussels sprouts, butternut squash, raisins, chevre and pumpkin seeds with roasted shallot dressing

CHCC Chicken Salad Plate

with poached chicken, sliced grapes, toasted almonds, artisan greens, sliced fresh fruit, seasonal berries, and acapulco dressing

Summer Super Salad

with spinach, arugula, seasonal berries, marinated feta, toasted hazelnuts, marinated chicken breast and raspberry vinaigrette

Plated Hot Entrées

Chicken Parmesan

Parmesan and herb crusted chicken
with tomato basil sauce
and angel hair pasta

Almond Crusted Chicken

with raspberry ginger gastrique
and wild rice pilaf

Chicken Piccata

with lemon caper sauce
and a herbed risotto cake

Burgundy Beef

with mushrooms, pearl onions and natural jus,
egg noodles and a dollop of sour cream

Bistro Beef Medallions

with green peppercorn sauce
and whipped potatoes

Classic Cedar Planked Salmon

molasses and whole grain mustard glaze,
mashed potatoes,
and chef's seasonal vegetable

Chicken Marsala

chicken scallopini with
Marsala and mushroom wine sauce
and whipped potatoes

Chicken Florentine

stuffed with sautéed spinach and feta cheese
with red pepper coulis and roasted potatoes

Shrimp & Grits

classic Andouille gravy
and white stone ground grits

Mustard & Pecan Crusted Pork Loin

with maple bourbon sauce
and whipped potatoes

Seared Salmon

tomato and leek fondue,
Champagne Buerre Blanc and wild rice pilaf

**Chef's Selection of
Vegetarian or Vegan Dishes**
Available by Request

Desserts

Chocolate Truffle Torte (GF)

decadent flourless chocolate cake
with a chocolate glaze

Chocolate Mousse Cake

dark chocolate cake with Callebaut chocolate
mousse and chocolate buttercream icing

New York Cheesecake

served with raspberry coulis,
whipped cream and berries

Key Lime Tart

with raspberry sauce
and strawberries

Carrot Cake

two-layer cake with walnuts, pineapple,
coconut and cream cheese icing

Fruit Crumb Tart

choice of roasted apple or triple berry crumb
tart served with a petite mason jar
of vanilla bean ice cream

Family Style Option

an assortment of freshly-baked CHCC cookies for sharing at the table
12 per dozen



HORS D'OEUVRES



Butler Passed Hors d'Oeuvres

These hors d'oeuvres are passed for 45 minutes when your guests arrive

Vegetarian

Goat Cheese Crostini
with fig compote
4

Crispy Spring Rolls
with sweet chili sauce
4

Fig-in-a-Blanket
with Brie and honey
4

Bloody Mary
tomato toast with horseradish
aioli, heirloom tomatoes and
celery
4

Stuffed Crimini Mushrooms
with vegetables and parmesan
4

Greek Skewers
with mozzarella, grape
tomatoes and kalamata olives
4

Bruschetta Margherita
pesto, roasted tomato and
mozzarella on crostini
4

**Roasted Broccoli
& Garlic Toast**
with hot honey
4

Mushroom-Leek Arancini
with truffle aioli
4

Gazpacho Shooters
with avocado crema
4

Polenta Bites
with mushrooms and parmesan
4

Spanakopita
spinach, garlic and feta
in flaky Phyllo dough
4

Poultry and Pork

**Sweet Potato Biscuits
with Smoked Turkey**
and honey mustard
4

Pork Pot Stickers
with sesame dipping sauce
4

Bacon & Grits
petite mason jar
with goat cheese grits,
roasted pork belly
and Cheerwine reduction
4

**Buttermilk Biscuits
with Smoked Ham**
and dijonaisse
4

Chicken Satay
sesame peanut sauce
4

Beef and Lamb

Steakhouse Burger Sliders
with roasted garlic aioli, sautéed mushrooms
and Swiss cheese
4

New Zealand Lamb Chop
with tomato-mint jam
8

Beef Fajita Quesadillas
marinated beef, caramelized onion,
peppers and pepper jack cheese
4

Beef Brochette
with pineapple teriyaki glaze
5

Seafood

Tuna Tatake on Sriracha-Spiced Wonton

5

Shrimp Cocktail Shooters
with bloody mary cocktail sauce

5

Smoked Salmon Deviled Eggs

4

Crab Cakes
with sherry remoulade

6

Mini Lobster Rolls

6

Fish Taco Bites

blue corn tortilla cup with battered fish, salsa verde and cilantro crema

5

Late Night Bites

Mini Nathan's Hot Dogs

5

Ultimate Grilled Cheese and Tater Tots

5

**Mini Philly Cheese Steak with Peppers
and Onions**

5

Chicken and Waffles
with Vermont Maple Syrup

4

Bahn Mi

marinated beef, pickled vegetables and
sriracha aioli

5

Milk & Cookies

your choice of house made milkshake
and a classic CHCC baked cookie

5

Truffle Fries

4



Hors d'Oeuvre Stations

Reception hors d'oeuvres are made available to your guests for up to two hours.

Vegetable and Cheese Options

Roasted Vegetable Quesadillas
with pico de gallo
5

Vegetable Crudités
with buttermilk ranch and blue cheese dressings
5

Hummus with Pita Chips
and Za'atar spice
5

Baked Raspberry and Brie Encroute
and toasted crostini
6

Grilled Vegetable Platter
with herbs and balsamic
5

Domestic Cheese Tray
with grapes, crackers and crostini
6

Club Favorites

Crispy Spring Rolls
with sweet chili sauce
6

Chicken, Black Bean & Corn Quesadillas
with cilantro-lime crema
5

Chateaubriand Sliders
sliced beef tenderloin, Burgundy mushrooms
and sauce Béarnaise on brioche buns
7

Chicken Satay
with ginger-soy glaze
and coconut-peanut sauce
6

Chicken Tenders
with honey mustard dipping sauce
6

Asian Pork Belly Steamer Buns
with asian slaw and Sriracha aioli
6

Braised Meatballs
our mixture of pork, veal and beef
5

Pulled Pork BBQ Sliders
with crispy onions on a brioche slider bun
5

Finger Sandwiches
Tomato & Bacon, Chicken Salad, Pimento Cheese
6

Action Stations

Chef-attendants prepare and serve dishes for your guests at your event.
Action stations are priced for up to two hours of service.

North Carolina Barbecue

slow-smoked pulled pork barbecue, cole slaw,
hush puppies, and assorted North Carolina
BBQ sauces including Eastern spiced vinegar,
Piedmont red, and sweet tangy Western
10

Carved Turkey Breast or Chipotle Glazed Pork Tenderloin

with freshly baked silver dollar rolls,
honey mustard, mango chutney,
grain mustard and mayonnaise
10

Bistro Beef Tenderloin

whipped potatoes, roasted mushrooms, and
mushroom marsala sauce
14

Carved Rack of Lamb

served with mint jelly
and mustard demi-glace
MP

Carved Beef Brisket

hickory wood-fired angus beef brisket, freshly
baked yeast rolls, cole slaw and BBQ sauce
12

Carved Cedar Planked Salmon

Served with Molasses Mustard, Ginger Aioli and
Mango Chutney
12

Carved Herb-Roasted Beef Tenderloin

served with haricot verts, baby carrots, red wine
sauce and whipped potatoes
18

Carolina Shrimp & Grits

sautéed wild american shrimp, grits, cheddar
cheese, smoked bacon, scallions and tomatoes
12

Whipped Potato Bar

creamy yukon gold potatoes and whipped
sweet potatoes with assorted toppings:
smoked bacon, cheddar, scallions, tomatoes,
spiced pecans, marshmallows and brown sugar
10

Taco Bar

choice of two: asian beef, asian pork, sesame
chicken, blackened tuna, southwest spiced
chicken or jerk spiced mahi-mahi, each served
with chef-recommended accompaniments
10

Mushroom Risotto

with fontina and parmesan cheeses
8

Pasta Carbonara

oriette alfredo with bacon and peas
8

Lobster and Truffle Mac & Cheese in a Parmigiano-Reggiano Bowl

12

Dinner Buffet Options

all dinner buffets include coffee and an iced tea station

Southern Classic

Build Your Own Salad

Bowls of local lettuces, grape tomatoes, shredded carrot, cucumbers, shaved red onion, crumbled feta cheese, sunflower seeds and herb croutons, balsamic and buttermilk ranch dressing

Cole Slaw

Yeast Rolls & Butter

Green Beans

Whipped Potatoes

Hushpuppies

Classic Fried Chicken

House-Smoked BBQ Pulled Pork

Assorted dessert bars and fresh baked cookies

32

The Tradition

Chopped Wedge Salad

romaine, tomatoes, scallions, chopped egg, bacon, blue crumbles with blue cheese and red wine vinaigrette on the side

Very Berry Spinach Salad

seasonal berries, pickled red onions, crumbled feta, candied almonds, lemon vinaigrette

Yeast Rolls & Butter

Seasonal Vegetables

Roasted Sweet & New Potatoes

Chicken Piccata

with lemon caper beurre blanc

Sous Vide Bistro Tenders

with red wine mushroom sauce

Key Lime Tart and Red Velvet Cake

38

The Chapel Hill

Caesar Salad

Romaine, Parmegiano-Reggiano, herb croutons and our house dressing

Spinach & Arugula Salad

with roasted mushrooms, toasted walnuts, applewood smoked bacon,
Danish blue cheese, and sherry dressing

Yeast Rolls & Butter

Cedar Planked Salmon

with a molasses mustard glaze

Chicken Marsala

our take on the Classic

Chef Carved Beef Tenderloin

with au jus and creamy horseradish

Chocolate Mousse Cake and New York Cheesecake



Local Vendors for Weddings and Special Events

Florists

English Garden Raleigh
englishgardenraleigh.com
(919) 341-6650

Tre Bella Bridal-Durham
www.trebellaweddings.com
(919) 323-7168

Victoria Park Florist - Chapel Hill
victoriaparkflorist.net
(919) 967-9394

Chapel Hill Florist
chapelhillfloristltd.com
(919) 929-2903

University Florist & Gift Shop
universityflorist.com
(919) 929-1119

Cakes & Desserts

Sugar Euphoria - Clayton
sugareuphoria.com
(919) 259-2130

Capital Cakes - Raleigh
capitalcakesnc.com
(919) 504-2253

Slice Pie Company - Raleigh
slicepiecompany.com
(919) 349-8499

Photographers

Morgan Caddell
morgancaddellphotography.com
(704) 678-2406

Chad Winstead
chadwinsteadphotography.com
(252) 342-8794

Joe Payne
www.joesphoto.com
(919) 397-4889

Azul Photography
azulphotography.com
(919) 270-4310

Invitations

Oaks & Gray Paper
www.oaksandgraypaper.com

Indigo Envelope
indigoenvelope.com
(919) 493-8800

Theresa Jatko Designs
www.theresajatko.com
(919) 389-9163

Wedding Officiants

Heidi G. Gessner
heidigessner.com
(919) 357-4148

Perry Hardison
perryhardison.com
(919) 618-3359

Music

All Around Raleigh DJ
allaroundraleighdj.com
(919) 3757-8296

Save the Date Music
savethedatemusic.com
(919) 942-7882

DJ Nevy & DJ Rang
djrang.com

Bunn DJ Company
bunndjcompany.com
(919) 785-9001

McSound Productions
mcsoundproductions.com

Miscellaneous

Carolina Classic Car Rentals
classics & limousines
carolinaclassiccarrentals.com
(919) 366-5222

Perfection by Patricia, Inc.
Makeup and Hair Design
perfectionbypatricia.com

Sunday Rose
fabulous gift boxes
www.shopsundayrose.com
(919) 666-7288

Twenty-One Films
Video productions
twentyonefilms.com
(919) 603-7607

Lifestyle Limousine Company
lifestyle-limo.com
(919) 332-3676

DINNERS



Plated Dinners

Plated dinners are served with the Chef's selection of market-fresh vegetables, starch, dinner rolls, coffee and iced tea.

The Chef can assist you in pairing soup, salad, entrée, and dessert courses appropriate for the season.

Soup Options

Hot

Tomato Basil Bisque
with basil oil

Roasted Butternut
with maple chantilly

Sweet Corn
with roasted red pepper coulis

Lemon Chicken and Rice
with fines herbs

Cauliflower Bisque
with blue cheese & almonds

Chilled

Vichyssoise
potato and leek

Gazpacho Andaluz
with herb croutons

Watermelon Gazpacho
with ginger and mint

Champagne and Melon
with yogurt drizzle

5

Salad Options

House

artisan lettuces with grape tomatoes, julienne carrots, cucumbers and red wine vinaigrette

5

Watermelon

with arugula, pickled red onion, crumbled feta, toasted pumpkin seeds and balsamic vinaigrette

6

California

bibb lettuce with sliced strawberries, oranges, pistachios, red onion, crumbled feta and citrus mango dressing

6

Grilled Heart of Romaine

with artichoke, grape tomatoes, capers, toasted pine nuts, Parmigiano-Reggiano and herbs de Provence dressing

6

Caesar

romaine lettuce tossed with Caesar dressing

6

Hudson Valley Harvest Salad

boston bibb lettuce with apples, celery, dried cranberries, walnuts, feta and poppy seed dressing

6

Chopped Wedge

iceberg lettuce with grape tomatoes, applewood smoked bacon, scallion, chopped egg, blue cheese crumbles and red wine vinaigrette

7

Greek

spinach, grape tomatoes, greek olives, bell peppers, red onion, crumbled feta, pita croutons and basil vinaigrette

6

Dinner Entrée Options

Listed prices are based on 1 entrée selection or 2 entrée choices for your event.
Final counts must be guaranteed 5 business days prior to your event.
A \$3 upcharge per person will apply for 3 or more entrée selections.

Chicken Caprese Scaloppini

pesto risotto, fresh mozzarella, balsamic jus and roasted tomato jam

25

Chicken Marsala

whipped potatoes and crimini mushroom marsala sauce

24

Chicken Florentine

chicken breast stuffed with sautéed spinach and chevre cheese
with artichoke sherry cream sauce and parmesan risotto

25

Cherry-Lacquered Duck Breast

toasted farro and apple brandy sauce

26

Chicken Piccata

whipped potatoes and lemon caper beurre blanc

24

Prime New York Strip (8 oz)

smashed red-skin potatoes, truffled mushrooms and cabernet jus

38

Filet Mignon

potato gratin and red wine demi-glace

6 oz - 35 8 oz - 40

Sweet Tea Brined North Carolina Heritage Farms Pork Tenderloin

grilled sweet potatoes and cider reduction

26

Bistro Beef Tender

roasted fingerling potatoes and chimichurri

28

Braised Boneless Short Rib

herb polenta and Chianti demi-glace

32

Seared Scottish Salmon

horseradish whipped potatoes and lemon beurre blanc

26

Hot Smoked Salmon

buttermilk whipped potatoes and whiskey chive sauce

26

Macadamia Crusted Grouper

brown basmati rice and pineapple relish

36

Garlic-Ancho Shrimp

goat cheese grits, roasted tomatoes, fennel and spanish chorizo

28

Jerk Seared Scallops

apricot barbecue sauce and Myer's rum-infused whipped sweet potatoes

32

Petite Filet Mignon and Crab Cake

potato gratin, cabernet jus and sherry remoulade

38

Petite Filet Mignon and Grilled Shrimp

roasted garlic whipped potatoes and green peppercorn jus

38

New York Strip Pave (5 oz) and Lobster Tail (6 oz)

potato and wild rice cakes, red wine sauce, beurre monte

MP

Shrimp and Scallops

sweet potato purée, red onion-dried fruit compote and beurre rouge

36

Petite Filet Mignon and Scottish Salmon

charred corn-potato mash, tomato leek fondue and Texas Pete sauce

36

**Vegetarian selections are available upon request
and are prepared with the freshest seasonal vegetables.**



Dinner Dessert Options

Red Velvet Cake

classic Southern cake filled and frosted with cream cheese icing
paired with vanilla bean ice cream in a petite mason jar

7

Chocolate Crunch Torte

layers of chocolate cake, light chocolate mousse and milk chocolate crunch,
and a decadent chocolate glaze

7

Opera Torte

nine thin layers of almond and chocolate sponge cake
with coffee buttercream and chocolate ganache

8

Chocolate Truffle Torte (GF)

decadent flourless chocolate cake
with chocolate glaze

7

Bananas Foster Cheesecake

traditional cheesecake with ripe bananas, dark rum and cinnamon

7

Bourbon Pecan Pie

paired with vanilla bean ice cream in a petite mason jar

7

Apple or Peach Streusel Cobbler

paired with vanilla bean ice cream in a petite mason jar

7

Family Style Option

an assortment of freshly-baked CHCC cookies and dessert bars for sharing at the table
12 per dozen

BEVERAGES



Beverages for All Events

It is our pleasure to assist you in pairing wines or creating custom cocktails for your event.

Non-Alcoholic Beverage Stations

Self-serve unlimited coffee, decaf coffee, water, sweet and unsweetened iced tea

3

Non-Alcoholic Beverages

Coca-Cola products, fruit juice, Perrier sparkling mineral water

3

Domestic Beer

Budweiser, Bud Lite, Miller Lite, Coors Light, Michelob Ultra

4

Imported Beer

Heineken, Amstel Light, Corona

5

House Wines

Pinot Grigio, Chardonnay, Merlot, Cabernet

6/glass 24/bottle

Please refer to our current wine list for additional options

House Liquor

Canadian Club Whisky, Smirnoff Vodka, Evan Williams Bourbon, Gilbey's Gin, Bacardi Rum, Jose Cuervo Tequila, Clan MacGregor Scotch

7

Premium Liquor

Dewar's Scotch Whisky, Tito's Handmade Vodka, Jack Daniel's Tennessee Whiskey, Tanqueray Gin, Bacardi Superior Rum, 1800 Tequila, Seagrams VO Whisky

9

Host Voucher Bar

You may provide your guests with ticket vouchers to redeem for bar beverages.



Open Bar Packages

Bronze

Serve Time	Price Per Person	Liquors included	Wines included	Beers Included
4 Hours	27	This package includes wine and beer only.	House Chardonnay	Draft Beer
3 Hours	23		House Pinot Grigio	Imported Bottle Beer
2 Hours	19		House Cabernet Sauvignon	Domestic Bottle Beer
1 Hour	14		House Merlot	

Silver

4 Hour	32	Gilbey's Gin	House Chardonnay	Draft Beer
3 Hour	28	Bacardi Superior Rum	House Pinot Grigio	Imported Bottle Beer
2 Hour	23	Smirnoff Vodka	House Cabernet Sauvignon	Domestic Bottle Beer
1 Hour	17	Jose Cuervo Tequila	House Merlot	
		Canadian Club Whisky		
		Evan Williams Bourbon		
		Clan MacGregor Scotch		

Gold

4 Hour	37	Tanqueray Gin	Masi Masianco Pinot Grigio	Draft Beer
3 Hour	32	Bacardi Añejo Rum	William Hill Chardonnay	Imported Bottle Beer
2 Hour	26	Tito's Vodka	Le Grande Noir Pinot Noir	Domestic Bottle Beer
1 Hour	19	1800 Tequila	19 Crimes Red Blend	
		Seagram's VO Whisky		
		Jack Daniel's TN Whiskey		
		Dewar's Scotch Whisky		

Platinum

4 Hour	47	Bombay Sapphire Gin	Masi Masianco Pinot Grigio	Draft Beer
3 Hour	40	Mt. Gay Rum	Steele Cuvée Chardonnay	Imported Bottle Beer
2 Hour	34	Grey Goose Vodka	Educated Guess Cabernet Sauvignon	Domestic Bottle Beer
1 Hour	21	Patrón Silver Tequila	Folie a Deux Pinot Noir	
		Maker's Mark Bourbon		
		Chivas Regal		
		Crown Royal		



103 Lancaster Drive, Chapel Hill, North Carolina 27517