

THE **CATERING MENU** **ON & OFF SITE CATERING**

Our catering is a compilation of all of our vendors' culinary creations.

CATERING & EVENT FAQs

CAN WE BRING DECORATIONS?

Absolutely! The only decorations that are not permitted are confetti/loose glitter and fire-burning candles. All decorations must be taken with you at the end of the event and The Chancery is not responsible for any personal decorations/items provided by your party.

CAN WE BRING IN OUR OWN CAKE/DESSERTS?

We have a talented baker on staff, but understand that cakes can be a pretty personal decision. **Cakes and cupcakes must be purchased from a bakery (i.e. nothing homemade).** If you have dietary restrictions that require you to bring in your own non-cake desserts, other than what is on our menu, please let us know. They also must come from a bakery/commercially licensed kitchen.

WHAT IS THE CANCELLATION POLICY?

Cancellations are a bummer, but life happens! If your event/catering order is canceled within 15 days of the event/order drop off, all fees are non-refundable. The event/catering order may be rescheduled within the same calendar year, pending date approval by our catering team, without additional fees *(with the exception of price increases, in which you'd pay the difference).*

WHAT ARE THE FEES?

An administrative fee may seem like a money grab, but there's good reason for it! Different from gratuity that goes directly to our hourly staff/bartenders, the administrative fee is retained by The Chancery to offset operational costs associated with events. You may also incur a room rental fee, which starts at \$250.

WHAT IS THE PAYMENT SCHEDULE?

Your event/order is not finalized until the contract has been signed and the 25% deposit has been paid. The final balance **must be paid 7 days prior to the event/order.**

Any costs incurred during the event will be due immediately upon the event's completion. Late payments will incur a 15% fee of the total bill per day after the conclusion of the event.





THE CATERING MENU

ON & OFF SITE CATERING

BREAKFAST

Assorted Bagels	\$3	Continental Breakfast Box	\$12
Plain, Cinnamon Raisin, Everything, Sesame w/ Cream Cheese, Butter, Jelly		1 Bagel, 1 Muffin, 1 Fruit Cup, 1 Yogurt, 1 Jelly, 1 Cream Cheese	
Assorted Pastries	\$3.75	French Toast	\$8
Almond Croissant, Chocolate Croissant, Brownie, Lemon Square, Crumb Cake		w/ Maple Syrup and Heavy Cream	
Assorted Muffin	\$3	Yogurt Bar	\$8
Blueberries, Banana, Chocolate		Low Fat Vanilla Yogurt w/ Freshly Sliced Strawberries, Blueberries and Granola	
Breakfast Burrito	\$6.50	Fresh Fruit Cup	\$5
Fried Eggs, Pico De Gallo, Bacon, Cheese		Pineapple, Honeydew, Cantaloupe, Grapes & Seasonal Berries	
Avocado Toast	\$4.50	Parfait	\$5
Smashed Avocado on Sourdough w/ Tomatoes & Onions		Low Fat Vanilla Yogurt, Strawberry Jelly, Sliced Fruits & Granola	
Breakfast Sandwich	\$6.50	Overnight Oat	\$5
Egg, Bacon, Cheese. Choice of Bagel or Croissant		Soaked Oats, in Soy Milk w/ Peanut Butter, Jelly and Honey	
Build your own breakfast		Breakfast Smoothie	\$9
Scrambled Eggs	\$4	Peanut Passion / Strawberry Banana / Mango	
Bacon	\$3	Pineapple / Mix Berries / Mocha Madness	
Turkey Sausage	\$3	Assorted Cookie Tray	\$2.50
Breakfast Potatoes	\$4	Oatmeal Raisin, Peanut Butter, Chocolate Chip, Red Velvet	
Hash Brown	\$2	Assorted Snack Basket	\$4
Assorted Omelette Bar	\$12	Healthy Snack, Protein Bar, Granola Bar	
Toppings on the side		Fruit Platter (serves 20)	\$40
Bacon, Ham, Sausage, Cheese, Veggies, Feta, Spinach		Pineapple, Honeydew Melon, Cantaloupe, Grapes and Seasonal Berries	
Mini Pancakes	\$4		
Savory w/ Breakfast Potatoes or Sweet w/ Maple Syrup, Jelly, Butter			

Prices are per person

Minimum order: 8 servings per item



THE CHANCERY MARKET

FOOD HALL & BAR

1313 N. Market St | Downtown Wilmington

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APPETIZERS

Battered Cauliflower Florets w/ Cheese Sauce	\$1.75	Mini Burritos Rice, Beans, Pico De Gallo, Shredded Cheddar, & Chipotle Sauce Choose: Chicken, Pork, or Beef	\$5.50
Mozzarella Sticks W/ Marinara Sauce	\$2.25	Mini Quesadilla Served with Cheddar Cheese and Pico de Gallo & Sour Cream on the Side	\$4.50
Pretzel Dog W/ Honey Mustard & Ketchup	\$2.25	Loaded Nachos (GF) Pico de Gallo, Red & Green Salsa, Guacamole, Cheddar & Queso Cheese Choose: Chicken, Pork, or Beef	\$6
Chicken Wings Served with Blue Cheese & Ranch Choose: BBQ, Buffalo, Tandoori, Plain	\$6.50	Mexican Flautas Choice of Chicken or Pork in a Crispy Fried Corn Tortilla with Sour Cream, Cotija Cheese, and Red & Green Salsa	\$6.50
Veggie Tray (cold) w/ Carrots, Cucumber, Tomatoes, Celery, Radish	\$6	Samosa Bites	\$3
Hummus w/ Pita Bread	\$4.50	Cheese & Meat Plate Provolone, Manchego, Smoked Gouda, Salami, Prosciutto. Accompanied with Olives, Roasted Peppers, Pickles, Cherry Tomatoes, & Herb Focaccia Bread, Assorted Crackers	\$12.50
Sliders Jersey-Style with American Cheese (2 per person)	\$8	Antipasto Skewers Prosciutto, Salami, Smoke Gouda, Manchego, Fresh Basil, Grape Tomatoes, Olives, Balsamic Vinaigrette	\$12
Guacamole & Pico De Gallo Served with House Made Tortilla Chips	\$10		
Arancini Risotto rice balls stuffed with smoked gouda	\$3		
Italian Meatball Bites	\$3		
Ricotta Stuffed Mushrooms	\$3		

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HAND HELDS

Boxed Lunches

Turkey / Ham / Tuna Salad / Buffalo Chicken / Italian / Caesar / Potato Salad (v)
w/ Chips & Side Salad **\$13**

Boxed Salads

Includes protein **\$13**

Assorted Sandwiches

Served with chips **\$11**

Kebab Roll

Roasted with Peppers, Onions & Tomatoes,
Served with Cilantro & Tzatziki Sauces
Choice of: Chicken Tikka / Lamb Sheesh /
Mushrooms (v) **\$7**

Cheese Burger

Beef Patty, American Cheese, Lettuce, Tomato
Served w/ Fries **\$12**

Kati Roll

Choose from: Egg Paneer (v) / Egg Chicken / Egg
Cilantro Chicken **\$7.50**

Chicken Sandwich

Choice of fried or grilled chicken on a warm bun
with pickle & tomato **\$12**
Choose: Sweet Crunch, Honey BBQ, Honey
Buffalo, Sweet Heat, Garlic Soy, Mango
Habanero

Mini Paninis

Prosciutto, Provolone & Pesto; Salami,
Pepperoni, Fresh Mozzarella & Olive Oil **\$3**

HEARTIER BITES

Build Your Own Taco Bar

Choice of Protein, Cucumber, Radish, Cilantro, and Onion with Red or Green
Salsa. Proteins: Beef & Chorizo, Chicken, Beef, Chorizo, Pork +\$1 for Shrimp or Steak **\$12**

Build Your Own Fajita Bar

Sautéed Peppers and Onions, Shredded Cheese, Sour Cream, Guacamole, Pico De Gallo
Proteins: Chicken, Beef, Shrimp, Tofu (\$3 per protein) **\$15**

Build Your Own Protein Bowl

Base: Cumin Rice or Greens **\$13**
Protein: Chicken, Lamb, Paneer, or Vegan
Toppings: Corn, Chickpeas, Onion, Tomato, Cucumber, or Carrot
Sauce: Tikka Sauce or Curry Sauce
Drizzle: Cilantro or Tamarind & Yogurt

Biryani

Long-Grained Basmati Rice with Exotic Spices & Saffron
Choice of: Boneless Chicken / Chicken Dum / Paneer / Vegetable **\$9**

Curry

Grilled Chicken Served in a Rich Creamy Sauce. **\$9**
Choice of: Paneer Butter Masala / Butter Chicken / Palak Chicken / Palak Paneer

Chicken Tenders

\$11

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PIZZA & PASTA

18" Pizzas

Plain Cheese	\$25
Pepperoni	\$30
Meat Lovers (Italian Sausage, Bacon, Pepperoni)	
Garden (Assorted Veggies)	

Mini Pizzas

Plain, Meat Lovers, Garden Veggie	\$2
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Mini Calzones

Cheese, Pepperoni, Meat Lovers, Garden Veggie	\$4
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Handmade Meat Lasagna

Our Recipe, 4 Cheeses with Traditional Meats	\$14
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Vegetarian Lasagna

\$13

Spaghetti and Meatballs

\$13

Beef Meatballs served in a Homemade Marinara Sauce over Spaghetti

Fusilli Pesto and Chicken

\$14

Fresh Basil Pesto

Rigatoni Alla Vodka

\$14

SIDES

Nacho Fries	\$4.50	French Fries	\$4
Bacon, Pickled Jalapenos, Cheddar Cheese, Sour Cream, Diced Tomatoes		Yellow Rice	\$4
Elotes Preparados	\$4.50	Steamed Broccoli	\$4
Street Corn with Cheese and Mayo		Corn on Cobb	\$4
Green Beans & Bell Peppers	\$6	Green Beans	\$4
Red, Green, & Yellow Peppers, Garlic, Onions, Pepper		Asparagus	\$4
Roasted Potatoes	\$6	Artichoke Hearts	\$4
Medley of Roasted Potatoes Sprinkled with Fresh Herbs		Spinach	\$3
Roasted Veggie Tray	\$6	Sweet Peas	\$3
w/ Zucchini, Squash, Broccoli, Asparagus, Green Beans		Bread Roll	\$2
Macaroni & Cheese	\$5	Garlic Knots	\$3

SOUPS & SALADS

Santa Fe Salad	\$7	Watermelon Salad	\$7
Romaine, Spring Mix, Cucumber, Pico de Gallo, Avocado, Corn, Tortilla Chips		Fresh Watermelon Cubes, Mixed Greens, Fresh Mint, Lime, Blood Orange Vinaigrette	
Mango Salad	\$7	Roasted Sweet Potato Salad	\$7
Romaine, Cucumber, Corn, Tomato, Bell Pepper, Mango		Crisp Roasted Sweet Potato, Mixed Greens, Red Onion, Red Cabbage, Vinaigrette	
Asian Salad	\$7	Hot Soup	\$6
Romaine, Bell Pepper, Mandarin Oranges, Almonds, Noodles		Choice of Tomato Bisque, Chicken Tortilla, Creamy Chicken & Wild Rice, Chicken Noodle or Cream of Crab	
Greek Salad	\$7	Curry Chickpea Stew Soup (V)	\$7
Romaine, Tomatoes, Cucumber, Red Onions, Bell Pepper, Oregano, Olives, Feta, Oil & Vinegar, Tzatziki		Hearty Blend of Tender Chickpeas Simmered in a Rich, Spiced Coconut Curry Sauce with Potato. Served with Sticky Rice	
Caesar Salad	\$7	Black Bean Stew Soup (V)	\$7
Romaine, Parmesan, Croutons, Caesar Dressing		Slow Cooked Black Beans, Rosemary, Tomato, Onions & Peppers, Garnished with Fresh Cilantro	
Strawberry Salad	\$7	Two Bean Chili Soup (V)	\$8
Romaine, Strawberry, Pineapple, Mandarin Oranges, Bell Pepper		Kidney Beans, Black Beans, Pepper, Onions, in a Tomato Based Sauce	
Ailyn's Special Salad	\$7		
Romaine, Cucumbers, Tomatoes, Red Onions, Avocado, Tzatziki & Homemade White Sauce			
Crab Salad	\$7		
Imitation Crab, Celery, Old Bay, Focaccia			

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ENTREES

CHICKEN & POULTRY

Lemon Chicken Piccata	\$12
A Light Mediterranean Chicken Seasoned with Spices, Tomato and Lemon Capers	
Parmesan Crusted Chicken	\$12
Lightly Seasoned Chicken Breast, coated with Romano and Parmesan Cheese Crumbs	
Southwestern Chicken Bake	\$12
Breast of Chicken baked in a Mild BBQ Glaze and topped with Bermuda Onions, Tomato, Cilantro, Mozzarella and Cheddar Cheese	
Glazed Rosemary Chicken	\$12
Fire Roasted Chicken Breast Slices in a Rosemary Glaze with Sun-Dried Tomato, Mozzarella Cheese, Tomato and Portabella Mushroom Slices	
K.C. BBQ Chicken	\$12
Tender Quarters of Chicken Slow Roasted with a K.C. BBQ Sauce	
Chicken Florentine	\$12
Grilled Chicken Breast stuffed with a Spinach and Ricotta Cheese Mixture, garnished with Sun-Dried Tomato and Scallions	
Chicken Marsala	\$12
Boneless Breast of Chicken Pan Roasted in our House Marsala Mushroom Sauce	
Tequila Lime Chicken	\$12
Our Special Recipe of Marinated Herbs, Juices and Chipotle Peppers. Topped with a Black Bean Pico de Gallo	
Chicken Parmesan	\$17
Lightly Breaded Chicken Breast, topped with Mozzarella Cheese and Marinara Sauce, served with pasta and garlic bread	
Classic Turkey Dinner	\$13
Fresh sliced Turkey Breast, Stuffing, Gravy and Steamed Vegetables with Whole Cranberry Sauce	

BEEF

Rosemary Merlot Flank Steak	\$18
Lean Slow Cooked Steak served in a Simmering Rosemary Merlot Sauce.	
Beef Pot Roast	\$14
Tender Beef Pot Roast, Carrots, and Potato, Celery and Green Peas	
Homemade Meat Loaf	\$13
Served in Rich Creamy Gravy	

SEAFOOD

Cajun Shrimp	\$14
Peppers, Onions, Parmesan Cheese in a Lime Cream Sauce	
Baked Tilapia	\$12
Blackened and served with a Caper – Parsley Sauce	
Grilled Mahi Mahi	\$16
Marinated and Grilled Mahi Mahi Filets	
Grilled Salmon	\$14
Fresh Marinated and Grilled Salmon served with a Roasted Mango Chili sauce	
Pan Seared Sea Bass	\$18
Served with Garlic Potatoes and Asparagus Spears	
Panko Flounder	\$12
Flounder Filets Lightly Breaded with Panko Crumbs Topped with a Light Lemon Sauce Garnished with Capers and Fresh Lemon	

PORK

Cider-Dijon Pork Chops	\$14
Roasted Sweet Potatoes and Apples	
Spiral Ham	\$13
Honey Baked Ham served with House Gravy	

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DESSERTS

Warm Apple Cobbler Fresh Apple Cinnamon with Warm Caramel	\$8.50	Assorted Cake Platter Cheesecake, Chocolate or Strawberry, Oreo, Napoleon	\$4.50
Churros	\$6	Assorted Cookie Tray Oatmeal Raisin, Peanut Butter, Chocolate Chip, Red Velvet	\$2.50
Baklava	\$5.50	Banana Pudding	\$6
Fruit Platter (serves 20) Pineapple, Honeydew Melon, Cantaloupe, Grapes and Seasonal Berries	\$40	Cannolis	\$1
Tiramisu	\$6		

DRINKS

Coffee, Decaffeinated, and Hot Tea w/ Sugar, Sweetener, Milk	\$40/ Gallon
Orange Juice / Apple Juice	\$2.75
Iced Tea, Sweetened or Unsweetened	\$2.50
Assorted Pepsi® Soft Drinks Pepsi, Pepsi Diet,	\$2.50
Bottled Water	\$1.50

SPECIALTY DRINKS

Specialty Lemonade Rosemary or Thai Basil	\$85/gallon
Mango or Rose Lassi	\$95/gallon
Hibiscus and Pineapple Infused Water	\$59/each
Assorted Beverage Carafes, 32oz Choose any two: Lavendar Lemonade, Spiced Hibiscus, Turmeric Cider, Strawberry Ginger Lemonade. <i>Make it sparkling for an additional \$5</i>	\$59/each
Chai Tea Choose: Masala or Cardamom	\$60/gallon

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VEGAN/VEGETARIAN

BRUNCH BAR

Peach Cobbler Waffle Kabob \$11

Mini waffles layered with warm spiced peaches and bourbon vanilla drizzle

Truffle Avocado Toast \$17

Bourbon Chik'n & Waffles \$10

Homemade Southern Fried Mushroom Skewer Over a Fluffy Buttermilk Waffle Dusted with Powdered Sugar & Bourbon Infused Maple Syrup

FINGER FOODS

Sweet Teriyaki Veggie Kabob \$7

Grilled vegetables glazed in a rich house-made teriyaki sauce, served with a hint of sesame and ginger.

Sweet Thai Chili Cauliflower Bites \$7

Crispy cauliflower tossed in a sweet and spicy Thai chili glaze with v-ranch dipping sauce

Miniature Empanadas

Traditional Spanish Vegan "Beef", Curry Chickpeas \$8

SANDWICHES/WRAPS

Falafel Crunch \$9

Falafel, mixed greens, red pepper hummus, pickled onions, chipotle aioli

Buffalo Cauliflower Wrap \$7

Buffalo-battered cauliflower wrapped with crisp greens and a pear-jicama slaw for a refreshing kick.

Veggie Spinach Wrap \$9

Super-Greens, Tomato, Red Onion, Cucumber, and Vinaigrette Nestled in a Spinach Wrap

SOUL FOOD

Fried Oyster Mushroom \$12.50

Add Ons: Collard Greens, Candied Yams, Peach Cobbler, Cornbread

BRUNCH SIDES

Crispy Potato Hash \$8
(Sweet Potato optional)

Vegan Italian Sausage \$8.75

Rosemary Breakfast Potatoes \$6

ITALIAN

Smothered Vegan Meatballs (GF) \$8
Handcrafted meatballs smothered in marinara sauce with a side of garlic crostini

Baked Ziti \$11

Classic baked pasta layered with marinara, vegan cheese, and herb-seasoned crumbles — oven-baked to perfection.

Add Ons: Bruschetta

SLIDERS

Vegan Smash Burger Sliders \$9

A juicy plant-based patty topped with caramelized onions, crisp greens, and house sauce on a toasted bun.

Jerk Sliders \$9

Spicy jerk-seasoned sliders topped with sautéed onions, peppers, and sweet plantain crisps for the perfect bite.

CARIBBEAN

Rasta Pasta \$14

A creamy sauce sautéed with bright colored peppers, onions, and spices, infused with Caribbean heat and rich, savory herbs (GF available)

Sunflower Toast \$7

Toasted multigrain bread spread with sunflower butter, topped with hemp seeds and a drizzle of agave nectar.

Add Ons: Rice & Beans, Cabbage, Plantain

ONSITE BAR PACKAGES

*COST FOR 2 HOURS

BEER & WINE

Signature red & white wine, draft beer, 3 domestic beers, soft drinks, still & sparkling water, juices

\$24 per person
+\$4 each additional hour

FULL BAR

Select spirits, signature red & white wine, draft beer, 4 domestic beers, soft drinks, still & sparkling water, juices

\$32 per person
+\$6 each additional hour

PREMIUM BAR

Select premium spirits, premium red & white wines, imported and local craft draft beers, 4 domestic beers, soft drinks, still & sparkling water, juices

\$38 per person
+\$8 each additional hour

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