



# 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?

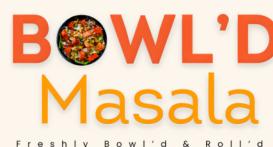
An administrative fee may seem like a money grab, but there's good reason for it! Different from gratuity that goes directly to our hourly staff/bartenders, the administrative fee is retained by The Chancery to offset operational costs associated with events. You may also incur a room rental fee, which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

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

**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

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

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# HAND HELDS

<b>Boxed Lunches</b>	<b>\$13</b>	<b>Cheese Burger</b>	<b>\$12</b>
Turkey / Ham / Tuna Salad / Buffalo Chicken / Italian / Caesar / Potato Salad (v) w/ Chips & Side Salad		Beef Patty, American Cheese, Lettuce, Tomato Served w/ Fries	
<b>Kebab Roll</b>	<b>\$7</b>	<b>Kati Roll</b>	<b>\$7.50</b>
Roasted with Peppers, Onions & Tomatoes, Served with Cilantro & Tzatziki Sauces Choice of: Chicken Tikka / Lamb Sheesh / Mushrooms (v)		Choose from: Egg Paneer (v) / Egg Chicken / Egg Cilantro Chicken	
<b>Mini Paninis</b>	<b>\$3</b>	<b>Chicken Sandwich</b>	<b>\$12</b>
Prosciutto, Provolone & Pesto; Salami, Pepperoni, Fresh Mozzarella & Olive Oil		Choice of fried or grilled chicken on a warm bun with pickle & tomato Choose: Sweet Crunch, Honey BBQ, Honey Buffalo, Sweet Heat, Garlic Soy, Mango Habanero	

# HEARTIER BITES

<b>Build Your Own Taco Bar</b>	<b>\$12</b>
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	
<b>Build Your Own Fajita Bar</b>	<b>\$15</b>
Sautéed Peppers and Onions, Shredded Cheese, Sour Cream, Guacamole, Pico De Gallo Proteins: Chicken, Beef, Shrimp, Tofu (\$3 per protein)	
<b>Build Your Own Protein Bowl</b>	<b>\$13</b>
Base: Cumin Rice or Greens 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	
<b>Biryani</b>	<b>\$9</b>
Long-Grained Basmati Rice with Exotic Spices & Saffron Choice of: Boneless Chicken / Chicken Dum / Paneer / Vegetable	
<b>Curry</b>	<b>\$9</b>
Grilled Chicken Served in a Rich Creamy Sauce. Choice of: Paneer Butter Masala / Butter Chicken / Palak Chicken / Palak Paneer	
<b>Chicken Tenders</b>	<b>\$11</b>

# 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
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<b>Spaghetti and Meatballs</b>	\$13
Beef Meatballs served in a Homemade Marinara Sauce over Spaghetti	

## Fusilli Pesto and Chicken

Fresh Basil Pesto	\$14
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## Rigatoni Alla Vodka

	\$14
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# SIDES

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

# SOUPS & SALADS

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

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# ENTREES

## CHICKEN & POULTRY

### Lemon Chicken Piccata

A Light Mediterranean Chicken Seasoned with Spices, Tomato and Lemon Capers

### Parmesan Crusted Chicken

Lightly Seasoned Chicken Breast, coated with Romano and Parmesan Cheese Crumbs

### Southwestern Chicken Bake

Breast of Chicken baked in a Mild BBQ Glaze and topped with Bermuda Onions, Tomato, Cilantro, Mozzarella and Cheddar Cheese

### Glazed Rosemary Chicken

Fire Roasted Chicken Breast Slices in a Rosemary Glaze with Sun-Dried Tomato, Mozzarella Cheese, Tomato and Portabella Mushroom Slices

### K.C. BBQ Chicken

Tender Quarters of Chicken Slow Roasted with a K.C. BBQ Sauce

### Chicken Florentine

Grilled Chicken Breast stuffed with a Spinach and Ricotta Cheese Mixture, garnished with Sun-Dried Tomato and Scallions

### Chicken Marsala

Boneless Breast of Chicken Pan Roasted in our House Marsala Mushroom Sauce

### Tequila Lime Chicken

Our Special Recipe of Marinated Herbs, Juices and Chipotle Peppers. Topped with a Black Bean Pico de Gallo

### Chicken Parmesan

Lightly Breaded Chicken Breast, topped with Mozzarella Cheese and Marinara Sauce

### Classic Turkey Dinner

Fresh sliced Turkey Breast, Stuffing, Gravy and Steamed Vegetables with Whole Cranberry Sauce

**\$11**

### Rosemary Merlot Flank Steak

Lean Slow Cooked Steak served in a Simmering Rosemary Merlot Sauce.

**\$11**

### Beef Pot Roast

Tender Beef Pot Roast, Carrots, and Potato, Celery and Green Peas

**\$11**

### Homemade Meat Loaf

Served in Rich Creamy Gravy

**\$11**

## SEAFOOD

### Cajun Shrimp

Peppers, Onions, Parmesan Cheese in a Lime Cream Sauce

**\$11**

### Baked Tilapia

Blackened and served with a Caper – Parsley Sauce

**\$11**

### Grilled Mahi Mahi

Marinated and Grilled Mahi Mahi Filets

**\$11**

### Grilled Salmon

Fresh Marinated and Grilled Salmon served with a Roasted Mango Chili sauce

**\$11**

### Pan Seared Sea Bass

Served with Garlic Potatoes and Asparagus Spears

**\$11**

### Panko Flounder

Flounder Filets Lightly Breaded with Panko Crumbs Topped with a Light Lemon Sauce Garnished with Capers and Fresh Lemon

## PORK

**\$13**

### Cider-Dijon Pork Chops

Roasted Sweet Potatoes and Apples

**\$13**

### Spiral Ham

Honey Baked Ham served with House Gravy

**Prices are per person | Minimum order: 8 servings per item**

# DESSERTS

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

# DRINKS

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

# SPECIALTY DRINKS

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

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# VEGAN/VEGETARIAN

## BRUNCH BAR

<b>Peach Cobbler Waffle Kabob</b>	<b>\$11</b>
Mini waffles layered with warm spiced peaches and bourbon vanilla drizzle	
<b>Truffle Avocado Toast</b>	<b>\$17</b>
<b>Bourbon Chik'n &amp; Waffles</b>	<b>\$10</b>
Homemade Southern Fried Mushroom Skewer Over a Fluffy Buttermilk Waffle Dusted with Powdered Sugar & Bourbon Infused Maple Syrup	

## FINGER FOODS

<b>Sweet Teriyaki Veggie Kabob</b>	<b>\$7</b>
Grilled vegetables glazed in a rich house-made teriyaki sauce, served with a hint of sesame and ginger.	
<b>Sweet Thai Chili Cauliflower Bites</b>	<b>\$7</b>
Crispy cauliflower tossed in a sweet and spicy Thai chili glaze with v-ranch dipping sauce	

<b>Miniature Empanadas</b>	<b>\$8</b>
Traditional Spanish Vegan "Beef", Curry Chickpeas	

## SANDWICHES/WRAPS

<b>Falafel Crunch</b>	<b>\$9</b>
Falafel, mixed greens, red pepper hummus, pickled onions, chipotle aioli	
<b>Buffalo Cauliflower Wrap</b>	<b>\$7</b>
Buffalo-battered cauliflower wrapped with crisp greens and a pear-jicama slaw for a refreshing kick.	
<b>Veggie Spinach Wrap</b>	<b>\$9</b>
Super-Greens, Tomato, Red Onion, Cucumber, and Vinaigrette Nestled in a Spinach Wrap	

## SOUL FOOD

<b>Fried Oyster Mushroom</b>	<b>\$12.50</b>
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**Add Ons:** Collard Greens, Candied Yams, Peach Cobbler, Cornbread

## BRUNCH SIDES

<b>Crispy Potato Hash</b>	<b>\$8</b>
(Sweet Potato optional)	
<b>Vegan Italian Sausage</b>	<b>\$8.75</b>
<b>Rosemary Breakfast Potatoes</b>	<b>\$6</b>

## ITALIAN

<b>Smothered Vegan Meatballs (GF)</b>	<b>\$8</b>
Handcrafted meatballs smothered in marinara sauce with a side of garlic crostini	
<b>Baked Ziti</b>	<b>\$11</b>
Classic baked pasta layered with marinara, vegan cheese, and herb-seasoned crumbles – oven-baked to perfection.	

**Add Ons:** Bruschetta

## SLIDERS

<b>Vegan Smash Burger Sliders</b>	<b>\$9</b>
A juicy plant-based patty topped with caramelized onions, crisp greens, and house sauce on a toasted bun.	
<b>Jerk Sliders</b>	<b>\$9</b>
Spicy jerk-seasoned sliders topped with sautéed onions, peppers, and sweet plantain crisps for the perfect bite.	

## CARIBBEAN

<b>Rasta Pasta</b>	<b>\$14</b>
A creamy sauce sautéed with bright colored peppers, onions, and spices, infused with Caribbean heat and rich, savory herbs (GF available)	
<b>Sunflower Toast</b>	<b>\$7</b>
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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