

# **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.<br>Choice of Bagel or Croissant                       |               | Soaked Oats, in Soy Milk<br>w/ Peanut Butter, Jelly and Honey                  |               |
| <b>Build your own breakfast</b>   |               | <b>Breakfast Smoothie</b>  | <b>\$9</b>    |
| Scrambled Eggs  | <b>\$4</b>    | Peanut Passion / Strawberry Banana / Mango                                     |               |
| Bacon   | <b>\$3</b>    | Pineapple / Mix Berries / Mocha Madness  |               |
| Turkey Sausage  | <b>\$3</b>    |  |               |
| Breakfast Potatoes  | <b>\$4</b>    | <b>Assorted Cookie Tray</b>  | <b>\$2.50</b> |
| Hash Brown  | <b>\$2</b>    | Oatmeal Raisin, Peanut Butter, Chocolate Chip, Red Velvet                      |               |
| <b>Assorted Omelette Bar</b>  | <b>\$12</b>   | <b>Assorted Snack Basket</b>   | <b>\$4</b>    |
| Toppings on the side  |               | Healthy Snack, Protein Bar, Granola Bar  |               |
| Bacon, Ham, Sausage, Cheese, Veggies, Feta, Spinach                       |               |  |               |
| <b>Mini Pancakes</b>  | <b>\$4</b>    | <b>Fruit Platter (serves 20)</b>   | <b>\$40</b>   |
| Savory w/ Breakfast Potatoes or Sweet w/ Maple Syrup, Jelly, Butter       |               | 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

Prices are subject to a 20% administrative fee for **onsite catering**. Menu pricing may change and substitutions made based on availability and market conditions.

# APPETIZERS

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

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

# HAND HELDS

## Boxed Lunches \$13

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

## Kebab Roll \$7

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

## Mini Paninis \$3

Prosciutto, Provolone & Pesto; Salami, Pepperoni, Fresh Mozzarella & Olive Oil

## Cheese Burger \$12

Beef Patty, American Cheese, Lettuce, Tomato  
Served w/ Fries

## Kati Roll \$7.50

Choose from: Egg Paneer (v) / Egg Chicken / Egg Cilantro Chicken

## Chicken Sandwich \$12

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

## Build Your Own Taco Bar \$12

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

## Build Your Own Fajita Bar \$15

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

## Build Your Own Protein Bowl \$13

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

## Biryani \$9

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

## Curry \$9

Grilled Chicken Served in a Rich Creamy Sauce.  
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 |
|-----------------------------------|-----|

## Mini Calzones

|   |     |
|---|-----|
| Cheese, Pepperoni, Meat Lovers, Garden Veggie | \$4 |
|---|-----|

## Handmade Meat Lasagna

|  |      |
|--|------|
| Our Recipe, 4 Cheeses with Traditional Meats | \$14 |
|--|------|

## 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

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# SIDES

## Nacho Fries

\$4.50

Bacon, Pickled Jalapenos, Cheddar Cheese,  
Sour Cream, Diced Tomatoes

## French Fries

\$3

## Elotes Preparados

\$4.50

Street Corn with Cheese and Mayo

## Yellow Rice

\$3

## Green Beans & Bell Peppers

\$6

Red, Green, & Yellow Peppers, Garlic, Onions,  
Pepper

## Steamed Broccoli

\$3

## Corn on Cobb

\$3

## Roasted Potatoes

\$6

Medley of Roasted Potatoes Sprinkled  
with Fresh Herbs

## Green Beans

\$3

## Asparagus

\$4

## Roasted Veggie Tray

\$6

w/ Zucchini, Squash, Broccoli, Asparagus, Green  
Beans

## Artichoke Hearts

\$4

## Spinach

\$3

## Sweet Peas

\$3

## Bread Roll

\$2

## Macaroni & Cheese

\$5

## Garlic Knots

\$3

# SOUPS & SALADS

## **Santa Fe Salad** **\$7**

Romaine, Spring Mix, Cucumber, Pico de Gallo, Avocado, Corn, Tortilla Chips

## **Mango Salad** **\$7**

Romaine, Cucumber, Corn, Tomato, Bell Pepper, Mango

## **Asian Salad** **\$7**

Romaine, Bell Pepper, Mandarin Oranges, Almonds, Noodles

## **Greek Salad** **\$7**

Romaine, Tomatoes, Cucumber, Red Onions, Bell Pepper, Oregano, Olives, Feta, Oil & Vinegar, Tzatziki

## **Caesar Salad** **\$7**

Romaine, Parmesan, Croutons, Caesar Dressing

## **Strawberry Salad** **\$7**

Romaine, Strawberry, Pineapple, Mandarin Oranges, Bell Pepper

## **Ailyn's Special Salad** **\$7**

Romaine, Cucumbers, Tomatoes, Red Onions, Avocado, Tzatziki & Homemade White Sauce

## **Crab Salad** **\$7**

Imitation Crab, Celery, Old Bay, Focaccia

## **Watermelon Salad** **\$7**

Fresh Watermelon Cubes, Mixed Greens, Fresh Mint, Lime, Blood Orange Vinaigrette

## **Roasted Sweet Potato Salad** **\$7**

Crisp Roasted Sweet Potato, Mixed Greens, Red Onion, Red Cabbage, Vinaigrette

## **Hot Soup** **\$6**

Choice of Tomato Bisque, Chicken Tortilla, Creamy Chicken & Wild Rice, Chicken Noodle or Cream of Crab

## **Curry Chickpea Stew Soup (V)** **\$7**

Hearty Blend of Tender Chickpeas Simmered in a Rich, Spiced Coconut Curry Sauce with Potato. Served with Sticky Rice

## **Black Bean Stew Soup (V)** **\$7**

Slow Cooked Black Beans, Rosemary, Tomato, Onions & Peppers, Garnished with Fresh Cilantro

## **Two Bean Chili Soup (V)** **\$8**

Kidney Beans, Black Beans, Pepper, Onions, in a Tomato Based Sauce

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# ENTREES

## CHICKEN & POULTRY

**Lemon Chicken Piccata** **\$11**  
 A Light Mediterranean Chicken Seasoned with Spices, Tomato and Lemon Capers

**Parmesan Crusted Chicken** **\$11**  
 Lightly Seasoned Chicken Breast, coated with Romano and Parmesan Cheese Crumbs

**Southwestern Chicken Bake** **\$11**  
 Breast of Chicken baked in a Mild BBQ Glaze and topped with Bermuda Onions, Tomato, Cilantro, Mozzarella and Cheddar Cheese

**Glazed Rosemary Chicken** **\$11**  
 Fire Roasted Chicken Breast Slices in a Rosemary Glaze with Sun-Dried Tomato, Mozzarella Cheese, Tomato and Portabella Mushroom Slices

**K.C. BBQ Chicken** **\$11**  
 Tender Quarters of Chicken Slow Roasted with a K.C. BBQ Sauce

**Chicken Florentine** **\$11**  
 Grilled Chicken Breast stuffed with a Spinach and Ricotta Cheese Mixture, garnished with Sun-Dried Tomato and Scallions

**Chicken Marsala** **\$11**  
 Boneless Breast of Chicken Pan Roasted in our House Marsala Mushroom Sauce

**Tequila Lime Chicken** **\$11**  
 Our Special Recipe of Marinated Herbs, Juices and Chipotle Peppers. Topped with a Black Bean Pico de Gallo

**Chicken Parmesan** **\$11**  
 Lightly Breaded Chicken Breast, topped with Mozzarella Cheese and Marinara Sauce

**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** **\$13**  
 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** **\$14**  
 Marinated and Grilled Mahi Mahi Filets

**Grilled Salmon** **\$12**  
 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

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

# DRINKS

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

# SPECIALTY DRINKS

|   |                    |
|---|--------------------|
| <b>Specialty Lemonade</b><br>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, 32oz</b><br>Choose any two: Lavendar Lemonade,<br>Spiced Hibiscus, Turmeric Cider,<br>Strawberry Ginger Lemonade.<br><i>Make it sparkling for an additional \$5</i> | <b>\$59/each</b>   |
| <b>Chai Tea</b><br>Choose: Masala or Cardamom   | <b>\$60/gallon</b> |

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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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