

# 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>\$5</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>		<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>	<b>Assorted Cookie Tray</b>	<b>\$2.50</b>
Breakfast Potatoes	<b>\$4</b>	Oatmeal Raisin, Peanut Butter, Chocolate Chip, Red Velvet	
Hash Brown	<b>\$2</b>	<b>Assorted Snack Basket</b>	<b>\$4</b>
<b>Assorted Omelette Bar</b>	<b>\$12</b>	Healthy Snack, Protein Bar, Granola Bar	
Toppings on the side Bacon, Ham, Sausage, Cheese, Veggies, Feta, Spinach			
<b>Mini Pancakes</b>	<b>\$4</b>		
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

<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>Mini Quesadilla</b> Served with Cheddar Cheese and Pico de Gallo & Sour Cream on the Side	<b>\$4.50</b>
<b>Pretzel Dog</b> W/ Honey Mustard & Ketchup	<b>\$2.25</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>Chicken Wings</b> Served with Blue Cheese & Ranch Choose: BBQ, Buffalo, Tandoori, Plain	<b>\$6.50</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>Veggie Tray (cold)</b> w/ Carrots, Cucumber, Tomatoes, Celery, Radish	<b>\$6</b>	<b>Miniature Empanadas (V)</b> Traditional Spanish Vegan "Beef", Curry Chickpeas	<b>\$8</b>
<b>Hummus</b> w/ Pita Bread	<b>\$4.50</b>	<b>Samosa Bites</b>	<b>\$3</b>
<b>Sliders</b> Jersey-Style with American Cheese	<b>\$8</b>	<b>Cheese &amp; Meat Plate</b> Brie, Manchego, Smoked Gouda, Salami, Prosciutto. Accompanied with Olives, Roasted Peppers, Pickles, Cherry Tomatoes, & Herb Focaccia Bread, Assorted Crackers	<b>\$12.50</b>
<b>Guacamole &amp; Pico De Gallo</b> Served with House Made Tortilla Chips	<b>\$10</b>		
<b>Vegan Chickn' and Waffle Kababs</b> Homemade Southern Fried Mushroom Skewer Over a Fluffy Buttermilk Waffle Dusted with Powdered Sugar & Bourbon Infused Maple Syrup	<b>\$10</b>		

# HAND HELDS

<b>Boxed Lunches</b> Turkey / Ham / Tuna Salad / Buffalo Chicken / Italian / Caesar / Potato Salad (v) w/ Chips & Side Salad	<b>\$13</b>	<b>Cheese Burger</b> Beef Patty, American Cheese, Lettuce, Tomato Served w/ Fries	<b>\$12</b>
<b>Kebab Roll</b> Roasted with Peppers, Onions & Tomatoes, Served with Cilantro & Tzatziki Sauces Choice of: Chicken Tikka / Lamb Sheesh / Mushrooms (v)	<b>\$7</b>	<b>Kati Roll</b> Choose from: Egg Paneer (v) / Egg Chicken / Egg Cilantro Chicken	<b>\$7.50</b>
<b>Veggie Spinach Wrap (V)</b> Super-Greens, Tomato, Red Onion, Cucumber, and Vinaigrette Nestled in a Spinach Wrap	<b>\$9</b>	<b>Chicken Sandwich</b> 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	<b>\$12</b>

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

# 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>	

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# PIZZA & PASTA

<b>Margarita Pizza</b>	<b>\$12</b>
Homemade Traditional Sauce, Fresh Mozzarella	
<b>Pepperoni Pizza</b>	<b>\$13</b>
Homemade Traditional Sauce, Fresh Mozzarella & pepperoni slices	
<b>Basil Pesto Pasta</b>	<b>\$13</b>
Garlic Rotini, Basil, Smothered in Creamy Pesto Sauce	
<b>Pasta Pomodoro</b>	<b>\$13</b>
Fresh Tomato Basil Sauce with Garlic Rotini	
<b>Chicken Alfredo</b>	<b>\$15</b>
Grilled Chicken with Penne in Creamy Alfredo, Topped with Parmesan	
<b>Handmade Meat Lasagna</b>	<b>\$12</b>
Our Recipe, 4 Cheeses with Traditional Meats	
<b>Vegetarian Lasagna</b>	<b>\$11</b>
Eggplant baked with Cheese, Marinara, & White Cream Sauce	
<b>Pasta and Meatballs</b>	<b>\$13</b>
Beef Meatballs served in a Homemade Marinara Sauce over Linguine	

## SIDES

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

## 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>		

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

# ENTREES

## CHICKEN & POULTRY

<b>Lemon Chicken Piccata</b>	<b>\$11</b>
A Light Mediterranean Chicken Seasoned with Spices, Tomato and Lemon Capers	
<b>Parmesan Crusted Chicken</b>	<b>\$11</b>
Lightly Seasoned Chicken Breast, coated with Romano and Parmesan Cheese Crumbs	
<b>Southwestern Chicken Bake</b>	<b>\$11</b>
Breast of Chicken baked in a Mild BBQ Glaze and topped with Bermuda Onions, Tomato, Cilantro, Mozzarella and Cheddar Cheese	
<b>Glazed Rosemary Chicken</b>	<b>\$11</b>
Fire Roasted Chicken Breast Slices in a Rosemary Glaze with Sun-Dried Tomato, Mozzarella Cheese, Tomato and Portabella Mushroom Slices	
<b>K.C. BBQ Chicken</b>	<b>\$11</b>
Tender Quarters of Chicken Slow Roasted with a K.C. BBQ Sauce	
<b>Chicken Florentine</b>	<b>\$11</b>
Grilled Chicken Breast stuffed with a Spinach and Ricotta Cheese Mixture, garnished with Sun-Dried Tomato and Scallions	
<b>Chicken Marsala</b>	<b>\$11</b>
Boneless Breast of Chicken Pan Roasted in our House Marsala Mushroom Sauce	
<b>Tequila Lime Chicken</b>	<b>\$11</b>
Our Special Recipe of Marinated Herbs, Juices and Chipotle Peppers. Topped with a Black Bean Pico de Gallo	
<b>Chicken Parmesan</b>	<b>\$11</b>
Lightly Breaded Chicken Breast, topped with Mozzarella Cheese and Marinara Sauce	
<b>Classic Turkey Dinner</b>	<b>\$13</b>
Fresh sliced Turkey Breast, Stuffing, Gravy and Steamed Vegetables with Whole Cranberry Sauce	

## BEEF

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

## SEAFOOD

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

## PORK

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

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# DESSERTS

<b>Warm Apple Cobbler</b> Fresh Apple Cinnamon with Warm Caramel	<b>\$8.50</b>	<b>Assorted Cake Platter</b> Cheesecake, Chocolate or Strawberry, Oreo, Napoleon	<b>\$4.50</b>
<b>Churros</b>	<b>\$6</b>	<b>Assorted Cookie Tray</b> Oatmeal Raisin, Peanut Butter, 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</b> Pineapple, Honeydew Melon, Cantaloupe, Grapes and Seasonal Berries	<b>\$4</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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# 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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