

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		
Breakfast Potatoes	\$4	Assorted Cookie Tray	\$2.50
Hash Brown	\$2	Oatmeal Raisin, Peanut Butter, Chocolate Chip, Red Velvet	
Assorted Omelette Bar	\$12	Assorted Snack Basket	\$4
Toppings on the side Bacon, Ham, Sausage, Cheese, Veggies, Feta, Spinach		Healthy Snack, Protein Bar, Granola Bar	
Mini Pancakes	\$4	Fruit Platter (serves 20)	\$40
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

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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 Selection of seasonal meats and cheese and perfectly paired accompaniments.	\$12.50
Sliders Jersey-Style with American Cheese (2 per person)	\$8	Antipasto Skewers Italian meats and cheeses, 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

Beef Meatballs served in a Homemade Marinara Sauce over Spaghetti	\$13
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Fusilli Pesto and Chicken

Fresh Basil Pesto	\$14
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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 sauteed 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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