



1077 DARRINGTON DR.
CARY, NC 27513

AWARD-WINNING CATERING MENU

(WE ARE A FULL-SERVICE COMPANY ONLY. WE DO NOT OFFER DROP-OFF SERVICE.
FULL-SERVICE FEE IS BASED ON GUEST COUNT & COMPLEXITY! OTHER APPLICABLE
FEES MAY APPLY -CONTACT US TO GET A FULL QUOTE!)

GLUTEN-FREE V- VEGETARIAN

SOUTHERN-INSPIRED

THE THYME PACKAGE \$35

ORANGE-WALNUT SALAD ^G

ARUGULA, CUCUMBER, BACON, TOASTED
WALNUTS, ORANGE, FETA CHEESE, SPROUTS,
BOURBON-MUSTARD VINAIGRETTE

HONEY CHICKEN ^G

CHICKEN BREAST, HERBED RICE, PILAF, SAUTED GREEN
BEANS & CARROTS, HONEY MUSTARD GLAZE

ORANGE-GLAZED PORK CHOP ^G

GRILLED PORK CHOP, CILANTRO-LIME
ROASTED YUKON POTATOES, ORANGE-
GINGER MARMALADE GLAZE

THE ROSEMARY PACKAGE \$42

CHOOSE ONE HORS D'OEUVRE

GREEN GODDESS SALAD ^{G / V}

ARUGULA, CUCUMBER, CHICKPEAS, TOMATO, RED
ONION, SUNFLOWER SEEDS, SPROUTS, GREEN
GODDESS DRESSING

SOUTHERN SHORT RIB & GRITS ^G

CABERNET BRAISED SHORT RIB, COLLARD GREENS,
GOUDA GRITS, CABERNET BEEF JUS

CAROLINA CRAB CAKE

NC JUMBO LUMP CRAB, CREOLE RED BEANS &
RICE, CAJUN REMOULADE, CILANTRO-JALEPEÑO
SLAW

THE CARVING STATION \$54

CHOOSE THREE HORS D'OEUVRES

STRAWBERRY SALAD ^{G / V}

SPINACH, STRAWBERRY, CUCUMBER, GOAT CHEESE,
CANDIED PECANS, RED ONION, LEMON-VINAIGRETTE

CHOICE OF 2 VEGETABLES ^{G / V}

BRAISED BRUSSELS SPROUTS, LEMON-GRILLED ASPARAGUS,
GREEN BEANS, FARMERS MARKET VEGETABLE MEDLEY

CHOICE OF 2 STARCHES ^G

LEMON-ROSEMARY ROASTED RED POTATOES,
GARLIC MASHED POTATOES, HERBED RICE PILAF

CHOICE OF 2 MEATS ^G

CILANTRO CHICKEN, PEPPERCORN CRUSTED BEEF
TENDERLOIN*, BALSAMIC HERB ROASTED PORK
TENDERLOIN, RASPBERRY BBQ TURKEY

THE BASIL PACKAGE \$39

CHOOSE ONE HORS D'OEUVRE

SOUTHERN BEAUTY ^{G / V}

SPINACH, CARROT, CHERRY TOMATOES,
CUCUMBERS, MUSHROOMS, RED ONION,
CREAMY DILL DRESSING

BASIL PESTO CHICKEN ^G

CHICKEN BREAST, SQUASH, ZUCCHINI,
RED BELL PEPPER, GARLIC, RED ONION,
PESTO ROASTED RED POTATOES,
BASIL PESTO CREAM SAUCE

COWBOY* ^G

PEPPERED SIRLOIN, GARLIC MASHED
POTATOES, BBQ BEEF GRAVY

THE SAFFRON PACKAGE \$48

CHOOSE TWO HORS D'OEUVRES

STRAWBERRY SALAD ^{G / V}

SPINACH, STRAWBERRY, CUCUMBER, GOAT CHEESE,
CANDIED PECANS, RED ONION, LEMON-VINAIGRETTE

SHRIMP SCAMPI RISOTTO ^G

CAROLINA SHRIMP, ARBORIO RICE, EDAMAME, PANCETTA,
CARAMELIZED ONIONS, THYME, GARLIC, LEMON, PARMESAN, SHERRY
WINE SCAMPI SAUCE

PETITE* ^G

FILET TENDERLOIN, PARMESAN MASHED POTATOES, BRAISED BRUSSEL
SPROUTS, BRANDIED MUSTARD REDUCTION

THE MINT PACKAGE \$64

CHOOSE 3 HORS D'OEUVRES AND FRUIT & CHEESE DISPLAY ^G

CAESAR'S PALACE ^G (PLATED SALAD ONLY)

ARUGULA, ROASTED RED PEPPERS, CHERRY TOMATOES,
RED ONION, CAPERS, PARMESAN CRISPS, PEPPERCORN,
CAESAR VINAIGRETTE

THE TENDERLOIN ^G

BEEF TENDERLOIN*, BLEU CHEESE MASHED POTATOES,
CARAMELIZED ONIONS, CHARRED WILD MUSHROOM
GRAVY

ROSEMARY CHICKEN ^G

LEMON-ROSEMARY GRILLED CHICKEN, VEGETABLE PRIMAVERA
RISOTTO, PARMESAN GRILLED ASPARAGUS, THYME-DIJON, WHITE WINE
BUTTER SAUCE

PACKAGE PRICING IS FOR BUFFET ONLY. IF YOU WANT PLATED
OR FAMILY-STYLE, PLEASE ASK FOR THAT
PRICING.

PLATED AND FAMILY-STYLE DIFFER IN PRICE
BECAUSE OF SERVICE COMPLEXITY.

***OTHER APPLICABLE FEES WILL APPLY. FOOD & BEVERAGE
MINIMUM DOES APPLY FOR OFF-SITE & ON-SITE CATERING.

** CONSUMING RAW OR UNDER COOKED MEAT,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
* PROTEINS COOKED TO ORDER



CHEF-INSPIRED & CLIENT- DRIVEN

BELLA CIBO \$37PP

ITALIAN-INSPIRED

MENU INCLUDES SALAD & BREAD + 2 ENTREES + 2 NON-ALCOHOLIC BEV.

CAESAR'S PALACE

ARUGULA, ROASTED RED PEPPERS, CHERRY TOMATOES, CAPERS, RED ONION,
PARMESAN CRISP, PEPPERCORN-CAESAR VINAIGRETTE

PESTO GARLIC BREAD

ENTREES (PICK 2 ENTREES)

SPINACH LASAGNA

HOUSE-MADE PASTA, SPINACH, GARLIC, YELLOW ONION, BASIL,
MOZZARELLA, RICOTTA, MARINARA

PENNE A LA VODKA

SHREDDED CHICKEN, PENNE, MUSHROOMS, BASIL, KETTLE ONE VODKA -
TOMATO CREAM SAUCE

CHICKEN BALSAMICO

GRILLED CHICKEN, ROSEMARY ROASTED YUKON POTATOES, LEMON GRILLED
ASPARAGUS, BALSAMIC-MUSHROOM BUTTER SAUCE

PESTO LINGUINI

HOUSE-MADE PASTA, CAROLINA SHRIMP, RED ONION, SUNDRIED
TOMATOES, ZUCCHINI, PESTO CREAM SAUCE

SAUSAGE & PEPPERS

PENNE, ITALIAN SAUSAGE, BELL PEPPERS & ONIONS, GARLIC, BASIL, MARINARA, GOAT CHEESE

PORCHETTA

PROSCIUTTO WRAPPED PORK LOIN, SAGE, ROSEMARY, GARLIC MASHED POTATOES,
ITALIAN GREEN BEANS

PESTO RISOTTO PRIMAVERA

WILD MUSHROOMS, ZUCCHINI, CARROTS, ITALIAN FAVA BEANS, YELLOW ONION, ARBORIO
RICE, BASIL PESTO, PARMESAN

(*) MAY REQUIRE EQUIPMENT RENTALS IF NOT PERFORMED
AT CHANDELIER EVENT VENUE

**CHANDELIER HAS A FULL COMMERCIAL KITCHEN



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ONE LOVE MENU - \$39PP

CARIBBEAN-INSPIRED

MENU INCLUDES 1 HORS D'OEUVRE, SALAD, 2 ENTREES, 3 SIDES, 2 NON-ALCOHOLIC BEVERAGES

JAMAICAN CABBAGE SALAD

BELL PEPPERS, CELERY, CUCUMBER, GRILLED PINEAPPLE, TOASTED COCONUT, CILANTRO
LIME VINAIGRETTE

ENTREES

(PICK 2)

JERK CHICKEN

MARINATED SPICY CHICKEN WITH MANGO CHILE RELISH

CURRIED GOAT

CURRIED GOAT MARINATED BRAISED GOAT, THYME, GINGER, GARLIC,
SCOTCH BONNET, TOMATO, POTATOES, ONION

RUN DOWN

STEWED FISH, CUMIN, SCOTCH BONNET, GARLIC, COCONUT, PUMPKIN SEEDS, TOMATO, ALL SPICE

BROWN STEW CHICKEN

MARINATED BRAISED CHICKEN, BROWN SUGAR, GARLIC, ONIONS, BELL PEPPERS,
SCOTCH BONNET, SWEET N' SPICY BROTH

JAMACIAN BEEF STEW

MARINATED BRAISED BEEF, RUM, GARLIC, CARROT, GREEN CHILI PEPPERS, SPICY TOMATO BROTH

PEPPER POT SHRIMP

SCOTCH BONNET POACHED SHRIMP, ALLSPICE, RUM, BELL PEPPERS, OKRA, SCALLIONS, ANNATTO

COCONUT CURRY DORADO

BRAISED MAHI, LIME, GARLIC, GINGER, GREEN CURRY, COCONUT

SIDES

(PICK 3 SIDES)

RICE N' PEAS

FRIED PLANTAINS

CALLALOO

STEAMED CABBAGE N' POTATOES

PUMPKIN MASHED POTATOES

GINGER-COCONUT RICE PILAF

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EVENT VENUE

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HORS D'OEUVRES

G- GLUTEN-FREE V- VEGETARIAN

AHI TUNA SPOONS*

SUSHI GRADE TUNA, YUZU-SOY VINAIGRETTE, SCALLIONS, MASAGO

BLACK BEAN SALSA TARTLET V

BLACK BEAN SALSA, JALAPENO, CILANTRO, LIME, SOUR CREAM, PHYLLO CUP

BUFFALO CHICKEN EGG ROLL

CHEDDAR, BUFFALO CHICKEN, BLEU CHEESE, ROASTED TOMATO, RED ONION

PESTO CHICKEN EGG ROLL

PESTO CHICKEN, BALSAMIC MARINATED TOMATOES, MOZZARELLA, BALSAMIC REDUCTION

CHICKEN SALAD CANAPE G

CHICKEN SALAD, CUCUMBER, RED ONION, DILL

SOUTHERN FRIED GREEN TOMATO V

BUTTERMILK FRIED, MELTED PIMENTO CHEESE, TOMATO-RED PEPPER JAM

KOREAN FRIED CHICKEN

MARINATED FRIED KOREAN CHICKEN, CUCUMBER KIMCHI, SOY AIOLI, GOCHUJANG

COUS-COUS CANOE V

MEDITERRANEAN COUS-COUS SALAD, ROASTED TOMATO VINAIGRETTE, ENDIVE

SMOKED SALMON PUFF

PARMESAN POTATO CROQUETTE, SPINACH, GARLIC, SMOKED SALMON, PARMESAN CREAM

COCONUT SHRIMP CANAPE

POTATO FLOUR FRIED COCONUT SHRIMP, SWEET CHILI, THAI SLAW, CUCUMBER

GREEK STUFFED MUSHROOM V

SPINACH, RED ONION, ARTICHOKE, FETA CHEESE, BALSAMIC REDUCTION

GRILLED CHEESE & TOMATO SHOOTER V

CHEDDAR CHEESE, TOMATO BISQUE, BASIL PESTO

HAM & PIMENTO CHEESE BISCUIT

SLICED TOMATO, PIMENTO CHEESE, COUNTRY HAM

WALDORF CHICKEN

GRAPES, WALNUTS, OREGANO, GREEN ONION, CHAMPAGNE VINAIGRETTE, PUFF PASTRY

NACHO POTATO BITE G / V

CHEDDAR, GUACAMOLE, JALAPEO, LIME, RED ONION, CILANTRO, POTATO SKIN

PULLED PORK ARANCINI

PULLED PORK, FRIED RISOTTO, SMOKED BBQ AIOLI

SALMON LOX CANAPE

CURED SALMON, LEMON-DILL CREAM CHEESE, CUCUMBER, CAPER, DILL

SAUSAGE & PEPPER EMPANADA

SAUSAGE, PEPPER, ONION, CHEDDAR CHEESE, SALSA VERDE

WATERMELON CROSTINI V

WATERMELON, BASIL, LEMON-MINT VINAIGRETTE, FETA CREAM, BALSAMIC REDUCTION

SHRIMP CAKE

CAROLINA SHRIMP, SLICED CUCUMBER, RED PEPPER REMOULADE

SRIRACHA CHICKEN CANAPE

FRIED CHICKEN, HONEY SRIRACHA, GREEN ONION, SLICED CUCUMBER

FRENCH ONION TART - V

CARAMELIZED ONIONS, THYME, ROSEMARY, BRIE, PUFF PASTRY, RED WINE- BALSAMIC REDUCTION

ANGELS ON HORSEBACK

BACON-WRAPPED FRIED OYSTERS, HORSE RADISH-CHIVE AIOLI

CRAB RANGOON

CRAB MEAT, CREAM CHEESE, SOY, GREEN ONION, SWEET CHILI GINGER GLAZE

HORS D'OEUVRES PACKAGES SMALL BITES (1-2 BITES)

HORS D'OEUVRES ARE GREAT FOR COCKTAIL PARTIES!

PACKAGES INCLUDE PREPARATION, SET-UP, BREAKDOWN, AN ON-SITE CHEF, A FOOD COORDINATOR, BUFFET DECOR, & TWO NON-ALCOHOLIC DRINK SELECTIONS. FULL SERVICE AND OTHER FEES APPLICABLE

THE CILANTRO PACKAGE \$23 PP

CHOOSE FIVE HORS D'OEUVRE

INCLUDES: SET-UP, BREAKDOWN, FOOD COORDINATOR, & TWO NON-ALCOHOLIC DRINK OPTIONS

DRINK OPTIONS: SWEET TEA, UNSWEET TEA, CUCUMBER WATER, BERRY WATER, OR LEMONADE

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

THE DILL PACKAGE \$26 PPL

CHOOSE SEVEN HORS D'OEUVRE

INCLUDES: SET-UP, BREAKDOWN, FOOD COORDINATOR, & TWO NON-ALCOHOLIC DRINK OPTIONS

DRINK OPTIONS: SWEET TEA, UNSWEET TEA, CUCUMBER WATER, BERRY WATER, OR LEMONADE





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CHEF ACTION STATIONS

HEAVY APPETIZERS

ADDITIONAL STATIONS AVAILABLE BY REQUEST

SLIDER STATION \$14PP

BEEF BURGER, MEDITERRANEAN TURKEY BURGER, CAROLINA PULLED PORK, AND ACCOMPANIMENTS

MAC N' CHEESE BAR \$12PP

CHEDDAR, BACON, GREEN ONIONS, JALAPENOS, BROCCOLI, PICO DE GALLO

PASTA STATION \$14PP

SHREDDED CHICKEN, ITALIAN SAUSAGE, MAINARA, ALFREDO, MUSHROOMS, BROCCOLI, SPINACH, PEPPERS & ONIONS, BASIL, PARMESAN, PENNE PASTA



OYSTER STATION \$16PP

OYSTERS ON THE HALF-SHELL, FRIED OYSTERS, HORSE RADISH, COCKTAIL SAUCE, HOT SAUCE, MIGNONETTE, CRACKERS

RAMEN STATION \$14PP

SLICED BEEF, SHREDDED CHICKEN, TOFU, CABBAGE, YELLOW ONIONS, MUSHROOMS, CARROT, EGG, BEAN SPROUTS, JALAPENOS, GREEN ONION, CILANTRO, BASIL

EGG ROLL STATION \$10PP

BUFFALO CHICKEN EGG ROLL, JAMAICAN JERK EGG ROLL, CAROLINA PULLED PORK EGG ROLL, BUFFALO RANCH, JERK AIOLI, SMOKED TOMATO BBQ AIOLI



FOOD STATIONS

ADDITIONAL STATIONS AVAILABLE BY REQUEST

NACHO STATION \$12PP

CHIMICHURRI BRAISED SHORT RIB, PEPPER JACK QUESO, PICO DE GALLO, SOUR CREAM, GUACAMOLE, LETTUCE, CORN SALSA, JALAPENOS

PRETZEL BAR \$7PP

ASSORTED PRETZELS, HONEY DIJON, WHOLE GRAIN MUSTARD, BEER MUSTARD, SPICY CHEESE SAUCE, SPINACH & ARTICHOKE DIP

MEDITERRANEAN VEGAN BAR - \$9PP

TRADITIONAL HUMMUS, CHEF'S CHOICE HUMMUS, TABOULI, PESTO PASTA SALAD, BRUSCHETTA

FRENCH FRY & SLIDER BAR \$9PP

CAJUN FRIES, TRUFFLE FRIES, GARLIC FRIES, ACCOMPANYING SAUCES, MINI BEEF BURGERS

FRUIT N' CHEESE STATION - \$6.00PP

ASSORTED FRUITS, ASSORTED CHEESES

CHARCUTERIE STATION - \$10PP

ASSORTED CURED MEATS, ASSORTED CHEESES, CHEF'S HUMMUS, VEGETABLES, PICKLES & OLIVES

SHRIMP N' GRITS STATION - \$11PP

WHITE CHEDDAR PIMIENTO CHEESE GRITS, TASSO HAM & GREEN ONION GRAVY, BOURBON BBQ SAUCE, BACON, WHITE CHEDDAR, MARINATED ROASTED TOMATOES, GREEN ONION

BISCUIT BAR \$9PP

ASSORTED BISCUITS, WHITE CHEDDAR PIMENTO CHEESE, ASSORTED HOMEMADE JAMS, JELLIES, & HONEY-CINNAMON BUTTER, HAM & PROSCIUTTO

* *CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS



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SWEET TREAT STATIONS

ADDITIONAL STATIONS AVAILABLE BY REQUEST

SMORES STATION (\$8PP)

ASSORTED CHOCOLATES, GRAHAM CRACKERS, MARSHMALLOWS, FIRE

BANANA FOSTER STATION (\$9PP)

BANANA-WHITE CHOCOLATE BREAD PUDDING, SPICED RUM SAUTEED BANANAS, CINNAMON-BROWN SUGAR ICE CREAM

RICE KRISPY BAR (\$8PP)

RICE KRISPY SKEWERS, HOT CHOCOLATE GANACHE, HOT CARAMEL, ASSORTED TOPPINGS

FRIED OREO STATION (\$9PP)

DEEP FRIED OREOS, CHOCOLATE GANACHE, COOKIES N' CREAM ICE CREAM, WHIPPED CREAM
(*) MAY REQUIRE EQUIPMENT RENTALS IF NOT PERFORMED AT CHANDELIER EVENT VENUE

ICE CREAM BAR (\$8PP)

ASSORTED TOPPINGS, HOT CARAMEL, HOT CHOCOLATE GANACHE, FRESHLY MADE WAFFLE CONES

BROWNIE SUNDAE BAR (\$9PP)

BOURBON-CHOCOLATE BROWNIE, HOT CHOCOLATE GANACHE, VANILLIA ICE CREAM, ASSORTED TOPPINGS

CHEF'S PIE STATION (\$9PP)

THREE VARIETIES OF CHEF'S HOUSEMADE PIES: GRANNY SMITH APPLE, KEY LIME PIE, CHOCOLATE CHESS PIE, BLACKBERRY PIE, SOUTHERN PECAN PIE, REESE'S PEANUT BUTTER PIE & PUMPKIN PIE

COBBLER STATION (\$9PP)

SOUTHERN BLACKBERRY COBBLER, PEACH COBBLER, VANILLA ICE CREAM, OATMEAL STREUSEL, WHIPPED CREAM



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VEGETARIAN/VEGAN MENU - \$34PP

ADDITIONAL OPTIONS AVAILABLE BY REQUEST

CHOOSE 2 ENTREES, SOUTHERN BEAUTY SALAD, 2 NON-ALCOHOLIC BEVERAGES

**DIFFERENT ENTREES COME WITH SIDES OR THEY MAY BE A COMPOSED DISH

PESTO LINGUINE ^V

SQUASH, ZUCCHINI, BELL PEPPERS, RED ONION,
WHITE WINE PESTO SAUCE

CHICKPEA JAMBALAYA* ^{G / V}

GARBANZO BEANS, BELL PEPPERS, YELLOW ONION, GREEN BEANS,
TOMATO-TAHINI SAUCE, BASMATI RICE

TRUFFLE MUSHROOM RISOTTO* ^{G / V}

WILD MUSHROOMS, YELLOW ONION, EDAMAME, TRUFFLE, THYME,
ROSEMARY, ARBORIO RICE

VEGETARIAN PAELLA* ^{G / V}

BELL PEPPERS, YELLOW ONION, ROASTED RED POTATOES, GREEN BEANS,
GREEN PEAS, CILANTRO, SAFFRON RICE

VEGETABLE BIRYANI* ^{G / V}

BELL PEPPERS, CARROTS, YELLOW ONION, YUKON POTATOES, CASHEWS, GREEN
PEAS, MINT, CILANTRO, GRAM MASALA, GINGER, GARLIC, CORIANDER SEEDS,
BASMATI RICE

VEGETABLE CURRY* ^{G / V}

BELL PEPPERS, CARROT, CAULIFLOWER, GARBANZO BEANS, RED POTATOES,
GINGER, COCONUT-CURRY, WHITE RICE

SPINACH LASAGNA ^V

SPINACH, GARLIC, RICOTTA, MOZZARELLA, MARINARA, HOUSE-MADE PASTA

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**CHANDELIER HAS A FULL COMMERCIAL KITCHEN

G- GLUTEN-FREE V- VEGETARIAN

* - VEGAN

***CONSUMING RAW OR UNDER COOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE ILLNESS



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BRUNCH MENU - \$32PP

****INCLUDES EVERYTHING BELOW MINUS THE ADD-ON STATIONS + 2 NON-ALCOHOLIC BEVERAGES**
ADDITIONAL OPTIONS AVAILABLE BY REQUEST

CHICKEN N' WAFFLE

BUTTERMILK FRIED CHICKEN, SAGE WAFFLE, APPLE-JICAMA SLAW, SPICED MAPLE SYRUP

LEMON-POPPY FRENCH TOAST ^V

BRIOCHE, LEMON ZEST, POPPY SEEDS, SPIKED BLUEBERRY SYRUP

BISCUITS N' GRAVY

WHITE CHEDDAR HERBED BISCUITS, ROSEMARY, SAUSAGE GRAVY

FORDS SCRAMBLE ^{G / V}

SCRAMBLED EGGS, RED ONION, BELL PEPPERS, CHERRY TOMATOES, BASIL, PARMESAN

FORDS POTATO HASH ^{G / V}

HERBED RED POTATOES, YELLOW ONION, BELL PEPPERS, SCALLIONS, DILL

ADD-ON STATIONS

ADDITIONAL OPTIONS AVAILABLE BY REQUEST

OMELETTE STATION - \$7.50PP

EGGS, EGG WHITES, SPINACH, RED ONION, HAM, BACON, CHEDDAR, JALAPENO, PICO DE GALLO, BROCCOLI, MUSHROOMS



FRIED CHICKEN & BISCUIT STATION - \$8PP

FRIED CHICKEN, ASSORTED BISCUITS, HOMEMADE JAMS & JELLIES, WHITE CHEDDAR PIMIENTO CHEESE, HONEY-CINNAMON BUTTER



G- GLUTEN-FREE V- VEGETARIAN
* - VEGAN

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TACO BAR MENU - \$33PP

ADDITIONAL OPTIONS AVAILABLE BY REQUEST

ENTREES

PICK 2

TEQUILA-LIME SHRIMP
STEAK CHIMICHURRI
CHICKEN TINGA
VEGETABLE FAJITA



SIDES

SPANISH RICE
REFRIED BLACK BEANS
QUESO

ACCOMPANIMENTS

TORTILLAS (FLOUR/CORN)
QUESO FRESCA
GUACAMOLE
LETTUCE
HABANERO SALSA
JALAPENOS
CHEDDAR CHEESE
SOUR CREAM
ASSORTED HOT SAUCES

***CONSUMING RAW OR UNDER COOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

INDO-CHINESE MENU - \$36PP

CHOOSE 2 ENTREES, 3 SIDES, INCLUDES SALAD, 2 NON ALCOHOLIC BEVERAGES **ALL PROTEINS ARE HALAL CERTIFIED

KACHUMBER SALAD

CABBAGE, ONIONS, CUCUMBER, TOMATO, POMEGRANATE, GREEN CHILI, CILANTRO, LEMON

ENTREES

MONGOLIAN BEEF MARINATED FLANK STEAK, BELL PEPPERS, YELLOW ONIONS, GINGER, GARLIC, SOY, GREEN ONIONS - GF

CHILI DRAGON CHICKEN MARINATED CHICKEN, RED CHILI, BELL PEPPERS, ONION, TOMATO, SOY, SAMBAL - GF

CHICKEN JALFREZ CHICKEN BREAST, TOMATO, GARLIC, CUMIN, CORIANDER, TURMERIC, GREEN CHILI, BELL PEPPERS, YELLOW ONION, RED CHILI - GF

SHAHI PANEER -

INDIAN COTTAGE CHEESE, GINGER, SAFFRON, CARDAMOMS, CORIANDER, TOMATO, CASHEW CREAM - V, GF

SAAG PANEER -

INDIAN COTTAGE CHEESE, SPINACH, YELLOW ONION, GINGER, GARAM MASALA, CUMIN, GREEN CHILI, CORIANDER - V, GF

CHILI GARLIC PANEER INDIAN COTTAGE CHEESE, BELL PEPPERS, ONIONS, GINGER, CHILI-GARLIC SAUCE - V, GF

CURRY CHICKEN YOGURT MARINATED CHICKEN, YELLOW ONION, GARLIC, GINGER, CILANTRO, SPICY TOMATO SAUCE - GF

CHICKEN VINDALOO MARINATED CHICKEN, YELLOW ONION, GINGER, GARLIC, MUSTARD SEEDS, CUMIN, CINNAMON, SPICY TOMATO SAUCE - GF

CHICKEN KORMA CHICKEN, CURRY, GARAM MASALA, CORIANDER, CINNAMON, COCONUT MILK, ALMOND - GF

SIDES

(CHOOSE 3 SIDES)

INDO CHINESE FRIED RICE

HAKKA NOODLES

GOBI MANCHURIAN

TOFU VEGETABLE STIR FRY

COCONUT FRIED RICE

SCHEZWAN CHILI POTATOES

VEGETABLE BIRYANI

BOMBAY POTATOES

MALIAI KOFTA

VEGETABLE PAKORA

***ALL SIDES ARE VEGETARIAN & GLUTEN-FREE

G- GLUTEN-FREE V- VEGETARIAN

***CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

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**CHANDELIER HAS A FULL COMMERCIAL KITCHEN

CHEF-INSPIRED & CLIENT-DRIVEN

SOUL FOOD WITH A TWIST- \$35PP

CHOOSE 2 ENTREES, 3 SIDES, SOUTHERN BEAUTY SALAD,
2 NON ALCOHOLIC BEVERAGES



ENTREES

COUNTRY FRIED CHICKEN WITH HONEY BOURBON AIOLI*

SOUL BAKED CHICKEN WITH BROWN SUGAR MOLASSES GLAZE

SOUTHERN GRILLED CHICKEN WITH SMOKED BBQ GLAZE

NEW ORLEANS GUMBO CHICKEN, SHRIMP, ANDOUILLE SAUSAGE, CELERY, ONION, BELL PEPPERS, TOMATO, GARLIC, THYME, OKRA, CHILI PEPPERS, JASMIN RICE

PULLED PORK BBQ WITH BOURBON BBQ, CAROLINA BBQ, & SMOKED BBQ AOILI G

PULLED TURKEY BBQ WITH BOURBON BBQ, CAROLINA BBQ, & SMOKED BBQ AOILI

COUNTRY PORK CHOPS THYME, CELERY, SCALLIONS, GARLIC, YELLOW ONION, CREOLE DIJON GRAVY

NOLA SHRIMP CAJUN FRIED WITH CREOLE TARTAR SAUCE*

NASHVILLE HOT CHICKEN BUTTERMILK FRIED WITH PICKLES*

CAJUN FRIED FLOUNDER - JALAPENO TARTAR SAUCE AND CAJUN CORN MAQUE CHOUX

SIDES

COLLARD GREENS WITH SMOKED TURKEY G
RED BEANS AND RICE G / V

SOUTHERN GREEN BEANS G / V
CINNAMON SWEET POTATO MASH G / V

SOUTHERN CREAMED SPINACH G / V

GARLIC MASHED POTATOES G / V
SOUTHERN OKRA & BLACK EYE PEA CASSEROLE G / V
CAROLINA SLAW G / V

WE'RE A FULL-SERVICE COMPANY. WE DO NOT OFFER TAKEOUT OR TO-GO

(*) MAY REQUIRE EQUIPMENT RENTALS IF NOT PERFORMED AT
CHANDELIER EVENT VENUE

****CHANDELIER HAS A FULL-COMMERICAL KITCHEN**

* G- GLUTEN-FREE V- VEGETARIAN*

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE ILLNESS