



AWARD-WINNING CATERING MENU

FULL-SERVICE FEE IS BASED ON GUEST COUNT & COMPLEXITY! OTHER APPLICABLE FEES MAY APPLY

SOUTHERN-INSPIRED

THE THYME PACKAGE \$35

SWEETHEART SALAD

ARUGULA, CUCUMBER, RED ONION, HONEY
TOASTED ALMONDS, FETA CHEESE,
RASPBERRY BALSAMIC VINAIGRETTE

CHILI LIME CHICKEN

MARINATED GRILLED CHICKEN, GRILLED SQUASH & ZUCCHINI, HERBED RICE PILAF, CILANTRO LIME GLAZE

RASPBERRY BOURBON PORK CHOP

MARINATED GRILLED PORK CHOP, HERB ROASTED YUKON POTATOES, RASPBERRY BOURBON GLAZE

THE ROSEMARY PACKAGE \$42

CHOOSE ONE HORS D'OEUVRE

GREEN GODDESS SALAD

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

SOUTHERN SHORT RIB & GRITS

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

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

CHOICE OF 2 VEGETABLES

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

CHOICE OF 2 STARCHES

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

CHOICE OF 2 MEATS

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

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

BASIL PESTO CHICKEN

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

COWBOY*

PEPPERED SIRLOIN, GARLIC MASHED POTATOES, BBQ BEEF GRAVY

THE SAFFRON PACKAGE \$48

CHOOSE TWO HORS D'OEUVRES

STRAWBERRY SALAD

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

SHRIMP SCAMPI RISOTTO

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

PETITE*

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

THE MINT PACKAGE \$64

CHOOSE 3 HORS D'OEUVRES AND FRUIT & CHEESE DISPLAY

CAESAR'S PALACE

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

THE TENDERLOIN

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

ROSEMARY CHICKEN

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

GLUTEN-FREE V- VEGETARIAN

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*

GARLIC CHICKEN BRAISED CHICKEN THIGHS WITH GARLIC-LEEK RED WINE GRAVY

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*

BAYOU CAJUN CHICKEN GRILLED CAJUN SPICED CHICKEN WITH ROASTED PEPPER CAJUN CREAM SAUCE

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



* G - GLUTEN-FREE V - VEGETARIAN *

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



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

JAMACIAN CHICKEN CURRY

BRAISED CHICKEN THIGHS, JAMACIAN CURRY, THYME, SCOTCH BONNET, GARLIC, GINGER,
BELL PEPPERS, POTATOES, CARROTS, COCONUT MILK

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

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

CHEF-INSPIRED & CLIENT-DRIVEN

LATIN FUSION MENU \$39

CHOOSE 2 ENTREES, 3 SIDES, 1 HORS D'OEUVRE, 2 NON ALCOHOLIC BEVERAGES



ENTREES

MEXICAN BIRRA BRAISED BEEF, ANCHO & GUAJILLO, GARLIC, TOMATO, CUMIN, CINNAMON, THYME, CORIANDER, GINGER (G)

CUBAN MOJO CHICKEN ROASTED CHICKEN, GARLIC, ORANGE, LIME, CUMIN, OREGANO, PINEAPPLE SALSA (G)

DOMINICAN CARNE GUISADA STEWED BEEF, ADOBO, CUMIN, OREGANO, SOFRITO, GARLIC, TOMATO, POTATOES, OLIVES (G)

CUBAN MOJO PORK ROASTED PORK LOIN, CITRUS, GARLIC, OREGANO, CILANTRO (G)

MEXICAN CHICKEN ENCHILADAS SHREDDED CHICKEN, CUMIN, GARLIC, ANCHO CHILI SAUCE, QUESO FRESCO, CILANTRO (G)

PUERTO RICAN PERNIL BRAISED PORK SHOULDER, ORANGE, CUMIN, GARLIC, SOFRITO G

MEXICAN CARNE ASADA MARINATED SKIRT STEAK, JALAPENO, GARLIC, CUMIN, CILANTRO, CITRUS (G)

PUERTO RICAN PICADILLO GROUND BEEF, RAISINS, OLIVES, PEPPERS & ONIONS, SOFRITO, CUMIN, OREGANO, CILANTRO (G)

SALVADORAN POLLO EN CHICHA CHICKEN THIGHS, CARROT, ONION, BROWN SUGAR, PINEAPPLE, PRUNES, RELAJAO, OREGANO (G)

ARGENTINIAN CAMARONES CHIMICHURRI GRILLED SHRIMP, PARSLEY, CILANTRO, RED CHILI, GARLIC, OREGANO, LEMON (G)

SIDES

MEXICAN STREET CORN SALAD G/V

CHILEAN PATATAS BRAVAS G / V

DOMINICAN MORO DE HABICHUELAS G / V

PUERTO RICAN MOFONGO G

PUERTO RICAN TOSTONES G / V

MEXICAN FRIJOLES CHARRO G / V

MEXICAN CALABACTIAS G / V

G- GLUTEN-FREE V- VEGETARIAN

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

CHEF-INSPIRED & CLIENT-DRIVEN

THE FLAVORS OF THE MEDITERRANEAN-

\$39PP

CHOOSE 2 ENTREES, 3 SIDES, 1 HORS D'OEUVRE & 2 NON ALCOHOLIC BEVERAGES

SALAD: FATTOUSH -ROMAINE, TOMATO, CUCUMBER, FETA, MINT, PARSLEY, LEMON RED WINE VINAIGRETTE (GF, V)

ENTREES

MOROCCAN BEEF TAGINE (GF) BRAISED BEEF SHOULDER, GINGER, CINNAMON, APRICOTS, HONEY, SAFFRON

GREEK GARLIC CHICKEN (GF) CHICKEN THIGHS, GARLIC, PARSLEY, OREGANO, FETA, SPINACH DIJON CREAM SAUCE

LEBANESE CHICKEN SHAWARMA (GF) MARINATED GRILLED CHICKEN, LEBANESE 7 SPICE, CUMIN, CAYENNE CARAMELIZED ONIONS, TZATZIKI

MOROCCAN CHRAIME FISH (GF) MARINATED FLOUNDER, ONION, GARLIC, CILANTRO, SMOKED PAPRIKA TOMATO SAUCE

HARISSA CHICKEN (GF) HARISSA GRILLED CHICKEN BREAST, LEMON, GARLIC, CUMIN, TZATZIKI

LEBANESE CHICKEN (GF) MARINATED CHICKEN THIGHS, LEMON, GARLIC, LEBANESE 7 SPICE, CILANTRO

LEBANESE BEEF KAFTA (GF) GROUND BEEF, LEBANESE 7 SPICE, PARSLEY, YELLOW ONION

MOROCCAN SWEET & SPICY SHRIMP (GF) GARLIC, CUMIN, BROWN SUGAR, CINNAMON, CHILI POWDER, CILANTRO

GREEK SHRIMP SAGANAKI (GF) CHERRY TOMATO, GARLIC, FETA, LEMON, WHITE WINE, PARSLEY, SHALLOTS

GREEK MOUSSAKA EGGPLANT, GROUND BEEF, TOMATO, CINNAMON, GARLIC, BECHAMEL

GREEK SPANAKOTIA (V) SPINACH, YELLOW ONION, FETA, RICOTTA, GARLIC, PHYLLO

SIDES

ROASTED GREEK VEGETABLES (GF, V)

SAFFRON RISOTTO (GF, V)

LEBANESE BATATA HORRA (GF, V)

SICILIAN EGGPLANT CAPONATA (GF, V)

MOROCCAN RICE PILAF (GF, V)

ISRAELI COUS COUS (V)

LEBANESE VERMICELLI RICE (V)

HUMMUS & TABBOULEH (GF, V)

LEBANESE GREEN BEAN STEW (GF, V)



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****ENTIRE MENU IS THE PROPERTY OF CHANDELIER EVENT VENUE!*

** G- GLUTEN-FREE V- VEGETARIAN**

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



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

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

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

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

****CHANDELIER HAS A FULL COMMERCIAL KITCHEN**

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



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

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

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

HORS D'OEUVRES

G- GLUTEN-FREE V- VEGETARIAN

AHI TUNA NACHOS*

SEARED SUSHI GRADE TUNA, WAKAME, PICKLED RED ONION, KOREAN BBQ SAUCE, AVACADO-WASABI CREMA 'ON FRIED WONTON

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

SOUTHERN FRIED CHICKEN

FRIED CHICKEN SLIDER, PIMENTO CHEESE, HOUSEMADE PICKLES, SMOKED BBQ

COUS-COUS V CANOE

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

JAMACIAN BEEF PATTY

JAMACIAN SPICED GROUND BEEF, GARLIC, GINGER, THYME, JERK AIOLI

HAM & PIMENTO CHEESE BISCUIT

SLICED TOMATO, PIMENTO CHEESE, COUNTRY HAM

CHICKEN N' WAFFLE

FRIED CHICKEN, JALAPENO CORNBREAD WAFFLE, SWEET N' SPICY HONEY

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

BRISKET BITES

HOUSE SMOKED BRISKET, ARBORI RICE, ROASTED CORN, GREEN ONIONS, ROASTED GARLIC AIOLI

SHRIMP CAKE

CAROLINA SHRIMP, SLICED CUCUMBER, RED PEPPER REMOULADE

SRIRACHA CHICKEN CANAPE

FRIED CHICKEN, HONEY SRIRACHA, GREEN ONION, SLICED CUCUMBER

CHIPOLTE CHICKEN PASTRY

CHIPOTLE CHICKEN, JACK CHEESE, GREEN ONION, PUFF PASTRY, JALAPENO RANCH

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!

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



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



SHRIMP COCKTAIL \$14PP

TRADITIONAL WITH COCKTAIL SAUCE, TEQUILA-LIME GRILLED WITH CHARRED TOMATO SALSA, SMOKED WITH CHIPOTLE COCKTAIL SAUCE.

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

SWEET TREAT STATIONS

ADDITIONAL STATIONS AVAILABLE BY REQUEST

SMORES STATION (\$8PP)

ASSORTED CHOCOLATES, GRAHAM CRACKERS, MARSHMALLOWS, FIRE

BUTTERSCOTCH BREAD PUDDING (\$9PP)

BUTTERSCOTCH BREAD PUDDING, VANILLA ICE CREAM, BUTTERSCOTCH, CANDIED PECANS

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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