

Thank you for choosing The Chelsea Restaurant & Catering for your special event. These menus are a compilation of some of our most popular offerings. We are happy to tailor a special menu for your specific function. Please email us or call and speak to Chris Hoveland for more information or to book your event.

FEES & INFORMATION

BOOKING FEE AND CONTRACT INFORMATION

Popular dates fill quickly, please call as soon as possible to reserve your date. All clients are charged a onetime non-refundable \$50.00 booking fee to guarantee time and date of their function. We will tentatively hold dates but if another client is interested in your tentative date the booking fee will be due in order to continue to hold for you. Once your menu selections have been confirmed we will provide a contract. Please read the contract carefully, sign, date and return to us. A deposit of ten percent (10%) will be due with the signed contract and a forty percent (40%) deposit due 30 days prior to your event. Deposits are refundable only if cancellation is received within the terms of the contract.

PAYMENTS AND FEES

Full payment is expected at the conclusion of all events. We accept cash, checks, MasterCard, Visa, Amex and Discover. Direct billing is available for corporate functions.

All food and beverage is subject to applicable NC sales tax and a 20 percent gratuity. If your organization has tax exempt status please submit proper forms in advance of your function.

CATERING FEES

For catered functions some venues require tables, chairs, linens, plates, and flatware. Rental needs will be determined during menu planning and included on your contract. We partner with preferred local vendors for all rental items. Travel fees and set up/delivery fees will be determined by venue. Certain venues many incur additional charges to be discussed upon confirmation of catering.

BANQUET ROOM FEES

Lunch parties that require setup (baby/wedding showers, engagement parties/wedding luncheons, etc.) will incur a \$250.00 setup fee.

Luncheon Parties: \$5.00 per person linen and set up fee

Dinner Parties: Mon–Thurs \$350.00 | Fri/Sat: \$550.00

CANCELLATIONS

All prepayments and deposits are refundable in full if a function is cancelled 30 days prior to the scheduled date except when cancelling a December event, which requires 60 days notice. Any cancellation outside of the terms of this agreement will result in forfeiture of any deposit / prepayment.

MENU SELECTIONS AND GUARANTEED CONFIRMATIONS

Two weeks in advance, all menu selections and an approximate guest count are due. A firm guarantee of guest attendance is required five days prior to your event. The number of guests may increase (within reason) up to 24 hours before the function. Our charges are based on the final number of guests that you confirm and will be billed accordingly.

WEDDING TASTING POLICY

A tasting is an important part of your wedding planning process. It is your opportunity to ensure selected dishes meet your specific expectations. Clients receive a complimentary tasting for up to four (4) people with booked catering services. We will do our best to provide for tasting the items you select for your wedding, but unfortunately due to preparation not all items can be sampled. If you wish to schedule a tasting before booking a \$25pp tasting fee will apply. If you book with The Chelsea after the tasting the fee will be applied toward the final balance due. Your tasting will need to be scheduled at least 30 days prior to your event. Tastings can be scheduled Mon–Sat at 11AM or 3PM.

FOOD AND BEVERAGE

All food and beverage purchased for on-site functions must be purchased solely through The Chelsea. This does not include specialty cakes or select wines. Corkage fee will apply to any wines brought into The Chelsea. All federal, state and local laws related to food and beverage consumption and purchases will be strictly enforced.

SPECIAL DIETARY NEEDS

We are happy to tailor specific menu selections based on dietary needs. We ask that this information be provided to us in advance so that we can take the necessary steps in our kitchen ahead of time. Please be advised that all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, dairy, soy and wheat regularly.

LEFTOVERS

We regret that we are unable to release any leftovers. In accordance with NC Health Department regulations, any leftover food remains the property of the caterer and under law must be disposed of at the conclusion of the event.

ALCOHOL SERVICE

We offer cocktail service with the option of cash (on premise only) or host bar. The Chelsea conforms to all state and local ABC regulations. Patrons are subject to requests to present valid photo identification. The Chelsea reserves the right to refuse bar service to any patron who we feel has had too much to drink. For any catering function where the host opts to provide their own alcohol, The Chelsea staff will be unable to assist in service, set up or clean up of bar and alcoholic drinks. The client will assume all legal and insurance liability for any alcohol not purchased from The Chelsea.

On Premise Bar Set Up and Service	\$75.00
Bartenders Off Site	\$25.00/hr per bartender
Domestic Beer	\$4.00 per bottle
Imported Beer	\$5.00 per bottle
House Wine.	\$7.00 per glass
House Bottled Wine.	\$27.00 per bottle
Prosecco	\$32.00 per bottle
On Premise Corking Fee	\$25.00 per bottle
Well Liquor	\$8.00 each
Soft Drinks.	\$2.75 each

Premium beers, wine, and liquors are available by request.

CHEF STATIONS

Priced per person plus additional \$100.00 chef fee per station.

SHRIMP & GRITS STATION \$8.00 pp

CARVING STATION

Includes petite rolls and assorted condiments.

Honey Glazed Ham \$7.00 pp

Golden Roasted Turkey Breast \$8.00 pp

Black Strap Marinated Pork Tenderloin \$9.00 pp

Beef Shoulder Tenderloin \$12.00 pp

Beef Filet Tenderloin MKT pp

CARVING STATION SIDE DISHES

Gourmet Macaroni and Cheese \$6.00 pp

Potatoes Au Gratin \$6.50 pp

Garlic Smashed Potatoes \$5.00 pp

PASTA STATION

Includes choice of pasta and sauce choice.

Vegetable \$6.00 pp

Chicken \$8.00 pp

Shrimp \$8.50 pp

Sauces: Alfredo, New Orleans, Scampi, Marinara, Honeymoon

DISPLAYS

Domestic & Imported Cheese w/ Grapes and Assorted Crackers \$8.00 pp

Marinated & Grilled Zucchini, Yellow Squash, Mushrooms, Grape Tomatoes & Asparagus \$5.00 pp

Steamed Shrimp w/ Cocktail Sauce and Lemon (5 each pp) \$8.50 pp

Antipasto: Salami, Prosciutto, Buffalo Mozzarella, Smoked Gouda, Olive Tapenade, Pepperoncini, Artichoke Hearts, Roasted Red Peppers, Grilled Zucchini and Squash, Sliced Baguette \$MKT pp

DIPS & TRAYS

Spinach and Artichoke Dip w/ Housemade Chips \$4.80 pp

Bleu Cheese and Bacon Dip w/ Housemade Chips \$4.80 pp

Herbal Cheese Torte w/ Crackers \$4.20 pp

Buffalo Chicken Dip w/ Tortilla Chips \$5.25 pp

Crab Dip w/ Crostini \$5.75 pp

Poached Asparagus w/ Lemon Dill Sauce \$2.75 pp

STATIONARY & PASSED APPETIZERS

PHYLLO CANAPÉS

- Raspberry Brie \$2.50 each
- Spinach and Cheese \$2.50 each
- Crab Salad \$3.75 each
- Dill Salmon Salad \$3.00 each
- Shrimp Salad \$2.75 each

FLOUR TORTILLA PINWHEELS

- Pimento Cheese \$1.85 each
- Ham, Scallion Cream Cheese \$2.00 each
- Salmon, Dill Cream Cheese \$2.25 each

STUFFED MUSHROOMS

- Spinach and Cheese \$2.50 each
- Sausage, Spinach, Cheese \$3.00 each

CROSTINI'S

- Spinach and Artichoke \$2.75 each
- Southwestern Chicken \$3.00 each
- Chicken Salad \$2.75 each
- Brie and Caramelized Onion \$2.75 each
- Brie and Praline Pecan \$2.80 each
- Flank Steak, Smoked Gouda and
Onion Marmalade \$3.50 each

FLATBREADS

- Goat Cheese, Fig, and Caramelized Onion \$2.75 each
- Roasted Tomato, Goat Cheese, Feta \$2.50 each

MEATBALLS

- Italian or Barbecue Meatballs \$2.00 each
- Swedish Meatballs \$2.10 each

OTHER SELECTIONS

- Baby Lamb Chops w/ Mint Demi Glace \$MKT
- Traditional Deviled Eggs \$1.75 each
- Shrimp Stuffed w/ Asparagus, Provolone,
Red Pepper and Bacon \$4.75 each
- Mini Pulled Pork Barbecue Sandwiches \$4.50 each
- Mini Beef Wellington w/ Horseradish Dip \$5.00 each
- Crab and Shrimp Toast \$3.25 each
- Asian Pork or Chicken Dumplings
w/ Ginger Soy \$3.00 each
- Country Ham and Apple Butter Biscuits \$3.00 each
- Soft Shell Crab Quarters \$MKT
- Mini Crab Cakes \$4.75 each
- Bacon Wrapped Scallops \$3.75 each
- Sesame Tuna Wontons \$3.75 each
- Duck Wantons w/ Bacon and Cream Cheese . . \$3.75 each
- Cocktail Shrimp Skewers \$3.00 each
- Seared Scallops w/ Orange-Ginger Glaze \$4.25 each
- Bacon Wrapped Barbecue Chicken Bites \$2.75 each
- Coconut Shrimp w/ Apricot Chipotle \$3.75 each
- Bacon Wrapped Fingerling Potatoes
w/ Horseradish Sour Cream \$2.75 each
- Beef Sliders w/ Cheddar-Jack Cheese,
Fried Onions and BBQ Sauce \$5.00 each
- Salt and Pepper Chicken Bites \$5.50 pp

OYSTERS

- Oyster Casino \$4.25 each
- Oyster Rockefeller \$4.25 each

SWEETS

- Strawberries, Pineapple & Chocolate Fondue . . . \$5.50 pp
- Assorted Dessert Bars: Oreo Dream, Caramel Apple,
Pecan Chocolate Chunk, and Lemon Berry \$3.50 pp

- Assorted Mini Cookies: White Chocolate-Macadamia,
Rocky Road, Snickerdoodle, Chocolate Chip . . . \$2.50 each

PLATED DINNER SERVICE

*Priced per person. Served with Fresh Baked Rolls and Butter, Mixed Green Salad,
*Choice of Starch, *Choice of Vegetable, Iced Tea and Coffee.*

Beef Tenderloin Shoulder w/ Cabernet Demi Glace	\$34.00
14 oz. Ribeye	\$44.00
6 oz. Beef Tenderloin Filet	\$46.00
Black Strap Pork Tenderloin w/ Apricot Rosemary or Cabernet Demi Glace	\$29.00
Veggie Risotto	\$23.00
Chicken Bruschetta	\$27.00
Chicken Bruschetta topped w/ Grilled Shrimp	\$30.00
Rosemary Cream Chicken	\$27.00
Chicken Marsala	\$27.00
Lemon Chicken	\$27.00
Chesapeake Chicken	\$27.00

Grilled Bone-in Porkchop w/ Apple Chutney	\$34.00
Brown Butter Chicken	\$27.00
Low Country Chicken	\$27.00
Honeymoon Chicken	\$27.00
Grouper Stuffed w/ Shrimp and Crab, topped w/ Bernaise Sauce	\$38.00
Stuffed Scallops w/ Shrimp and Crab	\$38.00
Horseradish Salmon	\$33.00
Salmon Bruschetta	\$33.00
Baked Salmon w/ Champagne Dill Sauce	\$33.00
Shrimp and Grits	\$28.00
Mahi Casino or Mahi Brushetta	\$33.00
Blackened Mahi w/ Ginger Cream Sauce	\$33.00

COMBINATION ENTREES

Petite Beef Tenderloin Filet and Crab Cake	\$MKT
Petite Beef Tenderloin Filet w/ Shrimp and Crab Stuffed Scallops	\$MKT

Petite Beef Tenderloin Filet w/ Choice of Chicken	\$MKT
Petite Filet w/ Grilled Jumbo Shrimp	\$MKT

**Vegetable and starch options listed below.*

*** STARCH OPTIONS**

- Garlic Smashed Potatoes
- Rosemary Roasted Potatoes
- Sweet Potato Hash
- Parmesan Risotto
- Rice Pilaf
- Gourmet Macaroni and Cheese
- Potatoes Au Gratin
- Creamy Stone Ground Grits

*** VEGETABLE OPTIONS**

- Sautéed Green Beans
- Broccoli w/ Lemon Butter (in-house banquets only)
- Sautéed Zucchini & Squash
- Asparagus, Zucchini, Squash, Mushrooms, Fire Roasted Tomatoes
- Seasoned Asparagus (plated dinner option only)
- Broccolini (plated dinner option only)

BUFFET DINNER SERVICE

30 or more people | 2-Choice - \$37pp | 3-Choice - \$40pp

*Priced per person. Served with Fresh Baked Rolls and Butter, Mixed Green Salad, *Choice of 2 Starches,*

**Choice of One Vegetable, Choice of One Buffet Dessert, Iced Tea and Coffee.*

Beef Tenderloin Shoulder
w/ Cabernet Demi Glace
Blackstrap Pork Tenderloin
w/ Apricot Rosemary Demi Glace
Grilled Pork Chop (no bone)
w/ Apricot Rosemary Demi Glace
Shrimp and Crab Stuffed Sea Bass
w/ Lobster Sauce
Low Country Pork Tips
Shrimp and Grits
Mahi Fresca

Mahi Bruschetta
Shrimp, Chicken and
Sausage Paella
Horseradish Salmon
Honeymoon Salmon Pasta
Salmon Bruschetta
Baked Salmon
w/ Champagne Dill Sauce
Chicken Marsala
Honeymoon Chicken
Rosemary Chicken

Low Country Chicken
Chicken Bruschetta
Brown Butter Barbecue Chicken
Lemon Chicken
Chesapeake Chicken
Chicken New Berne Pasta
Shrimp and Broccoli Alfredo
Coral Shrimp Pasta
Chicken or Shrimp
New Orleans Pasta

**Vegetable and starch options listed under Plated Dinner Service.*

BUFFET DESSERT OPTIONS

Included with Buffet Lunch and Buffet Dinner

Carrot Cake, Lemon Layer Cake, Chocolate Tuxedo Cake, Strawberry Layer Cake

PLATED LUNCH SERVICE

*Choice of one entrée selection plus a salad or sandwich - \$17.36pp
Priced per person. Includes Fresh Baked Rolls and Butter, Iced Tea or Coffee.*

ENTRÉE SELECTIONS

Pork Tenderloin w/ Apricot
Rosemary Demi Glace
Low Country Pork Tips
Pork Chop w/ Apricot
Rosemary Demi Glace
Shrimp and Grits
Coral Shrimp Pasta
Horseradish Salmon

Honeymoon Salmon Pasta
Salmon Bruschetta
Baked Salmon w/ Champagne
Dill Sauce
Mahi Bruschetta
Blackened Mahi w/ Ginger Cream
Chicken Marsala

Honeymoon Chicken
Low Country Chicken
Rosemary Chicken
Chicken Bruschetta
Brown Butter Barbecue Chicken
Lemon Chicken
Chesapeake Chicken

SALAD SELECTIONS

Caesar Salad, Garden Salad or Apollonian Salad
w/ Choice of Chicken, Shrimp or Salmon
Dilled Salmon Salad
Apollonian Chicken Salad

SANDWICH SELECTIONS

Chelsea Burger
French Dip
Turkey Pita

BUFFET LUNCH SERVICE

*30 or more people | 2 Choice - \$35.00pp | 3 Choice - \$38.00pp
Priced per person. Served with Fresh Baked Rolls and Butter, Choice of One Starch,
Choice of One Vegetable, Iced Tea and Coffee.*

Beef Tenderloin Shoulder
w/ Cabernet Demi Glace
Pork Tenderloin
w/ Cabernet Demi Glace
Coral Shrimp Pasta
Shrimp and Grits
Shrimp and Broccoli Alfredo
Horseradish Salmon
Salmon Bruschetta

Honeymoon Salmon Pasta
Baked Salmon
w/ Champagne Dill Sauce
Mahi Bruschetta
Blackened Mahi
w/ Ginger Cream Sauce
Chicken Marsala
Rosemary Chicken
Chicken Bruschetta

Low Country Chicken
Low Country Pork Tips
Brown Butter Barbecue Chicken
Lemon Chicken
Chesapeake Chicken
Chicken New Berne Pasta
Chicken or Shrimp
New Orleans Pasta

UPGRADED SPECIALTY SALADS

Add to any plated or buffet service.

BRUSSELS SPROUTS SALAD

Roasted Brussels Sprouts, Fire Roasted Tomatoes, Crumbled Bacon, Mixed Salad Greens, White Balsamic Vinaigrette
\$5.00 pp

STRAWBERRY PECAN SALAD

Mixed Salad Greens, Strawberries, Pecans, Bleu Cheese Crumbles, White Balsamic Vinaigrette
\$5.00 pp

KALE SALAD MIX

Baby Kale and Mixed Greens, Yellow Raisins, Sunflower Seeds, Feta and Lemon Vinaigrette
\$4.50 pp

DESSERT SELECTIONS

LAYER CAKES

Lemon \$5.50 pp
Strawberry..... \$5.50 pp
Chocolate Tuxedo \$5.50 pp

SPECIALTY DESSERTS

Chocolate Ganache Cheesecake..... \$8.00 pp
African Bread Pudding \$7.50 pp
Apple Pie w/ Vanilla Ice Cream..... \$8.00 pp
Chocolate Torte w/ Cinnamon Ice Cream \$8.50 pp
Strawberry Cheese Cake..... \$8.00 pp
Key Lime Pie \$7.25 pp