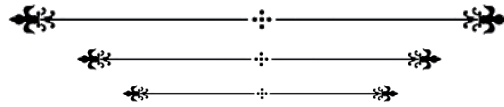


CITY KITCHEN

AMERICAN BRASSERIE

C H A P E L H I L L

Dinner options....



... SERVICE STYLE



Family-Style



Buffet

30 guests minimum



PARTY PACKAGES... prices do not include tax & gratuity

Tier I.....25	Tier II.....35	Tier III.....45	Tier IV.....55
host selection of:	host selection of:	host selection of:	host selection of:
<ul style="list-style-type: none">• appetizer or salad• entrée• 2 sides• dessert	<ul style="list-style-type: none">• appetizer or salad• 2 entrées• 2 sides• dessert	<ul style="list-style-type: none">• 2 appetizers• salad• 3 entrées• 2 sides• dessert	<ul style="list-style-type: none">• 3 appetizers• salad• 4 entrées• 2 sides• dessert



... CURATE YOUR FLAVORS

Appetizers

Mix and match any of our appetizers from our collection for your special event

Entrees

- hanger steak *chimichurri* (GF)
- roast chicken *caper, red wine jus* (GF)
- seared corvina or salmon *red pepper coulis* (GF)
- roast leg of lamb *mint infused natural jus* (GF)
- garlic-lemon baby shrimp *baked farfalle*
- linguini pomodoro *with seasonal vegetables* 🌱

\$8 upgrades

- halibut (GF)
- pasture raised ribeye *horseradish crumble*
- petite grass fed beef tenderloin (GF)
- add a shrimp skewer to any entree (GF)

Salads *can all be made (GF) 🌱 🌱

- caesar *brioche crouton*
- artisan *lettuce, tomato, cucumber*

\$2 upgrades

- beet *goat cheese, arugula*
- pear *pecan, blue cheese, frisée*

Sides (GF)

- sautéed green beans *shallots* 🌱
- caramelized brussels sprouts *lemon - garlic*
- mashed potatoes *garlic confit studded* 🌱
- pimento cheese grits 🌱
- lemon thyme roasted red potatoes 🌱
- ratatouille 🌱
- ultra-seasonal chef selection 🌱
- mashed potato or grits bar (GF) 🌱

Dessert

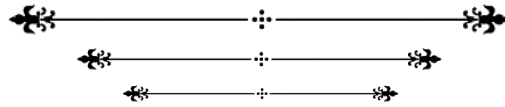
buffet & family-style : *mini dessert sampler*

we happily provide options for dietary restrictions: (GF) = gluten-free, 🌱 = vegan, 🌱 = vegetarian

CITY KITCHEN

AMERICAN BRASSERIE
CHAPEL HILL

Dinner options...



...SERVICE STYLE



Plated

Final guest counts and meal choices required
72 hours in advance for groups of 30 or more.



PARTY PACKAGES... prices do not include tax & gratuity

Tier I.....30	Tier II.....40	Tier III.....50	Tier IV.....60
host selection of:	host selection of:	host selection of:	host selection of:
• appetizer or salad	• appetizer or salad	• 2 appetizers	• 3 appetizers
• entrée	• 2 entrées	• salad	• salad
• with 2 sides	• with 2 sides	• 3 entrées	• 4 entrées
• dessert	• dessert	• with 2 sides	• with 2 sides
		• dessert	• dessert



...CURATE YOUR FLAVORS

Appetizers

Mix and match any of our
appetizers from our collection
for your special event

Entrees

hanger steak *chimichurri* (GF)
chicken breast *paillard caper, red wine jus*
seared corvina or salmon *red pepper coulis* (GF)
roast leg of lamb *mint infused natural jus* (GF)
garlic-lemon baby shrimp *baked farfalle*
linguini pomodoro *with seasonal vegetables*

\$8 upgrades

halibut (GF)
pasture raised ribeye *horseradish crumble*
petite grass fed beef tenderloin (GF)
add a shrimp skewer to any entree (GF)

Salads *can all be made (GF) (V) (V)

caesar brioche crouton
artisan lettuce, tomato, cucumber

\$2 upgrades

beet goat cheese, arugula
pear pecan, blue cheese, frisée

Sides (GF)

sautéed green beans shallot (V)
caramelized brussels sprouts lemon - garlic (V)
mashed potatoes garlic confit studded (V)
pimento cheese grits (V)
lemon thyme roasted red potatoes (V)
ratatouille (V)
ultra-seasonal chef selection (V)

Dessert

choose from :

flourless valrhona chocolate cake with macerated berries (GF) (V) | classic crème brulee (V)

we happily provide options for dietary restrictions: (GF) = gluten-free, (V) = vegan, (V) = vegetarian