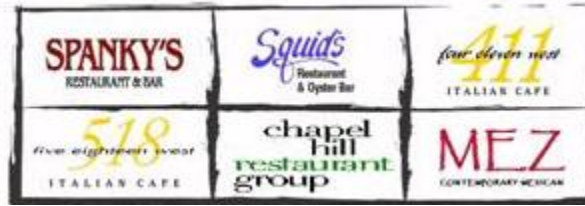


The Chapel Hill Restaurant Group
Featuring menus from



McKimmon Center Menus Only August 1st 2009 – July 31st 2010

Chapel Hill Restaurant Group Catering operates from

Mez Contemporary Mexican Restaurant

5410 Page Road, Suite 8

Durham, NC 27703

919-941-1630

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Email: trevor@mezdurham.com or joanna@mezdurham.com

www.mezdurham.com

Billing Address

Chapel Hill Restaurant Group Catering

PO Box 7

Chapel Hill, NC 27514

Catering from The Chapel Hill Restaurant Group

Thank you for considering CHRG Catering for your upcoming event!

The award-winning Chapel Hill Restaurant Group has been serving the Chapel Hill, Raleigh and Durham area for over 30 years. Mez Contemporary Mexican is the latest to join a group that includes 411 West and 518 West Italian Cafés, Spanky's Restaurant, and Squid's Restaurant and Oyster Bar. Chapel Hill Restaurant Group Catering operates out of Mez, in the heart of the Triangle, and we can plan your event to include dishes offered at any of our restaurants. We can cater a variety of meals, including breakfast, lunch, or dinner meetings.

Our Chefs and Managers are members of the National Association of Catering Executives (NACE) and the American Culinary Federation (ACF). MEZ Executive Chef Aaron Stumb and Chef de Cuisine Jeff Robinson invite you to let them plan and execute your next event, with delicious menus chosen from some of the Triangle's most outstanding restaurants.

Please call today to arrange a meeting with our event planners.

We look forward to serving you.

To book an event or for more information, please contact our fine staff:

Catering Director Trevor Miller: 919-941-1630 or email: trevor@mezdurham.com

Banquet Manager Joanna Hill: 919.941.1630 or email: joanna@mezdurham.com

Website: www.mezdurham.com

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Catering Policies

Contacting our Catering Department

We are happy to assist you in planning your event. Please contact our Catering Department Monday through Friday, 9:00 am until 5:00 pm.

Booking an Event

To properly plan and insure the success of your event please reserve the date as soon as possible. All events must be booked at least (7) business days in advance. We will do our best to accommodate any last minute events but we cannot guarantee the availability of all menu items. Note: Saturday and Sunday are not considered business days for the purpose of booking, confirming, or altering a previously booked event.

Minimum Orders

CHRG Catering requires a minimum of (30) guests to book an event.

Guest Count Guarantee Policy

The estimated number of guests attending your event will be needed upon selection of your menu. The estimated number of guests attending an event will be needed a minimum of (7) full business days before the event date. The final guaranteed number of guests is due (3) full business days prior to the event. Should we not receive the final guaranteed number of guests (3) full business days before the event, the estimated guaranteed number will be charged.

Menu Selection

Menu selection must be completed prior to contract approval. Custom or extensive menus require confirmation (10) business days prior to the event. We will work with our guests to accommodate last minute changes or requests, but we cannot guarantee that we will always be able to do so.

Cancellation Policy

An event may be cancelled with no charges up to (3) full business days prior to the event. Cancellation of services made less than (2) full business days prior to the event will be charged 50% of the contract. Cancellation of services made less than (1) full business day of the event will be charged 100% of the contract.

Inclement Weather Policy

In the extremely rare event the University officially closes due to adverse weather, or the threat of impending inclement weather, the client will not incur any charges associated with the event. If the University remains open, but the client makes the decision to cancel their event for any weather-related reason, they will be required to inform the caterer 48 hours in advance in order to avoid any charges. If the client does not cancel within the 48 hour period, they will be billed 35% of the estimated total cost. All other scenarios will be covered by the general cancellation policy.

Food and Beverage Policy

Liability - In accordance with NC Health Department regulations, any leftover food remains property of the caterer and under law must be removed by the caterer and cannot be removed by the client.

Bar Service

We are able to procure beer, wine and mixed beverages. All alcoholic beverages are charged based on the clients' needs. A minimum usually applies and is stated in each individual contract. Please consult with your event planner for details on costs for beverages. Bartender service requires a minimum of 3 hours at \$25 per hour per hour. No kegs or cash bars are permitted.

Tableware/Tabletops

All events are priced to include paper plates, paper napkins, plastic utensils and paper cups and placemats. Serving tables will be covered with linen tablecloths. Additional tables can be covered with white linen tablecloths for a fee of \$10 per table. China, glassware, stainless flatware and linen napkins are available for an additional \$5.00 per person.

Optional staff/decorations

We are happy to recommend and arrange the help of photographers/videographers, limousine service, etc. for additional fees. We can also arrange a wide range of decorations including flowers, candles, balloons, etc. Please discuss these options with your event planner.

Staff Allowance Policy

All buffet pricing is based on a 90 minute time frame. Additional time may be charged at a rate of \$1.00 per guest per hour. All meals will be ready to serve 15 minutes prior to the start of the event.

Contracts / Payment / Billing

A copy of the signed contract covering all the event details will be provided to you prior to the event. You will receive an invoice the day of the event. Unless other arrangements have been made for billing payment is due the day of the event. We accept cash, check, Visa, MasterCard, American Express and Discover. A credit card may be required to hold a date for groups larger than 75 guests.

General Pricing

The listed prices are for catered events at the McKimmon Center only. Prices are not inclusive of sales taxes. All events are served with iced tea and water for beverages. Additional beverage choices can be provided for an additional charge.

Specialty Lunch Buffets

Includes Iced Tea or Water (Minimum 30 people / Prices do not include tax) - **\$12.95**

Soft drinks and bottled water - \$1.50 per person

SPANKY'S

Carolina Pulled BBQ Pork

Pulled BBQ Chicken

Green Beans

Slaw

Mashed Potatoes

Rolls

Chocolate Chip Cookies or Brownies

518 WEST ITALIAN CAFÉ

Penne Bolognese – Penne Pasta with Meat Sauce

Chicken Rosemary – Penne Pasta with Chicken and Mushrooms in Rosemary Cream Sauce

Mixed Green Salad with Balsamic Vinaigrette

Green Beans

Focaccia Bread

Chocolate Chip Cookies or Brownies

MEZ CONTEMPORARY MEXICAN

Chicken Tinga – Mexican Pulled Chicken BBQ

Spinach Enchiladas – Casserole Style

Black Beans

Red Rice

Yucatecan Slaw

Flour Tortillas

Tres Leches Cake

Specialty Dinner Buffets

Includes Iced Tea or Water (Minimum 30 people / Prices do not include tax) - **\$14.95**

Soft drinks and bottled water - \$1.50 per person

SPANKY'S

Brown Sugar Baby Back Ribs

Pulled BBQ Chicken

House Greens with Ranch Dressing

Green Beans

Slaw

Mashed Potatoes

Rolls

Pecan Pie

518 WEST ITALIAN CAFÉ

Chicken Marsala – Chicken Breast sautéed with Mushrooms in a Dark Marsala Wine Sauce

Lasagna – Traditional with Marinara and House Made Sausage

Grilled Pear Insalate – Bosc Pear with Field Greens, Walnuts, Gorgonzola & Honey Walnut Vinaigrette

Roasted Garlic Mashed Potatoes

Green Beans

Focaccia Bread

Tiramisu Cake

MEZ CONTEMPORARY MEXICAN

Chicken Mexicana – Penne Pasta with Chicken in a Pico de Gallo Cream Sauce

Pork Pibil – Roasted Pork Loin with a Traditional Yucatecan BBQ Rub

Mashed Potato or Mashed Sweet Potato

Verde Salad – Mixed Greens in Pumpkin Seed-Walnut Dressing with Tomatoes and Pine Nuts

Black Beans

Red Rice

Mexican Cornbread

Chocolate Soufflé Cake

Create Your Own Buffets

Includes Iced Tea or Water (Minimum 30 people / Prices do not include tax)

CREATE YOUR OWN LUNCH BUFFET

Choice of One Entrée, Rolls, Two Sides, One Dessert, and Iced Tea and Water - \$9.25 / person

Choice of Two Entrees, Rolls, Three Sides, One Dessert, and Iced Tea and Water - \$11.50 / person

Soft drinks and bottled water - \$1.50 per person

* Add an additional Entrée for \$2 per person

CREATE YOUR OWN DINNER BUFFET

Choice of One Entrée, Two Sides, One Dessert, and Iced Tea and Water - \$13.50 / person

Choice of Two Entrees, Three Sides, One Dessert, and Iced Tea and Water - \$15.50 / person

* Add an additional Entrée for \$2 per person

Entrées

Chicken Tinga – Mexican Pulled Chicken BBQ

Spinach Enchilada or Chicken Enchiladas – Casserole Style

Chicken Tinga or Carolina Pulled Pork BBQ Sandwich

Lasagna – Traditional with Marinara and House Made Sausage

Spinach Lasagna – Sautéed Spinach between Layers of Pasta, Cheese and Alfredo Sauce

Penne Alfredo – Creamy White Sauce finished with Parmesan Cheese

Chicken Mexicana – Penne Pasta with Chicken in a Pico de Gallo Cream Sauce

Penne Marinara – Red Tomato Sauce with Basil

Penne Bolognese – Tomato based Meat Sauce with House Made Sausage

Sides

Baked Beans or Black Beans

Red Rice – Tomato Rice

Mixed Green Salad with House Vinaigrette

Green Beans

Mashed Potato or Mashed Sweet Potato

Cold Chipotle Potato Salad

Pasta Salad – Penne Pasta, Corn, Tomato, Cheese and Herbs

Cole Slaw – American

Yucatecan Slaw – Mexican Version with Cilantro and Citrus

Dessert Choices

Mexican Brownies or Chocolate Chip Cookies - No additional charge

Tres Leches Cake - Add \$1.00 / person

Sweet Potato Cheesecake, Cobbler (vary by season), or Millionaire Pie - \$1.50 / person

Plated Menus

(Minimum of 50 people / Prices do not include tax). Price is per person

Our plated dinners include a trio of fresh salsa and guacamole for your cocktail period and a three course meal. Entrees are served with seasonal vegetables and poblano mashed potatoes.

Basic beverages (ice tea and water) are included.

Soft drinks and bottled water - \$1.50 per person

*Vegetarian options available.

First Course (select one)

Verde Salad of Mixed Greens with Pumpkin Seed-Walnut Dressing, Tomato, Pine Nuts, Cheese

Or

Caesar Salad - Romaine Lettuce with Poblano-Lime Dressing Green Olives, Tortilla Strips, Cheese

\$35 Plated Menu (select one)

Chicken Breast with Pico Cream

Pan Seared Tilapia with Veracruzano Sauce

Slow Cooked Pork Barbacoa with Chili de Arbol Sauce

Flank Steak with Chimichurri

\$45 Plated Menu (select one)

Cilantro Pesto Stuffed Chicken Breast

Grilled Mahi(or seasonal fish) with Veracruzano Sauce

Pumpkin Seed Crusted Salmon

Grilled Filet Mignon with Demi Glace or Red Pepper Sauce

Dessert Options (select one)

Tres Leches Cake

Mez Chocolate Cake

Mango Upside Down Cake

Vanilla Flan

Appetizer Menus

(Minimum of 50 people / Prices do not include tax). Price is per person

\$15

Tortilla Chips, Salsas: Chipotle, Tomatillo, Mexicana, Guacamole
Empanadas- Masa stuffed with Goat Cheese, Fresh Corn and Rajas
Chicken Tinga Quesadillas

\$22

Tortilla Chips, House Salsas: Chipotle, Tomatillo, Mexicana, Guacamole
Empanadas- Masa stuffed with Goat Cheese, Fresh Corn and Rajas
Chicken Tinga Quesadillas
Smokey Crab & Artichoke Dip

Mexican Shrimp Cocktail - Shrimp in a Citrus Roasted Pepper-Tomato Emulsion served with Avocado,
Mango and Cilantro

\$27

Tortilla Chips, House Salsas: Chipotle, Tomatillo, Mexicana, Guacamole
Empanadas
Chicken Tinga Quesadillas
Roasted Red Pepper and Artichoke Dip
Mexican Shrimp Cocktail
Mini Crab Tampico - Roasted Corn and Piquillo Pepper Crab Cakes

\$35

Cheese Tray

Fruit Tray

Veggie Tray

Mexican Shrimp Cocktail

Ancho Crusted Beef Tenderloin Carpaccio - With Cumin Marinated Tomatoes and Crema
In-House Cold Smoked Salmon - With Cucumber Tequila Crema and Pickled Watermelon Rind