

CATERING



MENU

SMALL BITES

Deviled Eggs
candied pork belly, crispy fried onion

Fabio's Mini Meatballs
house blend of beef & ricotta meatballs,
pomodoro, parmesan cheese, hand torn basil

House Smoked Wings
choice of two sauces - sweet thai chili,
buffalo, garlic parmesan, house bbq

Mini Pretzel Bites
beer cheese, honey mustard & parmesan
cheese

Chips & Dips
Blue Corn Tortilla Chips, Guacamole,
House Made Salsa, Beer Cheese

Sliders
beef patties, beer cheese, bacon jam,
brioche buns

Corkscrew Shrimp
breaded 'twisted' shrimp, spicy thai chili
sauce, calabrian peppers, peppercornini

SALADS

Strawberry & Candied Walnut
spring mix, green apples, bleu cheese crumbles,
strawberries, candied walnuts, creamy balsamic
dressing

Caesar
romaine lettuce, house garlic croutons,
parmesan cheese, sundried tomato, house
caesar dressing

HANDHELDS

Mini Italian Cubano
house citrus pulled pork, ham, mild
giardiniera, provolone, pickles, yellow
mustard, cuban bread

Mini Fabio's Meatball Sub
pomodoro, melted mozzarella &
provolone, grated parmesan, hand torn
basil, liscio's roll

BYO Burger
beef patties, American cheese, lettuce, tomato,
onion, brioche bun. Your choice of aioli: lime,
lemon, garlic, sriracha

Mini Philly Cheesesteak
shaved ribeye, american cheese, green
peppers, caramelized onions, liscio's roll

Mini Italian Roast Pork
chopped broccolini & pepperoncini, garlic,
provolone, chimichurri, grated parmesan,
liscio's roll

FLATBREAD

Smoked Buffalo Chicken
pulled smoked chicken, buffalo sauce,
shredded mozzarella, bleu cheese
crumbles, pickled red onions, scallions

BBQ Chicken
pulled smoked chicken, house made bbq
sauce, shredded mozzarella, pickled red
onions, scallions

Philly
shaved ribeye, parmesan cream sauce,
shredded white cheddar, sauteed onions &
green peppers, wit or wit out

Margherita
pomodoro, fresh mozzarella, hand torn basil,
extra virgin olive oil, grated parmesan

Truffle & Mushroom
sauteed mushrooms, caramelized onions,
goat cheese, parmesan cream sauce, fried
rosemary, truffle oil

Meat Lover's
pomodoro, crispy bacon, pepperoni,
sausage, shredded mozzarella, oregano

BYO TACOS

Carnitas
house citrus pulled pork, cotija cheese,
pickled red onion, lime aioli, soft flour
tortilla, cilantro

Pulled Smoked Chicken
pulled smoked chicken, shredded
mozzarella, street corn, pickled red onion,
pickled jalapeño, soft flour tortilla, lime,
cilantro

PASTA

Smoked Mac & Cheese
house smoked brisket, parmesan cream
sauce, citrus & garlic bread crumbs, parsley,
cavatappi pasta

Spaghetti & Meatballs
fabio's meatballs, pomodor, grated
Parmesan, hand torn basil, spaghetti pasta

SIDES

French Fries

Sweet Potato Fries

Italian Roasted Potatoes
diced roasted potatoes, fresh herbs,
parmesan cheese

Beer Mac & Cheese
beer cheese, cavatapi pasta

CATERING



MENU

COCKTAIL STYLE EVENT

SMALL BITES

price per person, 24 piece minimum

Deviled Eggs - \$3
candied pork belly, crispy fried onion

Fabio's Mini Meatballs - \$3
house blend of beef & ricotta meatballs,
pomodoro, parmesan cheese, hand torn basil

House Smoked Wings - \$4
choice of two sauces - sweet thai chili,
buffalo, garlic parmesan, house bbq

Mini Pretzel Bites - \$3
beer cheese, honey mustard & parmesan
cheese

Tuna Poke Nacho Bites - \$4
ahi tuna, soy sauce, cusabi, teriyaki,
sesame ginger dressing, avocado, scallions,
pickled jalapeno, sesame seeds, wonton
chips, furikake flakes

Sliders - \$3
beef patties, beer cheese, bacon jam,
brioche buns

Corkscrew Shrimp - \$4
breaded 'twisted' shrimp, spicy thai chili
sauce, calabrian peppers, peppercornini

SALADS

priced per person

Strawberry & Candied Walnut - \$5
spring mix, green apples, bleu cheese crumbles,
strawberries, candied walnuts, creamy balsamic
dressing

Caesar - \$5
romaine lettuce, house garlic croutons,
parmesan cheese, sundried tomato, house
caesar dressing

HANDHELDS

priced per piece - 24 piece minimum

Mini Italian Cubano - \$4
house citrus pulled pork, ham, mild
giardiniera, provolone, pickles, yellow
mustard, cuban bread

Mini Fabio's Meatball Sub - \$5
pomodoro, melted mozzarella &
provolone, grated parmesan, hand torn
basil, liscio's roll

Mini Nashville Hot Chicken - \$5
house fried chicken, nashville rub, citrus slaw,
sriracha aioli, truffle ranch, pickles, brioche bun

Mini Philly Cheesesteak - \$5
shaved ribeye, american cheese, green
peppers, caramelized onions, liscio's roll

Mini Italian Roast Pork - \$5
chopped broccolini & pepperoncini, garlic,
provolone, chimichurri, grated parmesan,
liscio's roll

FLATBREAD

cut into 8 slices per- priced per flatbread

Smoked Buffalo Chicken - \$16
pulled smoked chicken, buffalo sauce,
shredded mozzarella, bleu cheese
crumbles, pickled red onions, scallions

BBQ Chicken - \$16
pulled smoked chicken, house made bbq
sauce, shredded mozzarella, pickled red
onions, scallions

Philly - \$16
shaved ribeye, parmesan cream sauce,
shredded white cheddar, sauteed onions &
green peppers, wit or wit out

Margherita - \$15
pomodoro, fresh mozzarella, hand torn basil,
extra virgin olive oil, grated parmesan

Truffle & Mushroom - \$16
sauteed mushrooms, caramelized onions,
goat cheese, parmesan cream sauce, fried
rosemary, truffle oil

Meat Lover's - \$18
pomodoro, crispy bacon, pepperoni,
sausage, shredded mozzarella, oregano

DESSERTS

priced per piece - 24 piece minimum

Bomboloni - \$3
baked italian donuts served with
chocolate, caramel & raspberry sauce

Cookies & Cream - \$3
chocolate chip cookies, vanilla bean ice
cream

Flourless Brownie Sundaes - \$5
warm brownie, vanilla bean ice cream,
caramel & chocolate sauce, whipped cream

Limoncello Mascarpone Cake - \$5
topped with raspberry sauce & fresh berries

PASTA

priced per person

Smoked Mac & Cheese - \$6
house smoked brisket, parmesan cream
sauce, citrus & garlic bread crumbs, parsley,
cavatappi pasta

Chicken Fresco - \$6
chicken, broccolini, sundried tomato,
white wine & parmesan cream sauce,
grated parmesan, parsley, cavatappi pasta

SIDES

priced per person

**Roasted Brussel Sprouts
& Pork Belly - \$4**
truffle honey, balsamic glaze, parmesan
cheese

Italian Roasted Potatoes - \$4
diced roasted potatoes, fresh herbs,
parmesan cheese

Broccolini - \$4
sauteed broccolini spears

CATERING



TIER ONE

\$35 per person

SEATED DINNER

MENU

TIER TWO

\$45 per person

APPETIZERS

Deviled Eggs

host to preselect two, served family style

candied pork belly, crispy fried onion

Fabio's Meatballs

house blend of beef & ricotta meatballs, pomodoro, parmesan cheese, hand torn basil

House Smoked Wings

choice of two sauces - sweet thai chili, buffalo, garlic parmesan, house bbq

Giant Pretzel

beer cheese, honey mustard & parmesan cheese

Smoked Buffalo Chicken Flatbread

pulled smoked chicken, buffalo sauce, shredded mozzarella, bleu cheese crumbles, pickled red onions, scallions

BBQ Chicken Flatbread

pulled smoked chicken, house made bbq sauce, shredded mozzarella, pickled red onions, scallions

Philly Flatbread

shaved ribeye, parmesan cream sauce, shredded white cheddar, sauteed onions & green peppers, wit or wit out

Margherita Flatbread

pomodoro, fresh mozzarella, hand torn basil, extra virgin olive oil, grated parmesan

Truffle & Mushroom Flatbread

sauteed mushrooms, caramelized onions, goat cheese, parmesan cream sauce, fried rosemary, truffle oil

ENTREES

host to preselect four, guest will select on site

Spaghetti & Meatballs

pomodoro sauce, Fabio's meatballs, parmesan cheese, hand torn basil

Chicken Fresco

grilled chicken breast, broccolini, sundried tomato, white wine & parmesan cream sauce, cavatappi pasta, grated parmesan, parsley

Asian Shrimp Street Tacos

grilled shrimp, shredded mozzarella, street corn, pickled red onion, cusabi, teriyaki, soft flour tortilla, grilled lime, cilantro

French Onion Burger

provolone, caramelized onion, garlic aioli, brioche bun

Ahi Poke Bowl

ahi tuna, spring mix tossed in sesame & ginger dressing, cucumbers, avocado, shredded carrots, scallions, black rice, extra virgin olive oil, sesame seeds, furikake flakes, drizzled with cusabi & teriyaki sauce

Philly Cheesesteak

shaved ribeye, american cheese, green peppers & caramelized onions

Nashville Hot Chicken Sandwich

house fried chicken, nashville rub, citrus slaw, sriracha aioli, truffle ranch aioli, pickles

DESSERT

host to preselect, served individually

Bomboloni

baked italian donut, served with chocolate, raspberry & caramel sauces

Cookies & Cream

chocolate chip cookie, vanilla bean ice cream, powdered sugar

APPETIZERS

Deviled Eggs

host to preselect two, served family style

candied pork belly, crispy fried onion

Fabio's Meatballs

house blend of beef & ricotta meatballs, pomodoro, parmesan cheese, hand torn basil

House Smoked Wings

choice of two sauces - sweet thai chili, buffalo, garlic parmesan, house bbq

Giant Pretzel

beer cheese, honey mustard & parmesan cheese

Smoked Buffalo Chicken Flatbread

pulled smoked chicken, buffalo sauce, shredded mozzarella, bleu cheese crumbles, pickled red onions, scallions

BBQ Chicken Flatbread

pulled smoked chicken, house made bbq sauce, shredded mozzarella, pickled red onions, scallions

Philly Flatbread

shaved ribeye, parmesan cream sauce, shredded white cheddar, sauteed onions & green peppers, wit or wit out

Margherita Flatbread

pomodoro, fresh mozzarella, hand torn basil, extra virgin olive oil, grated parmesan

Truffle & Mushroom Flatbread

sauteed mushrooms, caramelized onions, goat cheese, parmesan cream sauce, fried rosemary, truffle oil

ENTREES

host to preselect four, guest will select on site

Spaghetti & Meatballs

pomodoro sauce, Fabio's meatballs, parmesan cheese, hand torn basil

Chicken Fresco

grilled chicken breast, broccolini, sundried tomato, white wine & parmesan cream sauce, cavatappi pasta, grated parmesan, parsley

Smoked Mac & Cheese

house smoked brisket, parmesan cream sauce, citrus & garlic breadcrumbs, cavatappi pasta, parsley

Beer Cheese Burger

crispy bacon, beer cheese, caramelized onion, arugula, garlic aioli

Ahi Poke Bowl

ahi tuna, spring mix tossed in sesame & ginger dressing, cucumbers, avocado, shredded carrots, scallions, black rice, extra virgin olive oil, sesame seeds, furikake flakes, drizzled with cusabi & teriyaki sauce

Black Bean Bowl

grilled chicken, citrus slaw, roasted corn, black beans, pickled jalapeno & red onion, tomato, black rice, salsa, guacamole, lime, cilantro, chipotle cream

Citrus Salmon

herb roasted potato, blistered cherry tomato, roasted brussels, garlic white wine sauce

Chicken Marsala

parmesan & mushroom marsala sauce, skin on mashed potato, sauteed spinach

Guinness Fish & Chips

beer battered haddock, lemon tartar sauce, cabbage slaw, malt vinegar fries, grilled lemon, parsley

DESSERT

host to preselect, served individually

Bomboloni

baked italian donut, served with chocolate, raspberry & caramel sauces

Cookies & Cream

chocolate chip cookie, vanilla bean ice cream, powdered sugar

Flourless Brownie Sundae

warm brownie, vanilla bean ice cream, whipped cream, chocolate & caramel sauce



BEVERAGE PACKAGE

Host to preselect one Beverage Package:

Non Alcoholic: This includes all soda & juice options, as well as coffee & tea service; and bottled sparkling and still water.

Standard Bar: Our three House Beers and three preselected Draft and/or Bottled Beers, one House Red and House White Wine, and Select House Cocktails in addition to all non-alcoholic beverages listed in the Non-Alcoholic Beverage Package. Host to preselect Draft/Bottle options prior to event.

Premium Bar: Draft Beer, House Wine and Select Craft Cocktails in addition to all non-alcoholic beverages listed in the Non-Alcoholic Beverage Package.

Open Bar: Draft & Bottled Beer, Wines, Cocktails & Non-Alcoholic Beverage Package options. This package is based on consumption, a tab will be opened during the length of the event and any drinks guests order will be charged individually and the host will pay at the conclusion of the event.

Cash Bar: Draft & Bottled Beer, Wines, Cocktails & Non-Alcoholic Beverage Package options. This package is based on consumption, guests will start a tab and be charged individually for any drinks ordered.

NON ALCOHOLIC

\$10 per person

Soda, Coffee, Hot & Iced Tea,
Juice, Still & Sparkling Water

STANDARD BAR

\$ 25 per person

House Beer, Select Draft,
House Red & White Wine,
Select House Cocktails, Soda,
Juice, Sparkling & Still Water

PREMIUM BAR

\$40 per person

Draft, House Wines, Select
Craft Cocktails, Soda, Juice,
Sparkling & Still Water

OPEN BAR

Based on consumption - host to pay at end of event

Draft & Bottled Beer, Wines,
Cocktails, Soda, Juice, Sparkling &
Still Water

CASH BAR

Based on consumption - guests to pay individually

Draft & Bottled Beer, Wines,
Cocktails, Soda, Juice, Sparkling &
Still Water

CATERING



MENU

HOUSE COCKTAILS

OLD FASHION

House Bourbon, Bitters, Filthy
Cherry, Orange Twist

PEACH GARDEN SPRITZ

Vermouth Bianco, Prosecco,
Peach Puree

FRENCH 75

House Gin, Lemon Juice,
Prosecco, Simple Syrup

APEROL SPRITZ

Aperol, Prosecco, Soda Water

TEQUILA SUNRISE

House Tequila, Orange Juice,
Grenadine

COSMOPOLATIN

House Vodka, Triple Sec, Lime
Juice, Cranberry Juice, Simple
Syrup

LEMON DROP

Western Son's Lemon, Triple
Sec, Lemon Juice, Simple,
Sugar Rim

COTTON CANDY COSMO

Vodka, Triple Sec, Lemon Juice,
Cranberry Juice, Cotton Candy

HARVEST PUNCH

Jamaican Rum, Dark Rum,
Lime Juice, Pineapple Juice,
Orange Juice

UNDERWOOD

Spiced Rum, Blood Orange
Juice, Honey Syrup, Ginger
Beer

CHUCK'S MULE

Choice of Vodka, Bourbon or
Tequila, Lime Juice, Ginger
Beer

KENTUCKY PASSION

Bourbon, Peach Schnapps,
Lemon Juice, Passion Fruit
Puree, Mint

LAGERITA

Tequila, Triple Sec, Lime Juice,
Cucumber Puree, Tajin Rim

GIN LEMONADE

Gin, Lillet Aperitif, Lavender
Syrup, Lemon Juice,
Strawberry Puree, Tonic

ESPRESSO VANILLA MARTINI

Vodka, Vanilla, Kahlua, Cold
Brew

REVOLVER

Bourbon, Kahlua, Chocolate
Bitters

CATERING



MENU

BEVERAGE MENU

VODKA

Tito's
Belvedere
Grey Goose
Ketel One
Stoli
Wheatly
Stateside

GIN

Bombay London Dry
Bombay Sapphire
Gunpowder
Gray Whale
Hendrick's
Tanqueray

TEQUILA

Casamigo Blanco
Casamigo Reposado
Casamigo Anejo
Don Julio Silver
Espolon Blanco
Milagro Silver
Milagro Reposado
Montelobos Mezcal
Patron Silver
Cincoro Blanco
Cincoro Reposado
Cincoro Anejo
Corozon
Tequila Ocho Reposado

RUM

Bacardi Silver
Malibu
Myer's
Captain Morgan
Ron Zacapa
Don Q Cristal
Castillo Gold

WHISKEY & SCOTCH

Jack Daniel's no. 7
Jack Daniel's Barrel Select
Jack Daniel's Barrel Proof
Jack Daniel's Barrel Rye
Jameson
Dewar's White
Glenlivet 12 yr
Glenfiddich 12 yr
Johnnie Walker Red
Johnnie Walker Black
Johnnie Walker Blue
Tullamore

BOURBON

Buffalo Trace
Blanton's
Eagle Rare
Angel's Envy
Basil Hayden
Bulleit

WINE

Pinot Grigio
Sauvignon Blanc
Chardonnay
Rose
Merlot
Pinot Noir
Cabernet Sauvignon
Kendall Jackson Chardonnay
The Beach Rose
The Federalist Cabernet Sauvignon
Josh Cabernet Sauvignon
19 Crime Red Blend
Roscato Rosso Dolce

BOTTLE BEER

Budweiser
Bud Light
Corona Light
Corona Extra
Modelo
Stella Artois
Yuengling
Miller
Coo's Light
Stateside Vodka Soda
Surfsides

Knob Creek
Old Forester
Four Roses
Maker's Mark
Sazerac Rye
Redemption Rye
Russel's 10yr
Green River
Whistle Pig 10yr
Woodford Reserve
Woodford Reserve Double Oak
Ezra Brooks Rye
Woodinville



CATERING POLICIES

Chuck Lager's Catering Contract must be completed and returned to your Events Coordinator five business days before the date of event for it to be confirmed and booked. Once your event is confirmed, the Restaurant is setting aside a space, staffing and food & beverage especially for you and you agree to honor the reservation by arriving at the Restaurant on time.

Time Limitation: Depending on the space reserved and type of event you are hosting, time and booking limitations vary.

Outside Food & Beverage: For your convenience, we allow guests to bring outside desserts into our restaurant for their event. The fee to bring in a dessert is \$10 per item. Homemade desserts are not permitted, they must be in a sealed container from an established place of business. We will provide plates, napkins, and cutlery. No outside beverages of any kind are permitted.

Gratuïty: For your convenience, 20% gratuity will be added to all food and beverages ordered during your event.

Payment: We accept Cash, Visa, Mastercard, American Express, Discover, and Gift Cards as forms of payment. Please make our event coordinator aware of any special payment circumstances you are requesting (separate checks, company checks, etc.).

Guest Guarantee: Please note that once a final guest guarantee has been provided, no later than 48 hour prior to the Event, additions to the guest count may only be made with the consent of Chuck Lager's Event Coordinator. Payment will be based upon the final guarantee or the number served, whichever is greater.

Cancellations: We require a minimum of 48 hours notice prior to the event for a cancellation. If an event is cancelled less than 48 hours prior to the event, the credit card on file will be charged a \$50 cancellation fee.

Additional Provisions: Chuck Lager's reserves the right to deny entrance to anyone deemed intoxicated or unruly. Alcoholic beverages will not be served, either given or sold, to anyone deemed intoxicated or unruly, or to anyone under 21 years of age. In connection with the Event, the Host shall comply with all applicable laws, rules, and regulations. The Host and party will leave Chuck Lager's premises in as good condition as when received, and will use reasonable care to prevent damages. The Host is responsible for any damage to Chuck Lagers and/ or it's employees or property caused by the Host &/or Host's guests. Chuck Lager assumes no liability for lost, misplaced, or stolen articles in connection with the Event. No items can be left at Chuck Lager's after the Event ends, including but not limited to décor, flowers, favors, gifts, or cake toppers. Any and all belongings must be removed at the close of the Event.



FREQUENTLY ASKED QUESTIONS

Q: Do you require a food and beverage minimum to reserve an area in your venue?

A: Yes. To reserve we ask that you meet and a food and beverage minimum to have the area. The minimums range per day of the week, time and guest count. The minimum is prior to sales tax and service fees.

Q: How do I secure my event?

A: To secure your event, we ask for the signed contract back 5 business days before your event is scheduled. Your event will not be considered booked until we receive it.

Q: When do I need to provide my final menu, dietary restrictions & guest counts?

A: We will ask for your final menu selections and any dietary restrictions one week prior to your event. We will ask for your final head count 48 hours prior to your event.

Q: Does your venue have AV capabilities?

A: If you are reserving the full extent of the Bar Area there is the choice of which ever TV channel you prefer. One TV has HDMI capabilities.

Q: Can I bring in outside beverages?

A: We do not allow outside beverages of any kind,

Q: Can I bring a cake?

A: Yes. The cake must be store bought, we do not allow any home-made items to be brought in. There is a \$10 fee associated with every outside dessert that is brought in.

Q: Are all event spaces ADA-accessible?

A: Yes, all spaces are ADA accessible.

Q: Where are you located?

A: We have multiple Chuck Lager locations.

Chuck Lager's Pike Creek - 4500 New Linden Hill Rd. Wilmington, DE 19808 (302) 803-6570

Q: Is there sufficient parking?

A: Yes, we have a large parking lot that is shared by the shopping center we are located in.



____/____/____
date

Type of event: _____

Date of event: _____ Starting time: _____

Number of Guests: _____ Finishing time: _____

Dining Option: _____ Drink Option: _____

Area: _____ Table Set Up: _____

Estimated Total Food & Beverage: _____ Gratuity: _____

Other (i.e. special requests, allergies etc.):

This contract must be completed and returned to Chuck Lager Events five business days before the date of event for it to be confirmed and booked. Final Head Count must be guaranteed 48 hours prior to event as Host will be charged for the confirmed number of guests. A \$50 cancellation fee will be added to all parties that cancel within 48 hours of the scheduled event.

Contact Details

Contact Name: _____ Phone #: _____

Company Name: _____ Email: _____

Address: _____

City: _____ Zip Code: _____

Payment Details

I _____ authorize Chuck Lager to charge the credit card below.

Account Type: ☐ Visa ☐ MasterCard ☐ AMEX ☐ Discover

Cardholder Name _____

Credit card number: _____ Exp: _____ Ccv: _____

Billing Zip Code _____

Signature

Date

I authorize the above-named business to charge the credit card indicated in this authorization form according to the terms outlined above. This payment authorization is for the goods/services described above, for the amount indicated above only, and is valid for one time use only. I certify that I am an authorized user of this credit card and that I will not dispute the payment with my credit card company; so long as the transaction corresponds to the terms indicated in this form.