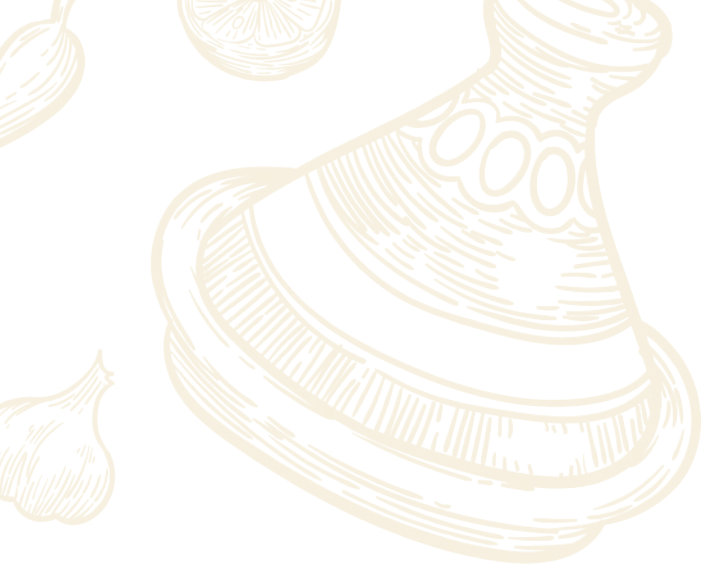




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TANDEM
CATERING & EVENTS
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TANDEM RESTAURANT
200 NORTH GREENSBORO STREET
CARRBORO NC 27510 | 919-641-4441
EMMA@TANDEMCARRBORO.COM

www.tandemcateringevents.com



TANDEM RESTAURANT, located in Historic Carr Mill Mall, is perfectly suited to host a wide variety of private functions with four separate defined spaces that are flexible to the needs of our guests. Tandem is designed with the guest in mind and focuses on modern American cuisines with traditional international influence. Using bold flavors elegantly crafted with an emphasis on quality, Tandem believes in creating memories by offering exquisite food delivered by hospitality driven staff. With a detail-orientated catering coordinator on hand at all times, you are given expert advice allowing your special event to be tailored to exactly what you desire, at a price you can afford.

EVENT SPACES



WINE ROOM

Our intimate WINE ROOM offers a private experience with full service AV including drop down screen, projector and surround sound music. Perfect for class room style or dinner and a presentation. The Wine Room seats 36 people for a sit down meal and 45 people for cocktails and appetizers. The BACK ROOM seats 100 people for dinner and 150 in a cocktail setting.

THE PATIO

is host to a lively fun outdoor space that is ideal for cocktail receptions, corporate get-togethers, parties under the stars and dining alfresco. The Patio is adjacent to the main bar area and can accommodate approximately 75 people fully seated and 100 people in a cocktail setting.



FULL VENUE

Tandem can also be hired out as a FULL VENUE for larger events such as weddings, holiday parties and sorority fraternity events. Full capacity is approximately 250 people fully seated or 350 people in a cocktail setting. It is the perfect venue for such fun-filled get-togethers or formal events.

Tandem offers Offsite Catering and Full Banquet Services in any location. From a drop-off lunch catering to a wedding for 500, includes planning, sourcing, set up, execution, break down and cleaning. Special menu design, detailed execution and a dedication to excellence. Tandem has a full rental inventory for any event.

TANDEM

CATERING & EVENTS

APPETIZER MENUS

\$25 PER PERSON

Red beet and goat cheese dip
 Herb yogurt
 Toasted pita points
 Bruschetta, garlic crostini, red bell pepper & basil
 Vegetable crudite, cucumber, baby carrots, celery hearts, broccoli, cherry tomato, basil dips
 Blue cheese deviled eggs, smoked paprika, crispy shallots



\$30 PER PERSON

Green goddess yogurt dip
 Grilled eggplant caviar, roasted tomato, and cilantro
 Toasted baguette
 Cesar heart of romaine, parmesan reggiano
 Root vegetables, tahini, sesame
 Seasonal vegetable phyllo tartlets
 Moroccan chicken skewer, saffron, ginger, cilantro, yogurt

\$35 PER PERSON

White beans, saffron hummus
 Basil pesto spread
 Artisan bread
 Roasted & grilled seasonal vegetables, olive oil & herb chimichurri
 Grilled kofta kabob, ground beef, cumin, harissa, coriander
 Poached local shrimp, cucumber, horseradish cocktail sauce
 Local goat cheese tart, balsamic onion jam, sunflower seed
 Spanakopita parcels



TANDEM

CATERING & EVENTS

DINNER MENUS

Plated / Buffet / Family Style

\$49 PER PERSON

APPETIZERS

White beans, saffron hummus
Red beet and goat cheese dip
Toasted pita
Vegetable crudite
Blue cheese deviled eggs

ENTREES

Airline chicken, lemon confit, white wine, tarragon
Pan seared salmon, dill beurre blanc
Spinach fettuccini, goat cheese, cherry tomato, asparagus, lemon olive oil
Served with seasonal vegetables and Smoked puree potatoes

Selection of **MINIATURE DESSERTS**

\$65 PER PERSON

APPETIZERS

Trio of spreads
Grilled baguette
Roasted & grilled seasonal vegetables
Lump crab cake
Lamb stuffed mini peppers

SALAD

Arugula, beets, goat cheese, citrus vinaigrette

ENTREES

Polet rouge joyces farm chicken, sherry chicken jus
Wild caught salmon, champagne, and crab veloute
Grilled ribeye, sherry, caramelized onion and thyme reduction
Roasted vegetable and quinoa risotto

Served with farmer's market vegetables and baby fingerling potatoes

Chef's selection of **INDIVIDUAL DESSERT**



\$55 PER PERSON

APPETIZERS

Grilled eggplant caviar
Basil pesto spread
Herb pita points
Local goat cheese tart, balsamic onion jam
Moroccan chicken bites, tzatziki drizzle
Carrboro farmers market vegetables

SALAD

House salad, herb vinaigrette

ENTREES

Free range roasted chicken breast, sage, pumpkin seed gremolata, madeira jus
Pistachio crusted salmon, dill, horseradish beurre blanc
Beef short ribs, shallot confit, merlot reduction
Butternut squash risotto, leeks, parmesan, sage, caraway cream

Served with market vegetables & roasted herb-marinated potatoes

Selection of **MINIATURE DESSERTS**



LUNCH MENUS

\$30 PER PERSON

Hummus and pita points
House salad
Moroccan chicken
Basmati rice
Cumin & yogurt sauce

\$35 PER PERSON

Cesar salad
Grilled herb marinated chicken
Butternut Squash Risotto, pickled yellow
beets, pistachio, parmesan reggiano
Seasonal vegetables
Selection of cookies

\$40 PER PERSON

Trio of spreads, toasted pita points
Choice of soup or house salad
Joyce farm roasted chicken breast, thyme
& basil jus
Seared salmon, champagne dill beurre
blanc
Spinach linguine
Miniature desserts



CRAFTED SANDWICH TRAYS

(or individually boxed)
All sandwiches served with choice of side
\$12.50 per person
Classic club, Pimento cheese, Chicken salad
Hummus and grilled vegetable wrap
Black forest ham and hoop cheddar

SIDES

Smoked potato salad, penne pasta salad, fresh fruit
salad
Cookies \$1.50

FAMILY STYLE LUNCH \$20 per person

- Chicken kabob, basmati rice, cumin & yogurt sauce
- Quinoa risotto, butternut squash, leeks, spinach, madras curry, feta cheese
- Grilled mediterranean beef kabob, basmati rice, roasted vegetables, tzatziki sauce
- Smoked tamarind pork ribs, herb coleslaw, smoked potato salad
- Herb marinated chicken, linguine, rapini, lemon butter, parsley, cherry tomatoes, parmesan reggiano
- Atlantic salmon, seasonal vegetables, garlic, shallots, citrus, rustic tomato marinara

FAMILY STYLE SALADS \$17 per person | \$10 as a side per person

- Smoked Beets and Brussels - whipped farmer's cheese, endive, black currant vinaigrette, pecan furikake
- Greek salad, cherry tomatoes, potatoes, green peppers, kalamata olives, feta cheese, greek dressing
- Field greens salad, cherry tomatoes, English cucumbers, radish, herb vinaigrette
- Caesar, hearts of romaine, brioche crouton, parmesan reggiano, creamy caesar dressing
- Local Roots Salad, carrot, parsnip, celery root, radish, raisins, tahini, sesame



IN-HOUSE LUNCH PACKAGE minimum of 25 people

OFF SITE LUNCH PACKAGE minimum of 20 people