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TANDEM
CATERING & EVENTS
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TANDEM RESTAURANT
200 NORTH GREENSBORO STREET
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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.

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APPETIZER MENUS

\$20 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



\$25 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



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DINNER MENUS

Plated / Buffet / Family Style

\$45 PER PERSON

APPETIZERS

White beans, saffron & yogurt 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**

\$57 PER PERSON

APPETIZERS

Trio of spreads
Herb toasted pita
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**



\$49 PER PERSON

APPETIZERS

Grilled eggplant caviar pita chips
Basil pesto spread
Grilled baguette
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**



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LUNCH MENUS

IN-HOUSE LUNCH PACKAGE minimum of 15 people

\$25 PER PERSON

Hummus and chips
House salad or caesar salad
Moroccan chicken kabob
Basmati rice
Seasonal vegetables
Sofrito peppers, cumin & yogurt sauce

\$30 PER PERSON

CHOICE OF SOUP OR SALAD
heirloom tomato & ginger, thai basil
field greens
CHOICE OF ENTREE
joyce farm grilled chicken skewers,
grilled salmon, red pepper jus
fettuccine pasta, green peas, leeks,
parmesan cream
DESSERT: selection of cookies

\$35 PER PERSON

APPETIZERS
Trio of spreads
CHOICE OF SOUP OR SALAD
Butternut squash, cardamom & coconut
Butter lettuce, orange, candied pecans,
citrus dressing
CHOICE OF ENTREE
Joyce farm roasted chicken breast, thyme
& basil jus
Seared salmon, champagne dill beurre
blanc
Grilled skirt steak chimichurri salsa
Spinach linguini
Chef's choice of **MINIATURE DESSERTS**



OFF SITE LUNCH PACKAGE minimum of 15 people

CRAFTED SANDWICH TRAYS

(or individually boxed)
All sandwiches served with choice of side
10 people: \$12 per person, 20 people: \$11.50 per person, 30 people: \$11 per person, 40 people: \$10.50 per person
Hummus and grilled vegetable wrap
Black forest ham and hoop cheddar
Classic club, pimento cheese, grilled portobello, or chicken salad
SIDES
Smoked potato salad, penne pasta salad, fresh fruit salad
Cookies \$1.50

FAMILY STYLE LUNCH \$20 per person

- Chicken kabob, basmati rice, sofrito peppers, cumin & yogurt sauce
- Chicken picatta, whole grain couscous, yellow squash caponata, white wine garlic jus
- Quinoa risotto, butternut squash, leeks, spinach, madras curry, feta cheese
- Grilled mediterranean beef kabob, basmati rice, roasted vegetables, tzatziki sauce
- Traditional chicken moroccan couscous, vegetables, garbanzo beans, turmeric, ginger, onion and raisin confit

FAMILY STYLE SALADS \$16 per person | \$10 as a side per person

- Quinoa and chickpea salad, organic baby kale, madras curry, onion, bloomed raisin, roasted carrots, mint dressing
- Red beets and barley salad, apple, green onion, cilantro, orange, and feta cheese
- Greek salad, field green salad, caesar salad
- Baby spinach salad, strawberries, candied pecans, blue cheese, honey comb vinaigrette
- Smoked potato salad, green onion, mustard seed
- Three beans salad, fresh corn, basil pesto, cherry tomato, feta cheese