

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.

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

EVENT SPACES



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 30 people for a sit down meal and 45 people for cocktails and appetizers. The BACKROOM seats 90 people for dinner and 150 in a cocktail setting.

The CHEF'S TABLE is the pinnacle point in the restaurant offering the perfect view of kitchen theatre combined with the sophistication of an elegant farmhouse style table, plush seating and beautiful lighting.



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 55 people fully seated and 100 people in a cocktail setting.

TANDEM BAR immediately greets you with its warm, unique industrial structure. The space can accommodate large groups, office parties, receptions and after hour drinks. With a large selection of local North Carolina draft beers, a progressive wine list and cutting edge mixology Tandem Bar can be the gathering point or the welcoming casual backdrop to your next event.



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

APPETIZER MENUS

\$15 PER PERSON

RED BEET AND GOAT CHEESE DIP

FRENCH ONION DIP

BREADS

SOFFRITO 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



\$20 PER PERSON

SWEET PEPPER SOFRITO

GRILLED EGGPLANT CAVIAR,
roasted tomato, and cilantro

PITA CHIPS

MINI ROMAINE HEART

MARINATED WILD MUSHROOMS,
rosemary, star anise, olive oil

BEEF AND FETA BITES, balsamic cream,
sunflower seed, olive oil

MOROCCAN CHICKEN SKEWER, saffron,
ginger, cilantro, yogurt

\$30 PER PERSON

WHITE BEANS, SAFFRON HUMMUS

PICKLED ZUCCHINI SALSA, tomato,
orange & lime chipotle

CROSTINI & 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

COLD MEAT, duck & pork terrine



TANDEM

DINNER MENUS

Plated / Buffet / Family Style

\$35 PER PERSON

APPETIZERS

WHITE BEANS, SAFFRON & YOGURT HUMMUS

RED BEET AND GOAT CHEESE DIP

CHIPS & BREAD

VEGETABLE CRUDITE

BLUE CHEESE DEVILED EGGS

ENTREES

AIRLINE CHICKEN PICCATA, lemon confit, white wine, tarragon

PAN SEARED SALMON, basil & smoked red pepper sauce

SPINACH FETTUCCINI, goat cheese, cherry tomato, asparagus, lemon olive oil

Served with seasonal vegetables and smoked puree potatoes

Selection of MINIATURE DESSERTS



\$40 PER PERSON

APPETIZERS

SWEET PEPPER SOFRITO

GRILLED EGGPLANT CAVIAR

PITA CHIPS

LOCAL GOAT CHEESE TART, balsamic onion jam

COLD MEATS, duck & pork terrine

PICKLED VEGETABLES

SALAD

HOUSE SALAD *or* CAESAR SALAD

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

\$47 PER PERSON

APPETIZERS

TRIO OF SPREADS

CROSTINI & BREAD

PICKLED ZUCCHINI SALSA

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

HOT SMOKED SCOTTISH SALMON, champagne, and crab veloute

GRILLED NEW YORK STRIP, sherry, caramelized onion and thyme reduction

GOLDEN QUINOA, madras curry, spaghetti squash puree, baby carrots, leeks cream

Served with farmer's market vegetables and baby fingerling potatoes

Chef's selection of INDIVIDUAL DESSERT



TANDEM

LUNCH MENUS

IN-HOUSE LUNCH PACKAGE *minimum of 15 people*

\$20 PER PERSON

HUMMUS AND CHIPS
HOUSE SALAD or CAESAR SALAD
MOROCCAN CHICKEN KABOB
BASMATI RICE
SEASONAL VEGETABLES
SOFRITO PEPPERS, cumin & yogurt sauce

\$25 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
FETTUCCHINE PASTA, green peas, leeks,
parmesan cream
DESSERT: selection of cookies

\$30 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 10 people*

CRAFTED SANDWICH TRAYS *(or individually boxed)*

All sandwiches served with choice of side

10 people: \$9 per person, 20 people: 8.50 per person,
30 people: \$8 per person, 40 people: \$7.50 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 \$10 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 \$10 per person | \$5 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