



Special Event
BREAKFAST, BRUNCH
&
LUNCH MENU

for groups of 20 or more guests



The
Chadwick

10545 Perry Highway Wexford, PA

724.935.5950

info@chadwickevents.com

MENU OPTIONS



BREAKFAST & BRUNCH BUFFET

Morning Menu options with everyone's favorites



PLATED LUNCHEON

Guests enjoy having their meal served to them Select up to three entrees



LIGHT LUNCHEON

A single course lunch that is sure to please



DELI AND CASUAL STYLE BUFFET

Comfort style choices for a hearty lunch



LUNCHEON BUFFET

Menu to offer your guests a wide variety of meal selections



BEVERAGES & COCKTAILS

From Open Bar to Beer & Wine to Soft Drinks there are many beverage options to choose from

BREAKFAST BUFFET *Menu*

Served by 10am
Orange and Cranberry Juice
Coffee and Hot Tea included

Assorted Muffins
Fresh Fruit Bowl
Fluffy Scrambled Eggs gf
Cinnamon French Toast, warm Syrup
Crisp Bacon or Pork Sausage Links (Turkey Sausage add \$1.50)
Seasoned Breakfast Potatoes

\$16.95 per person for 35 or more guests (20-34 guests add \$2)

BRUNCH BUFFET *Menu*

Served by 1pm
Freshly Baked Rolls & Butter
Orange and Cranberry Juice
Coffee and Hot Tea included

Assortment of Miniature Danish
Plain and Strawberry Yogurt gf
Granola
Fresh Fruit Bowl gf
Egg Casserole with Cheddar, Broccoli and Caramelized Onion gf
Seasoned Breakfast Potatoes
Crisp Bacon or Pork Sausage Links (Turkey Sausage add \$1.50)
Rosemary Garlic Chicken Breast or Sliced Roast Beef, Mushroom Demi Glace gf
Fresh Seasonal Vegetables gf

\$21.95 per person for 35 or more guests (20-34 guests add \$2)

PLATED LUNCHEON

Menu

Freshly Baked Bread & Butter
Coffee and Hot Tea included

SOUP or SALAD

Choose one for all guests

- | | |
|--|--|
| Roasted Tomato Bisque, Brioche Crouton | Lobster Bisque +\$2 |
| Seasonal Vegetable Soup gf | Chopped Cobb Salad +\$2 |
| Mixed Green Salad, gf choice of Dressing | Fresh Fruit gf |
| Classic Caesar Salad | Mixed Greens, Strawberries and sliced Almond gf (seasonal) |

LUNCHEON ENTREES

Choose up to three selections

- Beef Medallions, Roasted Shallot Demi Glace gf \$21.95
- Fire Braised Boneless Short Rib, Red Wine Sauce \$22.95
- Petite Filet Mignon (4oz), Baguette Crouton, Cabernet Reduction \$28.95
- Sicilian Meatloaf, Hunter Sauce \$18.95
- Roasted Pork Loin, Madiera Mustard Sauce gf \$18.95
- Herb Roasted Salmon, Citrus Honey Glaze gf \$23.95
- Seared Mahi Mahi, Roasted Tomato Bruschetta gf \$24.95
- Roasted Cod, Lemon Herb Crust \$18.95
- Seared Tilapia, Brown Butter gf \$19.95
- Roasted Turkey Breast, Pan Sauce gf \$18.95
- Rosemary Garlic Chicken \$20.95
- Cilantro Lime Chicken, Orange Pineapple Salsa gf \$19.95
- Chicken Parmagiana, Marinara, Mozzarella \$19.95
- Roasted Chicken Breast, Romano Herb Crust, Balsamic Drizzle \$18.95
- Eggplant Involtini - Herbed Ricotta, Marinara, Mozzarella* \$17.95
- Roasted Vegetable Stack, Rice Blend, Roasted Pepper Sauce* gf \$17.95

STARCH *Choose one*

All choices are gluten free

- Herb Roasted Yukon Gold Potato
- Garlic Red Skin Mashed Potato
- Rice Blend Pilaf
- Parmesan Risotto +\$1
- Red Potato with Herb Butter

VEGETABLE *Choose one*

- Corn, Peppers and Tomato
- French Green Bean, Julienne Carrot
- Seasonal Vegetable Medley
- Fresh Broccoli, Citrus Butter
- Honey Maple Glazed Carrots

DESSERT

Please see page 7 for dessert options

**Entree does not include starch and vegetable choices*

All prices are plus 20% service charge and applicable sales tax gf indicates gluten free

LIGHT LUNCHEON *Menu*

Freshly Baked Bread & Butter
Coffee and Hot Tea included

LIGHT LUNCH ENTREES

Single Course Lunch - Choose up to three selections

Chicken Breast Bruschetta, Balsamic Drizzle, Roasted Vegetables and Grains gf
\$16.95

Southwest Chicken, Orange Pineapple Salsa, Roasted Vegetables and Grains gf
\$16.95

Tuscan Chicken Breast, Roasted Vegetables and Grains \$ 16.95

Sliced Beef Medallions, Chimichurri Cream, Roasted Vegetables and Grains gf
\$ 18.95

Pasta Primavera - Penne Pasta, Fresh Vegetables, Basil Pesto Cream, Shaved
Parmesan \$ 16.95

Grilled Vegetable Plate, Red Pepper Pesto Drizzle, Wild Rice and Grain Pilaf gf
\$ 16.95

Grilled Shrimp or Chicken Caesar Salad \$ 16.95

Asian Glazed Salmon Salad - Mixed Greens, Red Pepper, Mandarin Oranges,
shaved Carrot and Sesame Dressing gf \$18.95

Chicken and Strawberry Salad with Mixed Greens, Feta, Almonds and Poppy
Seed Vinaigrette gf \$ 16.95

Steak Salad with Provolone Cheese, Mixed Greens, Red Grape Tomato, and
slivered Onion, Balsamic Vinaigrette gf \$ 18.95

DESSERT

Please see page 7 for dessert options

DELI BUFFET *Menu*

Coffee and Hot Tea included

SOUP and SALAD *Choose three*

Seasonal Vegetable Soup gf
Mixed Green Salad, gf choice of Dressing
Creamy Cole Slaw gf
Watermelon, Cucumber, Feta Salad gf (seasonal)

Chicken with Rice Soup gf
Fresh Fruit Salad gf
Cucumber, Tomato, Red Onion Salad gf

BUILD YOUR OWN SANDWICH

Sliced Baked Ham, Turkey Breast and Roast Beef
Cheddar, Provolone and Swiss Cheese
Leaf Lettuce and Sliced Tomato, Mayo, Garlic Aioli & Mustard
Assorted Breads and Rolls

Chef's assortment of Chewy Cookies and Brownie Bites

\$16.95 per person for 35 or more guests (20-34 guests add \$2)

CASUAL LUNCHEON BUFFET *Menu*

Freshly Baked Rolls & Butter
Coffee and Hot Tea included

SOUP and SALAD *Choose two*

Seasonal Vegetable Soup gf
Mixed Green Salad, gf choice of Dressing
Creamy Cole Slaw gf

Chicken with Rice Soup gf
Fresh Fruit Salad gf
Cucumber, Tomato, Red Onion Salad gf

CASUAL LUNCHEON ENTREES *Choose two*

Smoked Sausage with Onions and Peppers gf
Roast Beef, Mushroom Gravy gf
Baked Ham, Brown Sugar Glaze gf
Crispy Chicken Tenderloins
Southwest Chicken, Corn Tomato Salsa gf
Roasted Turkey Breast, Natural Sauce gf
Citrus Cod gf

Meatloaf, Sweet Tomato Glaze
BBQ Beef Brisket +\$2
Santa Fe Pulled Pork Casserole
Rosemary Garlic Chicken Breast gf
Honey BBQ Chicken, Bacon, Jack Cheese
Battered Cod
Vegetable, Rice and Bean Casserole gf

SIDE DISHES *Choose two*

Cilantro White Rice gf
Roasted Seasoned Potato Wedges gf
Three Cheese Mac n Cheese
Mashed Potatoes

Corn with Red Pepper Confetti gf
Green Beans with Crispy Onion
Seasonal Vegetable Medley gf
Penne Marinara

\$17.95 per person for 35 or more guests (20-34 guests add \$2)

All prices are plus 20% service charge and applicable sales tax gf indicates gluten free

LUNCHEON BUFFET

Menu

Freshly Baked Bread & Butter
Coffee and Hot Tea included

SALAD *Choose Two*

Mixed Green Salad, gf choice of Dressing Fresh Fruit Salad gf
Asian Cabbage Slaw gf Crushed Potato Salad
Watermelon, Cucumber, Feta Salad gf (seasonal) Mixed Greens with Pineapple, Red Onion,
Cucumber, Tomato & Red Onion Salad gf Red Pepper, Cilantro gf

LUNCHEON ENTREES

Choose Two

Roasted Chicken Breast, Romano Herb Crust, Balsamic Drizzle
Cilantro Lime Chicken, Orange Pineapple Salsa gf
Chicken Parmagiana, Marinara, Mozzarella
Grilled Chicken Bruschetta gf
Roasted Pork Loin, Bourbon Glaze gf
Bistro Steak Medallions, Roasted Mushroom Demi gf
Fajita Beef with Peppers and Onion
Seared Tilapia with Brown Butter, Roasted Shallot gf
Lemon Herb Crusted Cod, White Wine Butter
Cod Provencal - Tomato, Capers, Olive Tapenade gf
Seared Salmon, Lemon Dill Buerre Blanc +\$3 gf
Vegetable Lo Mein with Marinated Tofu, Sweet Soy

STARCH

VEGETABLE

Choose three between Starch and Vegetable selections

Rice Pilaf with Fresh Herbs gf	Honey Maple Glazed Baby Carrot gf
Roasted Rosemary Potato gf	Green Beans with Crispy Onion
Garlic Mashed Potato gf	Seasonal Vegetable Medley gf
Four Cheese Mac and Cheese	Broccoli and Red Pepper gf
Penne Marinara with Parmesan	Corn, Peppers and Tomato

\$20.95 per person for 35 or more guests (20-34 guests add \$2)
Additional Entree +\$5

DESSERT

Please see page 7 for dessert options

a La Carte HORS D'OEUVRE & DESSERTS

HORS D'OEUVRE & DESSERT TRAYS

Each Tray serves 25 - 30 guests

Fresh Vegetables, Buttermilk Ranch Dip gf \$59

Assorted Cheeses, Honey Mustard Dip, gf Crackers \$79

Fresh Fruits, Berry Yogurt Dip gf \$69

Antipasto Tray - cured Meats & assorted Cheeses \$125

Cocktail Shrimp,

Pineapple Cocktail Sauce (60 pieces) gf \$95

Old Fashioned Cookie Tray \$59

Assorted Brownie Tray \$75

HORS D'OEUVRE SELECTIONS

50 pieces per selection

Miniature Crab Cakes, Cracked Pepper Aioli \$150

Garlic Shrimp, Sundried Tomato Cream gf \$100

Asian Beef & Pepper Skewer gf \$150

BBQ Shrimp wrapped with Bacon gf \$150

Tomato Bruchetta, Balsamic Glaze \$75

Breaded Zucchini, Tomato Cheddar Fondue \$80

Miniature Beef Meatball, Honey Garlic Glaze \$65

Hot Breaded Cauliflower Bite \$50

Vegetable Egg Roll, Soy Dipping Sauce \$75

Stuffed Deviled Eggs \$75

Guacamole Phyllo Cup \$75

DESSERT SELECTIONS

Almond Cream Cake \$3.95

Chocolate Indulgence Cake \$4.95

Blueberry Cobbler Cheesecake \$4.95

Dessert Shots \$2.75

Mini Pound Cake Trifle, Mini Chocolate Brownie Shot, Mini Berry Mousse Cup gf Vanilla Ice Cream, Chocolate Sauce gf \$1.95

Chocolate Chip Mousse \$1.95

Cake Cutting Service available - disposable plate, no charge - china plate, .50 per guest

BEVERAGE

Menu

NON ALCOHOLIC BEVERAGES

Urns & Bowls - approx 35 servings Pitchers & Carafes - approx 8 servings

Fruit Punch Bowl - \$75/bowl \$20/pitcher

Fresh Brewed Iced Tea - \$75/urn \$20/pitcher

Coffee Service \$75/urn \$20/carafe

Canned Sodas \$2.25 each

ALCOHOLIC BEVERAGES

Bottled Beer and Wine Station - For adult groups, choice of Two Brands of Bottled Beer and Three Brands of Wine, Billed on Consumption

Host Bar - Open bar for guests to order their favorite Cocktail, Wine, Beer or Soft Drink. Billed to the host.

Cash Bar - Open bar for guests to order their favorite Cocktail, Wine, Beer or Soft Drink. Guest purchases as they order.

\$75 fee for private bar for parties under 100 guests. Bar service time is at least 2 hours, closes at the discretion of management based on demand

Wine Service - select from our current wine list

Passed - For groups of 100 adults or less, up to 1 hour of service, choose up 2 selections, bill to host based on consumption.

Orange Mimosa \$5.50

Pineapple Mimosa \$5.50

Apple Cider Mimosa (seasonal) \$5.50

Bloody Mary \$5.50

Rose Lemonade \$5.50

Sangria \$5.50

Wines - Chardonnay, Moscato, Cabernet Sauvignon,
Pinot Noir \$6.75

Draft Beer - Miller Lite or Yuengling \$4.50

BOOKING

Information

INCLUDED SERVICES

Use of a Private Room for up to 3 hours
Your choice of Table Linen and Napkin color
Complimentary Table Centerpiece
Event Planner to assist in your planning efforts

MENU SELECTIONS & GUEST COUNTS

Guest counts are due 10 days prior to your event date
Counts cannot decrease but can be increased up to 72 hours
prior to the event.

Menu Selection assistance can be provided.
Children's Meals and Special Dietary Meals available upon
request

GUARANTEE, DEPOSIT & PAYMENT

To book a Private Room for your event:

A non refundable deposit of \$150 - \$500 is required at the time of booking along with a signed Event Contract

Payment in full is required on the date of the event. Cash, Check, Visa, MasterCard, Amex or Discover is accepted as payment.



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