



# Showers

Menus and Services

 **The  
Chadwick**  
Special Events & Catering

[www.chadwickevents.com](http://www.chadwickevents.com)

724.935.5950

10545 Perry Highway

Wexford, PA 15090



## SHOWER *Inclusions*

- Use of the facility for 3 hours
- One hour set up access prior to the event
- Linens and Napkins in your choice of color for your guest tables
- Table Candle Lamp Centerpiece
- Cut and Service of Client's Cake on disposable plates
- Special Chair for Guest of Honor next to the Gift Table
- Tables for food and beverages supplied by The Chadwick dressed with linen and up to 4 complimentary dressed tables to be used for gifts, prizes, cake and



## SHOWER *Booking*

Showers can be booked up to 6 months in advance

A deposit & signed contract are required to guarantee your date.

There is no fee for the use of the event space provided food and beverage minimums are met.

Indoor rooms require a \$150 non refundable deposit and a minimum of \$750 in food and beverage charges.

Outdoor spaces require a \$250 non refundable deposit and a minimum of \$1250 in food and beverage charges.

For parties larger than 70 guests, please inquire.

All prices are before tax and 20% service fee. Minimums are calculated prior to tax and service fee.

## BRUNCH *Buffet*

Orange Juice, served

Berry and Yogurt Shooter gf

Broccoli and Cheddar Egg Strata  
or

Tomato Caprese Egg Casserole gf

Pork Sausage, or Turkey Sausage ,  
or Sliced Baked Ham gf

French Toast with Cinnamon Apples, Warm Maple Syrup  
or Cheese Crepes with Berries

Home Fried Potatoes or Artisan Mixed Greens gf

Petite Croissant

\$ 17.95

## Plated BRUNCH

Up to three entrée selections—pre order is required  
Served with Orange Juice and Croissant

Tomato Caprese Egg Casserole gf or  
Broccoli Cheddar Egg Strada  
Breakfast Potato or  
Artisan Mixed Greens with Citrus Vinaigrette,  
Fresh Fruit

Cheese Stuffed Crepe, Berry Sauce, Whipped Cream  
Breakfast Ham, Artisan Mixed Greens,  
Citrus Vinaigrette

French Toast with Cinnamon Apples,  
Breakfast Potato or Artisan Mixed Greens with Citrus  
Vinaigrette, Fresh Fruit

Brunch Monte Cristo  
Grilled French Toast, Ham and Swiss Cheese  
Artisan Mixed Greens with Citrus Vinaigrette, Fresh Fruit

\$16.95



## Plated LUNCHES

*Up to three entrée selections—pre-order is required  
Hot Entrees and Salads served with a bread basket*

### HOT

Chicken Breast Bruchetta, Balsamic Drizzle  
Roasted Red Potato, Artisan Mixed Greens

Spiced Chicken with Orange Pineapple Salsa,  
White Rice, Artisan Mixed Greens gf

Tuscan Chicken Breast, Gourmet White Mac n Cheese  
Artisan Mixed Greens

Tilapia with Italian Tomato Relish  
with Wild Rice and Grain Pilaf, Artisan Mixed Greens

Sliced Beef Medallions, Chimmichurri Cream Sauce,  
Roasted Red Potato, Artisan Mixed Greens

Pasta Primavera—Grilled Vegetables,  
Penne Pasta, Basil Pesto, Shaved Parmesan

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

### COLD

Grilled Chicken or Shrimp Caesar Salad

Asian Glazed Salmon Salad—Mixed Greens, Red Pepper,  
Mandarin Oranges, shaved Carrot & Sesame Dressing +\$2 gf

Chicken and Strawberry Salad with Mixed Greens, Feta, Al-  
monds and Poppy Seed Vinaigrette gf

Steak Salad with Provolone Cheese  
Mixed Greens, Red Grape Tomato, and slivered Onion  
Ranch or Balsamic Vinaigrette Dressing

Almond Chicken Salad Croissant,  
Artisan Mixed Greens with Balsamic Vinaigrette, Fresh Fruit

Turkey BLT—Turkey Breast, Bacon, Lettuce Tomato, Avocado  
Aioli, Focaccia, Artisan Mixed Greens with Balsamic  
Vinaigrette, Fresh Fruit

\$16.95



## LUNCH Buffets

### Hot Luncheon Buffet

*minimum of 35 guests, add \$1.50 if less than 35.*

*Choice of Two Salads*

Mixed Green Salad gf    Fresh Fruit Salad gf  
Creamy Cucumber Salad  
Asian Cabbage Slaw gf

*Choice of Two Entrees*

Blackened Chicken Breast with Pineapple Orange Salsa  
Asiago Chicken

Crispy Chicken Breast, Provolone, Marinara  
Chicken Bruchetta, Balsamic Drizzle gf  
Sliced Beef Medallions, Chimmichurri Sauce  
Pork Loin with Stone Ground Mustard Cream gf  
Vegetable Lasagna  
Tilapia with Italian Tomato Relish gf

*Choice of Two*

Cilantro White Rice gf  
Red Potatoes with Herb Butter gf  
Roasted Yukon Gold Potatoes gf  
Medley of Fresh Seasonal Vegetables gf  
Green Beans with Caramelized Onion gf  
Penne with Marinara or Tomato Cream

Freshly Baked Rolls and Butter  
\$17.95

### Focaccia Flatbread Sandwich Buffet

*Choice of One Soup, Two Salads, & Two Focaccia Sandwiches*

Roasted Tomato Bisque    Vegetarian Vegetable  
Loaded Potato    Chicken with Rice

Fresh Fruit Salad gf  
Mixed Green Salad gf    Caesar Salad  
Crushed Potato Salad gf    Creamy Cucumber Salad  
Asian Cabbage Slaw

Caprese—fresh mozzarella, tomato, red onion, arugula, basil pesto  
Roasted Vegetable—seasonal vegetables, olive oil, herbs,  
sun dried tomato aioli

Mediterranean—grilled chicken, roasted pepper, tomato,  
baby arugula, basil pesto aioli, feta

Western—roast beef, cheddar cheese, marinated onion, bbq aioli  
Turkey BLT—turkey breast, bacon, lettuce, tomato,  
avocado aioli

\$ 16.95 (up to 50 guests max)





## Beverage Options

*All menus include coffee, hot tea and iced tea.*

**STATIONS**— *stations are self serve*

### Punch Station

Choose from Pineapple Sweet Tea Punch, Sparkling Pink Punch, Lemon Mint Punch, or Party Fruit Punch

\$30 per gallon, 2 gallon minimum

### Hot Apple Cider Station

\$ 3.95 per person based on final guest count

Hot Apple Cider served in mason jars

### Hot Chocolate Station

\$3.95 per person based on final guest count

Hot Chocolate Station with guest choice of toppings: mini marshmallows, crushed peppermint, whipped cream, cocoa powder, chocolate syrup, caramel syrup, hazelnut syrup, raspberry syrup

**PASSED SERVICE** - *served to each guest, butler style, choose up to 2 selections*

**Orange Mimosas, Pineapple Mimosas, Sangria, Sparkling Rose Lemonade, Spiked Apple Cider seasonal, or Bloody Marys** \$5.50 each

*you will be charged based on consumption*

**Wine** \$6.75 each

Chardonnay, Moscato or Cabernet



**Soda** offered to your guests \$2.25 each



## Hors d'Oeuvre

### Trays

*each tray serves 25-30 guests*

#### Cheese Tray

Three types of cheese in bite sized cubes, Honey Mustard Dip & Crackers \$79

#### Vegetable Tray

Fresh Vegetable variety with Ranch Dip \$59

#### Fruit Tray

Cantaloupe, Honeydew, & Pineapple garnished with Strawberries and served with Raspberry Yogurt Dip \$69

#### Cocktail Shrimp

Large Shrimp served with Cocktail Sauce 60pcs \$89



## Dessert Options

Our clients may provide their own:

Sheet Cake—The Chadwick is happy to cut and serve it on disposable plates at no charge  
Cupcakes or Cookies—Client must bring trayed and ready to serve along with their own disposable plates.

Should the client wish to bring in multiple cakes or multiple desserts to be served as a buffet, there will be a buffet set up fee of \$60. (Items must be brought in the day of the event)

Vanilla Ice Cream, Caramel Pretzel Ice Cream  
Mango Sorbet or Chocolate Mousse \$1.95

### Ice Cream Sundae Bar

Vanilla Ice Cream with a variety of toppings \$4.95

### Specialty Cookie Tray

Delicate Cookie assortment such as lady locks, thumb prints, etc. \$65 serves 25-30 guests

### Petite Pastry Tray

Delicate Pastries such as Petit Fours, Crème Puffs, Petite Cheesecakes & Chocolate Mousse Cups \$120 serves 25-30 guests