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The  
**Chadwick**

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**Lunch Menu**



10545 Perry Highway, Wexford, PA 15090

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*Minimum of 35 guests (20-34 guests, add \$1.50 per guest )  
served with freshly brewed coffee, decaf coffee and iced tea*

## **deli board**

*choice of one soup*

*roasted tomato bisque—parmesan croutons, vegetarian vegetable,  
loaded potato, or chicken rice*

*choice of two salads*

*sliced roast beef, smoked ham, and turkey breast  
swiss, cheddar and pepper jack, leaf lettuce and sliced tomato  
assorted breads, rolls and condiments*

*chef 's assortment of chewy cookies and brownies*

**\$ 14.95**

## **rice and noodle bowl buffet**

*fresh fruit bowl mixed artisan greens with choice of dressings*

*choice of two, served with crusty rolls*

*lo mein - with green onion, carrot, red pepper, cabbage, sweet soy sauce, hoisin marinated beef tips  
italian puttanesca — rice with tomato sauce, black olive, capers, garlic, red pepper, spicy Italian sausage  
Island - coconut lime rice with scallion, mango, and pineapple salsa, blackened mahi mahi  
tex mex - rice with black beans, cilantro, fire roasted corn and peppers, chipotle orange sliced chicken breast  
indian — rice with onion, cumin, cloves and cardamom, tikka masala chicken breast, sautéed vegetables*

*assortment of petite cookies*

**\$16.95**

## **artisan flatbread sandwich buffet**

*choice of two salads*

*choice of two flatbread sandwiches*

*pollo diablo—grilled chicken, pepper jack cheese, spicy salsa dressing  
caprese—fresh mozzarella, tomato, red onion, arugula, basil pesto  
roasted vegetable—seasonal vegetables, olive oil, herbs, sun dried tomato aioli  
mediterranean—grilled chicken, olive tapenade, arugula, feta  
western—roast beef, cheddar cheese, marinated onion, bbq aioli  
whole hog—ham, provolone, honey mustard*

*assortment of bar cookies*

**\$ 16.95**

### **salads**

fresh fruit salad ( seasonal )

mixed artisan greens

tex mex ranch pasta salad

crushed potato salad

lo mein salad

asian cabbage slaw

roasted vegetable  
& chick pea salad

*Minimum of 35 guests (20-34 guests, add \$1.50 per guest )  
served with freshly brewed coffee, decaf coffee and iced tea  
freshly baked rolls and butter*

## **build your own buffet**

### **salads—choose two**

*fresh fruit salad (seasonal )*

*seasonal roasted vegetable and chick pea salad*

*mixed artisanal greens—cucumber, tomato, shaved onion*

*caprese pasta salad—tomato, mozzarella, balsamic*

*crushed potato salad—wholegrain mustard vinaigrette*

*asian cabbage slaw—mandarin orange, green onion, sweet asian dressing*

### **entrees—choose two**

*asiago chicken—balsamic drizzle*

*cilantro lime chicken—charred tomato salsa*

*crispy chicken breast, provolone, tomato sauce*

*italian sausage with peppers and onion*

*bistro steak medallions—roasted mushroom demi*

*roasted cod—grilled lemon dill cream*

*potato chick pea curry*

*blackened chicken with orange & pineapple salsa*

*grilled chicken with mushroom cream sauce*

*vegetable lasagna, tomato cream sauce*

*seared tilapia with Italian tomato relish*

*roasted pork loin, bourbon glaze*

*baked mahi mahi with citrus butter*

*lo mein with green onion, carrot, red pepper, cabbage*

*sweet soy sauce, fried marinated tofu*

### **starch and vegetables—choose two**

*sour cream mashed yukon potatoes*

*toasted orzo—feta and spinach*

*green beans—caramelized onions*

*steamed broccoli—lemon butter*

*roasted red skinned potatoes, herb butter*

*brown rice pilaf—shaved carrot and scallion*

*roasted zucchini and squash ratatouille*

*penne pasta, marinara, parmesan*

### **petite dessert cups—choose two**

*sponge cake cup with bourbon caramel sauce*

*raspberry chocolate mousse cup*

*strawberry pound cake cup*

*double fudge brownie cup with whipped cream*

**\$18.95**

20% service charge/7% sales tax will be added to your bill—prices and menus are subject to change

*( choose up to three )*

*served with freshly brewed coffee, decaf, iced tea and choice of lite dessert*

***salad trio***

*tarragon chicken salad, fresh fruit salad with mint, mixed green salad*

*\$ 15.95*

***grilled vegetable wrap***

*marinated vegetables, spinach, red pepper hummus, pepper jack cheese*

*fruit salad with mint*

*\$ 15.95*

***roast beef and cheddar on pretzel roll***

*horseradish cream, arugula, red onion*

*house salt and malt chips*

*\$ 16.95*

***turkey and swiss on ciabatta bread***

*sundried tomato aioli, spinach, red onion,*

*house salt and malt chips*

*\$ 15.95*

***grilled chicken and mixed green salad***

*mixed greens, spinach, toasted walnuts, dried cranberries, shaved onion, and bleu cheese*

*fresh baked roll and butter*

*\$ 16.95*

***grilled chicken caesar salad***

*roasted red peppers, shaved parmesan, garlic croutons*

*fresh baked roll and butter*

*\$ 16.95*

***pasta primavera***

*griled vegetables, penne pasta, basil pesto cream, shaved parmesan, fresh baked roll and butter*

*\$ 16.95*

**lite desserts—choose one**

*chocolate mousse with raspberry sauce or mango sorbet*

*includes soup or salad, starch and vegetable, fresh baked rolls and butter, freshly brewed coffee, decaf, iced tea and choice of dessert*

**soup or salad**—choose one

*roasted tomato bisque—parmesan croutons*

*italian vegetable and white bean*

*loaded potato*

*mixed artisanal greens—tomato, cucumber, shaved onion*

*caesar salad—chopped romaine, roasted peppers, shaved parmesan, garlic croutons*

*fresh fruit salad with mint*

**entrees**—choose up to three

*bistro steak medallions—roasted garlic demi \$ 20.95*

*sliced flank steak - red pepper chimichurri \$ 20.95*

*petite filet mignon—cabernet reduction \$ 29.95*

*roasted pork loin—whole grain mustard sauce \$ 18.95*

*seared salmon—grilled lemon dill cream \$ 21.95*

*roasted cod—grilled lemon dill cream \$ 18.95*

*seared tilapia—italian tomato relish \$ 19.95*

*rosemary chicken -roasted red pepper cream \$ 18.95*

*asiago crusted chicken—balsamic drizzle \$ 19.95*

*southwest chicken breast—orange pineapple salsa \$19.95*

*vegetable lasagna—tomato cream sauce \$18.95*

**starch** – choose one

*garlic mashed red skinned potatoes*

*parmesan crusted baby baked potatoes*

*brown rice pilaf*

*penne pasta—santa rosa tomato cream sauce*

*toasted orzo—feta and spinach*

**vegetables**—choose one

*green beans—caramelized onions*

*roasted zucchini and squash ratatouille*

*steamed broccoli—lemon butter*

*honey glazed baby carrots*

**desserts**—choose one

*toffee sticky pudding cake*

*vanilla bean dream cake*

*raspberry chocolate mousse*

*strawberry cheesecake ice cream*

*double fudge brownie ice cream*

*vanilla ice cream with chocolate sauce*

**HOT HORS D'OEUVRE**

*priced by the 100 pieces, half orders are available*

<i>artichokes romano, tomato aioli</i>	<i>\$100.00</i>
<i>asparagus wrapped in phyllo</i>	<i>\$185.00</i>
<i>baby vegetable egg roll</i>	<i>\$125.00</i>
<i>battered zucchini rounds, tomato cheddar</i>	<i>\$ 85.00</i>
<i>bbq beef stuffed mushrooms</i>	<i>\$200.00</i>
<i>bbq shrimp wrapped in bacon</i>	<i>\$185.00</i>
<i>beef and pepper hibachi skewer gf</i>	<i>\$200.00</i>
<i>breaded hot pepper cheese cubes</i>	<i>\$ 75.00</i>
<i>breaded mushroom, basil aioli</i>	<i>\$100.00</i>
<i>broccoli and cheddar bites</i>	<i>\$100.00</i>
<i>buffalo wings, boneless</i>	<i>\$ 95.00</i>
<i>chicken pesto blossom</i>	<i>\$150.00</i>
<i>chicken fingers romano, tomato aioli</i>	<i>\$185.00</i>
<i>chicken quesadilla cornucopia</i>	<i>\$185.00</i>
<i>coconut shrimp</i>	<i>\$185.00</i>
<i>crab cake minis, roasted pepper aioli</i>	<i>\$150.00</i>
<i>crab parmesan phyllo tartlette</i>	<i>\$125.00</i>
<i>honey garlic glazed meatballs</i>	<i>\$ 85.00</i>
<i>miniature chicago style pizzas</i>	<i>\$150.00</i>
<i>miniature quiche, assorted fillings</i>	<i>\$125.00</i>
<i>mini potato latkes, sour cream</i>	<i>\$ 85.00</i>
<i>oriental pork filled pot stickers, soy dip</i>	<i>\$150.00</i>
<i>pretzel wrapped cocktail frank, mustard dip</i>	<i>\$125.00</i>
<i>sausage stuffed mushrooms</i>	<i>\$185.00</i>
<i>shrimp romano</i>	<i>\$185.00</i>
<i>shrimp, pineapple and red pepper skewer</i>	<i>\$200.00</i>
<i>spanakopita—spinach &amp; feta phyllo purse</i>	<i>\$150.00</i>
<i>spinach artichoke ragoon</i>	<i>\$ 85.00</i>
<i>vegetable samosas, sweet chili sauce</i>	<i>\$ 85.00</i>

*gf = gluten free*

## **COLD HORS D'OEUVRE**

*Priced by the 100 pieces, half orders are available*

<i>asparagus wrapped in prosciutto gf</i>	<i>\$150.00</i>
<i>brie and apricot jam croustade</i>	<i>\$125.00</i>
<i>bruchetta and ricotta toasts</i>	<i>\$125.00</i>
<i>caprese skewers gf</i>	<i>\$150.00</i>
<i>fresh fruit skewers (seasonal) gf</i>	<i>\$125.00</i>
<i>hummus and feta pita crisp</i>	<i>\$125.00</i>
<i>pecan crusted goat cheese balls</i>	<i>\$125.00</i>
<i>red pepper and basil mozzarella skewer gf</i>	<i>\$125.00</i>
<i>red pepper and goat cheese potato crisp</i>	<i>\$125.00</i>
<i>seafood salad endive spear, pimento aioli</i>	<i>\$200.00</i>
<i>spicy shrimp and pepper skewers gf</i>	<i>\$200.00</i>
<i>stuffed deviled eggs gf</i>	<i>\$125.00</i>

## **HORS D'OEUVRE TRAYS and PLATTERS**

*All trays and platters serves 25-30 guests*

<i>farm fresh vegetable Tray with homemade buttermilk ranch dip</i>	<i>\$ 59.00</i>
<i>red pepper hummus dip with pita wedges and vegetables</i>	<i>\$ 69.00</i>
<i>variety of cheese chunks with crackers and honey mustard dip</i>	<i>\$ 79.00</i>
<i>cheese board with gourmet wedges of cheese, apricot jam, toasts, stone ground mustard, red grapes</i>	<i>\$125.00</i>
<i>sweet melon and pineapple chunks, strawberries and red grapes with raspberry yogurt dip</i>	<i>\$ 69.00</i>
<i>antipasti board of cured sliced meats, olives, pickled vegetables, hard cheese, toasts, stone ground mustard</i>	<i>\$175.00</i>
<i>croustade platter—tomato basil bruchetta, olive tapenade, and pimento cheese with croustades</i>	<i>\$ 69.00</i>
<i>shrimp cocktail with bloody mary dip ( 60 pieces )</i>	<i>\$ 89.00</i>
<i>warm crab and parmesan dip with crackers and breads</i>	<i>\$ 89.00</i>
<i>warm spinach and artichoke dip with crackers and vegetables</i>	<i>\$ 79.00</i>
<i>grilled marinated vegetable platter with breads</i>	<i>\$125.00</i>

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