



# *Wedding Receptions*

*Menus for Receptions  
at your location*

## *The* **Chadwick**

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[WWW.CHADWICKEVENTS.COM](http://WWW.CHADWICKEVENTS.COM)

# *The* Chadwick *Catering Service*

Creating exceptional events for over 20 years!  
The Chadwick's Catering Service offers creative menus  
with a focus on flavor and freshness.  
Our classically trained chefs prepare your food to your  
tastes and welcome the opportunity to host a taste test just for you.  
Custom menus are always welcomed.

The Chadwick's Catering Service also provides attentive service  
to you and all your guests, giving them the  
attention one expects when enjoying fine dining.

Our planning staff will provide you with as much time as necessary to  
plan your special day. We attend to every fine detail.

We look forward to working with you to make your special event  
one that your guests will never forget.

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## *Our Commitment to you....*

The Chadwick's Catering Service goal is to make every event perfect.  
We offer our 20 years of knowledge of reception planning to you  
and will work closely with you to provide the event you envision.

# CLASSIC SIT DOWN RECEPTION

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## *Package Includes...*

Cold Hors d'Oeuvres  
and a Classic Four Course Menu

China, Flatware, Water Glassware  
and Center of Table Items

Guest Linens for  
Tables of 6 or more in White or  
Ivory  
(Lap-length)

Choice of Linen Napkin Colors  
and Napkin Fold

White Skirting and Linens for  
Head Table, all Food Stations,  
Gift, Cake, DJ, Cookie, and  
Registration Tables

Complete Setup and Breakdown  
of Food Services

Traying of your Cookies displayed  
on a Station or on each Guest  
Table

Event Coordinator for  
the entire evening

Bar Services Available  
See Page 17

## *Crudite, Cheese & Fruit Display*

(One Hour of Service during Cocktails)

A beautiful display of Fresh  
Garden Vegetables, Fresh Sliced Melons  
(in season) and Domestic and Imported  
Cheeses. Served with Assorted Dipping  
Sauces and Crackers.

## *Appetizer*

(Choice of One, served Sit Down  
Style)

Wedding Soup

Chicken and Wild Rice Soup

Penne Pasta with choice of Sauce:  
Marinara, Parmesan Cream or Pesto  
Garlic Oil

## *Price per Guest*

\$ 32.95 plus 18% service fee  
and current sales tax.  
Based on a 100 guest minimum

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*Salads*

(Choice of One)

Tossed Greens, Tomatoes, Cucumbers and Red Onions, Balsamic Vinaigrette  
Romaine, Mushrooms, Tomatoes and Carrots, Champagne Vinaigrette  
Classic Caesar

*Entrees*

(Choice of up to 3)

Sliced London Broil, Natural Sauce

Burgundy Sirloin with Red Wine Demi Glace

Sliced Top Round of Beef, Wild Mushroom jus lie

Stuffed Breast of Chicken, Supreme Sauce

Choice of: Herb Bread Stuffing, or Broccoli and Monterey Jack Stuffing

Chicken Maison—Tomatoes, Mushrooms, Jack Cheese, Marsala Sauce

Chicken Florentine—Breast of Chicken atop a pillow of Spinach, Supreme Sauce

Focaccia Crusted Chicken with Mushrooms and Scallions, Lemon Garlic Sauce

Cod New England—Herb Bread Crust baked with White Wine and Butter

Baked Scrod with Shrimp Scampi Supreme Sauce

Sole Bruschetta—Baked Sole topped with Tomatoes, Basil and Parmesan

*Starch*

Rice Pilaf with Red Peppers and Scallions

Parslied Red Potatoes

Roasted Rosemary Red Potatoes

Long Grain and Wild Rice with Mushrooms

Parmesan and Garlic Crusted Potatoes

*Vegetable*

Green Beans with Julienne Carrots

Honey Glazed Baby Carrots

Medley of Seasonal Vegetables

Green Beans with Waterchestnuts

Broccoli, Cauliflower & Red Peppers

Freshly Baked Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

# ELEGANT SIT DOWN RECEPTION

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## *Package Includes...*

Cold Hors d'Oeuvre and Butlered  
Hors d'Oeuvre or Stationed Shrimp  
and an Elegant Four Course Menu

China, Flatware, Water Glassware  
and Center of Table Items

Guest Linens for  
Tables of 6 or more in White or Ivory  
(Lap-length)

Choice of Linen Napkin Colors  
and Napkin Fold

White Skirting and Linens for  
Head Table, all Food Stations,  
Gift, Cake, DJ, Cookie, and  
Registration Tables

Complete Setup and Breakdown  
of Food Services

Traying of your Cookies displayed  
on a Station or on each Guest Table

Event Coordinator for  
the entire evening

Bar Services Available  
See Page 17

## *Crudite, Cheese & Fruit Display*

*(One Hour of Service during Cocktails)*

A beautiful display of Fresh  
Garden Vegetables, Fresh Sliced Melons  
*(in season)* and Domestic and Imported  
Cheeses. Served with Assorted Dipping  
Sauces and Crackers.

## *Butlered Hors d'Oeuvres*

*(Served for One Hour during Cocktails)*

Your choice of Four Hors d'Oeuvres

From our menu on page 16

or

Stationed Shrimp Cocktail *(3 per guest)*

## *Appetizer*

*(Choice of One)*

Wedding Soup

Shrimp Bisque

Angel Hair Pasta Nest with  
Tomatoes, Basil & Garlic

Chicken and Wild Rice Soup

## *Price per Guest*

\$ 35.95 plus 18% service fee  
and current sales tax.

Based on a 100 guest minimum.

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*Salads*

(Choice of One)

Tossed Greens, Tomatoes, Cucumbers and Red Onions, Balsamic Vinaigrette  
Romaine, Mushrooms, Tomatoes and Carrots, Champagne Vinaigrette  
Classic Caesar

*Entrees*

(Choice of up to 3)

Roasted Strip Loin of Beef, Peppercorn Sauce  
12 oz. Prime Rib of Beef, au Jus (*add \$ 1.00*)  
Filet Mignon, Feta Merlot Sauce (*add \$ 3.00*)  
10 oz. NY Strip Steak, Garlic Parsley Butter (*add \$ 2.00*)

Pierre Breast of Chicken stuffed with Spinach, Pinenuts & Feta, Supreme Sauce  
Chicken Romano—Chicken Breast dipped in Parmesan Egg Batter, Citrus Butter Sauce  
Portabello Stuffed Chicken with Proscuitto, Rosemary Cream Sauce  
Parmesan and Pesto Crusted Chicken Breast, Balsamic Butter Sauce

Baked Scrod with Shrimp Scampi Supreme Sauce  
Sole Florentine—Baked Sole atop a pillow of Spinach, Supreme Sauce  
Stuffed Flounder with Crabmeat Imperial, Seafood Cream Sauce  
Filet of Salmon, Caper Dill Sauce  
Orange Roughy Almandine

*Starch*

Rice Pilaf with Red Peppers and Scallions  
Tomato Basil Pilaf  
Roasted Rosemary Red Potatoes  
Twin Stuffed Northeastern Potatoes  
Duchess Potato

*Vegetable*

Green Beans with Julienne Carrots  
Honey Glazed Baby Carrots  
Medley of Seasonal Vegetables  
Green Beans, Bacon & Pearl Onions  
Broccoli, Cauliflower & Red Peppers

Freshly Baked Dinner Rolls and Butter Rosettes  
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

# THE GRAND SIT DOWN RECEPTION

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## *Package Includes...*

Station and Butlered Hors d'Oeuvres  
and Four Course Gourmet Menu

China, Flatware, Water Glassware  
and Center of Table Items

Guest Linens for  
Tables of 6 or more in White or Ivory  
(Lap-length)

Choice of Linen Napkin Colors  
and Napkin Fold

White Skirting and Linens for  
Head Table, all Food Stations,  
Gift, Cake, DJ, Cookie, and  
Registration Tables

Complete Setup and Breakdown  
of Food Services

Traying of your Cookies displayed  
on a Station or on each Guest Table

Event Coordinator for  
the entire evening

Bar Services Available  
See Page 17

## *Shrimp, Crudite*

### *🍷 Cheese Display*

*(One Hour of Service during Cocktails)*

A beautiful display of Shrimp Cocktail  
(3 per guest), artfully arranged with Fresh  
Garden Vegetables, and Domestic and  
Imported Cheeses. Served with Assorted  
Dipping Sauces and Crackers.

## *Butlered Hors d' Oeuvres*

*(Served for One Hour during Cocktails)*

Your choice of Four Hors d'Oeuvres  
From our menu on page 16

## *Appetizer*

*(Choice of One, served Sit Down Style)*

Wedding Soup

Fresh Fruit Cocktail laced with Cointreau

Angel Hair Nest with Seafood Scampi

Lobster Bisque

## *Price per Guest*

\$ 42.95 plus 18% service fee  
and current sales tax.  
Based on a 100 guest minimum.

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*Salads*

(Choice of One)

Mixed Field Greens, Red Peppers, Mushrooms, Tomatoes, Cabernet Sauvignon Vinaigrette

Mesculen Lettuce, Cherry Tomatoes, Shaved Carrots, Bacon, Citrus Vinaigrette

Romaine, Feta, Walnuts, Red Onions, and Black Olives, Raspberry Vinaigrette

*Entrees*

(Choice of up to 3 )

Filet Mignon, Feta Merlot Sauce

Sliced Roasted Beef Tenderloin, Peppercorn Sauce

Petite Filet Mignon with Maryland Crab Cake, Roasted Red Pepper Sauce

Parmesan and Pesto Crusted Chicken Breast, Balsamic Butter Sauce

Pierre Breast of Chicken with Crab and Scallop Stuffing, Seafood Supreme Sauce

Roasted Breast of Duck, Sauce Framboise

Stuffed Founder with Crabmeat Imperial, Seafood Cream Sauce

*Starch*

Tomato Basil Pilaf

Twin Stuffed Northeastern Potato

Duchess Potato

Pear Shaped Almond Crusted Potato

Long Grain and Wild Rice with Mushrooms

*Vegetable*

Sugar Snap Peas with Waterchestnuts

Sautéed Sno Peas with Carrots

Medley of Seasonal Vegetables

Baby Carrots and Asparagus

Broccoli, Cauliflower & Red Peppers

Broccoli Florets with Almond Butter

Freshly Baked Dinner Rolls and Butter Rosettes  
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

# CLASSIC BUFFET RECEPTION

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## *Package Includes...*

Hors d'Oeuvre Station  
and a Classic Chef Carved Buffet

China, Flatware, Water Glassware  
and Center of Table Items

Guest Linens for  
Tables of 6 or more in White or Ivory  
(Lap-length)

Choice of Linen Napkin Colors  
and Napkin Fold

White Skirting and Linens for  
Head Table, all Food Stations,  
Gift, Cake, DJ, Cookie, and  
Registration Tables

Complete Setup and Breakdown  
of Food Services

Traying of your Cookies displayed  
on a Station or on each Guest Table

Event Coordinator for  
the entire evening

Bar Services Available  
See Page 17

## *Crudite, Cheese &*

### *Fruit Display*

(One Hour of Service during Cocktails)  
A beautiful display of Fresh Garden Vegetables,  
Fresh Sliced Melons (in season) and  
Domestic and Imported Cheeses. Served with  
Assorted Dipping Sauces and Crackers.

## *Appetizer or Salad*

(Choice of One, served Sit Down Style)

Wedding Soup

Chicken & Wild Rice Soup

Classic Caesar

Tossed Greens, Tomatoes, Cucumbers,  
Red Onions, Balsamic Vinaigrette

Romaine with Mushrooms, Diced  
Tomatoes, Matchstick Carrots,  
Champagne Vinaigrette

## *Price per Guest*

\$ 32.95 plus 18% service fee  
and current sales tax.  
Based on a 100 guest minimum

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*Chef Carved Entree*

(Choice of One)

Chef Carved Roasted Top Round of Beef, Demi Glace

Chef Carved Smoked Honey Glazed Virginia Ham

Chef Carved Applewood Smoked Breast of Turkey

*Entrees*

(Choice of Two)

Chicken Maison—Tomatoes, Mushrooms, Jack Cheese, Marsala Sauce

Chicken Champignon—Breast of Chicken with Mushroom Cream Sauce

Chicken Florentine—Breast of Chicken with Spinach Cream Sauce

Foccacia Crusted Chicken with Lemon Garlic Sauce with Mushrooms and Scallions

Chicken Romano—Breast of Chicken dipped in a Parmesan Egg Batter, Citrus Butter Sauce

Roasted Pork Loin with Cippoline Onion Sauce

Sliced Roast Beef, Wild Mushroom jus lie

Seafood Newburg—Scallops, Shrimp and Sea Legs with Peppers in a Sherry Cream Sauce

Cod New England—Herb Bread Crust baked with White Wine and Butter

Sole Bruschetta—Baked Sole topped with Tomato, Basil and Parmesan Bruschetta

Angel Hair with Seafood Scampi—Scallops, Shrimp and Sea Legs in Garlic Butter Sauce

*Starch & Vegetable*

(Choice of Three)

Rice Pilaf with Red Pepper and Scallions

Penne Marinara, Parmesan Cream or Pesto Garlic Oil

Roasted Rosemary Red Potatoes

Parslied Red Potatoes

Parmesan and Garlic Crusted Potatoes

Green Beans with Julienne Carrots

Honey Glazed Baby Carrots

Medley of Seasonal Vegetables

Broccoli, Cauliflower & Red Peppers

Broccoli Florets with Almond Butter

Freshly Baked Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

# ELEGANT BUFFET RECEPTION

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## *Package Includes...*

Cold Hors d'Oeuvres and Butlered  
Hors d'Oeuvres or Stationed Shrimp  
and an Elegant Chef Carved Buffet

China, Flatware, Water Glassware  
and Center of Table Items

Guest Linens for  
Tables of 6 or more in White or Ivory  
(Lap-length)

Choice of Linen Napkin Colors  
and Napkin Fold

White Skirting and Linens for  
Head Table, all Food Stations,  
Gift, Cake, DJ, Cookie, and  
Registration Tables

Complete Setup and Breakdown  
of Food Services

Traying of your Cookies displayed  
on a Station or on each Guest Table

Event Coordinator for  
the entire evening

Bar Services Available  
See Page 17

## *Crudite, Cheese & Fruit Display*

(One Hour of Service during Cocktails)  
A beautiful display of Fresh Garden  
Vegetables, Fresh Sliced Melons (in season)  
and  
Domestic and Imported Cheeses. Served  
with Assorted Dipping Sauces and Crackers.

## *Butlered Hors d'Oeuvre*

(Served for One Hour during Cocktails)  
Your choice of Four Hors d'Oeuvres  
From our menu on page 16  
or  
Stationed Shrimp Cocktail (3 per guest)

## *Appetizer or Salad*

(Choice of One, served Sit Down Style)

Wedding Soup

Chicken & Wild Rice Soup

Shrimp Bisque

Classic Caesar

Tossed Greens, Tomatoes, Cucumbers,  
Red Onions, Balsamic Vinaigrette

Romaine with Mushrooms, Diced  
Tomatoes, Matchstick Carrots,  
Champagne Vinaigrette

## *Price per Guest*

\$ 35.95 plus 18% service fee  
and current sales tax.  
Based on a 100 guest minimum

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*Chef Carved Entree*

(Choice of One)

Chef Carved Roasted Top Round of Beef  
Chef Carved Roasted Strip Loin of Beef  
Chef Carved Prime Rib of Beef (add \$ 1.00)  
Chef Carved Beef Tenderloin, Merlot Sauce (add \$ 3.00)  
Chef Carved Smoked Honey Glazed Virginia Ham  
Chef Carved Applewood Smoked Turkey Breast

*Entrees*

(Choice of Two)

Chicken Maison—Tomatoes, Mushrooms, Jack Cheese, Marsala Sauce  
Chicken Champignon—Breast of Chicken with Mushroom Cream Sauce  
Chicken Florentine—Breast of Chicken with Spinach Cream Sauce  
Focaccia Crusted Chicken with Lemon Garlic Sauce with Mushrooms and Scallions  
Chicken Romano—Breast of Chicken dipped in a Parmesan Egg Batter, Lemon Butter Sauce  
Parmesan and Pesto Crusted Chicken Breast, Balsamic Butter Sauce  
London Broil, Natural Sauce  
Cod New England—Herb Bread Crust baked with White Wine and Butter  
Sole Bruschetta—Baked Sole topped with Tomato, Basil and Parmesan Bruschetta  
Baked Scrod with Shrimp Scampi Supreme Sauce

*Starch & Vegetable*

(Choice of Three)

Rice Pilaf with Red Peppers and Scallions	Green Beans with Julienne Carrots
Penne Marinara, Parmesan Cream or Pesto Garlic Oil	Honey Glazed Baby Carrots
Roasted Rosemary Red Potatoes	Medley of Seasonal Vegetables
Parslied Red Potatoes	Broccoli, Cauliflower & Red Peppers
Parmesan and Garlic Crusted Potatoes	Asparagus, Tomatoes, Red Pepper & Onion

Freshly Baked Dinner Rolls and Butter Rosettes  
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

# THE GRAND BUFFET RECEPTION

## *Package Includes...*

Station and Butlered Hors d'Oeuvres  
and Four Course Gourmet Chef  
Carved Buffet

China, Flatware, Water Glassware  
and Center of Table Items

Guest Linens for  
Tables of 6 or more in White or Ivory  
(Lap-length)

Choice of Linen Napkin Colors  
and Napkin Fold

White Skirting and Linens for  
Head Table, all Food Stations,  
Gift, Cake, DJ, Cookie, and  
Registration Tables

Complete Setup and Breakdown  
of Food Services

Traying of your Cookies displayed  
on a Station or on each Guest Table

Event Coordinator for  
the entire evening

Bar Services Available  
See Page 17

## *Shrimp, Crudite*

### *🍷 Cheese Display*

(One Hour of Service during Cocktails)

A beautiful display of Shrimp Cocktail  
(3 per guest), artfully arranged with Fresh  
Garden Vegetables, and Domestic and  
Imported Cheese. Served with Assorted  
Dipping Sauces and Crackers.

## *Butlered Hors d' Oeuvre*

(Served for One Hour during Cocktails)

Your choice of Four Hors d'Oeuvres  
From our menu on page 16

## *Appetizer*

(Choice of One, served Sit Down Style)

Wedding Soup

Fresh Fruit Cocktail laced with Cointreau

Angel Hair Nest with Seafood Scampi

Lobster Bisque

## *Salad*

(Choice of One, served Sit Down Style)

Mixed Field Greens, Red Peppers,  
Mushrooms, Tomatoes,  
Cabernet Sauvignon Vinaigrette

Mesculen Lettuce, Cherry Tomatoes,  
Carrots, Bacon, Citrus Vinaigrette

Romaine, Feta, Walnuts, Red Onions &  
Black Olives, Raspberry Vinaigrette

## *Price per Guest*

\$ 42.95 plus 18% service fee  
and current Sales tax.

Based on a 100 guest minimum

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*Chef Carved Entree*

Roasted Tenderloin of Beef, Feta Merlot Sauce

*Entrees*

(Choice of Two)

Chicken Portabello—Breast of Chicken with Portabello Mushrooms,  
Topped with Lemon Tomato Cream Sauce

Chicken Roulade with Crab and Scallop Stuffing, Seafood Supreme Sauce

Parmesan Pesto Crusted Chicken Breast, Balsamic Butter Sauce

Roulade of Flounder with Crab Imperial, Supreme Sauce

Orange Roughy Almandine

Baked Salmon with Spinach and Shrimp, Sherry Cream Sauce

*Starch & Vegetable*

(Choice of Three)

Tomato Basil Pilaf

Penne Pasta with Pesto Garlic Oil

Duchess Potato

Long Grain and Wild Rice with Almonds

Roasted Rosemary Red Potatoes

Sugar Snap Peas with Waterchestnuts

Sautéed Sno Peas with Carrots

Medley of Seasonal Vegetables

Broccoli Florets with Almond Butter

Broccoli, Cauliflower, & Red Peppers

Freshly Baked Dinner Rolls and Butter Rosettes  
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

# CLASSIC STATION RECEPTION

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## *Package Includes...*

Station and Butlered Hors d'Oeuvres  
along with Specialty Buffet Stations

China, Flatware, Water Glassware  
and Center of Table Items

Guest Linens for  
Tables of 6 or more in White or Ivory  
(Lap-length)

Choice of Linen Napkin Colors  
and Napkin Fold

White Skirting and Linens for  
Head Table, all Food Stations,  
Gift, Cake, DJ, Cookie, and  
Registration Tables

Complete Setup and Breakdown  
of Food Services

Traying of your Cookies displayed  
on a Station or on each Guest Table

Event Coordinator for  
the entire evening

Bar Services Available  
See Page 17

## *Crudite, Cheese*

### *& Fruit Display*

(One Hour of Service during Cocktails)

A beautiful display of Fresh Garden  
Vegetables, Fresh Sliced Melons (in season)  
and Domestic and Imported Cheese. Served  
with Assorted Dipping Sauces and Crackers.

## *Butlered Hors d'Oeuvre*

(Served for One Hour during Cocktails)

Your choice of Four Hors d'Oeuvres  
From our menu on page 16

## *Pasta Station*

Chef Manned, serving Penne, Tortellini  
& Angel Hair with Marinara, Parmesan Cream  
and Pesto Garlic Oil Sauces  
with a variety of Pasta Toppings.  
Served with Crusty Breads and assorted Rolls.

## *Salad Station*

Three Salads that include: Tossed  
Greens with Tomatoes, Cucumbers & Red  
Onions, Choice of Dressings, Classic Caesar  
Salad and Green Bean Feta Salad.

## *Grill Station*

Chef Manned serving Brochettes of Beef and  
Chicken with Mushrooms and Onions  
Basted with Teriyaki and served with Steamed  
White Rice and Seasonal Vegetables.

## *Dessert Station*

Beautiful Pastries, Petit Fours and petite Cookies

Freshly Brewed Coffee, Decaffeinated  
Coffee and Fine Teas served on a Station

## *Price per Guest*

\$ 32.95 plus 18% service fee  
and current sales tax.  
Based on a 100 guest minimum

# ELEGANT STATION RECEPTION

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## *Package Includes...*

Station and Butlered Hors d'Oeuvres  
along with Specialty Buffet Stations

China, Flatware, Water Glassware  
and Center of Table Items

Guest Linens for  
Tables of 6 or more in White or Ivory  
(Lap-length)

Choice of Linen Napkin Colors  
and Napkin Fold

White Skirting and Linens for  
Head Table, all Food Stations,  
Gift, Cake, DJ, Cookie, and  
Registration Tables

Complete Setup and Breakdown  
of Food Services

Traying of your Cookies displayed  
on a Station or on each Guest Table

Event Coordinator for  
the entire evening

Bar Services Available  
See Page 17

## *Crudite, Cheese*

### *& Fruit Display*

(One Hour of Service during Cocktails)

A beautiful display of Fresh Garden  
Vegetables, Fresh Sliced Melons (in season)  
and Domestic and Imported Cheeses. Served  
with Assorted Dipping Sauces and Crackers.

## *Butlered Hors d' Oeuvres*

(Served for One Hour during Cocktails)

Your choice of Four Hors d'Oeuvres  
From our menu on page 16

## *Carving Station*

Chef Manned carved Roasted  
Top Round of Beef and  
Applewood Smoked Turkey Breast  
served with Silverdollar Rolls, Rosemary  
Aioli & Cayenne Pepper Mayonnaise

## *Sautee Station*

Chef Manned serving Shrimp and  
Scallops sautéed in Garlic Butter and  
served with Penne Pasta

## *Salad Station*

Three Salads that include: Tossed Greens  
with Tomatoes, Cucumbers & Red  
Onions, choice of Salad Dressings, Classic  
Caesar Salad and Green Bean Feta Salad  
Served with Assorted Rolls

## *Flaming Dessert Station*

Chef Manned station serving Cherries  
Jubilee and Bananas Foster

Freshly Brewed Coffee, Decaffeinated  
Coffee and Fine Teas served on a Station

## *Price per Guest*

\$ 35.95 plus 18% service fee and current  
sales tax. Based on a 100 guest minimum.

## *Hors d'Oeuvres*

### *Hot*

Crab Rangoon  
Lobster Scampi Puff  
Baby Egg Rolls  
Cheese Straw  
Artichokes Romano  
Sausage Stuffed Mushrooms  
Beef Satay with Pepper and Onion  
Miniature Quiche  
Miniature Crab Cakes  
Miniature Pizzas  
Spanikopita—Feta, Spinach in Phyllo  
Dilled Cheese Puffs  
Mini Potato Latkes with Sour Cream  
Brie with Raspberry and Almonds in Phyllo  
Asparagus Tip with Asiago and Fontina in Phyllo  
Cocktail Franks in Pastry  
Spinach and Goat Cheese Pizza

### *Cold*

Pepperoni Cornucopias  
Stuffed Deviled Egg  
Tomato Bruschetta Baguette Rounds  
Croustade with Baby Shrimp  
Portabello Satays  
Marinated Tomato Skewers with  
Mozzarella and Basil

## *Optional Stations*

### **Pastry Station**

A beautiful display of Petite Pastry, Miniature Cheesecakes,  
Petit Fors and delicate Cookies  
\$ 3.95 per guest

### **Flaming Dessert Station**

Chef Manned serving Cherries Jubilee, and Bananas Foster  
along with our chef choices  
\$ 5.95 per guest plus \$75.00 chef fee

### **Fruit Fondue Station**

Fresh Seasonal Fruit beautifully presented along with  
Angel Food Cake squares, and Pretzels.  
Waiting to be dipped in Milk Chocolate Fondue, Caramel Sauce.  
Presented with Nuts and Grand Marnier Cream  
\$ 4.95 per guest

# *Beverage Information*

## *Full Service Bar*

Off Premise Caterers cannot provide alcohol, however The Chadwick's Catering Service can provide you with purchasing assistance.

Our Beverage service includes:

Mixers, Orange Juice, Cranberry Juice and Bloody Mary Mix  
Soda, Ice, Beverage Napkins, Condiments and Garnishes  
Bartender and Off Premise Liquor Liability

5 hours of Service with Glassware: \$ 6.95 plus 18% gratuity and tax

5 hours of Service with Plasticware: \$ 5.95 plus 18% gratuity and tax

(Two bar locations - \$ 1.50 per guest additional)

## *Non-Alcoholic Bar*

Includes Sparkling Water, flavored Water, Non-Alcoholic Beer (optional)

Soft Drinks, Orange, Cranberry and Apple Juice,

Fruit Punch, Ice, and Beverage Napkins

Bartender, Glassware, Garnishes and Condiments

4 Hour.....\$ 8.50

5 Hour.....\$10.00

## *Wine or Champagne Service*

Pouring Service for Wine or Champagne with Dinner

Includes Wine Glass or Flute Glassware

\$ 1.00 per guest plus 18% gratuity and tax

## *Punch Service*

Fruit Punch.....\$ 25.00/gallon

All prices are subject to 18% service charge  
No liquor will be served to persons under 21 years of age

## *Deposit and Additional Information*

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*All menus can be customized to suit your taste and budget.*

An 18% gratuity & current Sales Tax rate  
will apply to all food and beverage charges at time of function

### *Guest Counts*

A minimum guest guarantee is required for all Wedding Receptions.

Final guest count is due 10 days prior to the Reception.  
Only increases in guest counts up to 72 hours prior to the event  
can be accepted after such date.

### *Deposit and Payment*

A non-refundable deposit of \$ 750.00 is required to guarantee  
your date, along with a signed contract.

Payment schedule is as follows:  
50% of the Contract Total is due 30 days prior to the event.  
Account must be cleared 72 hours prior to the event.  
Only Cash and Check are acceptable as payment.  
Additional charges must be cleared the day of the event.

### *Our Location*

The Chadwick is located off of Rt. 19 and Richard Road in Wexford.  
Six miles from Exit 28 off the PA Turnpike, south on Rt. 19.  
Five miles from McKnight Road, north on Rt. 19.  
Three miles from I-79, exit 73, west on Rt. 910, and south on Rt. 19.