

The Chadwick



Openings

Breaks

Breakfast

Lunch

Openings

Coffee and Donuts

freshly baked donuts

freshly brewed coffee, decaf coffee and hot tea

\$ 4.50

Continental

assorted danish and mini muffins

carafes of orange juice and cranberry juice

freshly brewed coffee, decaf coffee and hot tea

\$ 5.50

New Yorker

assorted bagels and scones

whipped butter and jams

cream cheeses—strawberry, chive, plain

sliced fruits and grapes, honey lime dip

freshly brewed coffee, decaf coffee and hot tea

\$ 7.50

Protein

mini egg quiche with sausage and spinach

greek yogurt shooter with blueberry and flax

peanut butter almond granola

freshly brewed coffee, decaf coffee and hot tea

\$ 7.50

Fruit and Yogurt gf

fresh cut fruit and grapes, honey lime dip

vanilla and berry yogurt

granola, dried fruits and sliced almonds

freshly brewed coffee, decaf coffee and hot tea

\$ 7.50

Above served for a period of one hour

18% service charge/7% sales tax will be added to your bill—prices and menus are subject to change

Additions

sliced fruits \$2.00

coffee refresh \$1.50

*orange & cranberry
juice \$1.50*

*pepsi soft drinks
\$1.75/can*

*spring water
\$1.75/bottle*

*freshly brewed
coffee or decaf
\$55.00/urn
(30 cups)*

openings

Breaks

Popcorn gf

*classic buttered, spicy cajun, garlic parmesan
assorted soft drinks and bottled water
\$ 4.50*

Power Break gf

*assorted granola bars
roasted mixed nuts
smoothies—honey banana & blueberry almond
\$ 7.50*

Fruit and Cheese

*assorted cheeses with crackers
sliced fruits and grapes with honey lime dip
\$ 5.50*

Cookies and Milk

*assorted soft baked cookies
carafes of ice cold milk, soy milk
\$ 5.50*

Additions

*sliced fruits \$2.00
coffee refresh \$1.50
orange & cranberry
juice \$1.50*

*pepsi soft drinks
\$1.75/can
spring water
\$1.75/bottle
freshly brewed
coffee or decaf
\$55.00/urn
(30 cups)*

Above served for a period of one hour

breaks

Plated Breakfast

Served with orange juice – freshly brewed coffee, decaf and hot tea – baskets of breakfast breads

American

farm fresh scrambled eggs

griddled breakfast potatoes

choice of pork sausage links, turkey sausage, smoked ham or bacon

\$ 11.95

Southern

farm fresh scrambled eggs with aged cheddar cream

smoked ham on a buttermilk biscuit

griddled breakfast potatoes

\$ 12.95

California

baked egg and potato casserole with spinach and swiss

roasted avocado and tomatoes

\$ 12.95

French Toast

warm maple berry compote

choice of pork sausage links, turkey sausage, smoked ham or bacon

\$ 11.95

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plated breakfast

Buffets

Minimum of 35 guests

served with freshly brewed coffee, decaf coffee and hot tea

Light

carafes of orange juice and cranberry juice

farm fresh scrambled eggs or steel cut oatmeal with brown sugar

toasted almonds and dried fruit

vanilla and raspberry yogurt with granola

fresh cut fruit and grapes, honey lime dip

assorted mini muffins and danish

\$ 12.95

Hearty

carafes of orange juice and cranberry juice

farm fresh scrambled eggs

griddled breakfast potatoes

crisp bacon or pork sausage links

cinnamon swirl french toast

sliced fruits and grapes, honey lime dip

\$ 14.95

Brunch

carafes of orange juice and cranberry juice

farm fresh scrambled eggs

griddled breakfast potatoes

crisp bacon or pork sausage links

roasted bistro steak medallions—mushroom cabernet reduction

rosemary and garlic chicken—roasted red pepper cream

seasonal vegetables

assorted mini muffins and danish

\$ 18.95

Stations

*add to any buffet
50 person minimum*

Made to order

Omelettes

\$ 4.00 per guest

\$75 chef fee

Crepe Station

\$ 4.00 per guests

\$75 chef fee

Sweets

*Assortment of
Cakes and Pastry*

\$ 3.50 per guest

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breakfast buffet & brunch

Lunch Buffets

*Minimum of 35 guests (20–35 guests, add \$1.00 per guest)
served with freshly brewed coffee, decaf coffee and iced tea*

deli board

*roasted tomato bisque—parmesan croutons
choice of two salads
sliced roast beef, smoked ham, and turkey breast
swiss, cheddar and provolone
leaf lettuce, tomatoes and onion
assorted breads, rolls and condiments
Chef's assortment of chewy cookies and brownies
\$ 13.95*

gourmet sandwich board

*roasted tomato bisque—parmesan croutons
choice of two salads
roast pork loin, shaved top round of beef, herb grilled chicken breast
aged cheddar, crumbled bleu, smoked mozzarella
roasted tomato, caramelized onions, leaf lettuce
pesto mayo, whole grain mustard, horseradish cream
assorted artisan breads and rolls
chef's assortment of chewy cookies and brownies
\$ 15.95*

southern buffet

*mustard potato salad – onion and chopped egg
carolina style slaw*

entrees—choose two

*southern fried chicken
dry rubbed beef brisket—sweet bbq
roasted shredded pork—apple cider vinegar glaze*

*grilled chicken –carmelized sweet onions
sliced top round of beef, red eye gravy
fried catfish— southern tartar sauce*

*steamed rice with sweet peppers
fresh vegetable medley
georgia peach cobbler—brown sugar crumble
\$ 18.95*

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salads

*fresh fruit salad (seasonal)
mixed artisan greens
tortellini salad
crushed potato salad
cucumber onion salad
spinach panzanella
cabbage citrus slaw
marinated vegetables
white bean salad*

lunch buffets

Lunch Buffets

*Minimum of 35 guests (20–35 guests, add \$1.00 per guest)
served with freshly brewed coffee, decaf coffee and iced tea*

Tex Mex Buffet

*black bean and roasted corn salad
chipotle slaw—shredded cabbage, onion, cilantro, cider vinaigrette*

Entrees—choose two

*cilantro lime grilled chicken breast—charred tomato salsa
grilled chicken breast—honey ancho glaze
flank steak—red pepper chimichurri
shredded pot roast—cumin, roasted pepper and onion
pork carnitas –toasted chili orange vinaigrette*

*cilantro and pepper rice
roasted zucchini and squash—chili lime spice
tres leches cake—sponge cake with berry sauce
\$16.95*

Italian Buffet

*ribollita soup—Italian vegetable and white bean
green salad with black olive, tomato, roasted red pepper, choice of dressing
freshly baked rolls and butter*

Entrees—choose two

*asiago crusted chicken—balsamic drizzle
basil chicken—tomato bruschetta
grilled flank steak—roasted garlic bread sauce
italian sausage—sautéed peppers and onions
seared tilapia—tomato and fennel relish*

*penne with santa maria tomato cream sauce
zucchini and squash ratatouille
panna cotta—Italian eggless custard with caramel
\$17.95*

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lunch buffets

Lunch Buffets

*Minimum of 35 guests (20–35 guests, add \$1.00 per guest)
served with freshly brewed coffee, decaf coffee and iced tea
freshly baked rolls and butter*

Build your own buffet

Soups and salads—choose two

*roasted tomato bisque—parmesan croutons
ribollita soup—italian vegetable and white bean
cream brie and mushroom soup
fresh fruit salad with mint (seasonal)
quinoa spinach salad—lemon tarragon vinaigrette
mixed artisanal greens—cucumber, tomato, shaved onion
caprese pasta salad—tomato, mozzarella, balsamic
crushed potato salad—wholegrain mustard vinaigrette
cucumber and onion salad—dill sour cream
cabbage citrus slaw—mandarin orange, green onion, crushed peanuts
marinated vegetables—mushrooms, olives, French beans, red peppers
white bean salad—fennel, roasted tomatoes, basil*

Entrees—choose two

*asiago chicken—balsamic drizzle
cilantro lime chicken—charred tomato salsa
classic beef pot roast—cabernet reduction
bistro steak medallions—roasted mushroom demi
roasted cod—grilled lemon dill cream
orange glazed chicken—mandarin oranges and cashews
grilled chicken—mushroom sweet onion cream sauce
dry rubbed brisket—sweet bbq sauce
seared tilapia—italian tomato relish*

Starch and vegetables—choose two

*garlic mashed red skinned potatoes
toasted orzo—feta and spinach
green beans—carmelized onions
steamed broccoli—lemon butter
parmesan crusted yukon gold potatoes
brown rice pilaf—shaved carrots and scallions
roasted zucchini and squash ratatouille
penne pasta santa maria cream tomato sauce*

Dessert—choose one (served to each guest)

*tres leches cake—sponge cake with berry sauce
caramel panna cotta—italian eggless custard
raspberry chocolate mousse
chocolate pots de creme—house made French custard
vanilla or chocolate ice cream*

\$16.95

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lunch buffets

Plated Lite Lunches *(choose up to three)*

Includes fresh baked rolls and butter, freshly brewed coffee, decaf, iced tea and choice of dessert

Salad Trio

tarragon chicken salad, fresh fruit salad with mint, mixed green salad \$ 12.95

Warm Flatbread Salad

basil pesto, roasted tomatoes, herbed ricotta, artisan greens, olive oil vinaigrette \$ 12.95

Grilled Vegetable Wrap

*marinated vegetables, spinach, red pepper hummus, jack cheese
fruit salad with mint \$ 12.95*

Roast Beef and Cheddar on Pretzel Roll

*horseradish cream, arugula, red onion
house salt and malt chips \$ 13.95*

Turkey and Swiss on Bianca Bread

*sundried tomato aioli, spinach, red onion,
house salt and malt chips \$ 12.95*

Quinoa Lettuce Wraps

*quinoa and lentil citrus salad with grilled chicken,
roasted vegetables \$ 13.95*

Grilled Chicken and Mixed Green Salad

mixed greens, spinach, toasted walnuts, dried cranberries, shaved onion, and bleu cheese \$ 13.95

Grilled Chicken Caesar Salad

roasted red peppers, shaved parmesan, garlic croutons \$ 13.95

Salmon and Artisan Greens

poached flaked salmon, roasted cherry tomatoes, shaved fennel and onion, lemon herb vinaigrette \$ 14.95

Pasta Primavera

grilled vegetables, angel hair pasta, basil pesto, shaved parmesan \$ 12.95

Desserts—choose one

*tres leches cake— sponge cake with berry sauce, chocolate pots de crème—house made French custard
vanilla or chocolate ice cream, raspberry chocolate mousse, caramel panna cotta—Italian eggless custard*

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plated lite lunches

Plated Lunch

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

ribolita soup—italian vegetable and white bean

cream brie and mushroom soup

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 \$ 17.95

sliced flank steak – red pepper chimichurri \$ 18.95

petite filet mignon—cabernet reduction \$ 28.95

roasted pork loin—whole grain mustard sauce \$ 16.95

seared salmon—grilled lemon dill cream \$ 20.95

roasted cod—grilled lemon dill cream \$ 17.95

seared tlapia—italian tomato relish \$ 18.95

rosemary chicken –roasted red pepper cream \$ 17.95

asiago crusted chicken—balsamic drizzle \$ 17.95

grilled chicken—mushroom and sweet onion cream \$ 17.95

eggplant rolette –ricotta herb stuffed, oregano cream \$ 15.95

stuffed portabello cap—roasted pepper and spinach stuffing \$ 16.95

Starch— choose one

garlic mashed red skinned potatoes

parmesan crusted baby yukon gold potatoes

brown rice pilaf—bourbon butter

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 and sweet peppers

desserts

*tres leches cake— sponge
cake with berry sauce*

*chocolate pot de creme—
house made french custard*

*panna cotta with caramel
italian eggless custard*

*vanilla or chocolate
ice cream*

Raspberry chocolate mousse

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plated lunches