

Openings Breaks Breakfast Lunch



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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

egg muffin sandwich with cheddar and bacon
greek yogurt shooter with blueberry and flax
almond granola
freshly brewed coffee, decaf coffee and hot tea
 \$ 8.50

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

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

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

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
berry smoothies
\$ 7.50*

Fruit and Cheese

*assorted cheeses with crackers
sliced fruits and grapes with honey lime dip
Assorted soft drinks and bottled water
\$ 6.50*

Cookies Break

*assorted soft baked cookies
assorted soft drinks & bottled water
\$ 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

flavored water
\$2.50/bottle

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

Above served for a period of one hour

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

American

farm fresh scrambled eggs

seasoned breakfast potatoes

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

\$ 12.95

Southern

farm fresh scrambled eggs with aged cheddar

smoked ham slice

seasoned breakfast potatoes

\$ 13.95

California

baked egg and potato casserole with spinach and swiss

roasted avocado and tomatoes

\$ 13.95

Cinnamon Swirl French Toast

warm maple berry compote

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

\$ 12.95

Roasted Vegetable Frittatta

baked egg casserole with roasted vegetables and goat cheese

side of mixed greens with a light citrus vinaigrette

\$12.95

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

ham or sausage links

vanilla and raspberry yogurt with granola

fresh cut fruit and grapes, honey lime dip

whole grain bread

\$ 13.95

Hearty

carafes of orange juice and cranberry juice

farm fresh scrambled eggs

seasoned breakfast potatoes

crisp bacon or pork sausage links

cinnamon swirl french toast

sliced fruits and grapes, honey lime dip

basket of croissants and whole grain bread

\$ 14.95

Brunch

carafes of orange juice and cranberry juice

berry & yogurt martinis

farm fresh scrambled eggs

seasoned breakfast potatoes

crisp bacon or pork sausage links

rosemary and garlic chicken—roasted red pepper cream

seasonal vegetables

assorted mini muffins and danish

\$ 17.95

Stations

add to any buffet

Made to order

Omelettes

\$4.00 per guest

+\$75 chef fee up to

75 guests

Crepe Station

\$4.00 per guest

+\$75 chef fee up to

75 guests

Sweets

Assortment of Cakes

and Pastry

\$3.50 per guest

*Minimum of 35 guests (20–34 guests, add \$1.00 per guest)
served with freshly brewed coffee, decaf coffee and iced tea*

deli board

choice of one soup

*roasted tomato bisque—parmesan croutons, minestrone,
or brie & red pepper soup*

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*

soup & salad buffet

choice of two soups

lobster bisque

roasted tomato bisque – parmesan croutons

italian vegetable and white bean soup

chicken rice soup

cream of brie & mushroom soup

choice of one protein salad

chicken caesar ~ steak & bleu ~ chicken & strawberry ~ spicy shrimp

choice of two additional salads

crusty rolls & butter

assortment of old fashioned cookies

\$14.95

southern buffet

choice of two salads

entrees—*choose two*

southern fried chicken ~ roasted shredded pork, apple cider vinegar glaze

fried catfish, southern tartar sauce ~ grilled chicken, caramelized sweet onion

sliced top round of beef, red eye gravy

steamed rice with sweet peppers ~ fresh vegetable medley

crusty rolls & butter

Georgia peach cobbler—brown sugar crumble

\$ 17.95

additional salads

fresh fruit salad (seasonal)

mixed artisan greens

tex mex ranch pasta salad

crushed potato salad

cucumber onion salad

creamy corn salad

cabbage citrus slaw

marinated vegetables

quinoa & chick pea salad

*Minimum of 35 guests (20–34 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
blackened chicken breast—orange pineapple salsa
sliced fajita steak—red pepper chimichurri
shredded pot roast—cumin, roasted pepper and onion
pork carnitas –sweet BBQ sauce*

*cilantro and pepper rice
roasted zucchini and squash—chili lime spice*

tortilla chips & salsa

toffee sticky pudding cake

\$16.95

Italian Buffet

Italian vegetable and white bean soup or Italian wedding soup

*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 sliced steak—roasted garlic sauce
italian sausage—sautéed peppers and onions
seared tilapia– tomato and fennel relish*

*penne with santa maria tomato cream sauce
zucchini and squash ratatouille*

spumoni ice cream

\$17.95

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*Minimum of 35 guests (20–34 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

Salads—choose two

fresh fruit salad (seasonal)

quinoa and chick pea salad

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

creamy corn salad

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

blackened chicken with orange & pineapple salsa

grilled chicken with mushroom cream sauce

seared tilapia with Italian tomato relish

roasted pork loin, bourbon glaze

baked mahi mahi with citrus butter

Starch and vegetables—choose two

garlic mashed red skinned potatoes

toasted orzo—feta and spinach

green beans—caramelized onions

steamed broccoli—lemon butter

parmesan crusted baby baked potatoes

brown rice pilaf—shaved carrot and scallion

roasted zucchini and squash ratatouille

penne pasta santa maria cream tomato sauce

baked rigatoni with provolone and parmesan

Dessert—choose one (served to each guest)

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

\$16.95

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(choose up to three)

freshly brewed coffee, decaf, iced tea and choice of dessert

Salad Trio

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

\$ 14.95

Grilled Vegetable Wrap

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

\$ 14.95

Roast Beef and Cheddar on Pretzel Roll

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

\$ 15.95

Turkey and Swiss on Ciabatta Bread

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

\$ 14.95

Quinoa Lettuce Wraps

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

\$ 14.95

Grilled Chicken and Mixed Green Salad

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

\$ 14.95

Grilled Chicken Caesar Salad

roasted red peppers, shaved parmesan, garlic croutons

\$ 15.95

Pasta Primavera

grilled vegetables, angel hair pasta, basil pesto, shaved parmesan

\$ 14.95

Desserts—choose one

White 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

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 tliapia—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 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 and sweet peppers

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

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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>mushroom tartlette</i>	<i>\$150.00</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 purse</i>	<i>\$150.00</i>
<i>shrimp, pineapple and red pepper skewer</i>	<i>\$200.00</i>
<i>spanakopita—spinach & feta phyllo purse</i>	<i>\$150.00</i>
<i>spinach artichoke rangoon</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>cucumber nachos</i>	<i>\$100.00</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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