

Evening Menu

- Hors d'Oeuvre & Small Bites
- Plated Menu
- Buffet Menu
- Beverage & Bar Services

The
 Chadwick

www.chadwickevents.com
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HORS d'OEUVRE

HOT HORS D'OEUVRE

Priced by the 100 pieces, half orders are available

Artichokes Romano, Tomato Aioli	\$100.00
Asparagus wrapped in Phyllo	\$185.00
Baby Vegetable Egg Roll	\$125.00
Battered Zucchini Rounds, Tomato Cheddar	\$ 85.00
BBQ Beef stuffed Mushrooms	\$200.00
BBQ Shrimp wrapped in Bacon	\$185.00
Beef and Pepper Hibachi Skewer gf	\$200.00
Breaded Hot Pepper Cheese Cubes	\$ 75.00
Breaded Mushroom, Basil Aioli	\$100.00
Broccoli and Cheddar Bites	\$100.00
Buffalo Wings, Boneless	\$ 95.00
Chicken Pesto Blossom	\$150.00
Chicken Fingers Romano, Tomato Aioli	\$185.00
Chicken Quesadilla Cornucopia	\$185.00
Coconut Shrimp	\$185.00
Crab Cake Minis, Roasted Pepper Aioli	\$150.00
Crab Parmesan Phyllo Tartlette	\$125.00
Honey Garlic Glazed Meatballs	\$ 85.00
Miniature Chicago Style Pizzas	\$150.00
Miniature Quiche, assorted fillings	\$125.00
Mini Potato Latkes, Sour Cream	\$ 85.00
Mushroom Tartlette	\$150.00
Oriental Pork filled Pot Stickers, Soy Dip	\$150.00
Pretzel wrapped Cocktail Frank, Mustard Dip	\$125.00
Sausage stuffed Mushrooms	\$185.00
Shrimp Romano	\$185.00
Shrimp Purse	\$150.00
Shrimp, Pineapple and Red Pepper Skewer	\$200.00
Spanakopita—Spinach & Feta Phyllo Purse	\$150.00
Spinach Artichoke Rangoon	\$85.00
Vegetable Samosas, Sweet Chili Sauce	\$ 85.00

gf = gluten free

HORS d'OEUVRE

COLD HORS D'OEUVRE

Priced by the 100 pieces, half orders are available

Asparagus wrapped in Proscuitto gf	\$150.00
Brie and Apricot Jam Croustade	\$125.00
Bruchetta and Ricotta Toasts	\$125.00
Caprese Skewers gf	\$150.00
Cucumber Nachoes	\$100.00
Fresh Fruit Skewers (seasonal) gf	\$125.00
Hummus and Feta Pita Crisp	\$125.00
Pecan crusted Goat Cheese Balls	\$125.00
Red Pepper and Basil Mozzarella Skewer gf	\$125.00
Red Pepper and Goat Cheese Potato Crisp	\$125.00
Seafood Salad Endive Spear, Pimento Aioli	\$200.00
Spicy Shrimp and Pepper Skewers gf	\$200.00
Stuffed Deviled Eggs gf	\$125.00

HORS D'OEUVRE TRAYS and PLATTERS

All trays and platters serves 25-30 guests

Farm Fresh Vegetable Tray with Homemade Buttermilk Ranch Dip	\$ 59.00
Red Pepper Hummus Dip with Pita Wedges and Vegetables	\$ 69.00
Variety of Cheese Chunks with Crackers and Honey Mustard Dip	\$ 79.00
Cheese Board with Gourmet Wedges of Cheese, Apricot Jam, Toasts, Stone Ground Mustard, Red Grapes	\$125.00
Sweet Melon and Pineapple Chunks, Strawberries and Red Grapes with Raspberry Yogurt Dip	\$ 69.00
Antipasti Board of Cured Sliced Meats, Olives, Pickled Vegetables, Hard Cheese, Toasts, Stone Ground Mustard	\$175.00
Croustade Platter—Tomato Basil Bruchetta, Olive Tapenade, and Pimento Cheese with Croustades	\$ 69.00
Shrimp Cocktail with Bloody Mary Dip (60 pieces)	\$ 89.00
Warm Crab and Parmesan Dip with Crackers and Breads	\$ 89.00
Warm Spinach and Artichoke Dip with Crackers and Vegetables	\$ 79.00
Grilled Marinated Vegetable Platter with Breads	\$125.00

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SMALL BITES*

SMALL BITES

A small bite is served in a small vessel.

Larger than an hors d'oeuvre but smaller than a full sized portion.

Priced by the 25 pieces

Shot Glasses with Farm Fresh Veggies and Cilantro Dip gf	\$75.00
Watermelon, Balsamic, Feta, Mint Tasting Spoon gf	\$75.00
Breaded Cheese Shots with Honey Mustard Dipping Sauce	\$75.00
Beet, Arugula, Goat Cheese, Citrus Vinaigrette Salad-tini gf	\$75.00
Traditional Caesar Salad-tini	\$75.00
Baby Spinach, Chopped Egg, Bacon Bits, Tomato Salad-tini	\$75.00
Caprese Shots gf	\$75.00
Baby Baked Potato, Chive Sour Cream, Bacon Bits	\$75.00
Yukon Gold Potato Salad, Mushroom Duxelle	\$75.00
Grilled Cheese Wedges and Tomato Bisque Shots	\$100.00
Mini Truffled Mac and Cheese Cup	\$100.00
Butternut Squash Puree, Spinach and Chili Maple Glaze	\$100.00
Gorgonzola, Bacon and Chive Lollipops	\$100.00
Buffalo Chicken Cups with Bleu Cheese Mousse and Celery	\$125.00
Pot Roast Tasting Spoon with Mashed Potato, Red Wine Demi	\$125.00
Pulled Pork BBQ Cup with Slaw and Crispy Onion	\$125.00
Roasted Shrimp Tasting Spoon with Two Sauces	\$125.00
Seared Scallop Tasting Spoon, Garlic Buerre Blanc gf	\$150.00
Chocolate Mousse, Kahula Drizzle, Whipped Cream, Hazelnut	\$100.00
Donut Hole, Cinnamon Caramel, Diced Apple, Whipped Cream	\$100.00
Strawberry Mousse Tasting Sppon, Chocolate Crumb, Berry Puree	\$100.00

Recommended—4 choice as Hors d'Oeuvre prior to Dinner

8 choices for Heavy Hors d'Oeuvre

*Because of the time consuming nature of these items, there is limited availability.

Please check with an event planner to ensure they are available for your function.

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ACTION STATIONS

Pricing is based on the selection of at least 3 action stations for total guest count per event. Action stations require at least 35 guests. Station Attendants have an additional \$75 charge per attendant.
All prices are plus 18% service charge and current sales tax

Garden Vegetables, Cheeses and Fruit Display

Served with Dipping Sauces and Crackers \$ 5.95 per person 1 hour of service

Antipasto Table

Olives, Marinated Vegetables, Hard Cheese Wedges, Fresh Mozzarella, Cured Meats, toasted Focaccia, Whole Grain Mustard \$7.95 per person 1 hour of service

Dipping Bar

Crab Parmesan Dip, Artichoke and Spinach Dip, and Tomato Bruchetta with Farm Fresh Vegetables, toasted Focaccia, and Croustades. \$6.95 per person 1 hour of service

Mashed Potato Bar

Garlic Red Skinned Mashed Potatoes, and Mashed Sweet Potatoes
Lobster Crème, Cabernet Gravy, Whipped Butter, Chives, Sour Cream, Brown Sugar, Cheddar Cheese, Bacon. \$ 5.95 per person 1 hour of service

Pasta Bar

Penne Asiago Cream, Orecchiette Marinara, Gnocchi Pesto Parmesan
Toppings of Bacon, Diced Tomato, Grated Parmesan Cheese, Black Olives

Garlic Toasts \$ 6.95 per person 1 1/2 hour of service

Add Chicken, Sausage or Shrimp to above pastas

\$10.95 per person 1 hour of service Attendant optional

Macaroni and Cheese Bar

Elbow Macaroni with Aged Cheddar, Orecchiette with Manchego, and

Penne with Parmesan. Toppings of Bacon, Herbed Panko Crumbs, Tomato Salsa, Chives

\$ 6.95 per person 1 hour of service

Add Beef, Crab or Sausage to above Macaroni

\$10.95 per person 1 hour of service Attendant optional

Stir Fry Station

Teriyaki Chicken, Kung Pao Shrimp, Wok Vegetables, White Steamed Rice

\$ 9.95 per person 1 hour of service Attendant optional

Barbecue Pit

Pulled Chicken, Honey BBQ Sauce Pulled Pork , Smoked Hickory BBQ Sauce

Petite Rolls Creamy Cole Slaw

\$ 8.95 per person 1 hour service

ACTION STATIONS

Tavern Station

Philly Steak Sliders and Pulled Rotisserie Chicken Sliders on Pretzel Buns

Toppings of Provolone, Bacon Bits, Carmelized Onion, Sauteed Mushrooms, Garlic Aioli, Spicy Tomato Aioli. Roasted Seasoned Potato Wedges.

\$ 8.95 per person 1 hour service

Taco Stand

Seasoned Shredded Chicken, Seasoned Shredded Beef, Flour Tortillas

Tomato Salsa, Corn and Black Beans, Chile Sauce, Cheese, Avacado, Shredded Lettuce, Sour Cream. \$ 8.95 per person 1 hour service

Salad-tini Station

Choice of Three Salads served in Martini Glasses. Caesar, Chopped Salad, Orzo and Feta Salad, Lemony White Bean Salad, Tomato Panzanella Salad, Bacon, Egg and Spinach Salad. \$ 6.95 per person 1 hour service

Flatbread Station

Choice of Three Flatbreads cut into petite squares. Buffalo Chicken and Bleu, Proscuitto Fig and Arugula, Goat Cheese, Carmelized Onion and Bacon, Roasted Vegetable and Smoked Mozzarella, Sausage, Banana Pepper and Tomato Sauce, Roasted Tomato, Hummus, Blackened Chicken, Garlic Oil, and Feta \$ 8.95 per person 1 hour service

Carving Station (choice of one)

Honey Glazed Ham, Dijon Mustard Sauce, Sweet Potato Mash

Applewood Turkey Breast, Cranberry Compote, Rosemary Jus, Sweet Potato Mash

Roasted Top Round of Beef, Horseradish Cream, Roasted Garlic Jus, Roasted Yukon Wedges

\$ 8.95 per person 1 hour of service

Herb Roasted Prime Rib of Beef, add \$2 per person 1 hour service

Herb Roasted Beef Tenderloin add \$3 per person 1 hour service

Freshly Baked Rolls served with all Carved Items

Attendant required

Dessert Stations

Ice Cream Sundae Bar \$4.95 per person

Bling My Brownie Bar \$5.95 per person

Petite Dessert Bites—Petite Fours, Mini Cheesecakes, Mini Tortes \$ 6.95 per person

S'more Bar—Marshmallow, Chocolate, Graham Crackers \$ 4.95 per person

PLATED DINNERS

Plated Dinners are Three Courses to include one first course, one entrée and one dessert. Included are: Rolls and Butter, Coffee and Hot Tea

APPETIZERS, SOUPS, SALADS—*choice of one*

Large Ricotta Ravioli, Sundried Tomato Cream
Fresh Fruit Martini laced with Mint gf
Tomato Bisque Potato Leek Soup Wedding Soup
Tossed Mixed Green Salad with Tomato, Red Onion, Cucumber and Carrot gf
Classic Caesar Salad
Mixed Green Salad with Strawberries and Pecans (seasonal) gf
Iceberg Wedge with Diced Tomato, Bacon Bits, Cheddar
Mixed Green Salad with Roasted Beets, Lemon Zest and crushed Pinenuts gf

ENTREES—*choice of up to three*

Parmesan Crusted Chicken Breast, Sundried Tomato Cream Sauce \$23.95
Chicken Breast with Pineapple Red Pepper Salsa gf \$22.95
Chicken Breast Maison, Tomato Mushroom Madiera Sauce, Jack Cheese \$24.95
Chicken stuffed with Spinach, Pinenuts and Goat Cheese, Mushroom Sauce \$25.95
Chicken Romano—Romano Egg Batter, Citrus Butter Sauce \$23.95
Roasted Medallions of Beef, Roasted Shallot Demi Glaze \$23.95
Filet Mignon (6oz), Roasted Garlic Demi Glaze \$29.95
Prime Rib of Beef, au just (24 guest minimum) \$28.95
Braised Short Rib, Tomato Demi Glaze \$27.95
Roasted Pork Loin Medallions, Madiera Mustard Sauce \$22.95
Tilapia with Brown Butter, Roasted Shallot gf \$22.95
Blackened Mahi Mahi with warm Citrus Salsa gf \$24.95
Baked Nantucket Cod with Lemon Herb Crust, White Wine Butter \$22.95
Cod with Provencal Tapenade—Tomato, Capers, Olives gf \$23.95
Filet of Salmon with Maple Bourbon Glaze \$25.95
Baked Carolina Flounder with Crab Stuffing, Mornay Sauce \$26.95
Vegetable Lasagna, Sundried Tomato Cream Sauce v \$ 20.95
Grilled Vegetable Medley \$20.95 v

STARCH and VEGETABLES—*choose one vegetable and one starch*

Fresh Seasonal Vegetables gf	Brown Rice Pilaf with fresh Herbs gf
Green Beans with Carmelized Onion	Roasted Rosemary Red Potatoes
Honey Maple Glazed Baby Carrot	Parmesan Yukon Gold Potatoes
Broccoli and Roasted Red Pepper	Mashed Sweet Potatoes with Pecans
Mixed Vegetable Ratatouille	Garlic Mashed Red Potatoes

DESSERT—*choice of one*

Caramel Pretzel Ice Cream, Vanilla Ice Cream with Kaluha Chocolate Sauce, Mango
Sorbet with Berry Sauce gf, Tres Leches Cake or Chocolate Raspberry Mousse.

BARBECUE BUFFET

SALADS—*choice of two*

Tossed Mixed Green Salad gf	Creamy Crisp Cole Slaw gf
Corn and Black Bean Chopped Salad gf	Bacon Ranch Pasta Salad
Fresh Fruit Salad (Apr-Sept)	Red Skinned Potato Salad

ENTREES—*choice of two*

Southwest Chicken Breast	BBQ Shredded Beef
BBQ Chicken Breast	Pulled Pork Carnitas
Crispy Fried Chicken Pieces	BBQ Pork Baby Back Ribs (+ \$2 per guest)

STARCH and VEGETABLES—*choice of three*

Fresh Seasonal Vegetables gf	Corn on the Cob, Herb Butter gf
Green Beans with Crispy Onion	Roasted Red Potato Wedges
Penne Pasta with Marinara Sauce	Cilantro White Rice gf

DESSERT—*choice of one*

Chocolate Brownies or Peach Cobbler

Coffee and Hot Tea. Rolls and Butter

PRICE PER GUEST: \$ 19.95 plus 18% service charge and sales tax

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COMFORT BUFFET

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SALADS or SOUP—*choice of two*

Tossed Mixed Green Salad gf Creamy Cole Slaw gf
Cucumber Dill Salad gf Chicken and Rice Soup

ENTREES—*choice of two*

Old Fashioned Meatloaf, Tomato Gravy Pot Roast with Carrot and Potato
BBQ Chicken Breast Baked Ham, Dijon Pineapple Sauce gf
Roasted Turkey Breast, Giblet Gravy Roast Beef with Mushroom Sauce
Fire Roasted Boneless Chicken Thighs Pasta Primavera, Tomato Cream Sauce
Baked Citrus Cod gf

STARCH and VEGETABLES—*choice of three*

Fresh Seasonal Vegetables gf Baked Rigatoni
Green Beans with Crispy Onion Mashed Red Skinned Potatoes gf
Honey Roasted Baby Carrots gf Red Potatoes with Herb Butter gf
Baked Cream Corn Four Cheese Macaroni and Cheese

DESSERT—*choice of one*

Vanilla Ice Cream with Chocolate Sauce or Mango Sorbet with Berry
Sauce gf

Coffee and Hot Tea. Rolls and Butter

PRICE PER GUEST: \$ 20.95 plus 18% service charge and sales tax

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BUILD YOUR OWN BUFFET

SALADS — *choice of two*

Tossed Mixed Green Salad gf	Quinoa Salad with Tomato and Cucumber gf
Classic Caesar Salad	Marinated Vegetable Salad
Fresh Fruit Salad (Apr-Sept)	Caprese Pasta Salad
Lemony White Bean Salad	Orzo and Feta Salad

ENTREES—*choice of two*

Parmesan Crusted Chicken Breast, Sundried Tomato Cream Sauce
Chicken Breast with Pineapple Red Pepper Salsa gf
Chicken Breast Maison, Tomato Mushroom Madiera Sauce, Jack Cheese
Honey Soy Glazed Chicken Breasts
Roasted Beef Medallions, Herb Olive Oil Marinade, Natural Sauce gf
Roasted Top Round of Beef, Red Wine Sauce
Roasted Pork Loin, Madiera Mustard Sauce
Tilapia with Brown Butter, Roasted Shallot gf
Blackened Mahi Mahi with warm Citrus Salsa gf
Baked Nantucket Cod with Lemon Herb Crust, White Wine Butter
Cod with Provencal Tapenade—Tomato, Capers, Olives gf
Vegetable Lasagna, Sundried Tomato Cream Sauce v
White Bean and Kale Casserole, Herb Bread Crumbs v

OPTIONAL CHEF CARVED ENTREES

Roasted Top Round of Beef	Applewood Smoked Turkey Breast
Smoked Honey Glazed Ham	Prime Rib of Beef (add \$4)
Tenderloin of Beef (add \$6)	

STARCH and VEGETABLES—*choice of three*

Fresh Seasonal Vegetables gf	Brown Rice Pilaf with fresh Herbs gf
Green Beans with Crispy Onion	Roasted Rosemary Red Potatoes
Honey Maple Glazed Baby Carrot gf	Parmesan Yukon Gold Potatoes
Broccoli and Roasted Red Pepper gf	Mashed Sweet Potatoes with Pecans
Mixed Vegetable Ratatouille gf	Penne Pasta with Santa Maria Sauce

DESSERT—*choice of one*

Caramel Pretzel Ice Cream, Vanilla Ice Cream with Kaluha Chocolate Sauce, Mango Sorbet with Berry Sauce gf, Tres Leches Cake or Chocolate Raspberry Mousse.

Coffee and Hot Tea. Rolls and Butter

PRICE PER GUEST: Two Entrees: \$ 23.95 Three Entrees \$25.95

Two Entrees plus Chef Carved Entrée \$27.95

plus 18% service charge and sales tax

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BEVERAGES

Cash Bar Service

Per Drink Price, including tax. \$50 Bartender fee. Minimum of 35 guests.

House Brand Mixed	\$5.50	Call Brand Mixed	\$6.75
Glass House Wine	\$5.50	Glass Call Wine	\$6.75
Bottled Beer Domestic	\$5.00	Bottled Beer Craft	\$5.00
Draft Beer Domestic	\$4.00	Sodas and Juice	\$1.75

Wine Service

Carafe of House Wine \$22.95 - Cabernet Sauvignon, Chardonnay, White Zinfandel

Glass of House Champagne \$5.00 Toast of House Champagne \$3.00

A full wine list is available upon request

Punch Service

Non-Alcoholic Fruit Punch, Hibiscus Tea, or Lemonade Fizz Punch \$25.00/gallon

Coffee Station

Freshly Brewed Coffee, Decaf Coffee, and Hot Tea \$2.50

Add Hazelnut and Irish Cream flavors, and Liquors additional \$3.00 1 1/2 hour service

\$ 8.95 per person 1 1/2 hour of service

INFORMATION

Inclusions

The following is included in all banquets:

- Round Tables for Guests seating up to 10 with White or Ivory Table Linens
- Client choice of Napkin Color
- Skirted Tables for Buffets, Registration, and other tables required
- Directional Board with Function Name and Location
- Small Table Candle Lamp Centerpiece
- Floor Plan drawn to your specific needs
- Access to our Event Planners to assist you in your planning efforts

The following is included in all meetings:

- Water Pitchers and Glasses
- Skirted Tables for Registration and Materials
- Floor Plans in Classroom or Theater Style
- Tables with White Linens
- Directional Board with Function Name and Location
- Small Table Candle Lamp Centerpiece on Dining Tables
- Access to our Event Planners to assist you in your planning efforts

The following are items available at The Chadwick (additional charges may apply)

- Staging
- Flip Charts
- Podium/Microphone
- AV Equipment and/or Technical Support
- Additional Table/Chairs/Skirts
- Materials Receiving and Storage

Guarantee & Payment

The Chadwick requires a guaranteed revenue based on the minimum number of guests you are anticipating. A signed contract and non-refundable deposit guarantees your date at The Chadwick. Final guest counts are due 10 day prior to the event. Guest counts can increase up to 72 hours prior to the event but cannot decrease. If the guaranteed revenue is not met through the final guest count, additional food or beverage can be ordered to make up the difference.

Menus and Prices are subject to change without notice. All food and beverage charges are subject to 18% service charge and current sales tax.