

SCHOOL
SPORTS
BANQUETS



Menus & Services



www.chadwickevents.com

724-935-5950 info@chadwickevents.com

SCHOOL & SPORT BANQUETS

Here is
what is
Included!

Proudly serving our community for over 20 years, The Chadwick is honored to be the venue of choice for so many of our local schools activity and academic banquets. We strive to offer outstanding food and services that are important to groups of all ages in a price range that is a good value.

- Seating for 40 to 650 guests. Use of the facility for up to 4 hours.
- Linens and Napkins in the colors to match your school colors or banquet theme
- Table Centerpieces
- Table arrangements and floor plan to meet you specific needs. Table numbers and stanchions.
- Risers, Podium and Microphone at no charge. Complimentary use of an 8x8 screen
- Your choice of menu to suit your organizations budget
- \$25 Gift Card to our restaurant to be given as a donation to your organization.
- Complete set up and clean up of services
- Accommodation for food allergies—gluten free, nut free, sugar free meals can be arranged

To book
your
Banquet

Simply call or email our event planners. They will assist you to ensure that your event is memorable for all. A deposit of \$100-\$250 is required depending on the size of the event as well as a signed contract.



THE AMERICAN DREAM

gf=gluten free

SALADS—*choice of two*

- Tossed Mixed Green Salad gf
- Creamy Crisp Cole Slaw
- Bacon Ranch Pasta Salad
- Corn & Black Bean Chopped Salad gf
- Orange Pineapple Fluff

ENTREES—*choice of two*

- Oven Fried Crispy Chicken
- Chicken Cutlet Parmesan
- Southwest Chicken Breast
- Grilled Lemon Chicken Breast gf
- BBQ Chicken Breast
- Pot Roast with Carrot and Potato
- Baked Ham, Dijon Pineapple Sauce gf
- Roast Beef with Mushroom Sauce
- Pasta Primavera, Tomato Cream Sauce
- Baked Citrus Cod gf

STARCH and VEGETABLES—*choice of three*

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

DESSERT—*choice of one*

Caramel Pretzel Ice Cream, Cookie Dough Ice Cream or Mango Sorbet with Berry Sauce gf

BEVERAGES—*choice of one, served for 3 hours*

- Soda Bar –Pepsi, Diet Pepsi, Sierra Mist and Ginger Ale
- Lemonade, Iced Tea (unsweet) & Fruit Punch

Also included: Coffee and Hot Tea. Rolls and Butter

PRICE PER GUEST: \$ 15.95 plus 18% service charge and sales tax

Upgrade to a Dessert Bar (listed on the following page) \$1.25 per guest



THE EXTRA MILE

gf=gluten free

SALADS—*choice of two*

- | | |
|-----------------------------|------------------------------------|
| Tossed Mixed Green Salad gf | Bacon Ranch Pasta Salad |
| Cucumber Dill Salad gf | Fresh Fruit Salad gf |
| Red Skinned Potato Salad | Corn & Black Bean Chopped Salad gf |

ENTREES—*choice of two*

- | | |
|------------------------------------|-------------------------------------|
| Asiago Crusted Chicken Breast | BBQ Beef Brisket |
| Chicken Breast Bruchetta gf | Baked Ham, Dijon Pineapple Sauce gf |
| Honey Soy Glazed Chicken Breast | London Broil, Natural Sauce |
| Grilled Lemon Chicken Breast gf | Vegetable Lasagna |
| Baked Tilapia with Brown Butter gf | |

STARCH and VEGETABLES—*choice of three*

- | | |
|---------------------------------|---|
| Fresh Seasonal Vegetables gf | Penne Pasta with Garden Tomato Sauce |
| Green Beans with Crispy Onion | Brown Rice Pilaf with Scallion gf |
| Honey Roasted Baby Carrot gf | Seasoned Roasted Yukon Gold Potatoes gf |
| Four Cheese Macaroni and Cheese | Cilantro Rice Pilaf gf |

DESSERT—*choice of one*

Ice Cream Sundae Bar—Vanilla Ice Cream, Whipped Cream, Cherries, Chocolate Sauce, Jimmies, Crushed Oreos, Coconut, Caramel

Bling My Brown Bar—Chocolate Brownies, Marshmallow Cream, Chocolate Sauce, Crushed Oreos, Coconut, Chocolate Chips

Sprinkle and Drizzle My Donut Bar—Cake Donuts, Jimmies, Chocolate Sauce, Coconut, Nuts, Marshmallow Cream, Chocolate Chips

BEVERAGES—*choice of one, served for 3 hours*

Soda Bar –Pepsi, Diet Pepsi, Sierra Mist and Ginger Ale

Lemonade, Iced Tea (unsweet) & Fruit Punch

Also included: Coffee and Hot Tea. Rolls and Butter

PRICE PER GUEST: \$ 17.95 plus 18% service charge and sales tax



TEAM WORK BUFFET

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SALADS—*choice of two*

- Tossed Mixed Green Salad gf
- Creamy Crisp Cole Slaw
- Bacon Ranch Pasta Salad

- Corn & Black Bean Chopped Salad gf
- Orange Pineapple Fluff

SLIDERS—*choice of two*

- BBQ Pulled Pork
- Philly Steak
- Beef Burger gf
- Pulled Rotisserie Chicken

Served with Mini Buns and toppings of Cheddar Cheese, Bacon Crumbles, Tomato, Carmelized Onion, Mushrooms, Mayonnaise, Ketchup

TATER TOT BAR

Crisp Tater Tots served with toppings of Cheese Sauce, Gravy, Bacon Crumbles, Ketchup, Spicy Ketchup, Malt Vinegar

Root Beer Baked Beans gf

DESSERT—*choice of one*

Caramel Pretzel Ice Cream, Cookie Dough Ice Cream or Mango Sorbet with Berry Sauce gf

BEVERAGES—*choice of one, served for 3 hours*

Soda Bar –Pepsi, Diet Pepsi, Sierra Mist and Ginger Ale

Lemonade, Ice Tea (unsweet) & Fruit Punch

Also included: Coffee and Hot Tea.

PRICE PER GUEST: \$ 14.95 plus 18% service charge and sales tax

Upgrade to a Dessert Bar (listed on the previous page) \$1.25 per guest



WEEKEND BRUNCH

gf=gluten free

FRUIT—*choice of one*

Fresh Fruit Assortment gf Mini Fruit Smoothie Mini Yogurt and Fruit Cup gf

BUFFET SELECTIONS

Fluffy Scrambled Eggs gf

Cheesy Breakfast Potatoes or Vegetable Potato Hash gf

Crisp Bacon gf or Sausage Links gf

Baked Ham, Dijon Pineapple Sauce gf

French Toast Sticks with Warm Maple Syrup

Fresh Baked Cinnamon Rolls and Mini Muffins

Freshly Brewed Coffee, Decaf and Hot Tea

Orange Juice

PRICE PER GUEST: \$ 14.95 plus 18% service charge and sales tax