



Showers

Menus and Services



www.chadwickevents.com

10545 Perry Highway, Wexford, PA 15090

724—935—5950





SHOWER *Inclusions*

- Use of the facility for 3 hours
- Linens and Napkins in your choice of colors
- Table Candle Lamp Centerpiece
- Cut and Service of Client's Cake
- Special Chair for Guest of Honor next to the Gift Table
- Cake, Gift, Prizes and all Food and Beverage Tables dressed with linen.
- Menus include Coffee, Hot & Iced Tea (except afternoon tea option)

SHOWER *Booking*

Showers can be booked up to 6 months in advance

A deposit & signed contract are required to guarantee your date.

There is no fee for the use of the event space provided food and beverage minimums are met.

Indoor rooms require a \$100 deposit and a minimum of \$600 in food and beverage charges.

Outdoor spaces require a \$250 deposit and a minimum of \$1000 in food and beverage charges.

For parties larger than 70 guests, please inquire.

*All minimums are before tax and 20% service fee.

BRUNCH *Buffet*

Orange Juice, served

Berry and Yogurt Shooter

Broccoli and Cheddar Egg Strata
or

Three Cheese Egg Bake gf

Pork Sausage, or Turkey Sausage ,
or Sliced Baked Ham gf

French Toast with Caramelized Bananas
Warm Maple Syrup

Home Fried Potatoes or Mixed Green Salad gf

Petite Rolls with Butter

\$ 16.95

AFTERNOON TEA *Menu*

choice of Hot Herbal Teas or two flavored Iced Teas

Choice of Two Tea Sandwiches

Pecan Chicken Salad Tuna Salad

Turkey, Cheddar, and Apple Egg Salad

Roast Beef and Horseradish Cream Pinwheel

Hummus, Spinach, Red Pepper, & Goat Cheese Pinwheel

The following are served on Platters for guests to choose from

Fresh Fruit Skewers & Chocolate Dipped Strawberries gf

Mini Muffins and Scones, Jam, Whipped Butter

Petite Cookies

\$17.95 (maximum 50 guests)
(with French Macarons add \$2.50)



PLATED Lunches

Up to three entrée selections—pre-order is required
Served with a bread basket

Chicken Breast Bruchetta, Balsamic Drizzle
Roasted Red Potato, Artisan Mixed Greens

Blackened Mahi Mahi with Orange Pineapple Salsa,
and White Rice gf, Artisan Mixed Greens

Chicken with Tomato and Avocado, Smoked
Mozzarella with Quinoa & Chick Pea Salad gf

Twin Petite Crab Cakes, Red Pepper Aioli,
with Rice Pilaf, Artisan Mixed Greens (add \$2)

Sliced Beef Medallions, Chimmichuri Sauce,
Roasted Red Potato, Artisan Mixed Greens

Pasta Primavera—Grilled Vegetables,
Penne Pasta, Basil Pesto, Shaved Parmesan gf

Grilled Vegetable Plate, Red Pepper Pesto Drizzle,
Brown Rice Pilaf gf

Quiche Lorraine, Artisan Mixed Greens

Grilled Chicken Caesar Salad

Asian Glazed Salmon Salad with Mixed Greens, Mandarin
Oranges, shaved Carrot & Sesame Ginger Dressing gf

Cilantro Lime Shrimp Salad with Mixed Greens, Corn, Red
Pepper, Cilantro, Jack Cheese & Cilantro Lime Vinaigrette.

Chicken and Strawberry Salad with Mixed Greens, Feta,
Almonds and Poppy Seed Vinaigrette gf

Steak Salad with Bleu Cheese
Mixed Greens, Red Grape Tomato, and slivered Onion
Habanero Ranch Dressing

\$16.95

LUNCH Buffets

Hot Luncheon Buffet

minimum of 35 guests, add \$1.50 if less than 35.

Choice of Two Salads

Mixed Green Salad gf Fresh Fruit Salad gf
LoMein Noodle Salad Crushed Potato Salad gf
Asian Cabbage Slaw gf

Choice of Two Entrees

Blackened Chicken Breast with Pineapple Orange Salsa
Asiago Chicken

Crispy Chicken Breast, Provolone, Marinara
Chicken Bruchetta, Balsamic Drizzle gf

Sliced Beef Medallions, Chimmichuri Sauce
Pork Loin with Stone Ground Mustard Cream gf
Vegetable Lasagna

Tilapia with Italian Tomato Relish gf

Choice of Two

Brown Rice Pilaf gf

Cilantro White Rice gf

Red Potatoes with Herb Butter gf

Roasted Yukon Gold Potatoes gf

Medley of Fresh Seasonal Vegetables gf

Green Beans with Caramelized Onion gf

Penne with Marinara or Tomato Cream

Freshly Baked Rolls and Butter

\$17.95

Flatbread Sandwich Buffet

Choice of One Soup, Two Salads, & Two Flatbread Sandwiches

Roasted Tomato Bisque Vegetarian Vegetable
Loaded Potato Chicken with Rice

Fresh Fruit Salad gf

Mixed Green Salad gf Caesar Salad

Crushed Potato Salad gf LoMein Noodle Salad

Asian Cabbage Slaw

Pollo Diablo—grilled chicken, pepper jack cheese, spicy salsa dressing

Caprese—fresh mozzarella, tomato, red onion, arugula, basil pesto

Roasted Vegetable—seasonal vegetables, olive oil, herbs, sun dried tomato aioli

Mediterranean—grilled chicken, olive tapenade, arugula, feta

Western—roast beef, cheddar cheese, marinated onion, bbq aioli

\$ 16.95 (up to 50 guests max)

Beverage Options

Mimosa Station (one hour service) \$6.95
Serving 2 Juices (Orange Mango, and Pom Cranberry) & Champagne, mixed to order and festively garnished.

Bloody Mary Bar (one hour service) \$6.95
Carafes of Bloody Mary's along with Horseradish, Pepperoni, Celery, Worcestershire, Tabasco, Salt, Pepper, Lemons, Limes.

Mimosas or Bloody Marys \$5 each
offered to guests as they arrive or with their meal

Wine by the carafe – \$22.95 per carafe
Chardonnay, Moscato or Cabernet
Stationed or served with the meal

Soda: \$1.75 per can
Stationed or served with the meal

Punch
Non Alcoholic Fruit Punch \$25 per gallon
Orange Mimosa, Sangria Punch, Spiked Cider Punch \$65 per gallon
Sparkling Moscato Punch \$65 per gallon

Hot Apple Cider Station (for one hour) \$ 3.95
Hot Apple Cider served in mason jars
Spiked Apple Cider \$ 5.95

Hot Chocolate Station (for one hour) \$3.95
Hot Chocolate Station with guest choice of toppings and add-ins including:
mini marshmallows, crushed peppermint, whipped cream, cocoa powder, chocolate syrup, caramel syrup, hazelnut syrup, raspberry syrup



Hors d'Oeuvre Options

each tray serves 25-30 guests

Cheese Tray

Three types of cheese in bite sized cubes,
Honey Mustard Dip & Crackers \$79

Vegetable Tray

Fresh Vegetable variety with Ranch Dip \$59

Fruit Tray

Cantaloupe, Honeydew, & Pineapple
garnished with Strawberries and served
with Raspberry Yogurt Dip \$69

Cocktail Shrimp

Large Shrimp served
with Cocktail Sauce 60pcs \$89

Dessert Options

Our clients may provide their own:
Sheet Cake—The Chadwick is happy to cut and
serve it as dessert at no charge
Cookies—Trayed and ready to serve, no charge.

Should the client wish to bring in multiple cakes or
multiple desserts to be served as a buffet,
there will be a buffet set up fee of \$50.
(Items must be brought in the day of the event)

Vanilla Ice Cream, Caramel Pretzel Ice Cream
Rainbow Sherbet or Chocolate Mousse \$1.95
Tiramisu Gelato \$2.95

Ice Cream Sundae Bar—Vanilla Ice Cream with a
variety of toppings \$3.95

Specialty Cookie Tray

Delicate Cookie assortment such as lady locks,
thumb prints, etc. \$55 serves 25-30 guests

Petite Pastry Tray

Delicate Pastries such as Petit Fours, Crème Puffs,
Petite Cheesecakes & Chocolate Mousse Cups
\$105 serves 35-30 guests

