## The

 Chadwick

Easy to Order
Easy to Serve

## Three Delivery Options

For parties of 25 guests or more

## Catering by

# Catered Buffet Menus 

Included services:

Disposable Plates, Utensils and Napkins
Minimum of 25 guests. Parties of over 100 guests, please request quote

## Comfort Buffet

Salads-choose two

## Three Service Options

For parties of 25-60 people
(larger parties, please inquire)

Delivery Only
Food will be
delivered in disposable
containers ready to eat.
\$35 delivery fee within 10 miles of Wexford

Delivery and Set Up
Food will be delivered in disposable containers ready to eat.
Chafers will be
provided. Food will be set up on appropriate
table. Client will be re-
sponsible to bring back
chafers.
$\$ 60$ fee within 10 miles of Wexford

## Full Service

Food will be delivered and set up by Service Attendants who will stay for the service of the food.
Requires 1 hour of set up,
$11 / 2$ hour for
service and 1 hour for breakdown.
$\$ 125$ per server.

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressings
Crisp Cole Slaw Cucumber Dill Salad

Bacon Ranch Pasta Salad
Crushed Potato Salad
Entrees-choose two
Crispy Fried Chicken
Chicken Parmigiana
Old Fashioned Meatloaf, Tomato Gravy
Pot Roast with Carrot and Potato
Sliced Roast Beef with Mushroom Sauce
Roasted Turkey Breast, Giblet Gravy
Baked Citrus Tilapia
Baked Cod with Rice Crispy Crust
Baked Ham with Dijon Pineapple Sauce
Sides-choose three
Baked Rigatoni
Roasted Yukon Gold Potato
Four Cheese Mac n Cheese
Medley of Seasonal Vegetables Red Skinned Mashed Potatoes Green Beans with Crispy Onion

Freshly Baked Dinner Rolls and Butter
$\$ 17.95$ per person plus tax

## BBQ Buffet

Salads-choose two
Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressings
Crisp Cole Slaw Corn and Black Bean Salad
Bacon Ranch Pasta Salad Crushed Potato Salad
Entrees-choose two
Southwest Chicken Breast Crispy Fried Chicken
BBQ Pork Baby Back Ribs Slow Roasted Dry Rubbed Brisket
Hot Sausage, Onions and Peppers Blackened Mahi Mahi
Sides-choose three
Fresh Seasonal Vegetable Green Beans with Crispy Onion
Corn on the Cob, Herb Butter
Roasted Potato Wedges
Root Beer Baked Beans
$\$ 18.95$ per person plus tax

Penne Pasta with Marinara
Cilantro Rice
Corn Tortillas and Tomato Salsa
Dinner Rolls and Buuter $+\$ 1$

## Catered Buffet Menus

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Minimum of 25 guests Parties of 100 or more, please request a quote

## All American Picnic

Salads-choose two
Fresh Fruit Salad
Crisp Cole Slaw
Smashed Potato Salad Cucumber Dill Salad

Entrees-choose two
Jumbo Hot Dogs, Kraut, Fresh Baked Rolls, Condiments
Hot Sausage, Onions and Peppers, Hard Rolls
Hamburgers, Fresh Baked Rolls, American Cheese, Condiments
Kielbassa, Kraut, Hard Rolls
Sides
Baked Rigatoni Root Beer Baked Beans
\$13.95 per person plus tax Optional On Site Grilling-\$150

## Deli Buffet

Salads-choose three
Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressings
Crisp Cole Slaw Pasta Caprese Salad
Fresh Fruit Salad (seasonal) Crushed Potato Salad
Sliced Roast Beef, Tavern Ham and Roasted Turkey Breast American and Swiss Cheeses
Lettuce, Tomato and Condiments Assortment of Rolls and sliced Breads

## $\$ 12.95$ per person plus tax

## Make Your Own Taco Buffet

Fresh Garden Salad with Cilantro Ranch Dressings
Corn Tortilla Chips with Tomato Salsa
Pulled Pork \& Southwest Seasoned Diced Chicken
Sauteed Onions and Peppers Corn Salsa
Black Beans Shredded Jack Cheese Sour Cream
Soft Tortillas (2 per guest)
$\$ 12.95$ per person plus tax

## Catered

## BUFFETS

# Catered Buffet Menus 

Included services:
Disposable Plates, Utensils and Napkins
Minimum of 25 guests Parties of 100 or more, please request a quote

## Build Your Own Buffet

## Custom Catering

Call us if you are planning a Special Event that requires a Special Menu

Grand Openings Holiday Parties VIP Dinners Tradeshows Themed Events Farm to Table Events

Large Events Small Events Outdoor Event

Our Executive Chef and Event Planners will create a proposal with the menu and services
that your event requires within your budget parameters.

Salads-choose two
Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressings Asian Cabbage Slaw Cucumber Dill Salad
Bacon Ranch Pasta Salad Crushed Potato Salad Caprese Posta Salad
Fresh Fruit Salad (seasonal)

Roasted Vegetable and Chick Pea Salad Baby Kale and Spinach Salad

Entrees-choose two
Asiago Chicken-Balsamic Drizzle
Cilantro Lime Chicken-Charred Tomato Salsa
Blackened Chicken-Orange Pineapple Salsa
Vegetable Lasagna, Tomato Cream
Seared Tilapia, Tomato Relish
Roasted Cod, Spinach Cream
Bistro Steak Medallions, Roasted Mushroom Demi
Southwest Seasoned Julienne Beef, Onions, Peppers
Roasted Pork Loin, Bourbon Glaze
Roasted Cod, Grilled Lemon Cream
Baked Mahi Mahi, Citrus Butter
Potato Chick Pea Curry
Lo Mein, Asian Vegetables, Fried Tofu or Pork
Sides-choose three
Sour Cream Mashed Yukon Potato Roasted Red Skinned Potato, Herb Butter
Toasted Orzo, Feta and Spinach Brown Rice Pilaf
Mashed Sweet Potato Red Skinned Potatoes, Herb Butter
Greens Beans-Carmelized Onion Roasted Zucchini and Squash Ratatouille
Seasonal Vegetable Blend Penne Pasta, Marinara, Parmesan
Freshly Baked Rolls and Butter
$\$ 18.95$ per person plus tax Additional Entrée $+\$ 4$

## Buffet Upgrades

## Entrees-

Chicken Romano $+\$ 2$
Shrimp \& Chorizo Creole $+\$ 4$
Roasted Salmon, Honey Soy Glaze $+\$ 4$
Roasted Tenderloin, au Jus $+\$ 6$
Crab Cakes, Roasted Red Pepper Coulis $+\$ 6$
Flank Steak, Bacon Chimmichurri Cream $+\$ 4$

## Catered

## Breakfast Buffet

Starter-choose two
Yogurt and Berry Shooter Mini Assorted Danish

Mini Croissants

Breakfast Breads
Fresh Fruit Bowl

Entrees-choose two
Egg Frittata with Roasted Peppers and Goat Cheese
Egg Casserole with Cheddar, Broccoli, Bacon and Brioche
Fresh Scrambled Eggs ~ Shredded Cheese, Hot Sauce, Ketchup condiments Cinnamon Swirl French Toast, Carmelized Banana, Syrup Belgian Waffle-Berry Topping, Syrup

Sides-choose two
Crisp Bacon Breakfast Sausage
Baked Ham, Pineapple Glaze Homefried Potatoes
O'Brien Potatoes
$\$ 15.95$ per person plus tax

## Hand Held Boxes

Choice of One Salad
Fresh Fruit Salad (seasonal) Crushed Potato Salad
Bacon Ranch Pasta Salad

## Choice of One Sandwich or Wrap

Roast Beef on Baquette, Baby Arugula, Horseradish Aioli
Tavern Ham and Cheddar on Kaiser, Lettuce, Tomato, Mayo
Turkey and Provolone Wrap, Lettuce, Sundried Tomato Aioli
Veggie and Goat Cheese Wrap, Rosemary Aioli

## Choice of One Dessert

Classic Chocolate Chip Cookie Chocolate Brownie

## $\$ 12.95$ per person plus tax

## Salad Boxes

## Choice of One Salad

Classic Caesar with Chicken
Mixed Greens with Strawberries, Golden Beets and Chicken
Mixed Quinoa Salad with Baby Arugula, Chickpeas, Tomato, Cucumber
Southwest Chopped Salad with Corn, Black Beans, Tomato and Hanger Steak

## Choice of One Dessert

Classic Chocolate Chip Cookies Chocolate Brownie

## $\$ 12.95$ per person plus tax

Crisp Cole Slaw Asian Cabbage Slaw

25 Box Minimum
Choose up to 3 types

Add Canned Soda
Or
Bottled Water
$\$ 1.75$

## Pick Up Items

Minimum order \$300

## HOT PANS

Platters
All serve 25-30 guests
Chunk Fruit Platter
Watermelon,
Canteloupe, Honeydew and Pineapple Berry Yogurt Dip $\$ 69$

Vegetable Platter
Carrots, Cauliflower,
Broccoli, Cucumber and
Red Pepper,
Ranch Dipping Sauce $\$ 59$

Chunk Cheese Platter
Gouda, Cheddar,

With Crackers \$79

Cocktail Shrimp Platter
60pcs Large Shrimp With Cocktail Sauce \$89

Antipasto Tray
Proscuitto, Pepperoni, Salami, Fresh Mozzarella, Olives, and Marinated Vegetables $\$ 175$

Entrees
Crispy Fried Chicken—breast, leg, thigh
Chicken Parmigiana
Southwest Chicken Breast
Roasted Pork Loin, Bourbon Glaze
Sliced Roast Beef with Mushroom Sauce
Roasted Turkey Breast, Giblet Gravy
Baked Citrus Tilapia
Baked Ham with Dijon Pineapple Sauce
Vegetable Lasagna, Tomato Cream
BBQ Pork Ribs (2 bone portion)

Sides
Baked Rigatoni
Roasted Yukon Gold Potato
Red Skinned Mashed Potatoes
Four Cheese Mac n Cheese
Medley of Fresh Seasonal Vegetables
\$ 85/25 pcs
\$100/25 pcs
\$100/25pcs
$\$ 85 / 25$ portions
\$100/25 portions
\$100/25 portions
\$100/25 portions
\$ 85/25 portions
\$100/25 portions
\$100/25 portions
\$ 50/25 portions
$\$ 50 / 25$ portions
$\$ 60 / 25$ portions
$\$ 60 / 25$ portions
$\$ 50 / 25$ portions

## COLD PANS

## Salads

Fresh Garden Salad
with Balsamic Vinaigrette OR Ranch Dressing Bacon Ranch Pasta Salad
Crushed Potato Salad
Fresh Fruit Salad (seasonal)
Crisp Cole Slaw
Caesar Salad
Baby Spinach, Beet and Goat Cheese Salad
Arugula Salad with Fresh Mozzarella, Roasted
\$ 50/25 portions
\$ 65/25 portions
$\$ 65 / 25$ portions
$\$ 65 / 25$ portions
$\$ 45 / 25$ portions
$\$ 65 / 25$ portions
\$ 75/25 portions
\$75/25 portions

# Ordering INFO 

Place your order with our event planners
Minimum order for buffets is 25 guests Minimum order for box lunches is 25 boxes Minimum order for pans and platters is $\$ 300$

For Buffets and Box Lunch Orders:
Increases in guest counts can be accepted up to 72 hours of order.
Count decreases cannot be accepted.
Orders must be paid in full at the time of the order Increases in guest counts must be paid at the time of the increase. Tax will be added to all applicable charges.

These menus are designed for off premise catering only and cannot be ordered from when having an event at The Chadwick.

