



Easy to Order Easy to Serve

Three Delivery Options

For parties of 25 guests or more





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 responsible 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, 1 1/2 hour for service and 1 hour for breakdown. \$125 per server.

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

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 Medley of Seasonal Vegetables Roasted Yukon Gold Potato Red Skinned Mashed Potatoes Four Cheese Mac n Cheese Green Beans with Crispy Onion

Freshly Baked Dinner Rolls and Butter

\$17.95 per person plus tax

BBO Buffet

Salads—choose two

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressings Corn and Black Bean Salad Crisp Cole Slaw Bacon Ranch Pasta Salad Crushed Potato Salad

Entrees—choose two

Southwest Chicken Breast Crispy Fried Chicken Slow Roasted Dry Rubbed Brisket BBO Pork Baby Back Ribs

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 Penne Pasta with Marinara Roasted Potato Wedges Cilantro Rice Root Beer Baked Beans Corn Tortillas and Tomato Salsa

\$18.95 per person plus tax Dinner Rolls and Buuter +\$1



Beverage Options

*full service only

Urn of Freshly Brewed Coffee Cream, sugar \$60—30 cups \$100—65 cups

Lemonade, Iced Tea or Fruit Punch \$25—30 cups \$50—65 cups

Dessert Options

Tray of Old Fashioned Cookies \$50 - 25-30 guests

Tray of Chocolate Iced **Brownies** \$50—25-30 guests

Tray of Mini Assorted Cupcakes \$50—25-30 guests

Catered Buffet Menus

Included services: Disposable Plates, Utensils and Napkins 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 Pasta Caprese Salad Crisp Cole Slaw 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 Buffet Menus Included services:

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

Custom Catering

Call us if you are planning a Special Event that requires а 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.

Build Your Own Buffet

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

Roasted Vegetable and Chick Pea Salad Caprese Posta Salad

Fresh Fruit Salad (seasonal) 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

Mashed Sweet Potato

Seasonal Vegetable Blend

Brown Rice Pilaf

Red Skinned Potatoes. Herb Butter Greens Beans—Carmelized Onion Roasted Zucchini and Squash Ratatouille

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 Buffet Menus

Breakfast Buffet

Starter —choose two

Yogurt and Berry Shooter Mini Croissants Mini Assorted Danish Fresh Fruit Bowl Breakfast Breads

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 Baked Ham, Pineapple Glaze O'Brien Potatoes

Breakfast Sausage Homefried Potatoes

\$15.95 per person plus tax



25 Box Minimum Choose up to 3 types

> Add Canned Soda OrBottled Water \$1.75

Hand Held Boxes

Choice of One Salad

Fresh Fruit Salad (seasonal) Crushed Potato Salad Bacon Ranch Pasta Salad

Crisp Cole Slaw Asian Cabbage Slaw

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



The Chadwick 10545 Perry Highway ~ Wexford, PA 15090 ~ 724.935.5950 ~ info@chadwickevents.com



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

\$ 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

Sides

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

COLD PANS

Salads

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



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.

