

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 your 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. Extra charges may apply.

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
- Orange Pineapple Fluff

ENTREES—*choice of two*

- Oven Fried Crispy Chicken
- Chicken Cutlet Parmesan
- Southwest Chicken Breast
- Grilled Lemon Chicken Breast gf
- BBQ Baked Chicken
- Baked Citrus Cod gf
- Country Style Pork Loin
- BBQ Meatloaf with Bacon
- Pasta Primavera, Tomato Cream Sauce

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 Sobe Water
- Lemonade & Iced Tea (unsweetened)

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

ENTREES—*choice of two*

- Asiago Crusted Chicken Breast
- Chicken Breast Bruchetta gf
- Honey Soy Glazed Chicken Breast
- Grilled Lemon Chicken Breast gf
- Baked Tilapia with Brown Butter gf
- Pot Roast with Carrot and Potato
- Peach Chipotle Pork Loin
- Vegetable Lasagna, Tomato Cream Sauce
- Sliced Roasted Beef with Mushroom Sauce

STARCH and VEGETABLES—*choice of three*

- Fresh Seasonal Vegetables gf
- Green Beans with Crispy Onion
- Honey Roasted Baby Carrot gf
- Four Cheese Macaroni and Cheese
- Penne Pasta with Garden Tomato Sauce
- Brown Rice Pilaf with Scallion gf
- Seasoned Roasted Yukon Gold Potatoes gf
- 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 Brownie 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 Sobe Water
- Lemonade & Iced Tea (unsweetened)

Also included: Coffee and Hot Tea. Rolls and Butter

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



TEAM WORK BUFFET

gf=gluten free

SALADS—*choice of two*

Tossed Mixed Green Salad gf
Creamy Crisp Cole Slaw

Bacon Ranch Pasta Salad
Orange Pineapple Fluff

SLIDERS—*choice of two*

BBQ Pulled Pork Beef Burger gf Pulled Rotisserie Chicken

Served with Mini Buns and toppings of Cheddar Cheese, Bacon Crumbles, Tomato, Caramelized 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 Sobe Water

Lemonade & Ice Tea (unsweetened)

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

Available
from 10am
to noon on
Weekends

WEEKEND BRUNCH

gf=gluten free

FRUIT—*choice of one*

Fresh Seasonal Fruit Assortment gf Mini Yogurt and Fruit Cup gf

BUFFET SELECTIONS

Fluffy Scrambled Eggs gf

Cheesy Breakfast Potatoes or Vegetable Potato Hash gf

Crisp Bacon gf

Sausage Links gf

French Toast Sticks with Warm Maple Syrup

Mini Muffins & Croissants

Freshly Brewed Coffee, Decaf and Hot Tea

Orange Juice

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

TOTALLY GLUTEN FREE

No need to
order
any special
meals

SALADS

Quinoa Chickpea Tomato Salad Tossed Green Salad, Vinaigrette Dressing

BUFFET SELECTIONS

Grilled Breast of Chicken, Lemon Herb Butter

Roasted Pork Loin, Apple Cider jus

Brown Rice Pilaf Fresh Seasonal Medley of Vegetables

Penne Pasta (corn flour) with Marinara Dinner Rolls (rice flour) and Butter

Freshly Brewed Coffee, Decaf and Hot Tea

Mango Sorbet with Berry Sauce

Lemonade, Ice Tea (unsweetened), Coffee, Hot Tea

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