

SCHOOL  
SPORTS  
BANQUETS



Menus & Services



[www.chadwickevents.com](http://www.chadwickevents.com)

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## 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 \$250-\$500 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 20% service charge and sales tax

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



## THE EXTRA MILE

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### 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      | Pot Roast with Carrot and Potato        |
| Chicken Breast Bruchetta gf        | Peach Chipotle Pork Loin                |
| Honey Soy Glazed Chicken Breast    | Vegetable Lasagna, Tomato Cream Sauce   |
| Grilled Lemon Chicken Breast gf    | Sliced Roasted Beef with Mushroom Sauce |
| 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 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 20% 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  
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 20% 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

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### 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 20% 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 20% service charge and sales tax