

# CATERING MENU



*The*  
**Chadwick**

**One Wexford Square, Wexford, PA 15090  
724.935.5950 [www.chadwickevents.com](http://www.chadwickevents.com)**

# *Catering Menu*



The Chadwick has offered Off Premise  
Catering for over 10 years.

We provide catering services  
for all types and sizes of functions.

Because all events are different,  
we customize all our catering services.

Let us customize a menu for your  
next function!



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# *Party Trays*

*All Trays are served on High Quality Black Disposable Serving Trays*

## **Fruit Tray**

Fresh sliced Honeydew, Cantaloupe, and Pineapple along with Strawberries and Grapes. Served with a Raspberry Yogurt Fruit Dip *Serves 25-30 guests \$ 55.00 (Seasonal)*

## **Vegetable Tray**

Fresh Cut Carrots, Celery, Cauliflower, Broccoli, Cucumber along with Grape Tomatoes. Served with Creamy Ranch Vegetable Dip *Serves 25-30 guests \$ 49.00*

## **Cheese Tray**

Chunks of Cheddar, CoJack and Pepper Jack Cheeses served with Honey Mustard Dipping Sauce and Crackers. *Serves 25-30 guests \$ 69.00*

## **Gourmet Cheese Tray**

Wedges of Cheeses that guests slice themselves. Danish Bleu Van Gough Aged Cheddar and Fontina Cheese. Served with Sundried Cherries, Spiced Walnuts, Honey Mustard Sauce and Baquette Rounds. *Serves 25-30 guests \$ 109.00*

## **Fruit and Cheese Tray**

A combination of both trays. Served with Honey Mustard and Raspberry Yogurt Dipping Sauces and Crackers. *Serves 25-30 guests \$ 65.00*

## **Cocktail Shrimp Platter**

Large Cocktail Shrimp served with Cocktail Sauce and garnished with Lemon Wedges *(60 pcs) Market Price*

## **Smoked Salmon Platter**

Smoked Norwegian Salmon Side served with Capers, Diced Egg and Dark Bread *Serves 25-30 guests \$ 99.00*

## **Antipasto Tray**

Thinly sliced Proscuitto, and Pepperoni with Fresh Mozzarella Kalamata Olives, Pepperoni, Artichoke Hearts, and Roasted Red Pepper. Served with Rustic Bread Slices and Whole Grain Mustard *Serves 25-30 guests \$ 75.00*

# *Party Trays*

*All Trays are served on High Quality Black Disposable Serving Trays*

## **Sliced London Broil and Roast Breast of Turkey**

Thinly sliced and chilled. Served with  
Sun Dried Tomato Mayonnaise *Serves 25-30 guests \$ 120.00*

## **Sliced Beef Tenderloin & Herb Crusted Pork loin**

Thinly sliced and chilled. Served with  
Rosemary Aioli. *Serves 25-30 guests \$ 160.00*

## **Deli Tray**

Sliced Roast Top Round of Beef, Roasted Turkey Breast  
and Tavern Ham served with Mayonnaise. *Serves 25-30 guests \$ 75.00*

## **Deli Platter**

Three Meats as above along with a Tray of American & Swiss Cheese,  
Lettuce, Tomato and Fresh Baked Rolls. *Serves 25-30 guests \$ 125.00*

## **Old Fashioned Cookie Tray**

Chocolate Chip, Peanut Butter, M&M & Snicker Doodles  
*Serves 18-25 guests \$ 36.00 Serves 25-30 guests \$ 50.00*

## **Specialty Cookie Tray**

Delicate Cookies assortment of filled cookies, Tassies and Lady Locks.  
*Serves 18-25 guests \$ 40.00 Serves 25-30 guests \$ 55.00*

## **Brownie or Apple Crisp Tray**

Dark Fudge Iced Chocolate Brownies or Apple Crisp Bar with Walnuts.  
*Serves 18-25 guests \$ 42.00 Serves 25-30 guests \$ 58.00*

## **Gourmet Brownie Assortment Tray**

Double Chocolate, Cappuccino, Irish Cream and Peanut Butter  
*Serves 18-25 guests \$ 50.00 Serves 25-30 guests \$ 65.00*

## **Petite Pastries**

Delicate Pastries such as Petit Fours, Crème Puffs, Miniature Éclairs,  
Chocolate Mousse Cups.  
*Serves 18-25 guests \$ 75.00 Serves 25-30 guests \$ 105.00*

## *Hot Hors d'Oeuvre*

	<u>50 pcs</u>	<u>100 pcs</u>
Miniature Crab Cakes	75.00	150.00
Crab Spring Roll	62.50	125.00
BBQ Shrimp wrapped in Bacon	92.50	185.00
Chicken Quesadilla Cornucopia	75.00	150.00
Shrimp Romano	87.50	175.00
Hawaiian Shrimp, Pineapple & Red Pepper Skewers	87.50	175.00
Coconut Shrimp	87.50	175.00
Oriental Pork filled Pot Stickers	67.50	135.00
Danish Meatballs	37.50	75.00
Mediterranean Tart	75.00	150.00
BBQ Sesame Glazed Cocktail Sausage	37.50	75.00
Buffalo Wings	47.50	95.00
Dilled Cheese Puff	62.50	125.00
Asparagus wrapped in Phyllo	75.50	150.00
Shrimp Puff	62.50	125.00
Sun Dried Tomato Phyllo	62.50	125.00
Chicken Cashew Spring Roll	75.00	150.00
Sausage Stuffed Mushrooms	87.50	175.00
Spanakopita—Spinach & Feta in Phyllo	62.50	125.00
Artichokes Romano	47.50	95.00
Baby Vegetable Egg Rolls	57.50	115.00
Miniature Quiche, assorted fillings	62.50	125.00
Breaded Mushrooms	37.50	75.00
Miniature Chicago Style Pizzas	75.00	150.00
Chicken Fingers Romano	67.50	135.00
Broccoli and Cheddar Bite	37.50	75.00
Scallops with Bacon	75.00	150.00
Cocktail Franks in Pastry	57.50	115.00
Mini Potato Latkes with Sour Cream	42.50	85.00
Chicken Habachi Skewer	87.50	175.00
Seafood Bundle	75.00	150.00
Beef and Peppers Skewers	92.50	185.00
Miniature Reuben in Puff Pastry	62.50	125.00
Mushroom Tart	75.00	150.00
Lobster Phyllo Roll	75.00	150.00

*All Hors d'Oeuvre are in Disposable Aluminum Pans—  
Serving Chaffers are available at an additional charge.*

## *Cold Hors d'Oeuvre*

	<u>50 pcs</u>	<u>100 pcs</u>
Fresh Fruit Skewers (Seasonal)	57.50	115.00
Pepperoni Cornucopias	57.50	115.00
Sausage and Cheese Skewers	62.50	125.00
Croustade with Baby Shrimp	47.50	95.00
Chicken & Sundried Tomato Toast	62.50	125.00
Artichoke Bruschetta Toast	57.50	115.00
Melon wrapped in Prosciutto (Seasonal)	67.50	135.00
Cucumber with Crabmeat Hoedel	75.00	150.00
Sno Pea and Shrimp Skewer	75.00	150.00
Portabello Satay	47.50	95.00
Stuffed Deviled Egg	47.50	95.00
Marinated Tomato Skewers with Fresh Mozzarella & Basil	47.50	95.00

## *Hors d'Oeuvre Station*

*Available with full Service Catering only  
Includes disposable plates and napkins  
Minimum of 35 guests*

### **Crudite, Cheese and Fruit Display**

A beautiful display of Fresh Garden Vegetables, Fresh, Sliced Melons  
and Domestic and Imported Cheeses,  
Served with Dipping Sauces and Crackers—\$ 4.95 per person

### **Antipasto Table**

Jumbo Olives, Pepperocini, Artichoke Hearts, Marinated  
Vegetables, Cheeses and a variety of Cured Meats. All Displayed  
Old World Style with Market Baskets. Served with Crusty Rolls and  
Whole Grain Mustard. \$ 6.95 per person

### **Dipping Bar**

A nibbler's delight. Crab Dip, Spinach and Artichoke Dip and  
Bruschetta—all served with an assortment of fresh cut Vegetables,  
Focaccia Squares and Baguette Rounds. Artfully arranged.  
\$ 5.95 per person

# *Chef Manned Stations*

*Minimum of 50 guests—service for 1 1/2 hour*

*Hors d'Oeuvre portioning used. Disposable Plates, Napkins and Utensils included.*

*A \$ 125.00 chef and equipment charge is added to each station*

## **Pasta Station**

Chef Manned Station serving Penne, Tortellini and Angel Hair,  
Tossed with Parmesan Cream, Marinara or Pesto Garlic Oil  
Offered with toppings of: Mushrooms, sliced Black Olives, Bacon,  
Diced Tomatoes, Pine Nuts and Grated Parmesan Cheese.  
Served with Crusty Italian Rolls. \$ 5.95 per person

## **Oriental Station**

Chef Manned Station serving choice of two: Chicken, Beef or Shrimp,  
stir fried with Oriental Vegetables in a Wok and served with Steamed Rice  
and Soy Sauce. Beef and Chicken \$ 6.95 per person.  
Shrimp with Beef or Chicken \$ 7.95 per person

## **Sautee Station**

Chef Manned Station serving sautéed Shrimp and Scallops  
with Garlic Butter and served with Penne Pasta or Long Grain Rice.  
\$ 9.95 per person

## **Carving Station**

A carving board of your choice of one of the following:  
Honey Glazed Ham, Peppered Tenderloin of Beef (add \$ 4.00 per  
person) Applewood Smoked Turkey Breast, Top Round of Beef, or  
Pommery Crusted Pork Loin. Carved by our Chef and served on a variety of  
Petite Rolls with complimentary Sauces. \$ 6.95 per person

## **Grill Station**

The sizzle of the grill is so enticing. Choice of two: Chicken, Beef or  
Shrimp Brochettes with Mushrooms and Onions.  
Served with Steamed White Rice and Seasonal Vegetables. Chicken and Beef  
\$ 6.95 per person, Shrimp with Chicken or Beef \$ 7.95 per person

## **Garden Station**

Classic Caesar Salad tossed table side, Green Bean Feta Salad,  
and Tossed Greens with Tomatoes, Cucumbers and Red Onions with an  
assortment of Dressings. Served with fresh baked Rolls.  
\$ 4.95 per person  
\$ 3.95 per person (non Chef Manned)

# *Chadwick Buffet Selections*

*Minimum of 20 Guests*

## **Salads**

Mushroom, Tomato, Artichoke Salad  
Fresh Fruit Salad (Seasonal)  
Tossed Mixed Green Salad  
Broccoli Salad

Balsamic Tomato Salad  
Pasta Caprese Salad  
Classic Caesar Salad  
Green Bean Feta Salad

## **Entrees**

Focaccia Chicken  
Parmesan Pesto Crusted Chicken  
Chicken with Julienne Vegetables  
Sliced Roast Beef, Wild Mushroom jus lie  
Seafood Newburg, served with Rice  
Tilapia Bruschetta  
Vegetable Lasagna

Chicken Romano  
Chicken Maison  
London Broil, Natural Sauce  
Roasted Pork Loin, Hunter Sauce  
Cod New England  
Sole Florentine

## **Vegetables**

Honey Glazed Baby Carrots  
Medley of Seasonal Vegetables  
Green Beans, Lemon and Parsley

Green Beans & Julienne Carrots  
Broccoli, Cauliflower & Red Pepper  
Broccoli Florets with Almond Butter

## **Starch**

Rice Pilaf with Red Pepper and Scallions  
Seasoned Baby Yukon Gold Potatoes  
Penne Marinara

Au Gratin Potatoes  
Parslied Red Potatoes  
Garlic Mashed Potatoes

Freshly Baked Dinner Rolls and Butter

## **Price per Guest:**

Two Entrees, Two Salads, Three Starch/Vegetable \$ 15.95 - Over 35 guests \$ 14.95  
Three Entrees, Two Salads, Three Starch/Vegetable \$ 18.95 - Over 35 guests \$ 16.95

*Price includes Disposable Plates, Utensils and Napkins & use of Serving Chaffers*

*China, Flatware, Linens and Service Staff available—please request a quote  
Coffee can be purchased by the urn.*



# Classic Buffet Selections

Minimum of 20 guests

## Salads

Crisp Cole Slaw  
Pasta Caprese Salad  
Tossed Mixed Green Salad

Balsamic Tomato Salad  
Fresh Crudites with Dip

## Entrees

Sliced Top Round of Beef,  
Wild Mushroom jus lie  
Sicilian Meatloaf  
Honey Lemon Chicken Breast  
Chicken Pasta with Sambuca Sauce  
Roast Turkey  
Breaded Chicken

Cod New England  
Basa Europa  
Roasted Pork Loin  
Chicken Bruschetta  
Penne Pasta with Fresh  
Vegetables & Pesto Cream  
Italian Sausage with Peppers

## Vegetables

Honey Glazed Baby Carrots  
Medley of Seasonal Vegetables

Green Beans & Julienne Carrots  
Broccoli, Cauliflower & Red Pepper

## Starch

Rice Pilaf with Red Pepper and Scallion  
Herb Bread Stuffing  
Penne Marinara  
Mashed Sweet Potatoes with  
Brown Sugar and Pecans

Au Gratin Potatoes  
Parslied Red Potatoes  
Garlic Mashed Potatoes  
Seasoned Baby Yukon Gold Potatoes

Freshly Baked Dinner Rolls and Butter

## Price per Guest:

Two Entrees, Two Salads, Three Starch/Vegetable \$ 13.95

Over 35 guests \$ 12.95

Three Entrees, Two Salads, Three Starch/Vegetable \$ 16.95

Over 35 guests \$15.95

*Price includes Disposable Plates, Utensils and Napkins & use of Serving Chaffers*

*China, Flatware, Linens and Service Staff available—please request a quote.*

*Coffee can be purchased by the urn.*

# *Deli Buffet*

*20 Person Minimum*

*Choice of Two Salads*

Green Bean Feta Salad  
Crisp Cole Slaw  
Tossed Mixed Green Salad

Dilled Red Potato Salad  
Fresh Fruit Salad (Seasonal)  
Pasta Caprese Salad

Sliced Roast Beef  
Tavern Ham  
Turkey Breast  
with  
Swiss, American and Provolone Cheeses  
Bread and Rolls  
and  
Condiments

Chocolate Chunk,  
Raisin Oatmeal &  
Peanut Butter Cookies

\$ 11.95 per person

*Includes Disposable Plates, Utensils and Napkins*

## *Box Lunches*

*Choice of up to Three Sandwiches, with one Salad and one Dessert for all Lunches. Minimum of 20 guests.*

### **Sandwiches**

Roast Beef on Baquette served with Horseradish Mayonnaise

Turkey & Proscuitto on Foccacia Bread with Rosemary Aioli

Chicken Salad with Almonds on Croissant

Ham and Cheddar Wrap

Turkey Club Wrap

Tuna Salad on Whole Wheat

### **Salads**

Crisp Cole Slaw

Broccoli Salad

Pasta Caprese Salad

Dilled Red Potato Salad

Fresh Fruit Salad (seasonal)

Balsamic Tomato & Onion Salad

### **Dessert**

Double Fudge Brownie

Apple Crisp Square

Chocolate Chunk Cookie

Peanut Butter Cookie

*Includes Napkin and Utensils*

**Price per Person:** \$ 10.95

*Custom Box Lunches are available for 100 or more guests—please inquire*

Canned Soda—\$ 1.50 each

Bottled Water—\$ 1.50 each

Bottled Juices—\$ 1.50 each

# *Custom Culinary Creations*

*All Custom Menus are planned on an event basis.  
Considerations for entrée selection and pricing are: Location, number of guests,  
kitchen accommodations (if any), china, & style of service.  
We would be most happy to provide you with a proposal for your special event.*

## *Appetizers*

Wedding Soup	Shrimp Bisque
Angel Hair Pasta Nest	Shrimp Cocktail
Fresh Fruit Supreme	Lobster Bisque
Cream of Tomato Basil	Garlic Shrimp
Stuffed Portobello	Jumbo Lump Crab Cake
Tomato Bruschetta	Crab Croquettes
Leek & Goat Cheese Strudel	Pan Seared Saku Tuna
Lump Crabmeat Hoedel	
Sun Dried Tomato & Sausage filled Artichoke Heart	

## *Salads*

Mixed Field Greens, Red Pepper, Mushrooms, Tomatoes,  
Cabernet Sauvignon Vinaigrette

Mesculen Lettuce, Cherry Tomatoes, Shaved Carrots, Bacon,  
Citrus Vinaigrette

Romaine, Feta, Walnuts, Red Onions, and Black Olives,  
Raspberry Vinaigrette

Tossed Greens, Tomatoes, Cucumbers, and Red Onions  
Balsamic Vinaigrette

Classic Caesar with Parmesan Croutons

Baby Spinach, Bacon, Mushrooms, Grape Tomatoes

Spring Lettuces, Herbed Goat Cheese, Asparagus Spears,  
Cherry Tomatoes, Kalamata Olives, and Pine Nuts

Fresh Mozzarella, Roasted Tomatoes, Kalamata Olives  
and Long Stemmed Artichoke Hearts

## *Entrees*

Chicken Wellington  
Chicken Maison  
Hazelnut Crusted Chicken  
Breast of Duck, Framboise Sauce  
Portobello & Proscuitto Stuffed Chicken  
Parmesan and Pesto Crusted Chicken Breast  
Pierre Breast of Chicken stuffed with Spinach, Pine Nuts and Feta  
Focaccia Crusted Chicken Breast  
Pierre Breast of Chicken with Crab and Scallop Stuffing  
Chicken Breast Florentine  
Chicken Romano  
Breast of Chicken stuffed Herb Bread Stuffing or Broccoli and Jack Stuffing

Filet Mignon  
Strip Steak au Poivre  
Pan Roasted Veal Chop  
Tenderloin of Beef with Grilled Prawns  
Bourbon Sirloin  
Sherried Veal Medallions  
Sliced Top Round of Beef  
Roasted Pork Loin with Hunter Sauce  
Burgundy Sirloin with Red Wine Demi Glace  
Sliced Roasted Tenderloin of Beef, Peppercorn Sauce  
Prime Rib of Beef  
Sliced London Broil, Natural Sauce  
Petite Filet Mignon with Crab Cake  
Veal Oscar

Jumbo Lump Crab Cakes  
Saffron Scallops Gratin  
Salmon Filet  
Proscuitto wrapped Shrimp Skewers  
Balsamic Tuna  
Peppercorn Swordfish  
Parmesan Crusted Grouper  
Seafood Trio  
Orange Roughy Almandine  
Stuffed Flounder with Crabmeat Imperial  
Baked Scrod with Shrimp Scampi Supreme Sauce  
Sole Bruschetta  
Cod New England

## *Starch and Vegetables*

Green Beans with Julienne Carrots  
Green Beans with Shallots  
Medley of Seasonal Vegetables  
Broccoli Florets with Almond Butter  
Honey Glazed Baby Carrots  
Roasted Winter Vegetables  
Balsamic Roasted Vegetables  
Sugar Snap Peas with Water Chestnuts  
Sno Peas with Julienne Carrots  
Broccoli, Cauliflower and Red Pepper  
Baby Carrots and Asparagus  
Grilled Asparagus

Rice Pilaf with Red Peppers and Scallions  
Twice Baked Potato  
Roasted Rosemary Red Potatoes  
Parslied Red Potatoes  
Parmesan and Garlic Crusted Potatoes  
Tomato Basil Pilaf  
Twin Stuffed Northeastern Potato  
Duchess Potato  
Pear Shaped Almond Crusted Potato  
Long Grain and Wild Rice with Mushrooms  
Cous Cous  
Rice Blend with Dried Cranberries and Slivered Almonds  
Risotto with Wild Mushrooms

## *Desserts*

Crème Brule Cheesecake  
White Chocolate and Raspberry Cheesecake  
Strawberry Shortcake  
Rustic Apple Tart  
Bittersweet Chocolate Mousse Torte  
Tiramisu  
Mixed Berry Flan  
Petite Pastries  
Chocolate Dessert Cup with Assorted Fillings  
Dessert Cup with Zabione and Fresh Berries

## *China, Linen & Bar Service*

We can provide all those amenities that will make your event special.  
We have china, linens in multiple colors, tables, chairs, skirting and barware available that can be provided with your food services in one complete package.

Professional service staff dressed in Formal Attire  
can be arranged to make your event complete.

Pennsylvania State Law does not allow the sales of alcohol off premise,  
however we can provide bartending services as well as barware,  
mixers and garnishes for your bar needs.  
This service is available when we provide the food services as well.

## *Additional Services*

We work closely with companies who provide:  
Tents, DJ and Music Services, Floral Arrangements,  
Entertainment, and other types of event services.

We will be happy to suggest firms who do exceptional work in these areas.

## *To Arrange for Catering Services*

Simply call us to Place Your Order.  
Our Catering Sales staff will be happy to answer any questions you might have  
and make suggestions to ensure your event is a success.

We suggest a planning meeting for large Custom Events.  
We will visit the site and thoroughly discuss and plan  
all details of the event with the client.

We do require a deposit and contract for each Catering Order.  
The size of the deposit is based on the size of the order.

Some dates do fill so we do suggest placing your order as far in advance  
as possible. However, we can work on short notice  
if your plans require food services in a hurry.