



HORS D'OEUVRE  
SIT DOWN DINNER  
BUFFET DINNER  
BEVERAGE SERVICE



*The*  
**Chadwick**

ONE WEXFORD SQUARE, 10545 PERRY HIGHWAY  
WEXFORD, PA 15090  
724.935.5950  
WWW.CHADWICKEVENTS.COM

## Hot Hors d'Oeuvre

Miniature Crab Cakes	\$150.00	Sausage Stuffed Mushrooms	\$175.00
Crab Spring Roll	\$125.00	Spanakopita–Spinach & Feta in Phyllo	\$125.00
BBQ Shrimp wrapped in Bacon	\$185.00	Artichokes Romano	\$ 95.00
Chicken Quesadilla Cornucopia	\$150.00	Baby Vegetable Egg Rolls	\$115.00
Shrimp Romano	\$175.00	Miniature Quiche, assorted fillings	\$125.00
Hawaiian Shrimp, Pineapple & Red Pepper Skewers	\$175.00	Breaded Mushrooms	\$ 75.00
Coconut Shrimp	\$175.00	Miniature Chicago Style Pizzas	\$150.00
Oriental Pork filled Pot Stickers	\$135.00	Chicken Fingers Romano	\$135.00
Danish Meatballs	\$ 75.00	Broccoli and Cheddar Bites	\$ 75.00
Mediterranean Tart	\$150.00	Scallops with Bacon	\$150.00
BBQ Sesame Glazed Cocktail Sausage	\$ 75.00	Cocktail Franks in Pastry	\$115.00
Buffalo Wings	\$ 95.00	Mini Potato Latkes with Sour Cream	\$ 85.00
Dilled Cheese Puff	\$125.00	Chicken Hibachi Skewer	\$175.00
Asparagus wrapped in Phyllo	\$150.00	Seafood Bundle	\$150.00
Shrimp Puff	\$125.00	Beef and Pepper Skewer	\$185.00
Sun Dried Tomato Phyllo	\$125.00	Miniature Reuben in Puff Pastry	\$125.00
Chicken Cashew Spring Roll	\$150.00	Mushroom Tart	\$150.00
		Lobster in Phyllo Roll	\$175.00

*Priced per 100 pieces. Half orders are available. A 18% Service Charge and current sales tax will apply*

*Planning an Hors d'Oeuvre Reception? Ask our Catering Office to design a menu for your specific needs. There are many options using Stations and Butlers.*

## Cold Hors d'Oeuvre

Fresh Fruit Skewers (seasonal)	\$115.00	Melon wrapped in Prosciutto (seasonal)	\$135.00
Pepperoni Cornucopias	\$115.00	Cucumber with Crabmeat Hoedel	\$150.00
Sausage and Cheese Skewers	\$125.00	Sno Pea and Shrimp Skewer	\$150.00
Croustade with Baby Shrimp	\$ 95.00	Pepperocini filled with Cheese	\$ 85.00
Chicken & Sundried Tomato Toast	\$125.00	Portobello Satay	\$ 95.00
Asparagus wrapped in Prosciutto	\$115.00	Stuffed Deviled Egg	\$ 95.00
Italian Tri-Color Torte	\$125.00	Marinated Tomato Skewers with Fresh Mozzarella and Basil	\$ 95.00
Artichoke Bruschetta Toasts	\$115.00		

### *Hors d'Oeuvre Trays – each serves 25-30 guests*

Fresh Vegetable and Dip Tray \$ 49.00 Imported and Domestic Cheese Tray \$ 69.00

Fresh Fruit Tray with Raspberry Yogurt Dip (seasonal) \$ 59.00

Smoked Side of Salmon with Breads \$ 99.00 Large Shrimp Cocktail (60 pcs) Market Price

*Priced per 100 pieces. Half Orders are available. A 18% Service Charge and current sales tax will apply*

# Hors d'Oeuvre & Chef Manned Stations

## **CRUDITE, CHEESE AND FRUIT DISPLAY**

A beautiful display of Fresh Garden Vegetables, Fresh Sliced Melons (in season), 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, Foccacia Squares and Baguette Rounds. Artfully arranged. \$ 5.95 per person

## **CRUDITE, CHEESE AND FRUIT WITH DIPS OR ANTIPASTO**

Fresh Vegetables, Cheeses and Fruits detailed above along with your choice of Dips from the Dipping Bar or the Antipasto and cured Meats from the Antipasto Table combined to make a wonderful Hors d'Oeuvre assortment. \$ 6.95 per person

## **MASHED POTATO MARTINI BAR**

Garlic Red Skinned Mashed Potatoes and Mashed Sweet Potatoes served in Martini Glasses with guest choice of toppings: Lobster Crème, Cabernet Gravy, Whipped butter, Chives, Sour Cream, Brown Sugar, Cheddar Cheese, and Bacon  
\$ 4.95 per person

*Hors d'Oeuvre Stations serve for one hour – Minimum 35 guests*

## **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, \$75.00 Chef Charge

## **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 \$ 7.95 per person, Shrimp with Beef or Chicken \$ 8.95 per person.  
\$ 75.00 Chef Charge

## **SAUTÉE STATION**

Chef Manned Station serving sautéed Shrimp and Scallops served with Roasted Pepper, Onion, diced Tomato and Olives and accompanied by Penne Pasta. Also offered with Parmesan Cream and Marinara Sauce. Market Price

## **CARVING STATION**

A carving board of your choice of one of the following: Honey Glazed Ham, Peppered Tenderloin of Beef (add \$ 5.00 per person), Applewood Smoked Turkey Breast, Top Round of Beef, or Pommery Crusted Pork Loin. Carved by our Chef and served with Confetti Rice Pilaf and fresh Medley of Seasonal Vegetables. \$ 7.95 per person, \$ 75.00 Chef Charge

## **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 \$ 8.95 per person \$ 75.00 Chef Charge

## **GARDEN STATION**

Classic Caesar Salad, Green Bean Feta Salad, and Tossed Greens with Tomato, Cucumber and Red Onion served with an assortment of Dressings. Served with fresh Rolls. \$ 4.50 per person

*All stations serve for 1½ hours and require a minimum of 50 guests Hors d'Oeuvre portioning is used.  
A 18% Service Charge and current sales tax will apply*

*Fewer than three stations per event will result in re-pricing.*

# Sit Down Dinner - Signature Menu

Signature Menu includes an Appetizer, Salad, Entrée, Starch, Vegetable, Rolls and Butter, Dessert & Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea.

## APPETIZERS

*(an upgraded dessert can take the place of an appetizer)*

Penne Pasta with Pesto Garlic Oil or Parmesan Cream

Fresh Fruit Supreme laced with Cointreau

Tomato Bisque

Wedding Soup

Lobster Bisque (add \$1.50pp)

## SALADS

Tossed Greens, Tomatoes, Roasted Red Pepper, Black Olives & Red Onion. Served with Choice of Dressing

Mixed Greens with Mushrooms, Shaved Carrots, and Tomatoes, Citrus Vinaigrette

Classic Caesar

Spinach Salad, Crumbled Bacon, Egg, and Tomato.

Choice of Dressing

## BEEF & PORK ENTREES

10 oz NY Strip Steak with Garlic Parsley Butter \$ 30.95

12 oz Prime Rib of Beef, au jus \$ 28.95 (24 guest min)

Sliced London Broil, thinly sliced, Natural Sauce \$ 20.95

Filet Mignon, Merlot Demi Glaze \$ 32.95

Petite Filet Mignon with Crab Cake \$ 32.95

Pork Tenderloin, Sweet Cherry Balsamic Sauce \$ 22.95

Bacon Wrapped Sirloin Mignon, Bourbon Glazed \$ 22.95

Burgundy Sirloin with Red Wine Demi Glace \$ 24.95

Sliced Medallions of Beef, Roasted Shallot Sauce \$ 21.95

Pork Loin with Prosciutto Stuffing, Herb au Jus \$ 23.95

## SEAFOOD ENTREES

Tilapia Bruschetta – Baked Tilapia topped with Tomatoes, Basil and Parmesan \$ 21.95

Sesame Crusted Filet of Salmon \$ 25.95

Basa Filet Provencale – Tomatoes, Garlic, Olives \$ 22.95

Stuffed Flounder with Crabmeat Imperial \$ 24.95

Baked Scrod with Shrimp Scampi Supreme Sauce \$ 20.95

Seared Tuna with Citrus Butter \$ 22.95

Crab Cakes with Roasted Red Pepper Sauce \$ 27.95

## POULTRY ENTREES

Chicken Maison – Medallions of Chicken with Tomatoes Mushrooms, Jack Cheese, Marsala Sauce \$ 21.95

Parmesan Crusted Chicken Breast, Sundried Tomato, Cream Sauce \$ 23.95

Hazelnut Crusted Chicken, Maple Glaze \$ 21.95

Pierre Breast of Chicken stuffed with Spinach, Pine Nuts and Goat Cheese, Supreme Sauce \$ 24.95

Chicken Oscar with Crabmeat, Charron Sauce \$ 26.95

Roasted Tomato, Red Pepper and Feta stuffed Chicken Breast, Lemon Cream Sauce \$ 20.95

Chicken Romano –Chicken Breast dipped in a Parmesan Egg Batter, Citrus Butter Sauce \$ 22.95

Orange Balsamic Breast of Chicken \$20.95

## VEGETABLE

Green Beans with Waterchestnuts

Medley of Seasonal Vegetables

Broccoli Florets with Red Pepper

Green Beans with Lemon, and Parsley

Honey Glazed Baby Carrots

## STARCH

Rice Pilaf with Red Peppers & Scallions

Garlic Red Skinned Mashed Potatoes

Seasoned Baby Yukon Gold Potatoes

Parmesan and Garlic Crusted Potatoes

Sweet Potatoes, Brown Sugar & Pecans

## DESSERT

Chocolate Mousse, Strawberry Mousse,

Mango Mousse, Sherbet, Vanilla, or

Mint Chocolate Chip Ice Cream

*(The following can take the place of the appetizer or \$ 2.75 per guest additional)*

Peanut Butter and Chocolate Cream Duo

Tuxedo Truffle Cake

Tiramisu

Cheesecake with Dark Cherry Sauce

*A 18% Service Charge and applicable sales tax will apply*

# Sit Down Dinner - Traditional Menu

*Traditional Menu includes a Salad, Entrée, Starch, Vegetable, Rolls and Butter, Dessert & Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea .  
Appetizers can be added at \$ 1.95 per guest with your choice of Penne Pasta with Marinara Sauce, Fresh Fruit Cup, or Chicken and Wild Rice Soup.*

## SALADS

Tossed Greens, Tomatoes, Cucumber and Red Onion  
Balsamic Vinaigrette

Romaine with Shaved Carrot, Diced Tomato and Black Olive  
Citrus Vinaigrette

## BEEF & PORK ENTREES

Sliced Top Round of Beef, Mushroom jus Lie \$ 18.95

Roasted Pork Loin, Sweet Onion Sauce \$ 18.95

Sliced Medallions of Beef, Hunter Sauce \$ 19.95

Boneless Pork Chop, Maple Glaze \$ 19.95

## SEAFOOD ENTREES

Cod New England - Herb Bread Crust baked with  
White Wine and Butter \$ 18.95

Sole Almandine \$ 18.95

Citrus Scrod—Baked with Orange Segments, and  
Citrus Broth \$ 19.95

Baked Tilapia with Balsamic Butter Sauce \$ 19.95

## POULTRY ENTREES

Breast of Chicken stuffed with Broccoli and  
Monterey Jack Cheese Stuffing \$ 18.95

Asiago Crusted Chicken Breast with Tarragon Butter Sauce  
\$ 18.95

Chicken Breast Florentine—Breast of Chicken on a  
Pillow of Spinach, Supreme Sauce \$ 19.95

Sliced Breast of Turkey, Pecan Bread Stuffing, Giblet Gravy  
\$ 19.95

## VEGETABLE

Green Beans with Shaved Carrot  
Medley of Seasonal Vegetables  
Broccoli Florets with Citrus Butter  
Green Beans with Lemon, and Parsley  
Honey Glazed Baby Carrots

## STARCH

Rice Pilaf with Red Peppers & Scallions  
Garlic Red Skinned Mashed Potatoes  
Parslied Red Potatoes  
Parmesan and Garlic Crusted Potatoes  
Sweet Potatoes, Brown Sugar & Pecans

## DESSERT

Chocolate Mousse, Strawberry Mousse,  
Mango Mousse, Sherbet, Vanilla, or  
Mint Chocolate Chip Ice Cream

*(The following choices can be added for  
\$ 2.75 per guest additional)*

Peanut Butter and Chocolate Cream Duo  
Tuxedo Truffle Cake  
Tiramisu  
Cheesecake with Dark Cherry Sauce

*A 18% Service Charge and current sales tax will apply*

# Buffet Dinner

## THE CHADWICK BUFFET

Minimum of 35 guests. Choose Two Salads and Three Vegetable/Starch. Includes Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea. Your choice of Vanilla or Mint Chocolate Chip Ice Cream, Sherbet, Chocolate Mousse, Strawberry Mousse, or Mango Mousse. Or upgrade to Peanut Butter and Chocolate Cream Duo, Tiramisu, Tuxedo Truffle Cake, or Cheesecake with Dark Cherry Sauce \$ 2.75 per person.

### SALADS

Pasta Salad Caprese  
Fresh Fruit Salad  
Mushroom, Tomato & Artichoke Salad  
Tossed Mixed Green Salad  
Classic Caesar Salad  
Green Bean Feta Salad

### VEGETABLES

Honey Glazed Baby Carrots  
Medley of Seasonal Vegetables  
Green Beans with Julienne Carrots  
Broccoli Florets with  
Roasted Red Pepper  
Broccoli, Cauliflower and Red Pepper  
Green Beans with Lemon & Parsley

### STARCH

Rice Pilaf with Peppers and Scallions  
Au Gratin Potatoes with Bacon  
Roasted Rosemary Red Potatoes  
Parslied Red Potatoes  
Penne with Parmesan Cream, or Marinara  
Parmesan and Garlic Crusted Potatoes  
Garlic Red Skinned Mashed Potatoes  
Sweet Potatoes with Brown Sugar and Pecans

### ENTREES

Parmesan Crusted Chicken – served with Sundried Tomato, Cream Sauce  
Chicken Romano – Breast of Chicken dipped in a Parmesan Egg Batter and served with a Lemon Butter Sauce  
Chicken Maison – Medallions of Chicken, Diced Tomatoes, Mushrooms, Jack Cheese, Marsala Sauce  
Orange Balsamic Chicken Breast – Orange Marmalade, Balsamic Vinegar and Orange Segments  
London Broil – Marinated Flank Steak, thinly sliced and served with a Natural Sauce  
Sliced Roast Beef – Thin slices of slow roasted Beef served with a Wild Mushroom Jus lie  
Roasted Pork Loin – Slices of Slow Roasted Pork Loin with a Sweet Onion Sauce  
Seafood Newberg – a medley of Seafood in a rich Sherry Cream Sauce with confetti of Peppers, served with rice  
Cod New England – Icelandic Cod baked with Butter and a touch of White Wine with seasoned Breadcrumbs topping  
Tilapia Bruschetta – Baked Tilapia topped with Tomatoes, Basil and Parmesan Bruschetta  
Tilapia Provencal – Tomatoes, Garlic and Olives  
Vegetable Lasagna – Fresh Vegetables, Cheeses and Lasagna Noodles

### CHEF CARVED ENTREES

Roasted Top Round of Beef	Applewood Smoked Turkey Breast	Smoked Honey Glazed Virginia Ham
Prime Rib of Beef (add \$ 3.00)	Tenderloin of Beef (add \$ 5.00)	
Price per person: Two Entrées: \$ 22.95	Three Entrées: \$24.95	Two Entrees plus Chef Carved Entrée: \$ 25.95
Plus 18% Service Charge and current sales tax		

## THE CLASSIC BUFFET

Minimum of 35 guests. Choose Two Salads, Two Entrees and Three Vegetable/Starch. Includes Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea. Your choice of Vanilla, Mint Chocolate Chip or Spumoni Ice Cream, Chocolate Mousse or Sherbet served Sit Down Style. Or upgrade to Peanut Butter and Chocolate Cream Duo, Tiramisu, Tuxedo Truffle Cake, or Cheesecake with Dark Cherry Sauce \$ 2.75 per guest  
Dessert Buffet of Tortes, Cakes and Pies, \$ 4.50 per guest

### SALADS

Crisp Cole Slaw  
Tossed Mixed Green Salad  
Fresh Crudité with Dip

### ENTRÉES

Roast Turkey, Cider Sage Gravy  
Sliced Top Round of Beef, Wild Mushroom jus lie  
Sicilian Meatloaf  
Focaccia Chicken  
BBQ Brisket, thinly sliced  
Cod New England or Citrus  
Roasted Pork Loin with Dijon Sauce  
Asiago Chicken Breast, Tarragon Butter  
Penne Pasta with Fresh Vegetables & Pesto Cream

### VEGETABLES

Honey Glazed Baby Carrots  
Medley of Seasonal Vegetables  
Green Beans with Julienne Carrots  
Broccoli, Cauliflower and  
Red Pepper  
Italian Green Beans with  
Diced Tomato

### STARCH

Rice Pilaf with Red Peppers and Chives  
Au Gratin Potatoes  
Seasoned Baby Yukon Gold Potatoes  
Parslied Red Potatoes  
Penne Marinara  
Garlic Red Skinned Mashed Potatoes

Price per person: \$ 20.95 18% Service Charge and current sales tax will apply

# Special Additions

## PASTRY STATION

A beautiful display of petite Pastries, mini Cheesecakes, Petit Fours, and delicious Cookies. \$ 5.95 per guest

## FLAMING DESSERT STATION

Chef manned Station serving Cherries Jubilee and Bananas Foster. \$ 5.95 per guest plus \$ 75.00 chef charge

## FRUIT FONDUE STATION

Fresh Seasonal Fruit beautifully presented along with Angel Food Cake squares and Pretzels. Waiting to be dipped in Milk Chocolate Fondue, Carmel Sauce, presented with Nuts and Grand Marnier Cream. \$ 4.95 per guest.

## MARTINI TOWER

Self-Serve Tower (with Attendant) of One Type of Martini. Choice of: Cosmopolitan, Appletini, Chocolate Kiss, or "Perfect Pair."  
Served for One Hour. \$ 3.95 per guest – with open bar.

## FLAVORED COFFEE STATION

Guest choice of Hazelnut Flavored Coffee, Vanilla Flavored Coffee or Cocoa Flavored Coffee served with Cream, cocoa Powder, Cinnamon, and Coffee Liqueur. \$ 3.95 per guest

*Above Stations require a 50 guest minimum. Served for One Hour.*

# Beverages and Snacks

## HOURLY BAR SERVICE

### HOUSE BRANDS

\$ 9.75 per person for the first hour  
\$ 1.75 per person for each additional hour

### PREMIUM BRANDS

\$ 12.75 per person for the first hour  
\$ 2.75 per person for each additional hour

*Includes Wine, Draft Beer, Whiskey, Bourbon, Scotch, Vodka, Rum, Spiced Rum, Gin, Coffee Liqueur, Amaretto, & Peach Schnapps.  
All Hourly bars require a minimum of 35 guests & \$ 250.00 in revenue, set up fees of \$ 50.00 applies for parties below the requirement.*

## CASH BAR SERVICE – Serving Premium brands. House Brands upon Request

Premium Brand Mixed Drinks	\$ 6.00
Draft Beer	\$ 2.75 - 3.75
Bottled Beer	\$ 3.75 - 4.75
Premium Wine	\$ 5.50
Fountain Soft Drinks	\$ 1.00

*All Cash Bars require a minimum of 35 guests & \$ 250.00 in revenue, set up fees of \$ 50.00 applies for parties below the requirement*

## WINE & CHAMPAGNE SERVICE

Carafe of House Wine	\$ 21.95	Kendall Jackson Chardonnay, CA	\$ 33.00/btl
Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel		Meridian Chardonnay, CA	\$ 29.00/btl
Glass of Champagne, House Brand	\$ 3.50	Robert Mondavi White Zinfandel, CA	\$ 26.00/btl
Toast of Champagne, House Brand	\$ 2.50	Fetzer Eagle Peak Merlot, CA	\$ 28.00/btl
		Hawk Crest Cabernet Sauvignon, CA	\$ 34.00/btl

*A Full Wine List is available upon request*

## PUNCH

Non-Alcoholic Fruit Punch	\$ 25.00/gal
Champagne, Wine, or Rum Punch	\$ 60.00/gal

## SNACKS

Baskets of Pretzels or Potato Chips	\$ 2.50 ea.
Peanuts or Mints	\$ 6.50/lb.

*No liquor will be served to persons under 21 years of age. 18% Service Charge and applicable taxes added to all Liquor Charges*

# General Information

The Chadwick is a beautifully appointed Banquet & Meeting Facility in Wexford. The classic décor and flexible floor plan can accommodate groups from 10 to 700.

The Grand Ballroom seats up to 700 guests Banquet Style  
 Ballroom A seats up to 125 guests Banquet Style  
 Ballroom B seats up to 180 guests Banquet Style  
 Ballroom C seats up to 200 guests Banquet Style  
 Banquet Room seats up to 70 guests Banquet Style

All of the events held at The Chadwick are carefully planned. Menus, Floor Plans and other event details are reviewed with care to ensure that the event is memorable for all.

The following is included in all banquets:

Round Tables for Guests seating 10 with White Table Linens  
 Client choice of Napkin Colors  
 Skirted Tables for Buffets, Registration, Cake/Gift (if applicable)  
 Directional Board with Function Name & Location

The following is included in all meetings:

Water Pitchers and Glasses  
 Skirted Tables for Registration and Materials  
 Floor plans in Classroom or Theater Style  
 Directional Board with Function Name & Location

The following are items available at The Chadwick (additional charges may apply):

Staging	Podium/Microphone
Flip Charts	Additional Tables/Chairs/Skirting
Audio Visual Equipment	Table Centerpieces & Candelabras

## Special Menus and Services

*The Chadwick can provide specialized menus for creative theme parties, and religious requirements. Atmosphere services, such as special linens, floral arrangements & entertainment can also be arranged. Please inquire about these customized services.*

# Guarantees and Payment

A signed contract and a non-refundable deposit will guarantee your date at The Chadwick.

The Chadwick requires a minimum of \$ 450.00 for morning/afternoon function and \$ 600.00 for evening functions in Food and Beverage revenue before tax and gratuity to use the Banquet Room with no room fee for up to 4 hours.. Ballrooms require a higher minimum, please consult our Sales Office. A guaranteed number of guests must be provided to the Sales Office 10 days in advance of the function date. This guarantee cannot be reduced, however can be increased up to 72 hours prior to the event. All food and beverage charges are subject to an 18% Service Charge and current Sales Tax. Prices are subject to change without notice. Meeting and Banquet Rooms are assigned according to the anticipated number of guests and availability. Should the number fluctuate, reassignment of the room may be necessary.

**DIRECTIONS:** VIA Route 279/79. Exit at the Wexford Exit (#73), to Route 910 East. Follow for approx. 3 miles. Right at the Stop sign onto Church Road and right at the Stop sign onto Route 19 South. Follow for approx. 1 ½ miles. Right at Red Light by McDonald's onto Richard Road. Right into our driveway behind McDonald's.

VIA the Pennsylvania Turnpike, Exit at Cranberry (28), follow Route 19 South for approx. 5 miles. Right at Red Light by McDonald's onto Richard Road. Right into our driveway behind McDonald's.