



Wedding Receptions

*Menus for Receptions
at your location*

The **Chadwick**

ONE WEXFORD SQUARE
WEXFORD, PA 15090

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WWW.CHADWICKEVENTS.COM

The Chadwick *Catering Service*

Creating exceptional events for over 20 years!
The Chadwick's Catering Service offers creative menus
with a focus on flavor and freshness.
Our classically trained chefs prepare your food to your
tastes and welcome the opportunity to host a taste test just for you.
Custom menus are always welcomed.

The Chadwick's Catering Service also provides attentive service
to you and all your guests, giving them the
attention one expects when enjoying fine dining.

Our planning staff will provide you with as much time as necessary to
plan your special day. We attend to every fine detail.

We look forward to working with you to make your special event
one that your guests will never forget.

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Our Commitment to you....

The Chadwick's Catering Service goal is to make every event perfect.
We offer our 20 years of knowledge of reception planning to you
and will work closely with you to provide the event you envision.

CLASSIC SIT DOWN RECEPTION

Package Includes...

Cold Hors d'Oeuvres
and a Classic Four Course Menu

China, Flatware, Water Glassware
and Center of Table Items

Guest Linens for
Tables of 6 or more in White or
Ivory
(Lap-length)

Choice of Linen Napkin Colors
and Napkin Fold

White Skirting and Linens for
Head Table, all Food Stations,
Gift, Cake, DJ, Cookie, and
Registration Tables

Complete Setup and Breakdown
of Food Services

Traying of your Cookies displayed
on a Station or on each Guest
Table

Event Coordinator for
the entire evening

Bar Services Available
See Page 17

Crudite, Cheese & Fruit Display

(One Hour of Service during Cocktails)

A beautiful display of Fresh
Garden Vegetables, Fresh Sliced Melons
(in season) and Domestic and Imported
Cheeses. Served with Assorted Dipping
Sauces and Crackers.

Appetizer

(Choice of One, served Sit Down
Style)

Wedding Soup

Chicken and Wild Rice Soup

Penne Pasta with choice of Sauce:
Marinara, Parmesan Cream or Pesto
Garlic Oil

Price per Guest

\$ 32.95 plus 18% service fee
and current sales tax.
Based on a 100 guest minimum

Salads

(Choice of One)

Tossed Greens, Tomatoes, Cucumbers and Red Onions, Balsamic Vinaigrette
Romaine, Mushrooms, Tomatoes and Carrots, Champagne Vinaigrette
Classic Caesar

Entrees

(Choice of up to 3)

Sliced London Broil, Natural Sauce

Burgundy Sirloin with Red Wine Demi Glace

Sliced Top Round of Beef, Wild Mushroom jus lie

Stuffed Breast of Chicken, Supreme Sauce

Choice of: Herb Bread Stuffing, or Broccoli and Monterey Jack Stuffing

Chicken Maison—Tomatoes, Mushrooms, Jack Cheese, Marsala Sauce

Chicken Florentine—Breast of Chicken atop a pillow of Spinach, Supreme Sauce

Focaccia Crusted Chicken with Mushrooms and Scallions, Lemon Garlic Sauce

Cod New England—Herb Bread Crust baked with White Wine and Butter

Baked Scrod with Shrimp Scampi Supreme Sauce

Sole Bruschetta—Baked Sole topped with Tomatoes, Basil and Parmesan

Starch

Rice Pilaf with Red Peppers and Scallions

Parslied Red Potatoes

Roasted Rosemary Red Potatoes

Long Grain and Wild Rice with Mushrooms

Parmesan and Garlic Crusted Potatoes

Vegetable

Green Beans with Julienne Carrots

Honey Glazed Baby Carrots

Medley of Seasonal Vegetables

Green Beans with Waterchestnuts

Broccoli, Cauliflower & Red Peppers

Freshly Baked Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

ELEGANT SIT DOWN RECEPTION

Package Includes...

Cold Hors d'Oeuvre and Butlered
Hors d'Oeuvre or Stationed Shrimp
and an Elegant Four Course Menu

China, Flatware, Water Glassware
and Center of Table Items

Guest Linens for
Tables of 6 or more in White or Ivory
(Lap-length)

Choice of Linen Napkin Colors
and Napkin Fold

White Skirting and Linens for
Head Table, all Food Stations,
Gift, Cake, DJ, Cookie, and
Registration Tables

Complete Setup and Breakdown
of Food Services

Traying of your Cookies displayed
on a Station or on each Guest Table

Event Coordinator for
the entire evening

Bar Services Available
See Page 17

Crudite, Cheese & Fruit Display

(One Hour of Service during Cocktails)

A beautiful display of Fresh
Garden Vegetables, Fresh Sliced Melons
(in season) and Domestic and Imported
Cheeses. Served with Assorted Dipping
Sauces and Crackers.

Butlered Hors d' Oeuvres

(Served for One Hour during Cocktails)

Your choice of Four Hors d'Oeuvres

From our menu on page 16

or

Stationed Shrimp Cocktail *(3 per guest)*

Appetizer

(Choice of One)

Wedding Soup

Shrimp Bisque

Angel Hair Pasta Nest with
Tomatoes, Basil & Garlic

Chicken and Wild Rice Soup

Price per Guest

\$ 35.95 plus 18% service fee
and current sales tax.

Based on a 100 guest minimum.

Salads

(Choice of One)

Tossed Greens, Tomatoes, Cucumbers and Red Onions, Balsamic Vinaigrette
Romaine, Mushrooms, Tomatoes and Carrots, Champagne Vinaigrette
Classic Caesar

Entrees

(Choice of up to 3)

Roasted Strip Loin of Beef, Peppercorn Sauce
12 oz. Prime Rib of Beef, au Jus (*add \$ 1.00*)
Filet Mignon, Feta Merlot Sauce (*add \$ 3.00*)
10 oz. NY Strip Steak, Garlic Parsley Butter (*add \$ 2.00*)

Pierre Breast of Chicken stuffed with Spinach, Pinenuts & Feta, Supreme Sauce
Chicken Romano—Chicken Breast dipped in Parmesan Egg Batter, Citrus Butter Sauce
Portabello Stuffed Chicken with Proscuitto, Rosemary Cream Sauce
Parmesan and Pesto Crusted Chicken Breast, Balsamic Butter Sauce

Baked Scrod with Shrimp Scampi Supreme Sauce
Sole Florentine—Baked Sole atop a pillow of Spinach, Supreme Sauce
Stuffed Flounder with Crabmeat Imperial, Seafood Cream Sauce
Filet of Salmon, Caper Dill Sauce
Orange Roughy Almandine

Starch

Rice Pilaf with Red Peppers and Scallions
Tomato Basil Pilaf
Roasted Rosemary Red Potatoes
Twin Stuffed Northeastern Potatoes
Duchess Potato

Vegetable

Green Beans with Julienne Carrots
Honey Glazed Baby Carrots
Medley of Seasonal Vegetables
Green Beans, Bacon & Pearl Onions
Broccoli, Cauliflower & Red Peppers

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

THE GRAND SIT DOWN RECEPTION

Package Includes...

Station and Butlered Hors d'Oeuvres
and Four Course Gourmet Menu

China, Flatware, Water Glassware
and Center of Table Items

Guest Linens for
Tables of 6 or more in White or Ivory
(Lap-length)

Choice of Linen Napkin Colors
and Napkin Fold

White Skirting and Linens for
Head Table, all Food Stations,
Gift, Cake, DJ, Cookie, and
Registration Tables

Complete Setup and Breakdown
of Food Services

Traying of your Cookies displayed
on a Station or on each Guest Table

Event Coordinator for
the entire evening

Bar Services Available
See Page 17

Shrimp, Crudite

🍷 Cheese Display

(One Hour of Service during Cocktails)

A beautiful display of Shrimp Cocktail
(3 per guest), artfully arranged with Fresh
Garden Vegetables, and Domestic and
Imported Cheeses. Served with Assorted
Dipping Sauces and Crackers.

Butlered Hors d' Oeuvres

(Served for One Hour during Cocktails)

Your choice of Four Hors d'Oeuvres
From our menu on page 16

Appetizer

(Choice of One, served Sit Down Style)

Wedding Soup

Fresh Fruit Cocktail laced with Cointreau

Angel Hair Nest with Seafood Scampi

Lobster Bisque

Price per Guest

\$ 42.95 plus 18% service fee
and current sales tax.
Based on a 100 guest minimum.

Salads

(Choice of One)

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

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

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

Entrees

(Choice of up to 3)

Filet Mignon, Feta Merlot Sauce

Sliced Roasted Beef Tenderloin, Peppercorn Sauce

Petite Filet Mignon with Maryland Crab Cake, Roasted Red Pepper Sauce

Parmesan and Pesto Crusted Chicken Breast, Balsamic Butter Sauce

Pierre Breast of Chicken with Crab and Scallop Stuffing, Seafood Supreme Sauce

Roasted Breast of Duck, Sauce Framboise

Stuffed Founder with Crabmeat Imperial, Seafood Cream Sauce

Starch

Tomato Basil Pilaf

Twin Stuffed Northeastern Potato

Duchess Potato

Pear Shaped Almond Crusted Potato

Long Grain and Wild Rice with Mushrooms

Vegetable

Sugar Snap Peas with Waterchestnuts

Sautéed Sno Peas with Carrots

Medley of Seasonal Vegetables

Baby Carrots and Asparagus

Broccoli, Cauliflower & Red Peppers

Broccoli Florets with Almond Butter

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

CLASSIC BUFFET RECEPTION

Package Includes...

Hors d'Oeuvre Station
and a Classic Chef Carved Buffet

China, Flatware, Water Glassware
and Center of Table Items

Guest Linens for
Tables of 6 or more in White or Ivory
(Lap-length)

Choice of Linen Napkin Colors
and Napkin Fold

White Skirting and Linens for
Head Table, all Food Stations,
Gift, Cake, DJ, Cookie, and
Registration Tables

Complete Setup and Breakdown
of Food Services

Traying of your Cookies displayed
on a Station or on each Guest Table

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the entire evening

Bar Services Available
See Page 17

Crudite, Cheese &

Fruit Display

(One Hour of Service during Cocktails)

A beautiful display of Fresh Garden Vegetables,
Fresh Sliced Melons (in season) and
Domestic and Imported Cheeses. Served with
Assorted Dipping Sauces and Crackers.

Appetizer or Salad

(Choice of One, served Sit Down Style)

Wedding Soup

Chicken & Wild Rice Soup

Classic Caesar

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

Romaine with Mushrooms, Diced
Tomatoes, Matchstick Carrots,
Champagne Vinaigrette

Price per Guest

\$ 32.95 plus 18% service fee
and current sales tax.

Based on a 100 guest minimum

Chef Carved Entree

(Choice of One)

Chef Carved Roasted Top Round of Beef, Demi Glace

Chef Carved Smoked Honey Glazed Virginia Ham

Chef Carved Applewood Smoked Breast of Turkey

Entrees

(Choice of Two)

Chicken Maison—Tomatoes, Mushrooms, Jack Cheese, Marsala Sauce

Chicken Champignon—Breast of Chicken with Mushroom Cream Sauce

Chicken Florentine—Breast of Chicken with Spinach Cream Sauce

Foccacia Crusted Chicken with Lemon Garlic Sauce with Mushrooms and Scallions

Chicken Romano—Breast of Chicken dipped in a Parmesan Egg Batter, Citrus Butter Sauce

Roasted Pork Loin with Cippoline Onion Sauce

Sliced Roast Beef, Wild Mushroom jus lie

Seafood Newburg—Scallops, Shrimp and Sea Legs with Peppers in a Sherry Cream Sauce

Cod New England—Herb Bread Crust baked with White Wine and Butter

Sole Bruschetta—Baked Sole topped with Tomato, Basil and Parmesan Bruschetta

Angel Hair with Seafood Scampi—Scallops, Shrimp and Sea Legs in Garlic Butter Sauce

Starch & Vegetable

(Choice of Three)

Rice Pilaf with Red Pepper and Scallions

Penne Marinara, Parmesan Cream or Pesto Garlic Oil

Roasted Rosemary Red Potatoes

Parslied Red Potatoes

Parmesan and Garlic Crusted Potatoes

Green Beans with Julienne Carrots

Honey Glazed Baby Carrots

Medley of Seasonal Vegetables

Broccoli, Cauliflower & Red Peppers

Broccoli Florets with Almond Butter

Freshly Baked Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

ELEGANT BUFFET RECEPTION

Package Includes...

Cold Hors d'Oeuvres and Butlered
Hors d'Oeuvres or Stationed Shrimp
and an Elegant Chef Carved Buffet

China, Flatware, Water Glassware
and Center of Table Items

Guest Linens for
Tables of 6 or more in White or Ivory
(Lap-length)

Choice of Linen Napkin Colors
and Napkin Fold

White Skirting and Linens for
Head Table, all Food Stations,
Gift, Cake, DJ, Cookie, and
Registration Tables

Complete Setup and Breakdown
of Food Services

Traying of your Cookies displayed
on a Station or on each Guest Table

Event Coordinator for
the entire evening

Bar Services Available
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Crudite, Cheese & Fruit Display

(One Hour of Service during Cocktails)
A beautiful display of Fresh Garden
Vegetables, Fresh Sliced Melons (in season)
and
Domestic and Imported Cheeses. Served
with Assorted Dipping Sauces and Crackers.

Butlered Hors d'Oeuvre

(Served for One Hour during Cocktails)
Your choice of Four Hors d'Oeuvres
From our menu on page 16
or
Stationed Shrimp Cocktail (3 per guest)

Appetizer or Salad

(Choice of One, served Sit Down Style)

Wedding Soup

Chicken & Wild Rice Soup

Shrimp Bisque

Classic Caesar

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

Romaine with Mushrooms, Diced
Tomatoes, Matchstick Carrots,
Champagne Vinaigrette

Price per Guest

\$ 35.95 plus 18% service fee
and current sales tax.
Based on a 100 guest minimum

Chef Carved Entree

(Choice of One)

Chef Carved Roasted Top Round of Beef
Chef Carved Roasted Strip Loin of Beef
Chef Carved Prime Rib of Beef (add \$ 1.00)
Chef Carved Beef Tenderloin, Merlot Sauce (add \$ 3.00)
Chef Carved Smoked Honey Glazed Virginia Ham
Chef Carved Applewood Smoked Turkey Breast

Entrees

(Choice of Two)

Chicken Maison—Tomatoes, Mushrooms, Jack Cheese, Marsala Sauce
Chicken Champignon—Breast of Chicken with Mushroom Cream Sauce
Chicken Florentine—Breast of Chicken with Spinach Cream Sauce
Foccacia Crusted Chicken with Lemon Garlic Sauce with Mushrooms and Scallions
Chicken Romano—Breast of Chicken dipped in a Parmesan Egg Batter, Lemon Butter Sauce
Parmesan and Pesto Crusted Chicken Breast, Balsamic Butter Sauce
London Broil, Natural Sauce
Cod New England—Herb Bread Crust baked with White Wine and Butter
Sole Bruschetta—Baked Sole topped with Tomato, Basil and Parmesan Bruschetta
Baked Scrod with Shrimp Scampi Supreme Sauce

Starch & Vegetable

(Choice of Three)

Rice Pilaf with Red Peppers and Scallions	Green Beans with Julienne Carrots
Penne Marinara, Parmesan Cream or Pesto Garlic Oil	Honey Glazed Baby Carrots
Roasted Rosemary Red Potatoes	Medley of Seasonal Vegetables
Parslied Red Potatoes	Broccoli, Cauliflower & Red Peppers
Parmesan and Garlic Crusted Potatoes	Asparagus, Tomatoes, Red Pepper & Onion

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

THE GRAND BUFFET RECEPTION

Package Includes...

Station and Butlered Hors d'Oeuvres
and Four Course Gourmet Chef
Carved Buffet

China, Flatware, Water Glassware
and Center of Table Items

Guest Linens for
Tables of 6 or more in White or Ivory
(Lap-length)

Choice of Linen Napkin Colors
and Napkin Fold

White Skirting and Linens for
Head Table, all Food Stations,
Gift, Cake, DJ, Cookie, and
Registration Tables

Complete Setup and Breakdown
of Food Services

Traying of your Cookies displayed
on a Station or on each Guest Table

Event Coordinator for
the entire evening

Bar Services Available
See Page 17

Shrimp, Crudite

🍷 Cheese Display

(One Hour of Service during Cocktails)

A beautiful display of Shrimp Cocktail
(3 per guest), artfully arranged with Fresh
Garden Vegetables, and Domestic and
Imported Cheese. Served with Assorted
Dipping Sauces and Crackers.

Butlered Hors d' Oeuvre

(Served for One Hour during Cocktails)

Your choice of Four Hors d'Oeuvres
From our menu on page 16

Appetizer

(Choice of One, served Sit Down Style)

Wedding Soup

Fresh Fruit Cocktail laced with Cointreau

Angel Hair Nest with Seafood Scampi

Lobster Bisque

Salad

(Choice of One, served Sit Down Style)

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

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

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

Price per Guest

\$ 42.95 plus 18% service fee
and current Sales tax.

Based on a 100 guest minimum

Chef Carved Entree

Roasted Tenderloin of Beef, Feta Merlot Sauce

Entrees

(Choice of Two)

Chicken Portabello—Breast of Chicken with Portabello Mushrooms,
Topped with Lemon Tomato Cream Sauce

Chicken Roulade with Crab and Scallop Stuffing, Seafood Supreme Sauce

Parmesan Pesto Crusted Chicken Breast, Balsamic Butter Sauce

Roulade of Flounder with Crab Imperial, Supreme Sauce

Orange Roughy Almandine

Baked Salmon with Spinach and Shrimp, Sherry Cream Sauce

Starch & Vegetable

(Choice of Three)

Tomato Basil Pilaf

Penne Pasta with Pesto Garlic Oil

Duchess Potato

Long Grain and Wild Rice with Almonds

Roasted Rosemary Red Potatoes

Sugar Snap Peas with Waterchestnuts

Sautéed Sno Peas with Carrots

Medley of Seasonal Vegetables

Broccoli Florets with Almond Butter

Broccoli, Cauliflower, & Red Peppers

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

CLASSIC STATION RECEPTION

Package Includes...

Station and Butlered Hors d'Oeuvres
along with Specialty Buffet Stations

China, Flatware, Water Glassware
and Center of Table Items

Guest Linens for
Tables of 6 or more in White or Ivory
(Lap-length)

Choice of Linen Napkin Colors
and Napkin Fold

White Skirting and Linens for
Head Table, all Food Stations,
Gift, Cake, DJ, Cookie, and
Registration Tables

Complete Setup and Breakdown
of Food Services

Traying of your Cookies displayed
on a Station or on each Guest Table

Event Coordinator for
the entire evening

Bar Services Available
See Page 17

Crudite, Cheese

& Fruit Display

(One Hour of Service during Cocktails)

A beautiful display of Fresh Garden
Vegetables, Fresh Sliced Melons (in season)
and Domestic and Imported Cheese. Served
with Assorted Dipping Sauces and Crackers.

Butlered Hors d'Oeuvre

(Served for One Hour during Cocktails)

Your choice of Four Hors d'Oeuvres
From our menu on page 16

Pasta Station

Chef Manned, serving Penne, Tortellini
& Angel Hair with Marinara, Parmesan Cream
and Pesto Garlic Oil Sauces
with a variety of Pasta Toppings.
Served with Crusty Breads and assorted Rolls.

Salad Station

Three Salads that include: Tossed
Greens with Tomatoes, Cucumbers & Red
Onions, Choice of Dressings, Classic Caesar
Salad and Green Bean Feta Salad.

Grill Station

Chef Manned serving Brochettes of Beef and
Chicken with Mushrooms and Onions
Basted with Teriyaki and served with Steamed
White Rice and Seasonal Vegetables.

Dessert Station

Beautiful Pastries, Petit Fours and petite Cookies

Freshly Brewed Coffee, Decaffeinated
Coffee and Fine Teas served on a Station

Price per Guest

\$ 32.95 plus 18% service fee
and current sales tax.
Based on a 100 guest minimum

ELEGANT STATION RECEPTION

Package Includes...

Station and Butlered Hors d'Oeuvres
along with Specialty Buffet Stations

China, Flatware, Water Glassware
and Center of Table Items

Guest Linens for
Tables of 6 or more in White or Ivory
(Lap-length)

Choice of Linen Napkin Colors
and Napkin Fold

White Skirting and Linens for
Head Table, all Food Stations,
Gift, Cake, DJ, Cookie, and
Registration Tables

Complete Setup and Breakdown
of Food Services

Traying of your Cookies displayed
on a Station or on each Guest Table

Event Coordinator for
the entire evening

Bar Services Available
See Page 17

Crudite, Cheese

& Fruit Display

(One Hour of Service during Cocktails)

A beautiful display of Fresh Garden
Vegetables, Fresh Sliced Melons (in season)
and Domestic and Imported Cheeses. Served
with Assorted Dipping Sauces and Crackers.

Butlered Hors d' Oeuvres

(Served for One Hour during Cocktails)

Your choice of Four Hors d'Oeuvres
From our menu on page 16

Carving Station

Chef Manned carved Roasted
Top Round of Beef and
Applewood Smoked Turkey Breast
served with Silverdollar Rolls, Rosemary
Aioli & Cayenne Pepper Mayonnaise

Sautee Station

Chef Manned serving Shrimp and
Scallops sautéed in Garlic Butter and
served with Penne Pasta

Salad Station

Three Salads that include: Tossed Greens
with Tomatoes, Cucumbers & Red
Onions, choice of Salad Dressings, Classic
Caesar Salad and Green Bean Feta Salad
Served with Assorted Rolls

Flaming Dessert Station

Chef Manned station serving Cherries
Jubilee and Bananas Foster

Freshly Brewed Coffee, Decaffeinated
Coffee and Fine Teas served on a Station

Price per Guest

\$ 35.95 plus 18% service fee and current
sales tax. Based on a 100 guest minimum.

Hors d'Oeuvres

Hot

Crab Rangoon
Lobster Scampi Puff
Baby Egg Rolls
Cheese Straw
Artichokes Romano
Sausage Stuffed Mushrooms
Beef Satay with Pepper and Onion
Miniature Quiche
Miniature Crab Cakes
Miniature Pizzas
Spanikopita—Feta, Spinach in Phyllo
Dilled Cheese Puffs
Mini Potato Latkes with Sour Cream
Brie with Raspberry and Almonds in Phyllo
Asparagus Tip with Asiago and Fontina in Phyllo
Cocktail Franks in Pastry
Spinach and Goat Cheese Pizza

Cold

Pepperoni Cornucopias
Stuffed Deviled Egg
Tomato Bruschetta Baguette Rounds
Croustade with Baby Shrimp
Portabello Satays
Marinated Tomato Skewers with
Mozzarella and Basil

Optional Stations

Pastry Station

A beautiful display of Petite Pastry, Miniature Cheesecakes,
Petit Fors and delicate Cookies
\$ 3.95 per guest

Flaming Dessert Station

Chef Manned serving Cherries Jubilee, and Bananas Foster
along with our chef choices
\$ 5.95 per guest plus \$75.00 chef fee

Fruit Fondue Station

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

Beverage Information

Full Service Bar

Off Premise Caterers cannot provide alcohol, however The Chadwick's Catering Service can provide you with purchasing assistance.

Our Beverage service includes:

Mixers, Orange Juice, Cranberry Juice and Bloody Mary Mix
Soda, Ice, Beverage Napkins, Condiments and Garnishes
Bartender and Off Premise Liquor Liability

5 hours of Service with Glassware: \$ 6.95 plus 18% gratuity and tax

5 hours of Service with Plasticware: \$ 5.95 plus 18% gratuity and tax

(Two bar locations - \$ 1.50 per guest additional)

Non-Alcoholic Bar

Includes Sparkling Water, flavored Water, Non-Alcoholic Beer (optional)

Soft Drinks, Orange, Cranberry and Apple Juice,

Fruit Punch, Ice, and Beverage Napkins

Bartender, Glassware, Garnishes and Condiments

4 Hour.....\$ 8.50

5 Hour.....\$10.00

Wine or Champagne Service

Pouring Service for Wine or Champagne with Dinner

Includes Wine Glass or Flute Glassware

\$ 1.00 per guest plus 18% gratuity and tax

Punch Service

Fruit Punch.....\$ 25.00/gallon

All prices are subject to 18% service charge
No liquor will be served to persons under 21 years of age

Deposit and Additional Information

All menus can be customized to suit your taste and budget.

An 18% gratuity & current Sales Tax rate
will apply to all food and beverage charges at time of function

Guest Counts

A minimum guest guarantee is required for all Wedding Receptions.

Final guest count is due 10 days prior to the Reception.
Only increases in guest counts up to 72 hours prior to the event
can be accepted after such date.

Deposit and Payment

A non-refundable deposit of \$ 750.00 is required to guarantee
your date, along with a signed contract.

Payment schedule is as follows:
50% of the Contract Total is due 30 days prior to the event.
Account must be cleared 72 hours prior to the event.
Only Cash and Check are acceptable as payment.
Additional charges must be cleared the day of the event.

Our Location

The Chadwick is located off of Rt. 19 and Richard Road in Wexford.
Six miles from Exit 28 off the PA Turnpike, south on Rt. 19.
Five miles from McKnight Road, north on Rt. 19.
Three miles from I-79, exit 73, west on Rt. 910, and south on Rt. 19.