



Special Event
DINNER MENU

For groups of 60 - 500



The
Chadwick

10545 Perry Highway Wexford, PA

724.935.5950

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Dinner MENU OPTIONS



PLATED DINNER

Guests enjoy having their meal served to them. Select up to three entrees.



BUFFET DINNER

Guests can enjoy making their own selections from a menu of your choice. Featuring menus from Casual to Formal.



HORS D'OEUVRE

To offer prior to Dinner service or for a Cocktail Party.



BEVERAGES & COCKTAILS

From Open Bar to Beer & Wine to Soft Drinks - there are many beverage options to choose from.

Special Event ROOM OPTIONS

For groups of 60-500 guests



GRAND BALLROOM

Seating for 300 - 500 guests

BALLROOM A

Seating for up to 120 guests

BALLROOM B

Seating for up to 200 guests

BALLROOM C

Seating for up to 200 guests

BALLROOM A&B

Seating for up to 300 guests

BALLROOM B&C

Seating for up to 400 guests



Special Event ROOM OPTIONS

For groups of 60-200 guests



COVERED OUTDOOR COCKTAIL HOURS

One Hour prior to Dinner
additional rental fee required

PATIO

For up to 200 guests,
cocktail seating
March thru December

PAVILION

For up to 150 guests,
cocktail seating
Late April thru November



PLATED DINNER

Menu

Freshly Baked Bread & Butter
Coffee and Hot Tea included

SOUP or SALAD

Choose one for all guests

- | | |
|--|--|
| Roasted Tomato Bisque, Brioche Crouton | Lobster Bisque +\$2 |
| Seasonal Vegetable Soup gf | Chopped Cobb Salad +\$2 |
| Mixed Green Salad, gf choice of Dressing | Fresh Fruit gf |
| Classic Caesar Salad | Mixed Greens, Strawberries and sliced Almond gf (seasonal) |

DINNER ENTREES

Choose up to three selections

- Bacon wrapped Sirloin, Rosemary Steak Butter gf \$26.95
- Grilled Sirloin and Crab Cake Duo, Roasted Pepper Cream \$33.95
- 6oz Grilled Filet Mignon, Cabernet Reduction gf \$39.95
- Braised Beef Short Ribs, Red Wine Demi Glace gf \$28.95
- Beef Medallions, Roasted Shallot Demi Glace gf \$26.95
- Bourbon Glazed Pork Ribeye gf \$25.95
- Roasted Pork Loin, Madera Mustard Sauce gf \$23.95
- Herb Roasted Salmon, Citrus Honey Glaze gf \$28.95
- Seared Mahi Mahi, Roasted Tomato Bruschetta gf \$30.95
- Twin Crab Cakes, Roasted Pepper Cream \$32.95
- Roasted Cod, Lemon Herb Crust \$23.95
- Chicken Breast, Honey BBQ Sauce, Bacon, Jack Cheese gf \$24.95
- Breast of Chicken, Prosciutto, Goat Cheese, Beurre Blanc gf \$29.95
- Southwest Chicken, Pineapple Mango Salsa gf \$24.95
- Chicken Parmagiana, Marinara, Mozzarella \$24.95
- Eggplant Involtini - Herbed Ricotta, Marinara, Mozzarella* \$22.95
- Roasted Vegetable Stack, Rice Blend, Roasted Pepper Sauce* gf \$22.95

STARCH Choose one

VEGETABLE Choose one

All choices are gluten free

- | | |
|--------------------------------|------------------------------------|
| Herb Roasted Yukon Gold Potato | Asparagus, Peppers and Corn |
| Garlic Red Skin Mashed Potato | French Green Bean, Julienne Carrot |
| Rice Blend Pilaf | Seasonal Vegetable Medley |
| Parmesan Risotto +\$1 | Fresh Broccoli, Citrus Butter |
| Red Potato with Herb Butter | Honey Maple Glazed Carrots |

DESSERT

Please see page 10 for dessert options

*Entree does not include starch and vegetable choices

All prices are plus 20% service charge and applicable sales tax gf indicates gluten free

LIGHT DINNER

Menu

Offered only Sunday thru Thursday

Freshly Baked Bread & Butter
Coffee and Hot Tea included

LIGHT DINNER ENTREES

Single Course Dinner - Choose up to three selections

Chicken Breast Bruchetta, Balsamic Drizzle, Roasted Vegetables and Grains gf
\$17.95

Spiced Chicken with Orange Pineapple Salsa, Roasted Vegetables and Grains
gf \$17.95

Tuscan Chicken Breast, Roasted Vegetables and Grains \$17.95

Sliced Beef Medallions, Chimmichurri Cream Sauce, Roasted Vegetables and
Grains gf \$19.95

Pasta Primavera - Penne Pasta, Fresh Vegetables, Basil Pesto Cream, Shaved
Parmesan \$17.95

Grilled Vegetable Plate, Red Pepper Pesto Drizzle, Wild Rice and
Grain Pilaf gf \$17.95

Grilled Shrimp or Chicken Caesar Salad \$17.95

Asian Glazed Salmon Salad - Mixed Greens, Red Pepper, Mandarin Oranges,
shaved Carrot and Sesame Dressing gf \$19.95

Chicken and Strawberry Salad with Mixed Greens, Feta, Almonds and Poppy
Seed Vinaigrette gf \$17.95

Steak Salad with Provolone Cheese, Mixed Greens, Red Grape Tomato, and
sliced Onion, Ranch or Balsamic Vinaigrette Dressing gf \$19.95

SOUP *additional first course*

Roasted Tomato Bisque, Brioche Crouton +\$5 Seasonal Vegetable Soup +\$5

DESSERT

Please see page 10 for dessert options

CASUAL BUFFET

Menu

Freshly Baked Bread & Butter
Coffee and Hot Tea

SOUP or SALAD

Choose Two

Seasonal Vegetable Soup gf
Mixed Green Salad, gf choice of Dressing
Creamy Cole Slaw gf
Watermelon, Cucumber, Feta Salad gf (seasonal)

Chicken with Rice Soup gf
Fresh Fruit Salad gf
Cucumber, Tomato, Red Onion Salad gf

DINNER ENTREES

Choose Two

Smoked Sausage with Onions and Peppers gf
Meatloaf, Sweet Tomato Glaze
Roast Beef, Mushroom Gravy gf
BBQ Beef Brisket +\$2
BBQ Baby Back Ribs +\$2
Baked Ham, Brown Sugar Glaze gf
Pulled Pork, Bean, Corn, Tomato & Cheese Casserole
Crispy Chicken Tenderloins
Southwest Chicken, Corn Tomato Salsa gf
Rosemary Garlic Chicken Breast gf
Honey BBQ Chicken Breast, Bacon, Jack Cheese
Roasted Turkey Breast, Natural Sauce gf
Battered Cod
Citrus Cod gf
Cajun Tilapia, Cornmeal Crust, Creole Mustard Sauce gf
Vegetable, Rice and Bean Casserole gf

STARCH

Choose three between Starch and Vegetable selections

Cilantro White Rice gf
Roasted Seasoned Potato Wedges gf
Three Cheese Mac n Cheese
Bread Stuffing
Penne Marinara
Nachoes with Queso Sauce

VEGETABLE

Corn with Red Pepper Confetti gf
Green Beans with Crispy Onion
Seasonal Vegetable Medley gf
Corn on the Cob gf

Price per Guest: \$23.95

DESSERT

Please see page 10 for dessert options

All prices are plus 20% service charge and applicable sales tax gf indicates gluten free

DINNER BUFFET

Menu

Includes Freshly Baked Bread & Butter
Coffee and Hot Tea

SALAD *Choose One - Served*

Mixed Green Salad, gf choice of Dressing Fresh Fruit Salad gf
Classic Caesar Salad Cucumber, Tomato Orzo Salad
Watermelon, Cucumber, Feta Salad gf (seasonal) Mixed Greens with Pineapple, Red Onion,
Mixed Greens with Strawberries & Almonds gf Red Pepper, Cilantro gf
(seasonal)

DINNER ENTREES

Choose Two

Roasted Beef Medallions, Herb Olive Oil Marinade, Natural Sauce gf
Roasted Top Round of Beef, Red Wine Sauce gf
Beef Tenderloin Tips of Beef, Rich Pearl Onion and Tomato Sauce
Roasted Beef Tenderloin, Mushroom Demi Glace +\$6 gf
Roasted Pork Loin, Bourbon Glaze gf
Herb Crusted Chicken Breast, Sundried Tomato Cream Sauce gf
Chicken Breast Maison, Tomato Mushroom Madiera Sauce, Jack Cheese gf
Chicken Parmagiana, Mozzarella, Marinara
Chicken Breast with Pineapple Red Pepper Salsa gf
Tilapia with Brown Butter, Roasted Shallot gf
Blackened Mahi Mahi, warm Citrus Salsa gf
Lemon Herb Crusted Cod, White Wine Butter
Cod Provencal - Tomato, Capers, Olive Tapenade gf
Seared Salmon, Lemon Dill Buerre Blanc +\$3 gf

STARCH

Choose three between Starch and Vegetable selections

Rice Pilaf with Fresh Herbs gf Honey Maple Glazed Baby Carrot gf
Roasted Rosemary Potato gf Green Beans with Crispy Onion
Parmesan Yukon Gold Potatoes gf Seasonal Vegetable Medley gf
Mashed Sweet Potato with Pecans gf Broccoli and Red Pepper gf
Penne Marinara with Parmesan Mixed Vegetable Ratatouille gf

VEGETABLE

Price per Guest: \$25.95

DESSERT

Please see page 10 for dessert options

All prices are plus 20% service charge and applicable sales tax gf indicates gluten free

a La Carte HORS D'OEUVRE

HORS D'OEUVRE TRAYS

Each Tray serves 25 - 30 guests

Fresh Vegetables, Buttermilk Ranch Dip gf \$59

Assorted Cheeses, Honey Mustard Dip, gf Crackers \$79

Fresh Fruits, Berry Yogurt Dip gf \$69

Antipasto Tray - cured Meats & assorted Cheeses, Garlic Toasts \$125

Cocktail Shrimp, Pineapple Cocktail Sauce (60 pieces) gf \$95

HORS D'OEUVRE SELECTIONS

50 pieces per selection

HOT

Miniature Crab Cakes, Red Pepper Coulis \$150

Garlic Shrimp, Sundried Tomato Cream gf \$100

Asian Beef and Pepper Skewer gf \$150

BBQ Shrimp and Bacon gf \$150

Coconut Shrimp, Sweet Chili Sauce \$75

Crab Rangoon \$130

Pork Potsticker, Soy Dipping Sauce \$75

Frank in Puff Pastry \$75

Sausage Stuffed Mushrooms \$125

Honey Garlic Beef Meatball \$65

Sweet Thai Chicken Satay \$150

Buffalo Chicken Meatball \$65

Breaded Zucchini, Tomato Cheddar Fondue \$80

Spanikopita \$125

Vegetable Falafel Ball, Tzaziki Sauce \$50

Hot Breaded Cauliflower Bite \$50

Mini Potato Pierogie, Sauteed Onion \$50

Vegetable Egg Roll, Soy Dipping Sauce \$75

COLD

Tomato Bruchetta, Balsamic Glaze \$75

Stuffed Deviled Egg gf \$75

Guacamole Phyllo Cup \$75

Olive Hummus Pita Chip \$75

Pesto Mozzarella Crostini \$85

HORS D'OEUVRE

Stations

Priced Per Person - Served for One Hour

To be served prior to a meal or with additional stations or hors d'oeuvre selections

Dipping Bar

Spinach Artichoke Dip, Buffalo Chicken Dip, Hummus Dip
Crackers, Breads, Fresh Crudites \$ 7.95

Mashed Potato Bar

Mashed Red Skinned Potatoes with toppings of: Cheddar, Rich Brown Gravy
Sour Cream, Chives, Bacon, Caramelized Onion, Whipped Butter \$5.95

Pasta Bar

Penne Marinara, Orriquette Alfredo, Radiatore Garlic Oil with toppings of:
Parmesan Cheese, Bacon, Caramelized Onion, Sausage, Diced Tomato, Steamed
Broccoli \$7.95

Macaroni and Cheese Bar

Radiatore with rich Cheddar Sauce, Orriquette with White Cheese Sauce with toppings
of: Garlic Bread Crumbs, Bacon, Diced Ham, Red Pepper Flakes, Hot Sauce,
Mushrooms, Onion \$ 7.95

add Chicken Breast or Shrimp to Pasta or Macaroni and Cheese Bar +\$4

BBQ Pit

Pulled Pork and Chicken, three BBQ Sauces, Slaw, and Mini Rolls \$7.95

Salad-tini Station

Caesar, Cobb and Broccoli Salads served in stemless Martini Glasses \$5.95

Flatbread Station

Roasted Mushroom, Caprese, Buffalo Chicken and Italian Meats flatbreads \$6.95

additional stations can be customized based on theme and season

DESSERT *Menu*

DESSERT TRAYS

Each Tray serves 25 - 30 guests

Specialty Cookie Tray \$75
Old Fashioned Cookie Tray \$59

DESSERT SELECTIONS

Priced per Person

Raspberry Mango Sorbet Sundae gf \$3.95
Almond Cream Cake \$3.95
Chocolate Indulgence Cake \$4.95
Blueberry Cobbler Cheesecake \$4.95
Dessert Shots \$2.75
 Mini Pound Cake Trifle
 Mini Chocolate Brownie Shot
 Mini Berry Mouse Cup gf
Vanilla Ice Cream, Chocolate Sauce gf \$1.95
Chocolate Chip Mousse \$1.95

DESSERT STATIONS

Priced per Person, based on full guest count

Ice Cream Sundae Bar

Vanilla Ice Cream, Chocolate Sauce, Caramel, Crushed Oreos, Toasted Coconut, Whipped Cream, Marachino Cherries \$4.95

Bling My Brownie Bar

Brownie Bites, Chocolate Sauce, Caramel, Marshmallow Cream, Mini Chocolate Chips, Toasted Coconut, Whipped Cream \$ 5.95

Petite Dessert Station

Chef's selection of miniature desserts which can include: Petite Fours, Specialty Cookies, Mousse, Cake Bars and Chocolate Dipped Strawberries \$6.95

Funnel Cake Fry Station

Crisp Funnel Cake Fries, Cinnamon Sugar, Caramel, Chocolate Sauce, Whipped Cream, Strawberry Dipping Sauce, Powdered Sugar \$ 5.95

NON ALCOHOLIC BEVERAGE *Menu*

NON ALCOHOLIC BEVERAGES

Minimum Charge for Non Alcoholic Beverage Station \$75

Urns & Bowls - approx 35 servings Pitchers & Carafes - approx 8 servings

Fruit Punch Bowl - \$75/bowl \$20/pitcher

Fresh Brewed Iced Tea - \$75/urn \$20/pitcher

Coffee Service \$75/urn \$20/carafe

Canned Sodas \$2.25 each

PASSED COCKTAIL *Menu*

For groups of 100 adults or less

Up to 1 hour of service, choose up to two selections,

Billed to host based on consumption

Orange Mimosa \$5.50

Pineapple Mimosa \$5.50

Apple Cider Mimosa (seasonal) \$5.50

Bloody Mary \$5.50

Rose Lemonade \$5.50

Sangria \$5.50

Wines - Chardonnay, Moscato, Cabernet

Sauvignon, Pinot Noir \$6.75

Draft Beer - Miller Lite or Yuengling \$4.50

PRIVATE BAR

Brands

Private Bars require \$75 set up fee
Open for at least 2 hours
Cash Bar for Guest Purchase or
Host Tab - charged on consumption plus
20% service fee
All prices are plus 7% Allegheny Liquor Tax

DRAFT BEER

Milled Lite
Yuengling
Blue Moon Belgian Wheat Ale
\$4.50

Bottled Beer by request, priced individually

SPIRITS

Tito's Vodka	Dewar's Scotch
Tanqueray Gin	Canadian Club Whiskey
Bacardi Rum	Jack Daniels Bourbon
Sauza Silver Tequila	Coffee Liqueur
Captain Morgan Spiced Rum	Peach Schnapps

Mixers: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Orange Juice, Cranberry Juice, Sours, Tonic, Club Soda, Bloody Mary Mix, Cream

Cocktail with a single spirit and single mixer \$6.75
Cocktail On the Rocks or Neat \$10.00
Specialty Cocktails by request, priced individually

WINE BY THE GLASS

Chardonnay
Moscato
Cabernet Sauvignon
Pinot Noir
\$ 6.75

ADDITIONAL *Services*

Podiums, Risers, Microphones, Screens - are available and may require an additional charge

Dance Floor Installation - \$75

Audio Visual Equipment - charged based on specific equipment required

Gold Chivari Chairs - \$6 each

White Spandex Chair Covers with Colored Sash - \$6 each

Floor Length and Specialty Linen - charged based on specific selections

Up Lights - \$150/4

BOOKING *Information*

INCLUDED SERVICES

Use of a Private Room for up to 4 hours
Your choice of Table Linen and Napkin color
Complimentary Table Centerpiece
Event Planner to assist in your planning efforts

MENU SELECTIONS & GUEST COUNTS

Guest counts are due 10 days prior to your event date
Counts cannot decrease but can be increased up to 72 hours prior to the event.

Menu Selection assistance can be provided.

Children's Meals and Special Dietary Meals available upon request

GUARANTEE, DEPOSIT & PAYMENT

To book a Private Room for your event, a minimum food and beverage revenue guarantee is required based on your anticipated guest count and event date.

A non refundable deposit is required at the time of booking and is determined based on your revenue guarantee along with a signed contract.

Payment in full is required on the date of the event. Cash, Check, Visa, MasterCard, Amex or Discover is accepted as payment.