



Group Dining
DINNER MENU

Indoor Seating - for groups of 20 - 60
Outdoor Seating - for groups of 20 - 100



The
Chadwick

10545 Perry Highway Wexford, PA

724.935.5950

info@chadwickevents.com

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.



SMALL BITES

Menus for guests to mingle and enjoy in a cocktail style format.



BEVERAGES & COCKTAILS

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

Special Event ROOM OPTIONS

*Indoor Seating
for groups of 20 - 60 guests*

*Outdoor Seating
for groups of 20 - 100 guests*



CLUB ROOM

Seating for up to 50 guests with a separate space for buffet service



SIENNA ROOM

Seating for up to 60 guests and adjoins to the bar area



STERLING ROOM

Seating for up to 60 guests and adjoins to the patio area



PAVILION

Rustic covered outdoor space for up to 100 guests available May thru October, Sunday thru Thursday (select Friday & Saturdays)



PATIO

Covered outdoor space for up to 100 guests available May thru October, Sunday thru Thursday (select Friday & Saturdays)



BAR

Casual Seating for up to 40 guests available Sunday thru Thursday - all guests must be at least 21 years of age

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, Proscuitto, 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 8 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 8 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
Honey BBQ Chicken Breast, Bacon, Jack Cheese gf
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 for groups of 35 or more (20 -34 guests, add \$2 per person)

DESSERT

Please see page 8 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

VEGETABLE

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

Price per Guest: \$25.95 for groups of 35 or more (20-34 add \$2 per person)

DESSERT

Please see page 8 for dessert options

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

SMALL BITE STATION

Includes Sparkling Punch &
Freshly Brewed Coffee

HORS D'OEUVRE

Crudite & Cheese Board with Cilantro Ranch and Honey Mustard Dips, gf
served with Crackers

SMALL BITES

Choose four selections - portioned one of each selection per person

Honey Garlic Beef Meatball
Coconut Shrimp, Sweet Chili Sauce
Breaded Zucchini, Tomato Cheddar Fondue
Pork Pot Sticker, Soy Dipping Sauce
Tomato Bruchetta, Balsamic Glaze
Buffalo Chicken Meatball
Olive Hummus Pita Chip
Hot Breaded Cauliflower Bite
Deviled Egg - gf

"BUILD YOUR OWN" STATION

Choose one

Build your Own Pulled Pork & Pulled Chicken, Petite Roll, 3 BBQ Sauces, Slaw
Mini Beef Burger and Crispy Chicken Slider, assorted toppings
Dueling Pasta - Penne Marinara, Orrichette Alfredo, assorted toppings
Mashed Potato Martinis - Red Skinned Mashed Potatoes, rich Brown Gravy, assorted toppings

Price per Guest: \$22.95 for groups of 35 or more (20-34 guests add \$2 per person)

MINIATURE DESSERT SHOTS + \$2.75 each

Choose from

Mini Pound Cake Trifles, Mini Chocolate Brownie Shots, Mini Berry Mousse Cups

a La Carte HORS D'OEUVRE & DESSERTS

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

25 pieces per selection

Miniature Crab Cakes, Red Pepper Coulis \$75

Garlic Shrimp, Sundried Tomato Cream gf \$50

Asian Beef & Pepper Skewer gf \$75

BBQ Shrimp and Bacon gf \$75

Sweet Thai Chicken Satay gf \$75

Tomato Bruchetta, Balsamic Glaze \$37.50

Breaded Zucchini, Tomato Cheddar Fondue \$40

Honey Garlic Beef Meatball \$32.50

Vegetable Egg Roll, Soy Dipping Sauce \$37.50

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

BEVERAGE *Menu*

NON ALCOHOLIC BEVERAGES

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

ALCOHOLIC BEVERAGES

Bottled Beer and Wine Station - choice of two selections of Bottled Beer and up to three selections of Wine, Billed on Consumption

Open Bar - Host tab or guest purchase by consumption. Private Bar - \$75 set up fee, open for at least 2 hours. Closed at management discretion based on level of business. Host Tab will have 20% service fee added. Walk up bar - Only offered for small events in the Club or Sienna Rooms when Frescos is also open to the public.

Dinner Wine Service - select from our current wine list

Passed _ Choose up to 2 selections, Up to 1 hour of service at the start of the event

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

BEER & WINE STATION *Menu*

Choose 2 types of bottled beer and up to 3 types of wine to be offered on the station. Billed on Consumption

BOTTLED BEER

Miller Lite \$4.50	Sierra Nevada Pale Ale \$6.50
Coors Lite \$4.50	Blue Moon Belgium Wheat Ale \$6.50
Michelob Ultra \$5.50	Bells 2 Hearted IPA \$6.50
Yuengling \$4.50	Lagunitas IPA \$6.50
Stella Artois \$7.50	Guinness Stout Pub Can \$7.50
Sam Adams Boston Lager \$6.50	White Claw Black Cherry \$5.75

WINE

HOUSE WINE CARAFES

White Wine: Chardonnay, Moscato, Rose

Red Wine: Cabernet Sauvignon, Pinot Noir, Sangria
\$23.95 each

WINE BY THE BOTTLE

White Wine

Columbia Crest Chardonnay \$35
Danzante Pinot Grigio \$30
Nobilo Sauvignon Blanc \$35
Kung Fu Reisling \$35
Jacobs Creek Moscato \$28
Josh Cellars Rose \$38

Red Wine

Rodney Strong Merlot \$49
Clos du Bois Pinot Noir \$38
19 Crimes Shiraz \$34
Layer Cake Malbec \$45
Joel Gott Cabernet Sauvignon \$48

Sparkling

Josh Cellars Prosecco \$42

BOOKING *Information*

INCLUDED SERVICES

Use of a Private Room for up to 3 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, the following guarantees are required
prior to tax and service charge:

The Club Room, Sterling Room or Sienna Room: \$750 in food & beverage

The Pavilion or Patio: \$1250 in food and beverage

The Bar: \$750 in food and beverage

A non refundable deposit is required at the time of booking:

The Club Room, Sterling Room, Sienna Room or Bar: \$150

The Pavilion or Patio \$250

Payment in full is required on the date of the event. Cash, Check, Visa,

MasterCard, Amex or Discover is accepted as payment.

No promotions for Frescos Dining Room are accepted for Private Parties