

PRIVATE EVENT CATERING MENU

3 HOUR SIT-DOWN MENU PACKAGES

All Event Packages Include Soda, Coffee & Tea minimum spend of \$2000 | tax and gratuity additional prices are per person

\$45 Includes

Salad | 3 Entrée Choices | Ice Cream or Sorbet

\$52 Includes

Salad | 4 Entrée Choices | Custom Cake

\$59 Includes FAMILY STYLE APPETIZERS

Southwest Chicken Quesadilla Clams Casino | Fried Calamari | Bruschetta

SALAD COURSE

Chadwick or Caesar

PASTA COURSE

Vodka or Filetto Di Pomodoro

ENTRÉE

4 Entrée Choices

DESSERT

Custom Cake

BEVERAGE PACKAGES

prices are per person

Beer & Wine

\$24

Open Call Liquor, Beer & Wine \$28

Top Shelf, Beer & Wine \$32

Chadwick's Reserves a No Shot Policy

ENHANCEMENTS

prices are per person

6 Oz Filet Mignon	\$12
6 Oz Lobster Tail	m/p
12 Oz Shell Steak	\$12
Jumbo Shrimp Scampi	\$10
Jumbo Lump Crab Cake	\$ 9
Jumbo Shrimp Cocktail	\$14

SIT-DOWN MENU OPTIONS

SALAD CHOICES

Chadwick Salad

mixed field greens, grape tomatoes, cucumber, red onion, carrots, garlic croutons, balsamic vinaigrette

Caesar

romaine hearts, shaved parmesan, garlic croutons, Caesar dressing

ENTRÉE CHOICES

Rigatoni Ala Vodka

rigatoni tossed with grilled chicken, marinara sauce and a hint of cream topped with fresh basil

Three Paisanos

penne pasta, sautéed shrimp, grilled chicken, sausage, cherry tomatoes, evoo, garlic, basil, shaved parmesan

Chicken Portofino

crispy chicken cutlet, broccoli, melted mozzarella, madeira sauce, roasted garlic mashed potatoes

Chicken Bruschetta

breaded breast of chicken topped with a salad of tomato, mozzarella, red onion with balsamic drizzle, roasted garlic mashed potatoes

St. Peters' Fish

lobster crusted with a lemon chardonnay butter, seared spinach and chive rice

Cedar Plank Salmon

herb crusted salmon roasted on a cedar plank, light lemon basil vinaigrette, chive rice

Marinated Skirt Steak

with roasted garlic mashed potatoes

please inquire about our vegan and vegetarian entrées | other entrée selections available upon request