

CONTACT INFORMATION



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WWW.CHADWICKSRVC.COM



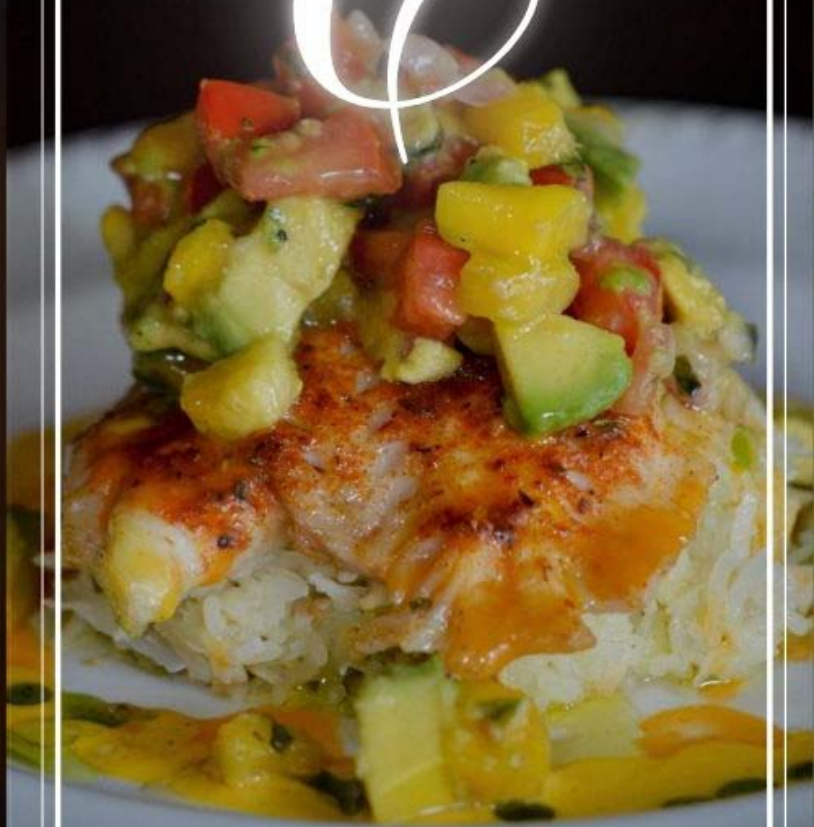
49 FRONT STREET
ROCKVILLE CENTRE, NY 11570



Chadwick's
AMERICAN TABLE • COCKTAILS

PRIVATE EVENT CATERING MENU

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THE CHADWICK

\$47 PP

Includes Bread, Coffee, Tea, & Soda

SALADS

CHOOSE ONE

CHADWICK SALAD

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

CAESAR

romaine hearts, shaved parmesan, garlic croutons, caesar dressing

ENTRÉES

CHOOSE THREE

CHICKEN BRUSCHETTA

breaded or grilled chicken cutlet topped with a cool salad of tomato, mozzarella, red onion with balsamic drizzle, seasonal vegetable medley, roasted garlic mashed potatoes

HONEY SOY GLAZED SALMON

vegetable fried rice, sesame, crushed almond

STEAK TID BITS

sliced grilled sirloin, fontina, caramelized onions, au jus, toasted garlic bread baguette, steak sauce, fries

HONEY MUSTARD WRAP

crispy chicken, lettuce, avocado, tomato, smoked bacon, honey mustard dressing

RIGATONI ALA VODKA

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

FLAT IRON SIRLOIN STEAK

au poivre, seasonal vegetable medley, roasted garlic mashed potatoes +\$6 PP

DESSERT -PLEASE CHOOSE ONE

GELATO & SORBET SELECTION

CUSTOM CAKE +\$3 PP

EVENT PACKAGES

ALL EVENT PACKAGES ARE THREE HOURS IN DURATION

ADDITIONAL HOURS MAY BE PURCHASED AT \$200 PER ADDITIONAL HOUR

ALL PACKAGE OPTIONS MUST BE A MINIMUM OF 30 GUESTS

TAX AND 20% GRATUITY ARE ADDITIONAL

PRICES ARE PER PERSON

EVENT BAR PACKAGES

PRICES ARE PER PERSON

ALL BAR PACKAGES ARE TWO HOURS

ADDITIONAL HOUR - \$9/HR ADDITIONAL PP

BEER & WINE \$27 PP

Includes tap & bottled beers, house selected wines by the glass

OPEN CALL LIQUOR, BEER & WINE \$35 PP

Includes call liquors, tap & bottled beers, house selected wines by the glass

PREMIUM BRAND LIQUOR, BEER & WINE \$43 PP

Includes top shelf liquors, tap & bottled beers, house selected wines by the glass

EXCLUDES: Shots, Ultra Premium Brands, Cordials, After Dinner Drinks, Espresso, Cappuccino

WINE LIST & ULTRA PREMIUM AVAILABLE BY REQUEST & ARE SLIGHTLY ADDITIONAL



THE CENTRE CUT \$68 PP

Includes Bread, Coffee, Tea, & Soda

SALADS

CHOOSE ONE

CHADWICK SALAD

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

CAESAR

romaine hearts, shaved parmesan, garlic croutons, caesar dressing

GOAT CHEESE

mixed greens, dried cranberries, grilled pears, brown sugar glazed walnuts, raspberry vinaigrette

PASTA COURSE

CHOOSE ONE

RIGATONI ALA VODKA

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

PENNE FILETTO POMODORO

grilled chicken fresh mozzarella

GEMELLI CARBONARA

ENTRÉES

CHOOSE THREE

CHICKEN BRUSCHETTA

breaded or grilled chicken cutlet topped with a cool salad of tomato, mozzarella, red onion with balsamic drizzle, seasonal vegetable medley, roasted garlic mashed potatoes

HONEY SOY GLAZED SALMON

vegetable fried rice, sesame, crushed almond

RED WINE BRAISED BEEF SHORT RIB

cabernet sauvignon, truffle butter, buttered mashers, spinach, crisp onion

PORK MILANESE

burrata, marinara, basil, penne

FLAT IRON SIRLOIN STEAK

au poivre, seasonal vegetable medley, roasted garlic mashed potatoes

MARKET FISH

pan roasted, prosecco beurre blanc, scalloped potatoes, lemon, dill

FIRE ROASTED CHICKEN BREAST

mushroom madeira demi glace, mashed potatoes

ORGANIC ROAST CHICKEN

boneless roasted half chicken, apricot glaze, crushed herbs, mushroom risotto, torched broccoli

DESSERT -PLEASE CHOOSE ONE

GELATO & SORBET SELECTION

CUSTOM CAKE +\$3



THE PRIME

\$79 PP

Includes Bread, Coffee, Tea, & Soda

APPETIZERS Family style Includes all

CLAMS CASINO BRUSCHETTA FRIED CALAMARI JAPANESE FRIED CHICKEN WINGS

SALADS

CHOOSE ONE

CHADWICK SALAD

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

CAESAR

romaine hearts, shaved parmesan, garlic croutons, caesar dressing

GOAT CHEESE

mixed greens, dried cranberries, grilled pears, brown sugar glazed walnuts, raspberry vinaigrette

ENTRÉES

CHOOSE ONE

GEMELLI ALL'AMATRICIANA

guanciale san marzano tomatoes

EXOTIC MUSHROOM RAVIOLI

brown butter-asiago cream, blistered grape tomatoes, porcini glaze truffle butter sauce, asparagus tips

PENNE FILETTO POMMO DORO

grilled chicken fresh mozzarella

LUMACHE AL RAGU

fresh curved pasta, 12 hour braised tomato ragu of beef, pork, veal, whipped basil ricotta

LOBSTER PASTA

tomato, cream, cognac, lobster meat + \$8 PP

CHOOSE ONE

CHICKEN BRUSCHETTA

breaded or grilled chicken cutlet topped with a cool salad of tomato, mozzarella, red onion, balsamic drizzle, roasted garlic mashed potatoes

PORK MILANESE

burrata, marinara, basil, penne

FIRE ROASTED CHICKEN BREAST

mushroom madeira demi-glace, mashed potatoes

EGGPLANT ROLLATINI SORRENTO

spinach, ricotta, pink sauce, basil

CHOOSE ONE

FLAT IRON SIRLOIN STEAK

au poivre, seasonal vegetable medley, roasted garlic mashed potatoes

MARKET FISH

pan roasted, prosecco beurre blanc, lemon, dill

HONEY SOY GLAZED SALMON

vegetable fried rice, sesame, crushed almond

SHRIMP FRANCESE

lightly egged, butter, lemon, chardonnay

RED WINE BRAISED BEEF SHORT RIB

cabernet sauvignon, truffle butter, buttered mashers, spinach, crispy onion

6 OZ FILET MIGNON + \$17 PP

DESSERT -PLEASE CHOOSE ONE

GELATO & SORBET SELECTION

CUSTOM CAKE

CHOCOLATE CAKE

SEASONAL CHEESECAKE

THE COCKTAIL RECEPTION \$59 PP

INCLUDES TWO HOUR CALL COCKTAIL SERVICE & TWO HOUR PASSED HORS D' OEUVRES
COCKTAIL STYLE SETUP | TAX AND GRATUITY ADDITIONAL

HORS D'OEUVRES CHOICES - SELECT SIX

KUNG PAO CHICKEN SKEWERS

GOAT CHEESE TARTLET

With Shaved Pears & Fig Glaze

MAC AND CHEESE CROQUETTES

CHICKEN QUESADILLA

With Lime Sour Cream

TUNA TARTARE ON CRISP TORTILLA

CRISPY SHRIMP STREET TACO

PIGS IN A BLANKET

PROSCIUTTO GORGONZOLA PEAR FLATBREAD

BURRATA TOAST

COCONUT CHICKEN SKEWERS

MINI CRAB CRABS

BABY LAMB LOLLIPOPS ADDITIONAL +\$7 PP

ADDITIONAL CUSTOM APPETIZERS AVAILABLE
UPON REQUEST

A LA CARTE COCKTAIL RECEPTION PACKAGE

PASSED HORS D'OEUVRES \$40 PP

TWO HOUR MINIMUM

ENHANCEMENTS

CAN BE ADDED TO ANY EVENT
PACKAGE PRICES ARE PER PERSON

6 OZ FILET MIGNON \$17

6 OZ LOBSTER TAIL M/P

12 OZ SKIRT STEAK \$17

JUMBO LOBSTER CRAB STUFFED SHRIMP \$20

scampi butter

JUMBO LUMP CRAB CAKE \$ 17

JUMBO SHRIMP COCKTAIL \$17

TUNA TARTARE \$15

sushi grade tuna, avocado, wasabi mayo, yuzu soy glaze,
toasted sesame, mango salsa, wonton chips

ANTIPASTO \$10 (served family style)

grilled & marinated vegetables, assorted cured meats,
imported cheese, bruschetta crackers

CLASSIC CHARCUTERIE \$12 (served family style)

cured meats & imported cheese, assorted jams,
cornichons, assorted nuts, olives, french baguette

SUSHI PLATTERS \$13 (served family style)

choose three: spicy tuna roll, california roll, salmon
avocado roll, crab stick roll, sweet shrimp roll

CUSTOM CAKE + \$3 PP

THE BRUNCH PACKAGE

\$47 PP

INCLUDES A THREE HOUR 3 COURSE SIT DOWN BRUNCH

INCLUDES SOFT DRINKS, COFFEE & TEA SERVICE | PERSONALIZED EVENT MENU
CHILDREN'S MENU AVAILABLE AT \$15 PER PERSON | TAX & GRATUITY ADDITIONAL

FIRST COURSE

CHOOSE ONE FOR YOUR GROUP

CAESAR SALAD

FRESH MOZZARELLA BRUSCHETTA

GOAT CHEESE SALAD

CREAMY TOMATO BISQUE - house croutons

CALIFORNIA TOSTADA - crispy tortilla, bacon, avocado,
goat cheese, fresh salsa

ENTRÉES

CHOOSE FOUR FOR YOUR GROUP

CHICKEN BRUSCHETTA

breaded or grilled cutlet, cool salad of tomato, mozzarella, red
onion, arugula, basil, balsamic fig glaze

CENTRE SCRAMBLE

mushrooms, broccoli, spinach, tomato, feta

HONEY SOY GLAZED SALMON

vegetable fried rice, sesame, crushed almonds

AVOCADO TOAST

pistachio crunch, goat cheese, fresh strawberries, maple syrup

PASTA RUSTICA

grilled chicken, grape tomatoes, broccoli, fresh mozzarella, EVOO
(vegan upon request)

CALIFORNIA CHICKEN WRAP

grilled chicken, avocado, bacon, lettuce, tomato, arugula, honey
mustard dressing

FAT & FLUFFY BRIOCHE FRENCH TOAST

bananas, strawberries, berries, whipped honey butter, warm
maple syrup

EXOTIC MUSHROOM RAVIOLI

brown butter asiago cream, blistered grape tomatoes, basil,
porcini glaze, asparagus tips

CUSTOM MENU ITEMS AVAILABLE, PLEASE INQUIRE

DESSERT CHOICES - SELECT ONE

GELATO - Select One - Chocolate | Vanilla | Salted Caramel

SORBET - Select One - Raspberry | Mango | Lemon

FAMILY STYLE FRUIT SALAD +\$5PP

CUSTOM CAKE +\$3PP

BRUNCH ENHANCEMENTS

CUSTOM CELEBRATION CAKE additional +\$3 PP

STEAK AND EGGS + \$10 PP

MUFFIN/BREAD BASKET FOR TABLE +\$9 PP
includes flavored cream cheese & jellies

LOBSTER COBB SALAD + \$18 PP

UNLIMITED MIMOSAS or **CHAMPAGNE PUNCH,**
BLOODY MARYS, PEACH BELLINIS + \$17 PP