

Order hotline 516.766.7800

Cater Menu

chadwicksrvc.com

A P P E T I Z E R S

FULL 145

HALF 75

LOBSTER TACO

chili butter poached lobster meat, basil
guacamole, pineapple pico

WAGYU MEATBALLS

sunday sauce

CRAB CAKE SPRING ROLLS

smokey aioli, pineapple
salsa, sesame ginger sauce

SHRIMP COCKTAIL *PLUS \$20/\$40*

Classic cocktail and lemon wedge

CLAMS CASINO

whole baked clams, bacon, peppers,
garlic butter

TUNA TARTARE *

sushi grade tuna, mango -avocado,
truffle soy glaze, toasted sesame, ,
wonton chips

STICKY WINGS

thai bbq glaze, house pickled cucumbers,
cherry peppers, sesame

FRIED CALAMARI

flash fried, zesty marinara, lemon aioli

S A L A D S

FULL 65

HALF 35

CAESAR

romaine, parmesan snow, focaccia croutons,
classic caesar dressing

GOAT CHEESE

mixed baby greens, dried cranberries, fresh strawberries,
brown sugar glazed walnuts, raspberry vinaigrette

ROASTED BEET SALAD

frisee, orange supremes, candied pistachios, feta, basil,
radish, honey citrus vinaigrette

WARM BURRATA

marinated tomato, candied figs, romesco,
truffle balsamic, asiago croustade, prosciutto chip

M E A T

FULL 195

HALF 100

SLICED TOP SIRLOIN

mushroom au poivre

BRAISED SHORT RIB

red wine demi glace

WAGYU MEAT LOAF

House made maple bbq

WAGYU MEAT BALLS

san marzano tomato sauce

DOUBLE R RANCH PORK LOIN

apricot glaze ,cherry peppers,
grilled pineapple

C H I C K E N

FULL 145

HALF 75

CHICKEN BRUSCHETTA

crispy or grilled breast, fresh mozzarella,
bruschetta tomatoes, balsamic syrup

BUTTERMILK FRIED CHICKEN

our famous honey butter or Korean bbq

ORGANIC ROAST CHICKEN

boneless roast half chicken, apricot glaze,
crushed herbs

GRILLED CHICKEN BURATTA

Madeira demi glace prosciutto fontina melt

CHICKEN SCALLOPINE

francese marsala parmesan

S E A F O O D

FULL 195

HALF 100

ATLANTIC SALMON

maple dijon glaze, sesame cashew crunch,

ICELANDIC SEABASS

lobster potatoes, pinot noir butter

GRILLED JUMBO SHRIMP

garlic ginger buerre blanc, lobster oil

SHRIMP CALMS AND MUSSELS

San Marzano marinara

CRISPY FRIED SHRIMP & CALAMARI

San Marzano marinara

P A S T A S A N D R I S O T T O S

FULL 110

HALF 55

PENNE AL RAGU

twelve hour braised beef and pork, whipped basil ricotta

EXOTIC MUSHROOM RAVIOLI

brown butter-asiago cream, blistered grape tomatoes, porcini glaze

RIGATON PAISANO

grilled chicken white wine, garlic, herbs, broccoli,
plum tomatoes, fresh mozzarella

MACARONI & CHEESE CARBONARA

pancetta, three cheese sauce, toasted asiago crumb top

SPICY SHRIMP LOBSTER LUMACHÉ - *PLUS \$20/40*

shrimp lobster meat, tomato-vodka-cream

MUSHROOM RISOTTO

exotic mushroom medley truffle butter parmesan

SHORT RIB RISOTTO

creamy Arborio pulled short rib red wine demi

LOBSTER SHRIMP RISOTTO

butter poached maine lobster meat, sweet gulf shrimp *PLUS \$20/40*

S I D E S

FULL 75

HALF 35

ASPARAGUS

grilled, sea salt

BABY SPINACH

garlic butter

CHARRED BROCCOLI

garlic evoo

LOBSTER POTATOES GRATIN *PLUS \$20/40*

SEA SALT FRIES

SWEET POTATO PUREE

maple butter

POTATO CROQUETTES

MASHED CAULIFLOWER

roasted garlic butter

WE CAN ACCOMMODATE SPECIAL SHORT NOTICE ORDERS

ADDITIONAL DINING CHOICES AVAILABLE ,PLEASE ASK OUR CATER PROFESSIONAL ABOUT CUSTOM MENU OPTIONS