

## The Cocktail Reception \$58 PP

AVAILABLE SUNDAY THRU FRIDAY IN THE ALCOVE AREA (SEMI PRIVATE)  
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 ADDL \$7 PER PERSON

ADDITIONAL CUSTOM APPETIZERS AVAILABLE UPON REQUEST

### A LA CARTE COCKTAIL RECEPTION PACKAGES

PASSED HORS D'OEUVRES \$20 PER PERSON PER HOUR  
TWO HOUR MIN



## The Brunch Package \$45 PP

AVAILABLE FOR EARLY AFTERNOON EVENTS ONLY  
INCLUDES A THREE HOUR, THREE COURSE, SIT-DOWN BRUNCH  
INCLUDES SOFT DRINKS, COFFEE & TEA SERVICE | PERSONALIZED EVENT MENU  
CHILDREN'S MENU AVAILABLE AT \$15 PER PERSON | TAX AND GRATUITY ADDITIONAL

### FIRST COURSE

#### CHOOSE ONE FOR YOUR GROUP

MARKET FRESH FRUIT SALAD

CEASAR SALAD

FRESH MOZZARELLA BRUSCHETTA

GOAT CHEESE SALAD

### ENTRÉE CHOICES

#### CHOOSE FOUR FOR YOUR GROUP

CHICKEN BRUSCHETTA

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

SMOKED SALMON EGGS BENEDICT

smoked salmon, fried eggs, brioche toast, avocado

HONEY SOY BUTTER GLAZED SALMON

shrimp fried rice, sesame, crushed almond

AVOCADO TOAST

pistachio crunch, goat cheese, fresh strawberries, maple syrup

ARUGULA SALAD

mini crab cake, goat cheese, candied walnuts, shaved apple, citrus vinaigrette

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

QUICHE LORRAINE

bacon gruyere caramelized onion

EXOTIC MUSHROOM RAVIOLI

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

### DESSERT CHOICES - SELECT ONE

GELATO - Select One - Chocolate | Vanilla | Salted Caramel

SORBET - Select One - Raspberry | Mango | Lemon

STRAWBERRY SHORTCAKE

### BRUNCH ENHANCEMENTS

CUSTOM CELEBRATION CAKE by Front Street Bakery add'l \$3 pp

STEAK AND EGGS + \$10 PP

LOBSTER COBB SALAD + \$10 PP

UNLIMITED MIMOSAS or CHAMPAGNE PUNCH,

BLOODY MARYS, PEACH BELLINIS + \$18 PP

## CONTACT INFORMATION

PATRICK SWEENEY  
GENERAL MANAGER

SUSAN TRACEY  
CATERING MANAGER



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49 FRONT STREET | ROCKVILLE CENTRE, NY 11570



Chadwick's  
AMERICAN TABLE • COCKTAILS

## PRIVATE EVENT CATERING MENU







## 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 30PPL  
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 - \$8/HR ADDITIONAL PP

**BEER & WINE**    \$26 PP  
Includes tap & bottled beers, house selected wines by the glass

**OPEN CALL LIQUOR, BEER & WINE**    \$34 PP  
Includes call liquors, tap & bottled beers, house selected wines by the glass

**PREMIUM BRAND LIQUOR, BEER & WINE**    \$42 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 Chadwick \$42 PP

Perfect for afternoon events and bereavement  
Available Monday through Friday 12-4 PM

### SALADS

#### CHOOSE ONE

**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

#### 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 BUTTER GLAZED SALMON**  
shrimp 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

### DESSERT -PLEASE CHOOSE ONE

**GELATO SELECTION**    **STRAWBERRY SHORTCAKE**



## The Centre Cut \$59 PP

Perfect for any occasion  
Available Sunday-Thursday 12PM-9PM  
Available Fridays & Saturdays 12PM-4PM

### SALADS

#### CHOOSE ONE

**CHADWICK SALAD**  
mixed field greens, grape tomatoes, cucumber, red onion, carrots, 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

### ENTRÉE CHOICES

#### CHOOSE THREE

**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

**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 BUTTER GLAZED SALMON**  
shrimp 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

**FLATIRON 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**  
skin on, mushroom madeira demi glace mashed potatoes

### DESSERT -PLEASE CHOOSE ONE

**GELATO SELECTION**    **CUSTOM CAKE**    **STRAWBERRY SHORTCAKE**

### ENHANCEMENTS

can be added to any event package prices are per person

**6 OZ FILET MIGNON \$16**  
**6 OZ LOBSTER TAIL M/P**  
**12 OZ SKIRT STEAK \$16**  
**JUMBO LOBSTER CRAB STUFFED SHRIMP SCAMPI BUTTER \$19**  
**JUMBO LUMP CRAB CAKE \$ 16**  
**JUMBO SHRIMP COCKTAIL \$16**  
**TUNA TARTARE \$14**  
sushi grade tuna, avocado, wasabi mayo, yuzu soy glaze, toasted sesame, mango salsa, wonton chips

## The Prime \$74 PP

Perfect for any occasion  
Available Sunday-Thursday 12PM-9PM  
Available Fridays & Saturdays 12PM-4PM

### 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, carrots, 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

### ENTRÉE CHOICES

#### 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 GRILED 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 BUTTER GLAZED SALMON**  
shrimp fried rice, sesame, crushed almond

**SHRIMP FRANCESE**  
lightly egged fried in butter lemon chardonnay

**RED WINE BRAISED BEEF SHORT RIB**  
cabernet sauvignon, truffle butter, buttered mashers, spinach, crispy onion

**6 OZ FILET MIGNON + \$16 PP**

#### 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

### DESSERT -PLEASE CHOOSE ONE

**GELATO SELECTION**    **CHOCOLATE MOUSSE CAKE**  
**STRAWBERRY SHORTCAKE**    **SEASONAL CHEESE CAKE**  
CUSTOM CAKE