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The Chariot Events Wedding Menu & Services

Introduction. Since 1994 our mission is to provide great food, excellent service and a good value. Our culinary team, led by American Culinary Federation Certified Executive Chef Kristopher Przybylek, has over 50 years of combined experience with exclusive private clubs, fine dining restaurants and, of course, formal wedding receptions.

Weddings are our Specialty! We've won the **Knot's "Best of Weddings" Award** every year from 2013 through 2024. Only 2% of wedding vendors make it into this group and we feel honored. We encourage you to read our reviews on the Knot's website and hope that we can be part of your special day.

Menu Selections. We offer a free tasting and consultation for prospective couples and parents up to 6 guests total. These are by appointment only and take place at our headquarters in Brackenridge. Here you will get a chance to evaluate our food and professionalism, discuss all aspects of your reception and receive a price quote. We suggest that you arrange this as soon as possible so we can accommodate your schedule.

You may mix and match items from different packages or the "optional items" at the end of this menu. If there's something you want that isn't listed, our chef will be happy to prepare it.

Pricing and Services. Prices in this guide are applicable to 2024/2025 weddings at The Chariot Events Venue. All invoice sales are subject to a 20% Production Fee and PA Sales Tax.

Adult Guest Price is based on your menu selections, service requirements and estimated size of your group. Vendors & kids are billed at a discounted rate and not counted towards the adult minimum.

Payments and Policies. We require a \$750 non-refundable retainer to reserve your date. 50% of the total cost must be prepaid 90 days before your wedding. Final balance is payable 5 days in advance. Checks are preferred (3% charge for credit cards). Please make payable to: Chef & I Catering, 902 Brackenridge Ave, Brackenridge, PA 15014

A preliminary guest count is due approximately 30 days before your wedding. A final guaranteed count and table seating are due 11 days in advance (on Tuesday). Final guest count cannot be reduced. Children and vendors are billed at a reduced rate.

You will be provided with a detailed menu & service confirmation. This will list all food items, services, pricing, key times and other important details of the reception. We'll respond to all your inquiries in a timely manner and any changes will be recorded. We'll review all details with you approximately 4 weeks before the wedding and make sure we've got everything covered. Your reception is in good hands.

Chariot Wedding Menu – 24/25

Chef & I Catering – Standard Service Includes

The items listed below are included in our guest package pricing at no additional charge.

- Linen Napkins: Colored Linen Napkins (choice of 3 folds) – your choice of color.
- Salt & Pepper Shakers at each guest table.
- China-like disposable dinner plate, salad plate, silver like salad fork, dinner fork, & knife.
- Disposable supplies: Plastic cocktail plates (appetizers, cookies, dessert), beverage napkins, cake fork, decorated paper coffee cups.
- Salad: Served course – or preset at guest seats. Salads can be pre-dressed - or dressings can be provided at guest tables.
- Fresh Rolls & Butter: at each guest table.
- Staffed Buffet: Guests are served as they move through the buffet.
- Cake service: We will cut & plate your cake and serve it to your guests at their seats.
- Cookie Replenishment: We will maintain your cookie display throughout the event – providing you do the initial traying. Repackaging leftover cookies is the client's responsibility.
- Coffee service: Station with regular, decaf, hot water & assorted teas, creamers & sweeteners. Coffee available from the start of the cocktail hour through dessert/cleanup.
- Head table service: Plated meals, toasting glasses, appetizers at head table.
- Hot food is prepared offsite and arrives shortly before dinner.
- **6 Hour Reception** – From cocktail hour (bar opens) until closing (music stops).
- Closing: At least one staff member remains on site for final cleanup & linen retrieval. Buffet leftovers are packaged for client in foil pans.
- Cookie Traying... Starting at \$250.00 per event. Includes disposable trays & doilies. Cookies to be on site when catering staff arrives day of the event. Leftover cookies are the client's responsibility.

***Optional Services* (all sales subject to 20% production fee and PA sales tax)**

- **Linen Rentals** (choice of poly color)
 - 60 x 120 Lap Length... **\$20.00 per Table**
 - 90 Lap Length... **\$20.00 per Table**
 - 120 Floor Length... **\$22.00 per Table**
 - 132 Floor Length... **\$31.00 per Table**
 - 108 Floor Length... **\$21.00 per Table**
 - 90 x 132 Floor Length... **\$30.00 per Table**
 - 90 x 132 Floor Length... **\$30.00 per Table**
- **Real China & Silver Flatware (replaces china like disposables)**
 - Package #1 – dinner plate, salad plate, salad fork, dinner fork, knife... **\$5.50 per person**
 - Package #2 – dinner plate, salad plate, salad fork, dinner fork, knife, water goblet... **\$7.00 per person**
 - Package #3 – dinner plate, salad plate, salad fork, dinner fork, knife, water goblet, champagne glass... **\$8.50 per person**
- Additional Rentals: Other items are available please call for details.
- Prior Day Setup ... Starting at **\$250.00 per event**.
- China & Linen Standard Delivery/ Pickup ... **\$250.00** (Weekday delivery & Monday pickup)
- Special On-Site Meeting ... **\$150.00**. If requested, our manager will meet with you at the event site to evaluate layout, logistics and plans.

Menu Options: Items can be substituted from the other packages or optional items at the end of this guide. We'll be happy to discuss whatever you have in mind and provide a price quote

Chef & I Catering – Bronze Buffet Package

For the Cocktail Hour:

Fresh Cut Vegetables & Dip* (broccoli, cauliflower, whole baby carrots, cucumbers, red & green peppers, celery) and Creamy Ranch Dip.

** Fresh Seasonal Fruit & dip may be substituted for cut vegetables at no charge.*

Coffee Station: Regular, Decaf and Hot Water with assorted teas, sweeteners and creamers. Coffee service continues through dessert/cleanup.

Salad Course: (served – or preset at guest seats)

Fresh Tossed Salad with Iceberg lettuce, red cabbage, shredded carrots, cucumbers, black olives and cherry tomatoes – with choice of two dressings.

Fresh Rolls and Butter are provided at guest tables.

From The Buffet: (served by our staff)

Choice of Chicken (assortment of breasts, legs & thighs) (Add Boneless Chicken Romano for \$1.00pp)

Herb Baked Chicken (our most popular) Citrus Ginger Chicken

Lemon Pepper Chicken Italian Marinated Chicken

Cajun Style Chicken Barbecue Chicken

Choice of 2nd Meat Entree

Sliced Roast Beef with Gravy (or Au Jus) Sliced Pork Loin with Onion Gravy (or Berry Sauce)

Baked Sliced Ham with Fruit Sauce Italian Meatballs or Sausage in Marinara Sauce – w/Rolls

Lasagna (Beef or Vegetarian) BBQ Pulled Pork Sliders

Choice of Three Sides

Baked Ziti Penne Pasta with Tomato & Fresh Basil or Marinara Sauce

Parslied Red Potatoes Rice Pilaf with Carrots & Peas

Scalloped Potatoes Traditional Smashed Potatoes

Broccoli, Cauliflower & Carrot Medley Whole Green Beans

Whole Baby Carrots – Glazed or Herbed Whole Kernel Corn with Red & Green Peppers

Peas & Carrots

\$34.00 per person (125 to 200) – same day setup, disposable china-like plates, flatware, and colored linen napkin, cake service, appetizer display, plated meals for wedding party, cookie replenishment and other “standard services” (see page 2 for more details).

If less than 125 adult guests, a surcharge starting at \$1.00 will apply and the 20% production fee may be replaced with a flat dollar amount. If more than 200 adult guests, a \$0.50 discount applies.

<p>All prices and fees are subject to an 20% production fee and PA sales tax. Pricing is effective April 1st, 2024 and may be subject to change without notice.</p>
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Chef & I Catering – Silver Buffet Package

For the Cocktail Hour:

Appetizer Display:

- Fresh Seasonal Fruit & Fruit Dip* (sliced melons, pineapple, strawberries & grapes)
* *Fresh Cut Vegetables & Ranch dip may be substituted for fresh fruit at no charge.*
- Cheese & Crackers Assorted bites sized cheeses (Swiss/cheddar/provolone/hot pepper), crispy crackers and sweet & spicy mustard dips.

Coffee Station: Regular, Decaf and Hot Water with assorted teas, sweeteners and creamers. Coffee service continues through dessert/cleanup.

Salad Course: (served – or preset at guest seats)

Mixed Greens Salad with leafy lettuces & spinach, chopped Romaine, cucumbers, black olives, cherry tomatoes and red onion – with choice of two dressings.

Fresh Rolls and Butter are provided at guest tables.

From The Buffet: (served by our staff)

Choice of Two Entrees

Boneless Chicken Breasts – Romano, Marsala, Picatta, Elizabeth (white sauce) or Tuscan style
Braised Beef Tips with Mushroom Gravy, Creamy Cajun Sauce or Burgundy Sauce
Sirloin Stuffed with Rice & Mushrooms Bavarian Sliced Beef with Mustard & Garlic Cream Sauce
Sliced baked Ham Hawaiian Style Pork Loin with Citrus Ginger - or Port/Balsamic Reduction
Home Made Stuffed Cabbage Baked Tilapia with Lemon-Tarragon Cream Sauce
Sliced Turkey Breast with Gravy
Penne Pasta with Chicken, Vegetables and Garlic Oil – or Red Pesto/Sirloin Strips/Sun Dried Tomatoes

Choice of Three Sides

Penne Pasta with Chunky Vodka Sauce Angel Hair Nests with Tomato & Fresh Basil Sauce
Spanish Rice Farfalle (bow tie pasta) with Creamy Alfredo Sauce
Red Potatoes with Dill Butter & Onion Smashed Red Potatoes with Sour Cream & Herbs
Red Potatoes with Creamy Garlic Sauce Roasted Red Potatoes with Rosemary & Purple Onion
Rice Pilaf with Almonds or Italian Veggies Whole Baby Carrots with Sherry & Cinnamon
Fresh Vegetable Medley (steamed & boiled) Whole Green Beans Almondine
“Signature” Potatoes

\$37.00 per person (125 to 200) – same day setup, disposable china-like plates, flatware, and colored linen napkin, cake service, appetizer display, plated meals for bridal party, cookie replenishment and other “standard services” (see page 2 for more details).

If less than 125 adult guests, a surcharge starting at \$1.00 will apply and the 20% production fee may be replaced with a flat dollar amount. If more than 200 adult guests, a \$0.50 discount applies.

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Chef & I Catering - Gold Buffet Package

For the Cocktail Hour:

Appetizer Display:

- Fresh Seasonal Fruit
- Assorted Cheese & Crackers
- Cut Veggies with Ranch Dip

Coffee Station: Regular, Decaf and Hot Water with assorted teas, sweeteners and creamers.
_Coffee service continues through the dessert course.

Salad Course:

Fresh Summer Salad with baby lettuces & chopped Romaine, strawberries, mandarin oranges, cranberries, toasted almonds and cherry tomatoes – with choice of two dressings.

Fresh Rolls and Butter are provided at guest tables.

From The Buffet: (served by our staff)

Choice of Two Entrees

Chef-Carved Roasted Top Round of Beef (first position on the buffet) - with Horseradish & Au Jus
Italian Brasciole (Sirloin stuffed with Spinach & Romano) – with Marinara Sauce

Stuffed Boneless Chicken Breast (traditional bread, wild rice, mushroom or spinach & cheese)

Chicken Chasseur (Hunter’s Style) with Mushrooms, Tomatoes, Garlic, Parsley & White Wine

Chef-Carved Roasted Smoked Turkey Breast (first position on the buffet)

Roasted Pork Loin with Apple Walnut Stuffing & Cinnamon Sauce

Baked Cod with Bread Crumbs, Butter & Lemon – or our amazing Cod Romano

Louisiana Jambalaya with Shrimp, Chicken, Andouille Sausage, Tomatoes, Okra & Rice

Eggplant Rolotini with Ricotta Cheese & Marinara Sauce

Choice of Three Sides

Angel Hair Nests with Tomato & Garlic Oil (or Broccoli & Alfredo Sauce) – or Ziti Pasta with Italian Vegetables & Garlic Oil – or Farfalle (bow tie pasta) with Crimini Mushrooms, Asparagus Tips and Red Pepper Pesto Sauce

Smashed Potatoes w/Asiago & Herbs – or Parslied Red Potatoes w/Bacon and Red Onion – or Roasted Red Potatoes w/Garlic & Romano Cheese – or Wild & Long Grain Rice with Cranberries & Almonds

Seasonal Sauté of Fresh Vegetables –or Herbed Broccoli, Cauliflower, Carrots & Cherry Tomatoes – or Whole Green Beans with Red Peppers

\$40.00 per person (125 to 200) – same day setup, disposable china-like plates, flatware, and colored linen napkin, cake service, appetizer display, plated meals for bridal party, cookie replenishment and other “standard services” (see page 2 for more details).

If less than 125 adult guests, a surcharge starting at \$1.00 will apply and the 20% production fee may be replaced with a flat dollar amount. If more than 200 adult guests, a \$0.50 discount applies.

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Chef & I Catering - Station Package

Introduction: Station style events are becoming very popular. You can expect much more guest interaction than a traditional buffet and a meal that no one will forget. Each food station is self-contained with a menu item or theme, cocktail size plates, flatware and required staff. A guest goes to a desired station, gets what they want, consumes that item and proceeds to another station. There is no rush.

- Layout – food stations will be placed strategically around the banquet hall to maximize guest access and comfort. Stations require more space for food service tables so seating capacity may be affected.
- Action Stations – Chef Carvers and Pasta Cooks are provided along with heat lamps, carving boards, propane burners, sauté pans (etc.). Self-service stations are maintained and replenished as needed.
- Guest Place Settings consist of folded linen napkin (water goblet optional). Required flatware and cocktail plates are provided at each grazing station.
- Meal Time. We recommend the use of *menu cards and DJ announcements* to better communicate the station locations and food choices to your guests. When the stations open, lines will form. As the meal progresses, lines will shorten and eventually there will be no wait for anything. There is no “releasing of tables” – stations are available to everyone as long as necessary.
- Wedding Party - Since each person can choose from a number of options at each station, *plated meal service is not practical for any individual.* However, the Wedding party can be given a “head start”.

For the Cocktail Hour

Cold Appetizer Display

Fresh Cut Vegetables attractively displayed in baskets with Cool Ranch Dip
Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips
Fresh fruit may be substituted for cut vegetables during summer season

Freshly Brewed Coffee, Decaf and Assorted Teas
(station in Ballroom – continues through dessert course)

Passed Appetizers can be added starting at \$6.00 (choice of 3) – *see page 8*

Grazing Stations

(serving for approximately one hour – or when demand ceases)

Carving Board (choose two)

Top Round of Beef – Medium
Marinated Boneless Breast of Turkey (*wow!*)
Creole Glazed Smoked Semi Boneless Ham
Carved To Order by one of our chefs

Served with Finger Rolls, Red-Tipped Lettuce, Tomatoes, Red Onion,
Gourmet Condiments, Au Jus and Horseradish.

Pasta –Made to Order

Each guest chooses their favorite Pasta (Penne, Angel Hair, or Bow Tie),
Sauce (Alfredo, Tomato and Fresh Basil, or Garlic Oil),
And “Fixings:” Mushrooms, Bacon, Broccoli, Peppers, Diced Tomatoes, Onions, Olives,
Artichokes, Sun-dried Tomatoes, Pepperoni, Romano Cheese, Red Pepper Flakes, (etc.).
Sautéed to order by one of our pasta cooks

Served with Sliced Baguettes and Whipped Butter.

Chef & I Catering - Station Package (continued)

Salad Station

Fresh Field Greens and Chopped Romaine with Cucumbers, Olives & Cherry Tomatoes
Topped with each guests' choice of Italian, Ranch or Raspberry Vinaigrette Dressing

Protein Station (choose one)

Make Your Own Taco Bar - Soft Tacos, Spicy Taco Meat, Tomatoes, Lettuce, Onions, Shredded Cheese, Sour Cream, Taco Sauce, Cilantro.

Pittsburgh Special (choose one): Stuffed Cabbage, Stuffed Peppers, Kielbasa & Kraut, Hot Sausage/Peppers/Onions & Mini Rolls, or Chicken Wings (choice of sauce)

Down South/Jambalaya - Shrimp, Chicken, Andouille Sausage, Okra, Vegetables, Rice & Bayou-Style Seasonings (not too spicy) - served with hot sauce on the side.

Barbecue Sliders (choose one) – Pulled Pork, Chicken or Isaly's style "Chipped Chopped Ham" with Mini Rolls, Cole Slaw and Purple Onions

Kebab Corner (choose one): Chicken, Beef, Pork, or Vegetable Skewers with Pepper & Onion – served over Rice Pilaf (Shrimp Skewers – add \$2.00)

Side Station (choose one)

Seasonal Vegetables (sautéed or steamed) - Broccoli, Carrots, Zucchini, Yellow Squash, Red Bell Peppers – or a mix of your favorites.

Make Your Own Smashed Potato Bar - Smashed Potatoes, Shredded Cheese, Sour Cream, Chives, Shallots, Bacon Bits and Whipped Butter

Pittsburgh Special – Perogies with Sautéed Onions & Butter - or "Haluski"

\$45.00 per person (minimum 125*)

All prices and fees are subject to an 20% production fee and PA sales tax.

Pricing is effective April 1st, 2024 and may be subject to change without notice.

- **Includes:** All staffing, colored linen napkins, china like disposables, cake service, same day setup, cookie replenishment and all other "standard services" (see page 2 for more details).
- **If less than 125 adult guests***, a surcharge starting at \$1.00 will apply and the 20% production fee may be replaced with a flat dollar amount.
- **Station Options & Upgrades:**
 - Oriental Stir Fry (*replaces carving station*): chicken, beef, veggies, & sauces – sautéed to order and served over rice. *If replacing pasta station – add \$1.25; if extra station – add \$4.50.*
 - Philly Cheesesteak: (*replaces carving station*) beef & chicken, shredded cheese (or Cheese Whiz), sautéed peppers & onions, mini rolls & condiments. *If extra station – add \$4.00.*
 - Mediterranean Salad (*replaces greens salad - add \$0.75*): Romaine & red tipped lettuce, Kalamata olives, grape tomatoes, feta cheese, etc.
 - Pittsburgh Salad Bar with French Fries (*replaces greens salad – add \$1.50*).
 - Carved Beef Upgrades – replace Top Round with Prime Rib or Tenderloin (*market priced*).
 - Other Ideas? Tell us what you have in mind and we'll do our best to accommodate.

Chef & I Catering - Options for the Cocktail Hour

Stationary Appetizers – can be added to your existing appetizer display:

Warm Spinach & Artichoke Dip with Naan Dippers (\$2.50)
Hummus with Naan Dippers (\$2.50)
Fresh Seasonal Fruit & Fruit Dip (\$2.75)
Cut Fresh Vegetables & Ranch Dip (\$2.00)
Assorted Cheese, Crackers & Mustard dips (\$2.75)
Bite Sized Italian Meats (pepperoni, salami, ham) (\$2.75)
Warm Sweet & Sour, Swedish, Honey BBQ or Marinara Meatballs (\$2.75)
Pulled Pork with Crostini – (\$3.50)
Beautiful Shrimp Cocktail with Cocktail Sauce & Lemons (market priced)

Passed Appetizers – can add a special elegant touch to your reception. Choose 3 items. Pricing starts at \$6.00 – depending on your selections. Our most popular (and budget friendly) items are listed first. Other items may be available – let us know what you have in mind. Hot items require a working oven on site or renting an oven.

Stuffed Mushrooms Caps – Sausage or Spinach	Mini Crab Cakes with Remoulade
Spanakopita (Spinach, Feta & Herbs in Phyllo)	
Mini Spring Roll w/Duck Sauce	Italian Bruschetta
Bite Sized Chicken Cordon Bleu	Assorted Mini Quiche
Petite Italian Meatballs	Marinated Beef & Pepper Skewers
Artichoke Fritters	Buffalo Chicken Skewers
Grilled Italian Sausage and Pepper	Cold Shrimp Skewers
Petite Red Potatoes w/Sour Cream & Chives	Mac & Cheese in a Phyllo Cup
Honey BBQ Meatballs	Greek Style Feta Crostini
Caprese on Crostini	Hawaiian Chicken Salad in Phyllo Cup
Smoked Salmon on Crostini	

Late Night Snack. A treat for those guests who want to stay late and keep dancing. We suggest that you only order for 50% to 75% of your total guest count. Prices are per person (minimum 75) plus a \$75.00 setup/cleanup fee. Includes one hour of service and disposable supplies. Hot items require a working oven on site.

- Nachos ... \$2.50pp. Includes chips, cheese, and salsa. Add taco meat \$1.75.
- Pretzels ... \$3.25pp. Includes soft pretzels, mustard dips and cheese
- Meat & Cheese Board ... \$4.00 pp. Includes bite sized cold meats & cheeses with crackers & dipping sauces.
- BBQ Sliders ... \$3.75 pp. Includes pulled pork (or Italian meatballs & sauce) and slider rolls.

Chef & I Catering - Optional Menu Items

These items may be used to replace those listed in the buffet packages. Pricing varies – call for quote.

Poultry

- Chicken Breasts Ala Vikki (stuffed with spinach & Feta w/creamy white wine sauce)
- Chicken Florentine (stuffed with spinach & Swiss cheese w/supreme sauce)
- Chicken with Asparagus & Red Peppers with Marsala Sauce
- Chicken Breasts with Roasted Garlic, Basil, Tomatoes & White Wine
- Southern Style Chicken Breast with Stone Ground Mustard Sauce
- Greek Style Chicken with Olives, Feta & Lemon Butter Sauce
- Chicken Breasts in Lemon Tarragon Cream Sauce
- Boneless Chicken Breast w/Fresh Mushroom Filling & Basil Butter sauce

Seafood

- Flounder stuffed with Crabmeat, Lemon Butter sauce
- Baked Salmon Filet – Orange Maple Glazed, Lemon Dill Butter or Lemon Caper Butter
- Shrimp & Artichoke Penne with Tomato & Fresh Basil
- Crab Cakes

Beef

- Sirloin Tips with Portobello Mushrooms & Rich Demi-Glace
- Sirloin stuffed with Asparagus & Roasted Red Peppers w/Marsala Sauce
- Chef Carved Prime Rib or Filet
- Barbecued Pulled Beef Sliders

Pork

- Herb Marinated Pork Loin with Apple Cranberry Chutney – or Blackberry Sauce
- Pan Seared Pork Chops with Mushroom Sauce
- Barbecued Pork Kebabs
- Honey Style Baked Ham
- Kielbasa & Sauerkraut

Pasta/Italy

- Cheese Filled Tortellini with choice of sauce
- Angel Hair Nests w/Rock Shrimp & Alfredo Sauce
- Pasta with Pink Cream Pesto & Roasted Red Peppers

Starch

- Roasted Red Potatoes with Cracked Pepper & Rosemary
- Smashed Red Potatoes with Sour Cream, Cheddar Cheese & Bacon
- Perogies with Butter & Onion
- Smashed Yukon Gold Potatoes with Sour Cream & Chives
- Sweet Potatoes – Twice Baked
- Rice Pilaf with Almonds and Red & Green Pepper
- Italian Risotto with Mushrooms

Vegetables

- Buttered Baby Carrots with Dill
- Louisiana Honey and Brandy Carrots with Pecans
- Sautéed Squashes, Red Peppers & Mushrooms
- Asparagus with a Lemon Butter Sauce
- Whole Green Beans with Onion & Bacon – or with Red & Yellow Peppers
- Austin Style Baked Beans with Bacon
- Sweet Buttered Corn
- Peas & Mushrooms

Salads

- Mediterranean Salad w/Kalamata Olives, Feta, Walnuts (etc) - Balsamic/Oregano Vinaigrette
- Classic Caesar Salad
- Baby Spinach Salad with Creamy Peppercorn dressing
- Broccoli, Cheddar & Bacon Salad
- Marinated Pasta Salad with Pepperoni
- Creamy Macaroni Salad
- Traditional Potato Salad with Bacon
- Fresh Fruit Salad
- Cole Slaw

Other items

- International or specialty dishes can be prepared by our chef upon request – call for details.