



Brackenridge, PA 724-295-2400

*Exclusive Caterer For*

## *Oakmont's Riverside Landing and Greek Social Hall*

**Introduction.** Congratulations on your engagement. We are located in Brackenridge PA and we have been in business 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, and Executive Chef Kenneth Jones combined experience of over 50 years in 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 2018. 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.** The buffet menu presented below is but a small representation of what we offer. Our full wedding menu contains additional packages for a buffet, sit down dinner or station style event. Please [contact us](#) for more details.

Once the hall is under contract, we offer a free tasting and consultation for prospective couples and parents. These are by appointment only and take place at our Brackenridge kitchen. 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.

**Pricing and Services.** Our guest pricing includes linen, china, flatware, appetizers, dinner, coffee, dessert service, staff, equipment, supplies, early setup and all of the "standard services" listed below. These can be adjusted to fit the specific needs of your event.

All sales are subject to an 18% service charge and 7% sales tax. Pricing for your event can generally be guaranteed at the time of your quote, regardless of the future date.

**Payments and Policies.** We require a \$500 non-refundable retainer to reserve your date. 50% of the total cost must be prepaid 30 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. Please reference bride's last name and wedding date on the check.

A preliminary guest count is due approximately 3 weeks before your wedding. A final count and table seating are due 10 days in advance (on Wednesday). Final guest count cannot be reduced. Children and vendors are usually billed at one half the adult 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 3 weeks before the wedding and make sure we've got everything covered. Your reception is in good hands.

## **Standard Services**

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

### **Tableware:**

- **Guest China and Flatware.** Dinner, salad & bread plates, water goblet, 2 forks & knife.
- **Also at Guest Tables:** Dressing bowls, water pitcher, roll basket, salt & pepper shakers.
- **Glass Irish Mugs** for coffee station
- **Disposable Supplies** for appetizers, cookies and dessert

### **Linen:**

- **Guest Tables.** Lap length tablecloths (90" squares), white or ivory.
- **Guest Napkins (folded)** – Choice of color. Also color napkins for roll baskets.
- **Head Table.** Floor length tablecloths or skirting, white, ivory or black. Mini lights if desired.
- **Service Tables.** Floor length tablecloths, white, ivory or black. Includes cake, cookies, gifts, entry, DJ, special vendors and food service tables.

### **Services & Equipment:**

- **Professional Manager, Service & Support Staff.** Dressed in formal attire.
- **All Required Foodservice Equipment & Supplies.** No charge for standard rentals.
- **Appetizer Service.** Stationary display – round table with tiers & overlay – accessible from all sides. Plus passed hors d'oeuvres (if applicable).
- **Salad Service.** Served course – or preset at guest seats. Salad can be pre-dressed – or two dressings available at guest tables. Fresh rolls (basket) and whipped butter rosettes.
- **Buffet Service.** Fully staffed (guest are served). 2 Buffets if more than 175 guests. Our staff will release guest tables to the buffet. "Seconds" are available after everyone is served. Buffet leftovers are packaged in foil pans for client.
- **Plated Meal Service.** Choice of 2 entrees plus vegetarian and kids' meals. Client must provide meal selections by guest name and table number and indicate each guest's meal selection on their escort card.
- **Station Style Service.** Grazing stations (manned and self-serve) are located to promote guest interaction and traffic flow. Cocktail plates and required flatware are located at each station. This style of service provides a unique dining experience, but requires more space than a buffet.
- **Cookie Service.** Our staff will replenish your cookie display free of charge. Or we can do the initial trayng for a nominal fee. Take home containers and leftover cookies are the client's responsibility.
- **Wedding Party Services** – Plated meal (if buffet), toasting glasses, appetizers at head table.
- **Early Setup.** Tables covered and room setup the day before your wedding (when possible).
- **6 Hour Reception** – From cocktail hour (bar opens) until closing (music stops). At least one staff member remains on site until the end of the event for final cleanup and linen retrieval.

## ***Optional Services & Upgrades***

All sales subject to 18% Service fee and 7% PA sales tax.

**Cookie Traying ... \$60.00.** Includes silver trays & doilies.

**Floor Length Guest Table Linen ... \$0.75 per guest** (white or ivory). Replaces our standard square lap-length linens. Colors are available for \$12 per table.

**Toasting Glasses ... \$1.50 per guest.** Includes pouring of champagne.

**Real Bar Glassware ... \$3.50 per guest** (complete package). Replaces plastic barware. Wine glasses only are \$1.00 (at bar).

**Dessert Course on China ... \$1.25 per guest.** Replaces standard plastic plate & fork.

**Coffee Service at Guest Tables ... \$2.00 per guest.** Includes china coffee cup & saucer, teaspoon, cream & sugar. Replaces self-service coffee station.

**Extended Staff Time ... \$25.00 per staff hour.** Only applies if dinner is delayed or the event is extended by the client by ½ hour or more.

## ***Full Service Buffet Forbes Package***

### ***For the Cocktail Hour***

#### **Cold Appetizer Display – Crudités & Cheese**

Fresh Cut Vegetables attractively displayed in baskets with Peppercorn Ranch Dip

Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips

*Fresh fruit may be substituted for cut vegetables during summer season*

#### **Passed Hors D'oeuvres (choose 3)**

Assorted Mini Quiche

Mushrooms Filled with Sweet Italian Sausage or Spinach

Miniature Egg Rolls with Duck Sauce

Petite Red Potatoes filled with Potato, Sour Cream and Chives

Chicken Cordon Bleu Bites

Spanakopita (Phyllo Triangle w/Spinach, Feta & Herbs)

Italian Bruschetta with Balsamic Glaze

Hawaiian Chicken Salad in Phyllo Cups

Crab Bites with Spicy Sauce

**Freshly Brewed Columbian Coffee, Decaf and Assorted Teas**

(station – continues through dessert course)

**Salad Course** (served tableside or pre-set)

**Field Greens and Chopped Romaine** with Black Olives, Cherry Tomatoes and English Cucumbers,  
Balsamic Vinaigrette, Italian Vinaigrette, Buttermilk Ranch Dressings (Choice of 2)  
**Fresh Dinner Rolls** (basket) with Rosettes of Whipped Butter

**At The Buffet**

**Choice of 2 Entrées**

Chicken “Elizabeth” with Mushrooms & Peppers in Creamed Sherry Wine Velouté  
Chicken Chasseur (Hunter’s Style) with Mushrooms, Tomatoes, Garlic, Parsley & White Wine  
Our Signature Chicken Romano (Light Batter w/Lemon Butter Sauce)  
Boneless Chicken Breast with Traditional Bread Stuffing & Supreme Sauce  
Sliced Roast Beef with Demi-Glace or Bavarian Mustard Sauce  
Italian “Brasciole” (Sliced Sirloin Rolled with Spinach & Cheese in a light Marinara Sauce)  
Braised Beef Tips with Portobello Mushrooms & Rich Demi-Glace  
Herb Marinated Pork Loin with Apple Cranberry Chutney, or Blackberry Sauce  
Pan Seared Pork Chops with Mushroom Sauce  
Cod Romano with Lemon Butter  
Sliced Turkey with Bread Stuffing & Gravy

**Choice of 3 Sides**

Nests of Angel Hair Pasta with Tomato & Fresh Basil Sauce  
Penne Pasta with Chunky Tomato Vodka Sauce  
Tri Colored Rotini Pasta with Creamy Alfredo Sauce  
  
Parslied Red Potatoes with Bacon & Onion  
Roasted Red Potatoes with Garlic & Romano Cheese  
Smashed Red Potatoes with Sour Cream, Shallots & Asiago Cheese  
Twice Baked Potatoes  
Rice Pilaf with Almonds & Chives  
  
Whole Green Beans Almandine  
Whole Baby Carrots with Sherry & Cinnamon  
Sautéed Squashes, Red Bell Peppers and Mushrooms  
Herbed Broccoli, Cauliflower, Carrots and Cherry Tomatoes  
Sugar Snap Peas & Baby Carrots

**After Dinner** (served tableside)

Client Provided Wedding Cake (or other dessert)

**PRICING PER PERSON**

<b>250 Guests (or more)</b>	<b>\$35.00</b>	<b>160 to 199 Guests</b>	<b>\$37.50</b>
<b>200 to 249 Guests</b>	<b>\$36.00</b>	<b>125 to 159 Guests</b>	<b>\$39.00</b>

**All invoice sales subject to 18% Service Fee and 7% PA Sales Tax**

Above price includes guest china & standard size linen and all of the “standard services” listed above.

Wedding Party receives full sit down service and does not go through buffet line.

*Pricing effective **January 1, 2018** and may be subject to change.*

*If less than 125 guests, please call for a quote.*

**Carved Meat Option - substitute one entrée for any item below:**

Chef Carved Roasted Top Round of Beef, with Horseradish & Au Jus

Chef Carved Marinated Turkey Breast

Chef Carved Herb Crusted Boneless Pork Loin

Chef Carved Country Ham, Bing Cherry and Pineapple Sauce

**Add \$1.50 per Guest** (plus tax & Service Fee) – includes Chef Carver

*Other menu items and pre-priced packages are available  
including sit down dinners and station style events.*

Please [contact us](#) for our full menu.