

# Cold Appetizers

	<u>Per 100 pieces</u>	<u>Per person</u>
Fresh Fruit Tray	77.25	2.75
Assorted Cheese Tray with Crackers and Mustard	78.25	3.00
Vegetable Crudite Tray with Dip	77.25	2.75
Tomato & Mozzarella Bruschetta	92.75	3.00
Mini Quiche	92.75	3.00

# Hot Appetizers

	<u>Per 100 pieces</u>	<u>Per person</u>
Spinach & Artichoke Dip	92.75	3.00
Stuffed Mushrooms	140.25	3.75
Crab Rangoon	144.25	3.75
Meatballs Swedish, Italian or BBQ	140.25	3.75
Mini Egg Rolls with Sweet and Sour Sauce or Duck Sauce	144.25	3.75

The above hors d' oeuvres selections are only a sampling of available items. Please contact the Catering Office for additional options.

# Miscellaneous

Iced Tea Service	16.75 per gallon
Non-Alcoholic Fruit Punch	16.75 per gallon
Cake Cutting	1.00 per person

You are welcome to bring your own cake from your favorite bakery and we will be glad to cut and serve it for you.

The 1.00 fee includes the chef to cut the cake along with the china for service.

# The Wedding

## Catering Guide



1871 Old Main Drive  
Shippensburg, PA 17257  
Phone: 717.477.1123 ext.3202  
Fax: 717.477.1637

## Wedding Packages

# Wedding Planning

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Thank you for choosing Chartwells Catering for your special day. We are here to assist with planning and executing your event to perfection. Our professional staff, customized menu options and additional wedding services will make your special day memorable!

The pricing you see in this guide includes white floor length table cloths and napkins in your choice of color. This is planned for table seating of eight guests per table. We will supply table cloths and skirts for your cake table, gift table and registration table at no additional charge. This pricing is also inclusive of china service.

Chartwells Catering does not have a liquor license. However, alcohol may be provided by the customer and brought in the day before your event. After the event, arrangements can be made for the pickup of remaining alcohol. Bar service fees include \$30 per hour per bartender with a minimum of a 3 hour charge. There will also be a charge of \$3.50 per person to cover mixers, bottled water and sodas throughout your entire event. Champagne flutes may also be rented for \$1.00 each.



# Served Dinner Prices

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All served dinners come with a fresh salad, starch, vegetable, rolls and butter along with ice water and coffee service

<b>Chicken Picatta</b>	22.25
Boneless Breast of Chicken sauteed in a White Wine and Lemon Butter Sauce	
<b>Chicken Marsala</b>	22.25
Boneless Breast of Chicken sauteed with Mushrooms in a Marsala Wine Sauce	
<b>Grilled Salmon</b>	24.25
Grilled Salmon served with a Lemon & Dill Butter Sauce	
<b>Petit Filet &amp; Crab Cake</b>	Market Price
Petit Filet Mignon served with a Jumbo Lump Crab Cake	
<b>Prime Rib</b>	27.25
Slow-cooked Prime Rib served with Au Jus and Horseradish Sauce	
<b>Sliced Flank Steak</b>	23.25
Grilled Flank Steak topped with a Rosemary Demi Glaze	
<b>Roasted Pork Loin</b>	22.75
Fresh Sliced Pork Loin in a Bourbon Glaze	
<b>Roasted Vegetable Strudels</b>	19.25
Fresh Roasted Vegetables wrapped in a Light Puff Pastry	

The above selections are only a sampling of available entrees. Please contact the Catering Office for additional options.

# Buffet Dinner Prices

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All buffets include a choice of one salad, one starch and two vegetables along with fresh rolls and butter. Ice water and coffee service are also included.

<b>Two Entree Buffet</b>	23.75
<b>Three Entree Buffet</b>	27.00

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