




EVENTS



**CHASE CENTER**  
on the riverfront



## BEVERAGE STATIONS

### COFFEE

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas  
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$3 PER PERSON FOR 2 HOURS OR LESS

\$5.5 PER PERSON FOR 3 TO 5 HOURS

\$9 PER PERSON FOR 6 TO 12 HOURS

### COFFEE AND WATER

Bottled Spring Water

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas  
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$4 PER PERSON FOR 2 HOURS OR LESS

\$6 PER PERSON FOR 3 TO 5 HOURS

\$11 PER PERSON FOR 6 TO 12 HOURS

### COFFEE, WATER AND SOFT DRINKS

Bottled Spring Water

Assorted Canned Coke Soft Drinks

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas  
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$5 PER PERSON FOR 2 HOURS OR LESS

\$7.5 PER PERSON FOR 3 TO 5 HOURS

\$13 PER PERSON FOR 6 TO 12 HOURS

### WATER AND SOFT DRINKS

Bottled Spring Water

Assorted Canned Coke Soft Drinks

\$4 PER PERSON FOR 2 HOURS OR LESS

\$6 PER PERSON FOR 3 TO 5 HOURS

\$11 PER PERSON FOR 6 TO 12 HOURS

Add assorted bottled juices, \$1.5 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

## CONTINENTAL BREAKFAST

### COFFEE AND PASTRIES

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants  
Sweet Cream Butter and Assorted Jams  
Freshly Brewed Starbucks™ Coffee  
Decaffeinated Coffee and Assorted Teas

\$8 per person  
Add Assorted Juices for \$2.50 per person

### CONTINENTAL BREAKFAST

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants  
Assorted Breakfast Breads  
Seasonal Fresh Fruit and Berries  
Sweet Cream Butter and Assorted Jams and Cream Cheese  
Chilled Orange and Cranberry Juice  
Freshly Brewed Starbucks™ Coffee  
Decaffeinated Coffee and Assorted Teas

\$13 per person

### DELUXE CONTINENTAL

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants  
Assorted Breakfast Breads and Cinnamon Buns  
Seasonal Fresh Fruit and Berries  
Steel Cut Oatmeal with Raisins, Brown Sugar, and Milk  
Assorted Individual Yogurts  
Sweet Cream Butter and Assorted Jams and Cream Cheese  
Chilled Orange and Cranberry Juice  
Freshly Brewed Starbucks™ Coffee  
Decaffeinated Coffee and Assorted Teas

\$18 per person

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

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### **BREAKFAST SANDWICHES**

Served on Honey Wheat English Muffins

Choice of Two:

Farmers Egg & American Cheese

Local Ham, Farmers Egg & Swiss Cheese

Smoked Bacon, Farmers Egg & American Cheese

Sausage Patty, Farmers Egg & American Cheese

\$4 per person

### **ASSORTED QUICHE**

Choice of Two:

Local Ham & Swiss Cheese

Roasted Vegetable & Brie Cheese

Spinach, Mushroom & Feta Cheese

Bacon, Potato & Cheddar Cheese

\$5 per person

### **A LA MINUTE OMELET STATION**

Prepared to Order

with an assortment of traditional fillings and cheeses

\$6 per person

One Chef per 30 guests, Chef Fee Applies

### **INDIVIDUAL YOGURTS**

Individual Fruit, Greek, Low-Fat Yogurts

\$3 per person

### **SEASONAL FRESH FRUIT**

An assortment of Seasonal Fresh Fruits and Berries

\$5 per person

**HOT STEEL CUT OATMEAL**

Golden Brown Sugar, Cinnamon  
Dried Cranberries, Raisins, and Apricots  
Whipped Butter & Milk

\$5 per person

**SMOKED FISH**

Thinly Sliced Smoked Salmon and Whitefish Salad Served  
with Capers, Sliced Cucumbers, Sliced Tomatoes, Sliced Red Onions  
Bagels and Cream Cheese

\$12 per person

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## HOT BREAKFAST BUFFETS

### THE RISE & SHINE BREAKFAST BUFFET

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants  
Sweet Cream Butter and Assorted Jams  
Fresh Seasonal Fruits & Berries  
Assorted Individual Yogurts  
Fresh Scrambled Eggs  
French Toast served with Warm Syrup  
Crisp Smoked Bacon or Country Sausage Links  
*(Turkey Sausage or Bacon is available upon request)*  
Roasted Potatoes O'Brien or Creamy Cheddar Grits  
Chilled Orange Juice and Cranberry Juice  
Freshly Brewed Starbucks™ Coffee  
Decaffeinated Coffee and Assorted Teas

\$22 per person

### THE CHASE CENTER BREAKFAST BUFFET

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants  
Sweet Cream Butter and Assorted Jams  
Fresh Seasonal Fruits & Berries  
Smoked Salmon with Accompaniments  
Bagels and Cream Cheese  
Farm Fresh Scrambled Eggs with Chives  
Crisp Smoked Bacon or Country Sausage Links  
*(Turkey Sausage or Bacon is available upon request)*  
Roasted Potatoes O'Brien or Creamy Cheddar Grits  
French Toast with Warm Syrup or Buttermilk Pancakes  
Freshly Brewed Coffee, Decaffeinated Coffee  
Variety of Traditional and Herbal Teas  
Freshly Brewed Starbucks™ Coffee  
Decaffeinated Coffee and Assorted Teas

\$26 per person

Breakfast Buffets require a minimum of 20 guests.

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

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### “EVERYONE LOVES BRUNCH” BUFFET

Seasonal Sliced Fresh Fruit and Berries  
House Baked Pastry Assortment with Butter and Jams  
Smoked Salmon Platter with Traditional Accompaniments  
Fresh Bagels with Cream Cheese  
Farm Fresh Scrambled Eggs with Chives  
Breakfast Potatoes  
Brioche French Toast with Syrup  
Crisp Smoked Bacon and Country Sausage Links  
*(Turkey Sausage or Bacon is available upon request)*

*Choice of Two Entrees:*

Apricot Glazed Chicken Breasts with Natural Jus  
Grilled Chicken Breasts with Lemon, White Wine and Capers  
Steamed Salmon Fillet with Fresh Dill and Lemon Sauce  
Penne Pasta with Grilled Vegetables in a Roasted Tomato Basil Sauce  
Braised Beef Brisket with Red Wine Gravy

Chef's Selection of Seasonal Vegetable  
Assorted Miniature Pastries and Fresh Baked Cookies

\$38 PER PERSON

**\*\*Add an Omelet Station for \$6 per person\*\***

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

Served with Raw Sugar, Equal, Sweet & Low, Half and Half and Milk

Our Brunch Buffet requires a minimum of 30 guests.

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

## SERVED BREAKFAST

(Please select one Served Breakfast)

### ONE

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)  
Individual Roasted Vegetable Quiche with Gruyère Cheese  
Grilled Ham Steak  
Potatoes O'Brien  
Fresh Baked Croissants and Muffins (on the table with whipped butter and jams)

### TWO

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)  
Farm Fresh Scrambled Eggs  
Smoked Bacon or Sausage Links  
Fingerling Breakfast Potato Hash  
Roasted Tomato Compote  
Buttermilk Biscuits and Corn Muffins (on the table with whipped butter and jams)

### THREE

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)  
Baja Ranchero:  
Fluffy Scrambled Eggs, Cheddar Cheese, Black Beans, Diced Onions and Heirloom Tomatoes  
Served over a Fresh Warm Sope, Finished with Ranchero Sauce  
Breakfast Potatoes with Chorizo and Roasted Poblano Peppers  
Buttermilk Biscuits and Corn Muffins (on the table with whipped butter and jams)  
(Available for Parties under 50 guests)

### FOUR

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)  
Grilled Vegetable and Smoked Gouda Strata  
Smokey Romesco Sauce  
Chorizo and Potato Hash  
Fresh Baked Croissants and Muffins (on table with whipped butter and jams)

\$25 per person

(Turkey Sausage or Bacon is available upon request)

All Served Breakfasts Include  
Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee  
Fresh Orange Juice, a Variety of Traditional and Herbal Teas

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When you're catering to a group, it's not just about great food.

It's about timing.

About pricing.

About flexibility.

About pros who do more than serve hot meals, but embrace the unanticipated with a cool head.

Planning events that meet the needs of everyone can be a challenge.

But great locations and great service satisfy everybody's taste.

## LUNCH BUFFETS

*Please select one Lunch Buffet  
\$23 per person*

### ARTISAN DELI

#### (Choice of 3 Sandwiches)

Roasted Top Round of Beef, Gruyère, Red Onion Jam,  
Creamed Horseradish on Brioche Roll  
Smoked Turkey, Creamy Brie, Lingonberry Aioli on Wheat-Berry Bread  
Grilled Portobello Mushroom, Roasted Red Pepper, Hummus in Assorted Wraps  
Curried Chicken Salad, Mango Chutney on Baguette  
Pesto Grilled Chicken, Fresh Mozzarella, Roasted Tomatoes,  
Arugula, Pesto Aioli on Ciabatta  
Black Forest Ham, Brie, Whole Grain Mustard on Pretzel Roll

Healthy 5 Grain Salad with Citrus Vinaigrette  
Chef's Seasonal Pasta Salad  
Assorted Petit Fours

### EXECUTIVE LUNCH

Traditional Caesar Salad with House Made Dressing

#### Entrée Selections

**(Choice of Two, Add a Third Entrée - Add \$4.00 per person)**

Pan Seared Chicken Breasts with Marsala Wine Sauce and sautéed Mushrooms  
Cilantro and Lime Grilled Chicken Breasts with Lime Essence and Fresh Pico de Gallo  
Steamed Sea Bass Fillet with Citrus Beurre Blanc  
Cider Brined Pork Tenderloin with Bourbon Sauce  
Seared Salmon Fillets with Lemon Dill Fumet  
Penne Pasta with Grilled Vegetables in a Roasted Tomato Basil Sauce  
Braised Beef Brisket with Red Wine Gravy

Chef's Selection of Seasonal Accompaniments  
Warm Bread Sticks  
Fresh Baked Cookies and Dessert Bars

### BACKYARD BBQ

Grilled BBQ Chicken Breasts  
Angus Hamburgers  
Veggie Burger  
Rolls and Condiments  
Lettuce, Tomato, Onion, American cheese, Cheddar Cheese  
Old Fashioned Cole Slaw and Rustic Potato Salad  
Assorted Cookies and Brownies

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### **ITALIAN PICNIC**

Arugula Salad with Shaved Reggiano Parmesan, Crisp Pancetta and Lemon Vinaigrette  
Antipasto Platter of Cured Meats, Sharp Provolone, Fresh Mozzarella, Olives, and Roasted Peppers  
Pan Seared Chicken with Marsala Sauce and sautéed mushrooms  
Eggplant Rollatini with Ricotta, Herbs, Mozzarella, and Pomodoro Sauce  
Penne Pasta with Roasted Tomato Basil Sauce  
Seasonal Vegetable Medley  
Parmesan Bread Sticks  
Mini Biscotti and Mini Cannoli

### **COMFORT FOODS**

BLT Chop Salad with Ranch Dressing  
Ale Braised Beef Stew with Buttermilk Mashed Potatoes  
Chicken Pot Pie with Puff Pastry Crust  
Macaroni and Cheese  
Green Bean Casserole with Crispy Fried Onions  
Warm Corn Bread Muffins  
Banana Rum Cake and Pecan Tartlets

### **MEXICAN GRILL**

Fresh Chopped Romaine Lettuce  
Steamed Brown Rice

#### **(Choice of Three)**

Grilled Barbacoa, Cilantro Lime Grilled Chicken, Adobo Pulled Pork, Chili Grilled Tofu

#### **Toppings**

Roasted Corn Salsa, Pico Di Gallo, Pickled Red Onions, Marinated Black Beans,  
Sautéed Mushrooms, Peppers and Onions  
Sautéed Vegetable Medley  
Guacamole and Sour Cream

#### **Sauces**

BBQ Ranch  
Avocado Lime  
Romesco

Coconut Tres Leches Cake and Mexican Chocolate Ganache Cake

(BOWLS) 50 person minimum  
\$150 surcharge for less than 50 guests

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### **POWER HOUSE**

Kale and Quinoa Salad with Toasted Almonds, Golden Raisins,  
Pickled Red Onion and Citrus Vinaigrette  
Fresh Cut Romaine Hearts, Classic Caesar Dressing  
Power Slaw featuring a blend of Beets, Carrots, Cauliflower,  
Broccoli, Kale, and Brussel Sprout Leaves  
Ambient Temperature Toppings  
Cilantro and Lime Grilled All Natural Chicken Breast Strips  
Rare Seared Sesame Garlic Ahi Tuna  
Roasted Portobello Mushrooms  
Sliced Bistro Tender Steak  
Grilled Asparagus with Lemon and Extra Virgin Olive Oil  
Beluga Lentil Salad with Golden Beets, Tomatoes, and Fresh Dill  
Blue Cheese Crumbles, Chevre Goat Cheese, Greek Feta  
Chiffon Cake with Macerated Seasonal Berries

### **THE BISTRO**

Baby Spinach Salad, Crisp Pancetta, Egg and Lemon Truffle Vinaigrette  
Mediterranean Stuffed Chicken Medallions with Lemon and Fresh Oregano Sauce  
Roasted Salmon Crusted with Fennel, served with Tomato Vinaigrette  
Jasmine Rice Pilaf  
Steamed Broccolini with Olive Oil and Sea Salt  
Artisan Rolls  
French Macaroons and Madeline Cookies

### **SOUTH PHILLY GRILL**

Caesar Salad with House Made Dressing  
Philly Style Cheesesteaks  
Fried Onions, Mushrooms and Cheese Sauce  
Hot Roast Pork Au Jus  
Sliced Italian Hoagies  
Hot Peppers  
House Made Potato Chips  
Fresh Italian Rolls  
Water Ice and Miniature Cannolis

All Lunch Buffets Include  
Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

Add Pre-Set Ice Tea or Lemonade as Beverage, \$2 per person  
Lunch Buffets require a minimum of 30 guests

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## SERVED LUNCHES

Three course lunch \$33 per person

Two course lunch \$27 per person

### SERVED LUNCH SALADS

(Choice of one)

#### MIXED FIELD GREENS

Fresh Seasonal Berries, Mango Ginger Stilton, Raspberry Vinaigrette

#### GARDEN SALAD

Shaved Carrots, English Cucumbers, Grape Tomatoes, Herbed Croutons, Balsamic Vinaigrette

#### BABY GREENS SALAD

Shaved Daikon Radish, Carrots, Edamame, Sesame Ginger Dressing

#### HEARTS OF ROMAINE

Marinated Tomatoes, Focaccia Croutons, House Made Caesar Dressing

### SERVED LUNCH ENTREES

(Choice of one)

All Entrees are served with the Chef's Selection of Seasonal Accompaniments,  
Rolls and Butter and your choice of Dessert

#### EGGPLANT ROLLATINI (Vegetarian)

Ricotta Stuffed Eggplant, House Marinara, Orzo Pilaf

#### BALSAMIC GRILLED CHICKEN

Artichoke and Red Pepper Compote, Roasted Tomato Demi-Glace

#### PICANTE STYLE GRILLED CHICKEN BREAST

Lemon, White Wine, and Capers

#### PAN SEARED CHICKEN MARSALA

Sautéed Mushrooms, Marsala Wine Sauce

#### PAN ROASTED SALMON DOLCEZZA

Sweet Potato Mash, Honey Soy Glaze

#### FENNEL ROASTED SALMON

Big Pearl Cous Cous Medley, Tomato Vinaigrette, Crispy Leeks

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SEARED SEA BASS FILLET

Citrus Beurre Blanc, Roasted Fingerlings with Smoked Sea Salt and Olive Oil

CILANTRO AND LIME GRILLED CHICKEN

Lime essence, Fresh Pico de Gallo

BRAISED SHORT RIB OF BEEF

Parsnip and Potato Mash, Red Wine Sauce

PETITE FILET MIGNON

(+\$5.00 per person)

Buttermilk Mashed Potatoes, Red Wine Sauce

All Served Lunches Include

Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

Add Pre-Set Ice Tea or Lemonade as Beverage, \$2 per person

All food and beverage is subject to a 22% staffing charge. Prices are subject to change.

## PLATED DESSERTS

Margarita Cake  
White Chocolate, Nut Mediant, Orange Puree

Mexican Chocolate Cake  
Served with Cinnamon Sugar Churro

Apple Tart Tatin  
Crème Fraiche, Oat Streusel

Fresh Berry Napoleon  
Diplomat Cream, Crème Anglaise

Mascarpone Cheesecake  
Chocolate Tuile, Raspberry Coulis

Chocolate Explosion-Chocolate Brownie  
Milk and White Chocolate Mousse, Chocolate Ganache

Dark Chocolate Marquise  
Coffee Crème, Raspberry Coulis

Pineapple Crumb Cake  
Served with Cherry Coulis

Southern Peach Cobbler  
Served with Fresh Whipped Cream

### MINIATURE DESSERTS MENU

Mexican Chocolate Ganache Cake  
Bouchons  
Vanilla Shortbread with Chocolate Mousse  
Almond Frangipani Tarts  
White Chocolate Mousse Cake with Fruit  
Mini Cream Puffs  
Tiramisu Shooters  
Oreo Chocolate Mousse Shooters  
Miniature Cannolis  
Chef's selection of various dessert

All food and beverage is subject to a 22% staffing charge. Prices are subject to change.

## BOX LUNCHES

### CLASSIC SANDWICHES

(Choice of Three)

Roasted Turkey Breast, Cheddar Cheese, Honey Mustard on Whole Wheat  
Albacore Tuna Salad on Multi Grain Baguette  
Grilled Seasonal Vegetables, Creamy Goat Cheese, Chives in Assorted Wraps  
Roasted Top Round of Beef, Horseradish Mayonnaise on Pumpernickel  
Smoked Ham, Swiss Cheese, Dijonnaise on Rye  
Fresh Mozzarella, Basil Oil on Ciabatta  
Lettuce and Tomato, Assorted Chips, and Grandma's Cookies

\$15 per person

### ARTISAN SANDWICHES

(Choice of three)

Roasted Top Round of Beef, Gruyère, Red Onion Jam, Crème Fraiche on Brioche Roll  
Smoked Turkey, Creamy Brie, Green Apple Spread on Wheat-Berry Bread  
Roasted Eggplant, Hummus, Snow Pea Shoots in Assorted Wraps  
Curried Chicken Salad, Mango Chutney on Baguette  
Black Forest Ham, Brie, Raspberry Mustard on Pretzel Roll  
Fresh Mozzarella, Roasted Red Peppers, Balsamic Marinated Tomatoes on Focaccia  
English Cucumber, Tomato, Red Onion, Vermont Cheddar on Multi-Grain Bread  
Lettuce and Tomato, Assorted Chips, and a Brownie

\$17 per person

### ADD TO ANY BOX LUNCH

Pasta Salad  
Potato Salad  
Fresh Hand Fruit

\$2.50 each

Soft Drink  
Bottled Water

\$2.00 each

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## SNACK MENU

MID-MORNING AND AFTERNOON SNACKS  
Snacks are served for half an hour

### **Barista Break**

Assorted Biscotti, Pound Cake, and Muffins  
\$5 per person

### **“Make Your Own” Trail Mix**

Wasabi Peas, Raisins, Dried Fruits, Nuts and Granola  
\$5 per person

### **Assorted Granola Bars, Kind Bars, and Kashi Bars**

\$5 per person

### **Assorted Full Size Candy Bars**

\$5 per person

### **Sweets Break**

Freshly Baked Cookies, Brownies, and Mini Cupcakes  
\$5 per person

### **Fresh Sliced Fruits**

Assortment of Seasonal Fresh Fruit and Berries  
\$5 per person

### **Sweet & Salty Pretzel Break**

Traditional Soft Pretzels  
Sweet and Salty Glazed Soft Pretzels  
“Uncle Jerry’s” Dark Pretzels  
Assorted Mustards  
\$5 per person

### **Protein Break**

Hard Boiled Eggs  
Assorted Kind and Cliff Bars  
String Cheese  
Peanuts and Trail Mix  
\$5 per person

### **Chips N Dips**

Fresh Tortilla Chips  
Salsa, Guacamole, and Pico Di Gallo  
House Made Potato Chips  
French Onion and Sour Cream Dip  
\$5 per person

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