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Station Style Reception Menu & Services

Inquire about Preferred Venue Menus

Introduction - Located in Brackenridge, Pennsylvania—just outside of Pittsburgh—we have been crafting exceptional wedding experiences since 1994. Our philosophy is rooted in delivering elevated cuisine, polished service, and a seamless planning experience that reflects the significance of your celebration. Led by American Culinary Federation Certified Executive Chef Kristopher Przybylek, our team brings over 50 years of combined experience from private clubs, fine dining kitchens, and upscale wedding receptions—delivering every detail with precision and care.

Weddings Are Our Specialty - Weddings are at the heart of what we do. We're proud to have earned *The Knot's Best of Weddings* award every year from 2013 through 2026—an honor achieved by only a small percentage of vendors nationwide. We invite you to explore our reviews on The Knot and see what past couples have shared about their experience. We would be truly honored to be part of your special day.

Tastings & Consultations - We offer complimentary tastings and consultations by appointment at our Brackenridge location. You'll sample our cuisine, discuss your plans, and receive a personalized proposal—early booking is recommended to secure your preferred date.

Our menus are flexible, allowing you to mix and match packages or select from optional items. If you have something specific in mind, our chef will gladly customize a menu for you. You'll also receive a detailed menu and service confirmation outlining selections, pricing, timing, and logistics, with all details reviewed together about four weeks before your wedding to ensure a smooth, seamless event.

Pricing and Services - Our all-inclusive pricing is designed to make planning simple and transparent. The rates in this guide apply to 2027 events held at standard, fully equipped venues. Events at outdoor or distant locations will be quoted individually. All invoices are subject to a production fee and applicable sales tax.

Our complete packages bundle everything you need into one per-guest price, including china, flatware, table linens, linen napkins, appetizers, a salad course, a staffed buffet, coffee service, early setup, cake cutting and plating, and special accommodations for the head table. A detailed list of included services is provided on page 2. Limited-service options are also available and are noted within the menu.

Payments & Policies

A \$750 non-refundable retainer is required to secure your date. 50% of the total is due 90 days prior, with the remaining balance due 7 days before your event. Checks are preferred (a 3% fee applies to credit card payments). Please make checks payable to: Chef & I Catering, 902 Brackenridge Ave, Brackenridge, PA 15014. Discounted rates apply to children and vendors.

General Wedding Menu – 2027

Chef & I Catering – Standard Service Includes

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

- **China:** 6in, 7in plates, salad plates, & flatware (deliver Friday, pickup Monday). **Limited Service** – china-like disposable dinnerware, flatware, and linen napkin
- **Guest Table Linen:** Lap-Length Linens with Choice of color white, black or ivory. Linen napkins (folded) – your choice of color.
- **Service Table Linen:** Floor length linen for Head table, gift table, cake table, cookie table (3), entry table (escort cards), buffet tables, appetizer table, coffee table. Additional Linens available for rental.
- **Disposable supplies:** Plastic cocktail plates (appetizers, cookies, cake), cocktail napkins, cake fork and disposable coffee cups.
- **Salad:** Preset at guest seats or at Salad Station.
- **Staffed Buffet:** Guests are served as they move through the buffet.
- **Early Setup:** When possible, we will load-in, setup equipment and install linens the day before the event. Guest place settings are completed the day of the event (before the cocktail hour). If an earlier setup is needed, client may pick up table linen at our Brackenridge location.
- **Cake service:** We will cut & plate your cake and serve it to your guests at their seats or plate at cookie table.
- **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 creamers & sweeteners. Coffee available from the start of the cocktail hour through dessert/cleanup.
- **Head table service:** toasting glasses & appetizers at head table.
- **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.

Optional Services (all sales subject to 21% production fee and PA sales tax)

- **Ice Water Service** ... \$ per guest. Includes water goblet. *Not available with disposable china.*
- **Cookie Traying**...Starting at \$ per event. Cookies must be on site when catering staff arrives on the day of the event. Leftover cookies are the client's responsibility.
- **Floor Length Linen Upgrade:** ... \$per table. Replaces standard lap-length tablecloths with floor-length linens in white, black, or ivory. Color tablecloths are also available – call for details.
- **Additional China:** Irish coffee mugs, real bar glassware, bread plates and other items are available for an additional cost. Please call for details.
- **Champagne Glass & Pour** ... \$per guest. *Not available with disposable china.*
- **China pickup/no rinse** ... Starting at \$. If your venue requires that china be removed the night of the event or has no commercial rinsing facilities.
- **Bar Glassware** ... \$per person (full package - wine, rocks, pilsner & highball). Partial packages are also available. Real glassware must be rented through the caterer.

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 - 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 venue 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

Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp
Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam

Passed Appetizers can be added starting at \$\$\$\$ (choice of 3)

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 – Pierogies with Sautéed Onions & Butter - or "Haluski"

Inquire about pricing per person (minimum 125*)

All prices and fees are subject to a 21% production fee and sales tax.

Pricing is effective January 1st, 2027 and may be subject to change without notice.

- **Includes:** All staffing, linen napkins, china & flatware, cake service, early setup, cookie replenishment and all other "standard services" (see page 3 for more details).
- **If less than 125 adult guests***, a surcharge starting will apply and the production fee may be replaced with a flat dollar amount. If more than 200 adult guests, a discount applies.
- **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 \$\$\$\$; 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 \$\$\$\$.*
 - Mediterranean Salad (*replaces greens salad - add \$\$\$\$*): Romaine & red tipped lettuce, Kalamata olives, grape tomatoes, feta cheese, etc.
 - Pittsburgh Salad Bar with French Fries (*replaces greens salad – add \$\$\$\$*).
 - 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
Hummus with Naan Dippers
Street Corn Dip with Tortilla Chips
Fresh Seasonal Fruit & Fruit Dip
Cut Fresh Vegetables & Ranch Dip
Assorted Cheese, Crackers & Mustard Dips
Bite Sized Italian Meats (pepperoni, salami, ham)
Warm Sweet & Sour, Swedish, Honey BBQ or Marinara Meatballs
Pulled Pork on a Crostini
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 \$\$\$\$ – 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.

Stuffed Mushrooms Caps – Sausage or Spinach	Mini Crab Cakes with Remoulade
Spanakopita (Spinach, Feta & Herbs in Phyllo)	Mini Burger Sliders
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	Coconut Shrimp with Orange Chili Sauce
Petite Red Potatoes w/Sour Cream & Chives	Macaroni and Cheese Bites
Honey BBQ Meatballs	Greek Style Feta Crostini
Miniature White Pizza	Mini Quesadillas
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 Attendant fee. Includes one hour of service and disposable supplies. Hot items require a working oven on site.

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