



Seated 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, 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.

Chef & I Catering – Standard Service Includes

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

- **China:** Dinner plate, salad plate, & flatware (deliver Friday, pickup Monday). *Guest seats are pre-set with 2 forks, knife and folded linen napkin. Salt & Pepper shakers at each guest table.*
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), appetizer table, coffee table. Additional Linens available for rental.
- **Disposable supplies:** Plastic cocktail plates (appetizers, cookies, cake), beverage napkins, cake fork and disposable coffee cups.
- **Salad:** Preset at guest seats or served upon request and choice of two dressings.
- **Fresh Rolls & Butter:** Lined basket at each guest table.
- **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 trayng. 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:** Plated meals, 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. Buffet leftovers are packaged for client in foil pans.

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.

Plated Meal Service (sit down dinner)
Allegheny Package

For the Cocktail Hour

Appetizer Display – Crudites and Cheese

Crisp Garden Fresh Vegetables including Broccoli, Whole Baby Carrots, Red and Green Bell Peppers, Cauliflower, Cucumbers and Celery - with Creamy Ranch Dipping Sauce
Fresh fruit may be substituted for cut vegetables during summer season

Assorted Bite Sized Cheeses and Crisp Crackers with
Sweet and Spicy Mustard Dipping Sauces

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

Salad Course

Field Greens and Chopped Romaine with Black Olives, Cherry Tomatoes & Cucumbers.
With Balsamic Vinaigrette (or your choice of dressing)

Fresh Dinner Rolls (basket) with Whipped Butter

Main Course

Choice of Entrée*

* The client may make two entrée choices. Each guest chooses one. The Client is responsible for ordering the exact quantity of each and for identifying the guest's choice at his or her seat. Special vegetarian and children's meals will also be provided.

Boneless Chicken Breasts Romano with Lemon Butter Sauce
Or - Chicken "Elizabeth" with mushrooms, peppers & creamy wine sauce

Sliced Sirloin Bourguignon with Button Mushrooms, Onions and Diced Tomatoes in a Rich
Red Wine Sauce
Or – Italian "Braciolo" with Spinach, Romano Cheese and Marinara Sauce

Sliced Pork Loin with Citrus Ginger Sauce (or Port & Balsamic Reduction)
Or - Pan Seared Pork Chops with mushroom sauce
Or – Stuffed Pork Chop

Baked Tilapia with Lemon Tarragon Cream Sauce

Sliced Turkey with Bread Stuffing & Gravy

Allegheny Sit Down Package (continued)

Choice of 1 Starch

Roasted Red Potatoes with Rosemary & Purple Onion – Or Garlic & Romano Cheese
Smashed Red Potatoes with Sour Cream
Red Potatoes with Sweet Onion and Dill Butter
Twice baked Potato
Almond Rice Pilaf
Angel Hair Nests with Garlic, Tomato and Basil

Choice of 1 Vegetable

Whole Green Beans Almondine
Fresh Cauliflower and Broccoli Blend
Brandy Glazed Baby Carrots
Sautéed Squashes and Baby Carrots with Herbs

After Dinner

Client Provided Wedding Cake (or another dessert)

Freshly Brewed Coffee

Station – available from cocktail hour through dessert/cleanup

Above price includes china, linen and all of the “standard services” listed on page 3.
*Pricing effective **January 1st, 2027** and may be subject to change. If less than 125 guests, price will increase and production fee will be replaced by a fixed dollar amount*
Menu items may be substituted from other packages or the optional items at the end of this guide.
We'll be happy to discuss whatever you're considering and give you a quote.

Upgrade Options – Add to Appetizer Display

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

Plated Meal Service (sit down dinner)
Monongahela Package

For the Cocktail Hour

Cold Appetizer Display

Fresh Cut Vegetables attractively displayed with Cool Ranch Dip

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

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 Hors D'oeuvres (choose 3)

Assorted Mini Quiche

Mushrooms stuffed with Italian sausage or Spinach

Miniature Spring Rolls with Duck Sauce

Petite Red Potatoes filled with Potato, Sour Cream and Chives

Chicken Cordon Bleu Bites

Crab Bites with Spicy Sauce

Italian Bruschetta

Spanakopita (Spinach, Feta & Herbs in Phyllo)

Chicken Skewers – Tandoori, Italian Marinated or Hawaiian

Salad Course

Field Greens and Chopped Romaine with Black Olives, Cherry Tomatoes & Cucumbers.

With Balsamic Vinaigrette (or your choice of dressing)

Fresh Dinner Rolls (basket) with Whipped Butter

Main Course

Choice of Two Entrées*

* The client may choose a chicken & one other entrée choice. Each guest chooses one. The Client is responsible for ordering the exact quantity. If you would not like Chicken the price can be adjusted. of each and for identifying the guest's choice at his or her seat. Special vegetarian and children's meals will also be provided.

Boneless Chicken Breasts with Your Choice of Stuffing, Topped with Appropriate Sauce:

Broccoli-Cheddar and Rice, Spinach and Bacon

Rice and Mushrooms, Traditional Bread

*Or - Pannéed Boneless Breasts with Mushrooms, Green Onion and
Baby Shrimp in Butter Sauce (add \$\$\$)*

Sirloin Stuffed with Asparagus, Roasted Red Peppers and Marsala Sauce

Or - New York Strip Steak, Topped with Seasoned Butter (add \$\$\$)

Cod Romano with Lemon Butter

Or - Baked Salmon Fillet with Teriyaki Orange Glaze (add \$\$\$)

Sliced Roasted Pork Loin with Apple Walnut Stuffing & Cinnamon Sauce

Monongahela Sit Down Package (continued)

Choice of 1 Starch

Delicate Nests of Cappellini (Angel Hair) with Garlic, Tomatoes and Basil

Twice Baked Potato with Cheddar Cheese

Sweet Potato – Twice Baked

Smashed Red Potatoes with Bacon, Shallots and Asiago Cheese

Roasted Red Potatoes with Cracked Pepper and Rosemary

Italian Risotto with Mushrooms

Choice of 1 Vegetable

Whole Green Beans with sliced Red & Yellow Sweet Peppers

Broccoli Spears with Tarragon and Dijon (or Toasted Sesame Butter)

Asparagus with Lemon Butter

Snow Peas, Baby Carrots and Pineapple

Sauté of Yellow and Green Squashes with Roasted Red peppers

After Dinner

Client Provided Wedding Cake (or another dessert)

Freshly Brewed Coffee

Station – available from cocktail hour through dessert/cleanup

Above price includes china, linen, and all the “standard services” listed on page 3.

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Other Beef/Seafood Entrees (market priced)

Beef Filet Mignon

Carved Tenderloin

Prime Rib

Crab Cakes

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)	Assorted Cocktail Puff Pastries
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	Phyllo Crab Puffs

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.