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(724) 295-2400

General Wedding 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:** 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. Exception - station style events.* **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), 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. Except for Station Style Service
- **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 regular, decaf, hot water & assorted hot tea, 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. Except for Station Style Service.
- **6 Hour Reception** – From cocktail hour (bar opens) until closing (music stops).
- **Leftovers:** 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.

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 – Bronze Buffet Package

For the Cocktail Hour:

Fresh Cut Vegetables & Dip* (broccoli, cauliflower, whole baby carrots, cucumbers, red & green peppers, celery) and Creamy Ranch Dip.

** Fresh Seasonal Fruit & dip may be substituted for cut vegetables at no charge.*

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

Coffee Station: Regular with sweeteners and creamers.

Salad Course: (served – or preset at guest seats)

Fresh Tossed Salad with Iceberg lettuce, red cabbage, shredded carrots, cucumbers, black olives and cherry tomatoes – with Italian (or balsamic) dressing.

Fresh Rolls and Butter are provided at guest tables (basket with linen napkin).

From The Buffet: (served by our staff)

Choice of Chicken (assortment of breasts, legs & thighs) (Add Boneless Chicken Romano for \$1.00pp)

Herb Baked Chicken (our most popular)

Citrus Ginger Chicken

Lemon Pepper Chicken

Italian Marinated Chicken

Cajun Style Chicken

Barbecue Chicken

Choice of 2nd Meat Entree

Sliced Roast Beef with Gravy (or Au Jus)

Sliced Pork Loin with Onion Gravy (or Berry Sauce)

Baked Sliced Ham with Fruit Sauce

Italian Meatballs or Sausage in Marinara Sauce – w/Rolls

Lasagna (Beef or Vegetarian)

BBQ Pulled Pork Sliders

Choice of Three Sides

Baked Ziti

Penne Pasta with Tomato & Fresh Basil or Marinara Sauce

Parslied Red Potatoes

Rice Pilaf with Carrots & Peas

Scalloped Potatoes

Traditional Smashed Potatoes

Broccoli, Cauliflower & Carrot Medley

Whole Green Beans

Whole Baby Carrots – Glazed or Herbed

Whole Kernel Corn with Red & Green Peppers

Peas & Carrots

Inquire about pricing per person (125 to 200) – Standard Service: Includes staff, guest linen tablecloths & linen napkins, service table linens, china & flatware, plated meals for wedding party, staffed buffet, cake service, cookie replenishment and other “standard services” (see page 2 for more details).

Inquire about pricing per person (125 to 200) – Limited Service: same day setup, guest linen tablecloths, disposable china-like plates, flatware, and linen napkin, cake service, appetizer display, service table linens, plated meals for wedding party, cookie replenishment and other “standard services” (see page 2 for more details).

If less than 125 adult guests, a surcharge will apply and the production fee may be replaced with a flat dollar amount. If more than 200 adult guests, a discount applies.

**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.**

Chef & I Catering – Silver Buffet Package

For the Cocktail Hour:

Appetizer Display:

- Fresh Seasonal Fruit & Fruit Dip* (June- September)
* *Fresh Cut Vegetables & Ranch dip may be substituted for fresh fruit at no charge.*
- Cheese & Crackers Assorted bites sized cheeses (Swiss/cheddar/provolone/hot pepper), crispy 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***

Coffee Station: Regular with sweeteners and creamers.

Salad Course: (served – or preset at guest seats)

Mixed Greens Salad with leafy lettuces & spinach, chopped Romaine, cucumbers, black olives, cherry tomatoes and red onion – with Balsamic Vinaigrette. *Other dressings/salad options available.*

Fresh Rolls and Butter are provided at guest tables (basket with linen napkin).

From The Buffet: (served by our staff)

Choice of Two Entrees

Boneless Chicken Breasts – Romano, Marsala, Picatta, Elizabeth (white sauce) or Tuscan style
Braised Beef Tips with Mushroom Gravy, Creamy Cajun Sauce or Burgundy Sauce
Sirloin Stuffed with Rice & Mushrooms Bavarian Sliced Beef with Mustard & Garlic Cream Sauce
Sliced baked Ham Hawaiian Style Pork Loin with Citrus Ginger - or Port/Balsamic Reduction
Home Made Stuffed Cabbage Baked Tilapia with Lemon-Tarragon Cream Sauce
Sliced Turkey Breast with Gravy
Penne Pasta with Chicken, Vegetables and Garlic Oil – or Red Pesto/Sirloin Strips/Sun Dried Tomatoes

Choice of Three Sides

Penne Pasta with Chunky Vodka Sauce Angel Hair Nests with Tomato & Fresh Basil Sauce
Spanish Rice Farfalle (bow tie pasta) with Creamy Alfredo Sauce
Red Potatoes with Dill Butter & Onion Smashed Red Potatoes with Sour Cream & Herbs
Red Potatoes with Creamy Garlic Sauce Roasted Red Potatoes with Rosemary & Purple Onion
Rice Pilaf with Almonds or Italian Veggies Whole Baby Carrots with Sherry & Cinnamon
Fresh Vegetable Medley (steamed & boiled) Whole Green Beans Almondine
“Signature” Potatoes

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Chef & I Catering - Gold Buffet Package

For the Cocktail Hour:

Appetizer Display:

- Fresh Seasonal Fruit (June- September) OR Hummus
- Assorted Cheese & Crackers
- Cut Veggies with Ranch Dip

Coffee Station: Regular with sweeteners and creamers.

Coffee service continues through the dessert course.

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:

Fresh Summer Salad with baby lettuces & chopped Romaine, strawberries, mandarin oranges, cranberries, toasted almonds and cherry tomatoes – with Raspberry Vinaigrette dressing.

Fresh Rolls and Butter are provided at guest tables (basket with linen napkin).

From The Buffet: (served by our staff)

Choice of Two Entrees

Chef-Carved Roasted Top Round of Beef (first position on the buffet) - with Horseradish & Au Jus

Italian Brasciole (Sirloin stuffed with Spinach & Romano) – with Marinara Sauce

Stuffed Boneless Chicken Breast (traditional bread, wild rice, mushroom or spinach & cheese)

Chicken Chasseur (Hunter’s Style) with Mushrooms, Tomatoes, Garlic, Parsley & White Wine

Chef-Carved Roasted Smoked Turkey Breast (first position on the buffet)

Roasted Pork Loin with Apple Walnut Stuffing & Cinnamon Sauce

Baked Cod with Bread Crumbs, Butter & Lemon – or our amazing Cod Romano

Louisiana Jambalaya with Shrimp, Chicken, Andouille Sausage, Tomatoes, Okra & Rice

Eggplant Rolotini with Ricotta Cheese & Marinara Sauce

Choice of Three Sides

Angel Hair Nests with Tomato & Garlic Oil (or Broccoli & Alfredo Sauce) – or Ziti Pasta with Italian

Vegetables & Garlic Oil – or Farfalle (bow tie pasta) with Crimini Mushrooms, Asparagus Tips and Red Pepper Pesto Sauce

Smashed Potatoes w/Asiago & Herbs – or Parslied Red Potatoes w/Bacon and Red Onion – or Roasted Red

Potatoes w/Garlic & Romano Cheese – or Wild & Long Grain Rice with Cranberries & Almonds

Seasonal Sauté of Fresh Vegetables –or Herbed Broccoli, Cauliflower, Carrots & Cherry Tomatoes – or Whole Green Beans with Red Peppers

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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	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.

Chef & I Catering - Optional Menu Items

These items may be used to replace those listed in the buffet packages. Pricing varies – call for quote.

Poultry

- Chicken Breasts Ala Vikki (stuffed with spinach & Feta w/creamy white wine sauce)
- Chicken Florentine (stuffed with spinach & Swiss cheese w/supreme sauce)
- Chicken Parmesan with a light Marinara sauce (not recommended for larger groups)
- Chicken with Asparagus & Red Peppers with Marsala Sauce
- Chicken Breasts with Roasted Garlic, Basil, Tomatoes & White Wine
- Southern Style Chicken Breast with Stone Ground Mustard Sauce
- Greek Style Chicken with Olives, Feta & Lemon Butter Sauce
- Chicken Breasts in Lemon Tarragon Cream Sauce
- Boneless Chicken Breast w/Fresh Mushroom Filling & Basil Butter sauce

Seafood

- Flounder stuffed with Crabmeat, Lemon Butter sauce
- Baked Salmon Filet – Orange Maple Glazed, Lemon Dill Butter or Lemon Caper Butter
- Shrimp & Artichoke Penne with Tomato & Fresh Basil
- Crab Cakes

Beef

- Sirloin Tips with Portobello Mushrooms & Rich Demi-Glace
- Sirloin stuffed with Asparagus & Roasted Red Peppers w/Marsala Sauce
- Chef Carved Prime Rib or Filet
- Barbecued Pulled Beef Sliders

Pork

- Herb Marinated Pork Loin with Apple Cranberry Chutney – or Blackberry Sauce
- Pan Seared Pork Chops with Mushroom Sauce
- Barbecued Pork Kebabs
- (NEW) Honey Style Baked Ham
- Kielbasa & Sauerkraut

Pasta/Italy

- Cheese Filled Tortellini with choice of sauce
- Angel Hair Nests w/Rock Shrimp & Alfredo Sauce
- Gnocchi with Pink Cream Pesto & Roasted Red Peppers

Starch

- Roasted Red Potatoes with Cracked Pepper & Rosemary
- Smashed Red Potatoes with Sour Cream, Cheddar Cheese & Bacon
- Perogies with Butter & Onion
- Twice Baked Potatoes
- Smashed Yukon Gold Potatoes with Sour Cream & Chives
- Sweet Potatoes – Twice Baked
- Rice Pilaf with Almonds and Red & Green Pepper
- Italian Risotto with Mushrooms

Vegetables

- Buttered Baby Carrots with Dill
- Louisiana Honey and Brandy Carrots with Pecans
- Sautéed Squashes, Red Peppers & Mushrooms
- Asparagus with a Lemon Butter Sauce
- Whole Green Beans with Onion & Bacon – or with Red & Yellow Peppers
- Austin Style Baked Beans with Bacon
- Sweet Buttered Corn
- Peas & Mushrooms

Salads

- Mediterranean Salad w/Kalamata Olives, Feta, Walnuts (etc) - Balsamic/Oregano Vinaigrette
- Classic Caesar Salad
- Baby Spinach Salad with Creamy Peppercorn dressing
- Broccoli, Cheddar & Bacon Salad
- Marinated Pasta Salad with Pepperoni
- Creamy Macaroni Salad
- Traditional Potato Salad with Bacon
- Fresh Fruit Salad
- Cole Slaw

Sandwiches

- Mini Deli Sandwiches On Kaiser Rolls – assortment of Turkey, Roast Beef & Ham - with cheese, lettuce, tomato & condiments (full sized sandwiches are also available)
- Mini Croissant Sandwiches – assortment of Chicken, Tuna & Egg Salad
- Breakfast Muffins with Egg, Cheese and Sausage or Ham

Desserts (etc.)

- Cookies, Baklava & Italian Biscotti
- Fudge Brownies
- Sliced Nutrolls & Apricot Rolls
- Sheet Cake
- Layer Cake
- Fruit or Cream Pies
- Petite Fruit or Custard Tarts
- Crispy Cobblers (cherry or apple)
- Sliced Cheesecake with Fruit Topping
- Italian Cannoli