



By A Grand Affair 724-295-2400
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General Event Menu (not for weddings)

Introduction. Thank you for your interest in Chef and I Catering by A Grand Affair. We are located in Brackenridge and have been in business since 1994. Our mission is to provide great food and service at an affordable price. Our team is led by American Culinary Federation Certified Executive Chef Kristopher Przybylek with over 35 years of experience.

Menu Selections. You may select and combine items from different packages within this guide. A formal quote will be prepared based on your selections and specific service requirements. If there is an item you would like that is not listed, our chef will be happy to accommodate special requests. Please note that we also offer dedicated menu packages designed specifically for wedding receptions. Pricing may vary by venue, and additional fees may apply depending on location and service needs. Please inquire for full details.

Pricing. All pricing listed in this guide applies to 2026 events and is subject to 7% sales tax. Due to fluctuating market conditions, pricing may change and is subject to adjustment without notice. Please inquire with our sales team for the most current and up-to-date pricing.

Service and Delivery Options. Please see next page for service and delivery options.

Minimum Orders

Menu pricing is based on a **minimum of 35 guests**. Orders below this minimum are subject to a **\$30 administrative and preparation fee**. Unfortunately, we are unable to accept catering orders for fewer than **20 guests**. Saturday events during peak wedding season require a **\$500 minimum order**. Exceptions may be considered depending on the date and circumstances—please inquire with our team.

Payments & Policies

A non-refundable retainer is required to reserve your event date. This amount will be applied toward your final invoice.

- \$150 retainer for standard delivery or drop-off orders • \$500 retainer for events requiring staffing

Additional Payment Terms:

- Final menu selections are typically due 30 days prior to the event (flexible when needed).
- Final guest count is required at least 14 days prior to the event. This number cannot be reduced after submission.
- The final balance is due 7 days prior to the event, unless other arrangements have been approved by management.
- Cash or check is preferred. Credit card payments are accepted with a 3% processing fee.

Please make checks payable to:

The Chef and I Catering 902 Brackenridge Ave. Brackenridge, PA 15014

Kindly include the **event date in the memo line** of your check.

**Current Prices Effective March 2026 – Prices subject to change without notice due to market conditions.
Substitutions may be made with notice for products that are unavailable from suppliers.**

Service and Delivery Options

The service style you choose will depend on your menu selections and the type of event you are hosting. Our sales team will gladly review the available options with you to help determine the best fit for your event. Please note that the service fees listed below are in addition to menu pricing.

Pickup Service

There is no additional charge for pickup service. Our catering team will prepare your order in disposable aluminum pans for pickup at our kitchen in Brackenridge.

Please specify whether you would like your order hot or cold at the time of ordering.

Please note: Pickup service does not include disposables, serving utensils, or warming equipment. These items may be added to your order for an additional charge. Any rented equipment must be returned to the kitchen after use.

White Glove Hands-Free Setup

Our team will deliver and set up your buffet including disposable dinnerware, plasticware, serving utensils, wire chafing racks with fuel, and paper napkins.

Deliveries involving stairs, long distances, or difficult access may require additional staff.

Equipment & Supplies (within 30 miles):

- 15% for events with 99 guests or fewer
- 10% for events with 100+ guests

Includes disposable dinnerware, plasticware, serving utensils, paper napkins, wire racks, and fuel.

Delivery Fee: \$40 per trip

Standard Service with Attendant

Our team will deliver, set up, and maintain the buffet during service. Staff will monitor and refill items as needed and assist with light guest table cleanup when possible.

Leftovers may be packaged upon request. Cake cutting available if requested in advance.

Equipment & Supplies (within 30 miles):

- 15% for events with 75 guests or fewer
- 10% for events with 76+ guests

Includes stainless steel chafing dishes with fuel, serving utensils, disposable dinnerware, plasticware, buffet coverings, paper napkins, and salt & pepper shakers.

Attendant Fee:

- 1 attendant per 75 guests @ \$32 per hour
- 5-hour minimum (portal-to-portal)

Optional Items and Services:

Disposable Dinnerware – Plate, Fork, Knife, Paper Napkin, Serving Utensils \$1.50 per person.

Disposable Wire Chafing Rack with Fuel - \$14.95 each.

Hot Box (holds 4 pans each to keep food warm before service) - \$25 + deposit \$100/ea.

Return Pickup Service (return for equipment and buffet cleanup) – Please ask for a quote.

China-like Dinner Plates and Bowls \$2.00/pp

Reflections Disposable Forks and Knives \$1.00/pp

Stainless Steel Chaffer rental for pickup or delivery \$25.00 + deposit \$100/ea.

Rental items such as linen tablecloths, linen napkins, china and glassware. Please ask for a quote.

Full-Service Catering – Please discuss your vision with our catering sales team and receive a custom quote.

Delivery Fees Outside the 30-Mile Radius Please Inquire

Executive Buffet

CHOICE OF ONE SALAD

Spring Mix & Romaine Salad with Choice of Dressing
~ Fresh Fruit Cubes (in season) ~ Broccoli, Bacon, and Cheddar Salad
Homemade Potato Salad ~ Homemade Macaroni Salad ~ Creamy Homemade Cole Slaw

CHOICE OF TWO ENTREES

Homemade Stuffed Chicken Breast ~ Sliced Roast Sirloin of Beef w/Mushroom Sauce
Baked Ham w/Pineapple Rum Sauce ~ Cheese Stuffed Shell with Meat Sauce ~ Chicken Romano
Turkey with Stuffing & Gravy ~ Fried Chicken ~ Sliced Roast Sirloin with Demi-Glace
Chicken Marsala ~ Meat Lasagna

CHOICE OF SIDES

Signature Red Potatoes ~ Smashed Red Potatoes ~ Rice Pilaf Almondine
Brown Sugar and Cinnamon Glazed Carrots ~ Pasta with Pink Sauce ~ Penne Alfredo
Whole Green Beans Almondine ~ Cheesy Potatoes ~ Fresh Broccoli, Cauliflower and Carrots
Fresh Baked Yeast Rolls and Butter

\$18.00 with 3 Side Dishes \$17.00 with 2 Side Dishes

Plus Service and Delivery Option and PA sales tax
If less than 35 guests, add \$30.00 admin/prep fee.

Signature Buffet

CHOICE OF ONE SALAD

Tossed Salad with Vinaigrette Dressing
Homemade Potato Salad ~ Homemade Macaroni Salad ~ Cole Slaw

CHOICE OF TWO ENTREES

Herbed Baked Chicken (Breasts, Legs, Thighs)
Braised Beef Tips Vienna with Onions and Mushrooms
Baked Ham or Cheese Lasagna
Roasted Breast of Turkey

CHOICE OF TWO SIDES

Signature Red Potatoes ~ Smashed Potatoes ~ Rice Pilaf
Glazed Carrots ~ Sweet Cut Corn ~ Seasoned Green Beans ~ Pasta Marinara
Fresh Baked Yeast Roll and Butter

\$16.75 with 3 Side Dishes \$15.75 with 2 Side Dishes

Plus Service and Delivery Option and PA sales tax
If less than 35 guests, add \$30.00 admin/prep fee.

Deluxe Boardroom Buffet

CHOICE OF ONE SALAD

Fresh Spring Mix and Baby Greens Salad with Ranch and Italian Dressing or
Cubed Fresh Fruit in Season

CHOICE OF TWO ENTRÉES

Grilled Chicken with Sautéed Grape Tomatoes, Mushrooms, White Wine and Garlic
Chicken Breast Romano ~ Chicken Breast Piccata ~ Chicken Breast Marsala
Tender Roast Sirloin of Beef with Mushrooms in a Rich Demi-Glace
Sirloin Tips with Onions, Cremini Mushrooms and Creamy Brandy Peppercorn Sauce
Roasted Pork Loin with Berry Sauce ~ Baked Ham with Strawberry Sauce

CHOICE OF PASTA

Penne with Chunky Tomato and Fresh Basil Sauce
Farfalle with Vodka Crème Sauce ~ Penne with Alfredo Sauce

CHOICE OF POTATO

Smashed Red Skin Potatoes with Asiago Cheese or Homestyle with Butter and Sour Cream
Signature Red Potatoes (Sweet n Savory) or Bacon with Red Onion
Homemade Red Skin Scalloped Potatoes, Cheddar Au gratin Red Potatoes

CHOICE OF VEGETABLE

Fresh Vegetable Medley (Zucchini, Yellow Squash, Red Pepper, Broccoli, Baby Carrot)
Imported Belgium Honey & Brown Sugar Glazed Carrots with a hint of Sherry Wine
Fresh Steamed Broccoli, Cauliflower and Carrots
Whole Green Beans with Bacon and Onion or Sweet Red Pepper

Fresh Baked Yeast Dinner Roll and Butter

\$20.00 per guest

Plus Service and Delivery Option and PA sales tax
If less than 35 guests, add \$30.00 admin/prep fee.

Quiche & Fruit (Light Buffet)

CHOICE OF ONE HOT ENTREE

Home Made Crustless Pan Quiche Broccoli & Cheddar or Bacon & Onion Quiche
Vegetarian Lasagna

CHOICE OF ONE COLD ENTREE

Mini Croissant Sandwiches (Egg, Tuna, Ham, & Chicken Salad **CHOOSE TWO**)
Mini Deli Sandwiches (*add \$0.75*) Turkey, Ham & Roast Beef - with Cheese & Condiments
Tossed Salad (with Ranch & Italian) Upgrade to FRESH FRUIT SALAD (when in season add \$0.75)

FRESH VEGETABLE TRAY WITH RANCH DIP

\$15.75 per guest

Plus Service and Delivery Option and PA sales tax
If less than 35 guests, add \$30.00 admin/prep fee.

Traditional Ethnic Buffet

Assorted Chicken Pieces (Breasts, Thighs and Legs)

Homemade Stuffed Cabbage with Beef and Rice

Penne Marinara

Add 1.00/per person ~ Meatballs or Meat Sauce

Signature Red Potatoes (Sweet n Savory) ~ Smashed Mashed Potatoes ~ Parsley Potatoes

Sweet Buttered Corn or Buttered Green Beans

Fresh Baked Yeast Dinner Roll and Butter

\$15.75 per guest

Plus Service and Delivery Option and PA sales tax

If less than 35 guests, add \$30.00 admin/prep fee.

Budget Buffet

CHOICE OF ONE HOMEMADE SALAD

Tossed Salad ~ Marinated Pasta Salad ~ Macaroni Salad ~ Cole Slaw

ENTREE

Herbed Baked Chicken or Barbecued (assortment of breasts, legs & thighs)

Substitute Boneless Chicken Romano (add \$1.75)

PASTA

Penne Marinara

Add 1.00/per person ~ Meatballs or Meat Sauce

CHOICE OF TWO SIDES

Parslied Red Potatoes ~ Smashed Mashed Potatoes ~ Rice Pilaf

Baked Beans ~ Sweet Cut Corn ~ Buttered Green Beans

Fresh Baked Yeast Dinner Roll and Butter

\$14.00 per guest

Plus Service and Delivery Option and PA sales tax

If less than 35 guests, add \$30.00 admin/prep fee.

Taco Buffet

Nachos & Cheese Sauce

Soft Four Tortilla Shells (2 per person)
Seasoned Ground Beef

Spanish Rice
Corn or Fajita Vegetables
Shredded Cheese, Sour Cream, Salsa, Lettuce, & Tomatoes

\$12.50 per guest

Plus Service and Delivery Option and PA sales tax
If less than 35 guests, add \$30.00 admin/prep fee.

Desserts

Assorted Cookies	\$2.00/guest	Traditional Sheet Cake	\$100 per sheet
Whole Cheesecake	\$45.00/per 16	Mini Fudge Brownies	\$2.00/guest
Fruit Pies (8 count)	\$20.00 Per Pie	Cupcakes	\$12.00 per doz
Sliced Seasonal Fresh Fruit	\$2.75/guest	Italian Cannoli	\$3.00/guest

Other items may be available – call for more information.

Optional Services & Equipment

Hot Coffee ... \$150.00 (100 cups - regular or decaf)

Includes creamers, sweeteners, stirrers disposable cups and commercial insulated dispenser (must be returned).

Cold Beverages ... call for quote and availability. Iced tea & lemonade (dispenser service). Canned sodas & bottled water Starting at \$3.75pp. Pricing depends on length of service and refrigeration resources on site.

Alternate Menu Selections

(Call for availability and pricing).

Entrees:

Penne Pasta with Chicken, Veggies & Garlic Oil

Louisiana Style Jambalaya

Southern Style Chicken Breasts (mustard cream sauce)

Stuffed Chicken Breasts (bread or spinach/feta)

Cod Romano

Sirloin stuffed w/Spinach & Cheese (Italian Brasciole)

Beef Tips w/Burgundy sauce (or creamy Cajun sauce)

Sliced Pork Loin (choice of sauce)

Cheese Filled Tortellini – choice of sauce

Eggplant Rollatini

Tuscan Style Chicken

Sliced Turkey with Gravy

Baked Scrod w/Bread Crumbs

Sirloin stuffed w/Asparagus & Red Peppers

Bavarian Beef (mustard/onion/cream sauce)

BBQ Ribs

Appetizers & Sides:

Fresh Cut Vegetables & Ranch Dip

Assorted Cheeses, Crackers & Mustard Dip

Sweet & Sour (or Swedish) Meatballs

Bite Sized Italian Meats

Farfalle Pasta with Red Pesto

Roasted Red Potatoes with Rosemary & Onion

Red Potatoes in Garlic Cream Sauce

Perogies w/Butter & Onion

Rice Pilaf w/Almonds or Italian Vegetables

Cauliflower au Gratin

Snow Peas w/Pineapple & Baby Carrots

Southwestern Corn with Red & Green Peppers

Greek Romaine or Caesar Salad

Vegetable Salad

Sliced Fresh Seasonal Fruit & Dip

Home Made Hummus & Pita Bread

Stuffed Mushroom Caps

Shrimp Cocktail

Gnocchi w/Pink Cream sauce

Red Potatoes with Dill Butter & Onion

Smashed Potatoes w/Asiago or Cheddar

Spanish Rice

Wild & Long Grain Rice w/Cranberries

Carrots & Squashes

Whole Green Beans w/Onion & Bacon

Peas & Mushrooms

Fresh Spinach & Mushroom Salad Marinated