



EVENTS



CHASE CENTER
on the riverfront



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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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.

BREAKFAST ADDITIONS

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

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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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

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



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

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

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

Sweets Break (V)

Freshly Baked Cookies, Brownies and Mini Cupcakes
Chef's Selection of Assorted Candies and Chocolate Bars
\$5

Chips N Dips Break (GF)(V)

Fresh Corn Tortilla Chips, House Made Potato Chips
Salsa, Guacamole, Pico Di Gallo,
French Onion and Sour Cream Dips
\$6

Sweet and Salty Break

Traditional Soft Pretzels, "Uncle Jerry's" Dark Pretzels
Mini-Chocolate Covered Pretzels, Caramel Corn, Snack Mix,
Assorted Mustards
\$6

Trail Mix Break (V)

Premium Snack Mix, Assorted Dried Fruits, Wasabi Peas,
Roasted Nuts and M&Ms
Nature Valley Granola Bars and Kind Bars
\$7

Crunch N Munch Break (GF)(V)

Kale Chips, Pop Chips, Flavorful Roasted Chick Peas
Assorted Mini Cookies and Pop Corn
\$7

Bistro Bar Break (V)

Cold Press Juices, Fresh Squeezed Orange Juice, Seasonal Fruit Smoothies
Assorted Greek Yogurts, Crunchy Granola
Fresh Baked Carrot and Ginger Muffins
\$7

Mezze Break (V)

Traditional Hummus, Spinach and Artichoke Dip, Traditional Bruschetta
Fresh Vegetable Crudités, Feta Cheese and Olives
Assorted Crackers and Crostini and Pita Chips
\$7

Protein Break

Hard Boiled Eggs, Beef and Turkey Sticks, String Cheese
Roasted Almonds, Trail Mix and Kale Chips
Kosher Salt, Black Pepper and Hot Sauce
\$7

All food and beverage is subject to a 22% staffing charge, prices are subject to change.
All menu items must be ordered for the full guaranteed guest count of the event.

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