



# CHIAVETTA'S®

## CHIAVETTA'S FULL-SERVICE PRICING

150 PEOPLE MINIMUM DURING PEAK SEASON. \$3.00/PERSON EXTRA IF FALL BELOW MINIMUM.  
SERVICE CHARGE OF 15% ON ALL EVENTS ON PAPER. 18% ON CHINA OR BELOW MINIMUM.  
ALL MENUS ARE SERVED ON PAPER WITH STAINLESS SILVERWARE UNLESS OTHERWISE NOTED. CHINA  
SERVICE CAN BE ADDED FOR AN ADDITIONAL \$5.00/ PERSON.  
LINENS, TABLE COVERINGS AND NAPKINS CAN BE ADDED FOR AN ADDITIONAL \$13.00/ TABLE.

## HORS D'OEUVRES

HORS D'OEUVRES CAN BE ADDED TO YOUR MENU FOR A 1-HOUR SERVICE PRIOR TO DINNER  
PRICE IS PER TRAY. EACH TRAY FEEDS 50 PEOPLE

- Assorted Cheeses and Crackers - \$80.00
- Assorted Fresh Vegetables w/Ranch -\$75.00
- Assorted Fresh Fruit - \$80.00
- Relish Tray - \$70.00
- Mediterranean Tray - \$100
- Assorted Mini Quiche - \$85.00
- Swedish Meatballs - \$80.00
- Capresse Skewers - \$95.00
- Stuffed Mushrooms - \$85.00

# ~MENUS~

## ~ TRADITIONAL BARBEQUE MENU ~

**\$23.50 Per Person**

- 1/2 Chiavetta's Barbeque Chicken
- Homemade Potato Salad
- Tossed Garden Salad with Chiavetta's house made Italian Dressing
- Baked Beans (our own special recipe)
- Dinner Rolls and Butter
- Sheet Cake
- Coffee & Tea

## ~ BUFFET STYLE DINNER I ~

**\$28.50 Per Person**

- Chiavetta's BBQ Chicken 1/4's or Breaded, Oven Baked Chicken
- Roast Beef on Weck or Seeded Rolls
- Pasta with Homemade Sauce and Meatballs
- Potato Au gratin
- Tossed Garden Salad w/ Chiavetta's Ital. Dressing
- Fresh Fruit Trays
- Homemade Greek Bow Tie Pasta Salad
- Homemade Macaroni & Tuna Salad
- Relish Trays
- Condiments
- Coffee & Tea

## ~ BUFFET STYLE DINNER II ~

**\$32.50 Per Person**

- Chiavetta's BBQ Chicken 1/4's
- Charcoal Roasted Flank Steak
- Homemade Potato Salad
- Tossed Garden Salad w/ Chiavetta's Ital. Dressing
- Fresh Grilled Vegetables
- Assorted Rolls & Butter
- Assorted Desserts
- Coffee & Tea

~ EUROPEAN WEDDING BUFFET ~

\$34.75 per person

- Chiavetta's BBQ Boneless Chicken Breast
- Roast Beef on Weck or Seeded Rolls
- Parsley Buttered Potatoes w/ Parmesan Cheese
- Tri-Color Basil Infused Tortellini Salad
- Tossed Garden Salad w/ Chiavetta's Ital. Dressing
- Greek Bow-Tie Pasta Salad
- Mediterranean Tray
- Condiments
- Coffee & Tea

**The Following Includes Full table service on China (includes dinner plates, coffee cups & saucers, dessert plates, etc.) with stainless silverware**

~SIT-DOWN MENU~

\$37.50 Per Person

**Entree (*Choice of One*)**

- Stuffed Chicken Breast
- Stuffed Pork Chops

**Entrees available at an additional cost per person:**

- Prime Rib - Call to inquire about current market pricing
- 12-14 oz. Charcoal Broiled Strip Steak – Call to inquire about current market pricing
- 10-12 oz. Charcoal Broiled Strip Steak – Call to inquire about current market pricing

**Potato (*Choice of One*)**

- Red-skinned smashed potatoes
- Potato Au gratin
- Parsley buttered potatoes
- Dill buttered potatoes
- Oven roasted potato wedges
- Wild rice blend

**Vegetable (*Tossed Salad, Plus Choice of One Item Below*)**

- Italian mixed vegetables
- Whole green beans & almonds
- Mini green beans & mushroom caps
- Chunked cauliflower
- Mexican corn
- Mixed grilled vegetables (available at \$2.50 additional per person)

**Includes**

- Dinner Rolls w/ butter
- Coffee, Tea, and Milk
- Dessert Tray: Mini Assorted Cookies, Mini Turnovers, Mini Cream Puffs, Brownies, Baklava, etc.

## ~ Family Style Dinner ~

**\$42.25/Person**

- Tossed garden salad with spring mix, tomatoes, cucumbers, croutons, etc. with Chiavetta's Italian Dressing
- Pasta with homemade marinara sauce and mini meatballs
- Assorted dinner rolls & butter, mini muffins, and cinnamon rolls
- Coffee & Tea

### **Entrees (choice of 2)**

- Sliced top round of beef with gravy
- Sliced breast of turkey with gravy
- Sliced ham with pineapple sauce
- Oven baked breaded chicken
- Oven baked breaded center cut pork chop
- Chicken breast parmesan
- Chicken breast with mushroom sauce
- Chiavetta's barbequed grilled boneless chicken breast

### **Entrees available at an additional cost per person:**

- Sliced prime rib of beef with au jus – Call to inquire about current market pricing
- Stuffed chicken breast with béarnaise sauce – \$5.25
- Stuff Breaded Pork Chop - \$5.50
- Chicken cordon bleu with béarnaise sauce – \$4.25
- Hand cut roasted pork loin – \$5.25
- Hand cut charcoal-grilled flank steak – \$6.00

### **Potato (choice of one)**

- Red-skinned mashed potatoes
- Potato Au gratin
- Parsley buttered potatoes
- Dill buttered potatoes
- Oven roasted potato wedges
- Wild rice blend

### **Vegetable (choice of one)**

- Italian mixed vegetables
- Whole green beans & almonds
- Mini green beans & mushroom caps
- Chunky cauliflower
- Mexican corn
- Mixed grilled vegetables (available at \$2.50 additional per person)

### **Dessert (choice of one)**

- Ice cream with strawberries
- Dessert trays placed on tables

### **Additional dessert items (available at an additional cost per person)**

- New York style cheesecake with fresh strawberries – \$4.50
- Deep dish apple pie with ice cream – \$4.50
- Triple layer chocolate cake – \$5.50
- Fresh strawberry shortcake – \$5.50

# ~Additional Menu Items~

PLEASE CALL FOR ADDITIONAL PRICING

- Assorted Pizzas
- Marinated Tri-Color Tortellini Salad
- Macaroni and Tuna Salad
- Assorted Italian Specialty Breads & Butter
- Italian Sausage with Peppers & Onions
- Meatballs in Sauce with Grated Cheese