

Lunch Menu

*\$10.50 per person / 1 main dish and 3 sides
\$12.50 per person / 2 main dishes and 3 sides*

MAIN DISHES

Chuckwagon Pulled Pork

Tender slow roasted pulled pork, smothered with our signature BBQ sauce

Chuckwagon Steak and Cheese

Our own wood-fired smoked steak served with peppers, onion and provolone cheese piled on a hoagie roll

Hot Sausage

Served with peppers and onions

Grilled Chicken Sandwich

Tender breast of chicken, grilled and served with lettuce and tomato

Hamburgers and Hot Dogs

1/4 lb. of ground beef served with roll, lettuce, tomato, onion and your choice of condiments and juicy hot dogs grilled to perfection

SIDES

Macaroni & Cheese

Baked Beans *Chuck's secret recipe*

Potato Salad, Macaroni Salad, Coleslaw,

Pasta Salad *All salads homemade fresh in house*

APPETIZER PLATTERS

Vegetables *(large \$65.00 ~ small \$35.00)*

Fresh Fruit *(large \$80.00 ~ small \$50.00)*

Cheese *(large \$100.00 ~ small \$60.00)*

Hot Hors d'oeuvre *(price available upon request)*

Cold Cut Sandwich Platter *(\$4.00 / sandwich)*

Beef, turkey, ham, provolone, Swiss and American cheeses, with Kaiser rolls, lettuce, tomato, ketchup, mustard and mayo

BEVERAGES

Tea, Lemonade, Coffee

\$2.00 per person

Just about anything is available upon request ... please ask!

1. All catering services include Styrofoam plates, plastic cutlery and napkins as a courtesy.
2. A final guest count is required **10 days prior to your event.**
3. PA sales tax and 15% gratuity will be added to your final bill.

THE CHUCKWAGON

Restaurant & Catering

Ph 814-445-3500

Fx 814-444-0590

305 North Kimberly Ave.

Somerset, PA 15501

Basic Menu

\$11.50 per person / 1 main dish and 3 sides

\$13.50 per person / 2 main dishes and 3 sides

Additional \$2.00 per person for fine hard plastic ware

MAIN DISHES

Rotisserie Grilled Chicken

An assortment of thighs, legs, and breasts with dry rub seasoning

Breaded Chicken

Hand-breaded with Italian seasonings

Baked Tavern Ham

Slow-roasted and delicious

Chicken Dijon

Boneless chicken breast, marinated in Italian seasonings and Dijon mustard sauce

Roast Beef

Trimmed, seasoned, and slow roasted

Stuffed Cabbage

Cabbage leaves stuffed with hamburger and rice cooked in tomato sauce

Choice Menu

\$13.50 per person / 1 main dish and 3 sides

\$16.50 per person / 2 main dishes and 3 sides

Additional \$2.00 per person for fine hard plastic ware

MAIN DISHES

Pork Tenderloin

Served with Jamaican Jerk, Cajun or Dry BBQ Rub

Swiss Steak

Served in a mushroom gravy

BBQ Ribs

Country-style boneless spare ribs served in BBQ sauce

Turkey

All white meat, slow roasted in its own juices

Stuffed Chicken Breast

Boneless breast stuffed with homemade bread stuffing

Chicken Parmesan

Breaded, boneless chicken breast smothered in red sauce and mozzarella cheese

Chicken Cordon Bleu

Hand breaded chicken stuffed with ham and Swiss cheese.

BASIC & CHOICE MENU

VEGETABLES

Green Beans with bacon pieces or Almondine

Corn

Glazed Baby Carrots with butter and brown sugar

California Blend Broccoli, cauliflower and carrots

BASIC & CHOICE MENU

SALADS

All homemade fresh in house

Potato Salad

Macaroni Salad

Coleslaw

Spring Mix Salad with assorted dressings

Pasta Salad

Caesar Salad

BASIC & CHOICE MENU

STARCHES

Baked Beans Chuck's secret recipe

Noodles with broth

Rigatoni without meat sauce (add \$1.00 for meat)

Homemade Bread Stuffing

Scalloped Potatoes in white sauce

Au Gratin Potatoes in cheese sauce

Golden Mashed Potatoes with gravy

Garlic Red Skin Mashed Potatoes

Baked Potatoes served with butter and sour cream

Red Skin Parsley Potatoes Baby red potatoes with parsley, garlic and butter

Nonie's Potatoes shredded potatoes in heavy cream sauce

Select Menu

\$21.50 per person / 1 main dish and 3 sides

\$26.50 per person / 2 main dishes and 3 sides

Includes fine hard plastic ware

MAIN DISHES

Seafood Alfredo

Shrimp and scallops served in a creamy white alfredo sauce served over linguini

Grilled Salmon

Wild Alaskan salmon steaks topped with brown sugar glaze

Baby Back Ribs

Slow-smoked pork ribs in BBQ sauce

Prime Rib

Rotisserie grilled and slow roasted, served au jus with homemade horseradish sauce

Chicken Saltimbocca

Chicken breast wrapped around a blend of four cheeses with herbs and prosciutto ham

You may also choose from Basic & Choice options

VEGETABLES

Roasted Brussel Sprouts with almond or bacon

Grilled Asparagus fresh whole asparagus spears, roasted with olive oil and seasoned

Prince Edward Medley whole yellow and green beans with baby carrots in a butter sauce

Fresh Zucchini, Yellow Squash and Roma Tomatoes sautéed in olive oil & garlic (in season)

STARCHES

Twice Baked Potatoes baked and stuffed with butter, sour cream and cheddar cheese

Rosemary Garlic Roasted Baby Potatoes

SALADS

Tortellini Salad served cold with black olives, diced tomatoes, pepperoncinis, a variety of cheeses in a Greek feta dressing

Strawberry Salad spring mix salad with fresh strawberries, walnuts and a poppy seed dressing

Caesar Salad Roma lettuce, red onion, croutons, shredded parmesan, Caesar dressing