

ENTRÉES

Served with a House Salad, Seasonal Vegetable and Appropriate Starch.
Coffee, Hot Tea, Rolls and Butter Included.

Chicken Saltimbocca Prosciutto, Fontina and Sage with a Marsala Sauce	\$ 28.00
Baked Chicken in Puff Pastry Boneless Chicken Breast Stuffed with Herb Butter	\$ 30.00
Half Roasted Chicken with Fresh Herbs	\$ 28.00
Chateau Roasted Half Duck with a Lavender Honey Glaze	\$ 34.00
Grilled Seasonal Fish Halibut or Seabass with Chive Beurre Blanc	\$ 38.00
Grilled Filet of Farmed Salmon with an Orange Saffron Glaze	\$ 29.00
Grilled Lamb Chops with Port Mustard Sauce	\$ 45.00
Grilled Pork Chop with Spicy Tomato Apricot Chutney	\$ 34.00
New York Steak Cooked Medium Rare to Medium, with Green Peppercorn Sauce	\$ 38.00
Filet Mignon Cooked Medium Rare to Medium with a Choice of Madeira, Red Wine or Wild Mushroom Sauce	\$ 42.00
Roast Provimi Veal Loin Sliced Thin on Spinach with Artichokes, Capers and Lemon Sauce	\$ 47.00
Vegetarian Wild Mushroom Ravioli with Brown Butter Sage Sauce	\$ 30.00
Breast of Pheasant with Wild Mushroom Sauce	\$ 48.00
Classic Surf & Turf Filet Mignon with Truffle Sauce and Grilled Prawns with Lemon Garlic	\$ 58.00



COMBO PLATES

Add the Following to Any Entrée Above

Chicken Breast with Wine Sauce \$ 7.00/Person

Fish of the Day \$ 10.00/Person

Lobster Tail \$ 49.00/Person

Kosher Meals are Available. Please ask Chateau Catering Manager for Details.

CHATEAU BUFFET EVENING DINING

Minimum 35. One Hour Buffet.

1 Entrée Buffet	\$ 34.00/Person
2 Entrées Buffet	\$ 38.00/Person
3 Entrées Buffet	\$ 45.00/Person

Price Includes Coffee and Tea Station, Rolls and Butter.

SALAD Please Choose Two

Mixed Field Greens with Balsamic Vinaigrette, Classic Caesar Salad Tossed
Pasta with Seasonal Vegetables, Couscous with Seasonal Vegetables
Classic Spinach Salad with Warm Bacon Dressing on the Side

VEGETABLES Please Choose One

Sauté Seasonal Vegetables, Roasted Root Vegetables

STARCHES Please Choose One

Mashed Potatoes, Roasted Red Potatoes, Wild Rice Pilaf
Pasta with Herbs and Butter, Scallop Potatoes

ENTRÉE CHOICES

POULTRY

Saltimbocca Chicken Breast with Prosciutto, Fontina, and Sage Marsala Wine Sauce
Chateau Heart Healthy Grilled Chicken with Fresh Herbs in a White Wine Sauce
Mediterranean Chicken with Roasted Garlic, Artichokes in a Sun-dried Tomato Sauce

BEEF

Grilled Tri-Tip
Braised Angus Beef in Wild Mushroom Sauce
Grilled Tenderloin of Beef or Prime Rib (Add \$5.00 Per Person)
Available Sauces: Cabernet Sauvignon Sauce, Wild Mushroom Sauce, Gorgonzola Demi Sauce

LAMB

Greek Leg of Lamb In a Red Wine Sauce with Kalamata Olives, Sun-dried Tomatoes and Feta Cheese

PORK

Grilled Pork Loin With a Rosemary Au Jus

SEAFOOD ~ GRILLED

Salmon ~ Fish of the Season ~ Market Price

VEGETARIAN

Musaka Grilled Eggplant, Eggs, Parmesan Cheese, Tomatoes and Onions

REGIONAL FLARES THEMED BUFFETS

FIESTA BUFFET \$ 28.00

Tortilla Chips with Salsa. Cheese Enchiladas with Salsa Verde, Beef, Carnitas or Chicken Soft Tacos, Black Beans, Green Salad and Tortillas

ITALIAN BUFFET \$ 35.00

Cesar Salad, Grilled Marinated Vegetables, Slow-Roasted Garlic Marinated Beef Tri-Tip, Chicken Piccata, Penne Pasta with Garlic Wine Sauce

PACIFIC RIM BUFFET \$ 41.00

Oriental Salad, Thai Red Curry Chicken, Beef Broccoli, Snowpeas and Mushrooms with Prawns in Cellophane Noodles, Fried or Steamed Rice and Fortune Cookies



PLATED DESSERTS

STRAWBERRY SHORTCAKE (in season) \$ 6.00

With Fresh Biscuits, Fresh Strawberry Sauce and Whipped Cream

CLASSIC "MUDD PIE" With Chocolate Creme Anglaise \$ 6.00

CLASSIC CHEESECAKE With Fruit Purée \$ 6.50

TIARAMISU Accented with Chocolate Powder \$6.50

RASPBERRY MONT BLANC PYRAMID With Creme Anglaise \$ 7.50

TRIPLE LAYER CHOCOLATE TRILOGY With Chocolate Swirls \$ 7.50

BUFFET DESSERTS

Price Per Person.

SUNDAE BUFFET \$ 6.00

With Vanilla Ice Cream, Caramel, Fruit and Hot Fudge Toppings, Whipped Cream and Nuts

STRAWBERRY SHORTCAKE (in season) \$ 6.00

With Fresh Biscuits, Fresh Strawberry Sauce and Whipped Cream

ASSORTED CAKES AND PIES (in season) \$ 6.50

A SELECTION OF INDIVIDUAL GOURMET DESSERT \$ 11.00

CEREMONIAL 10 INCH WEDDING CAKE (Added to Your Dessert buffet) \$ 125.00

CHAMPAGNE RECEPTION

HOR D'OEUVRE STATIONS

Hot and Cold Hors D'oeuvres: Chilled Shrimp, Crab Stuffed Tartlets, Grilled Marinated Vegetables, Beef Wellington, Chicken Satay, Spinach Walnut and Roquefort Cheese Stuffed Mushrooms.

CARVING STATION

With Chef Carving your Choice of 2 Meats: Turkey, Beef or Ham
Served with Mini Rolls and Condiments.

PASTA STATION

Cheese Tortellini with Chateau Marinara Sauce, Wild Mushroom Ravioli with Brown Butter Sage Sauce, Penne Pasta with Prawns, Roasted Pepper, Hot Chili Peppers, Garlic, White Wine and Herbs.

\$70.00/Person

Food Replenished for 1.5 Hours.

Cocktail Tables,

Six Food and Beverage Stations.

50 Minimum.



4 FESTIVAL HOR D'OEUVRE STATIONS

Order from the 4 Festival Stations:

2 stations \$ 30.00/Person

3 stations \$ 38.00/Person

4 stations \$ 45.00/Person

AMERICAS

Skewered Fresh Fruit, Brazilian Braised Pork, Grilled Fresh Fish with Cilantro and Lime, Salsa Sides and Mini Tortillas.

PACIFIC RIM

Oriental Salad, Pot Stickers, Grilled Skewered Vegetables with Dipping Sauces and Chicken Satay.

ITALIAN CORNER

Expansive Antipasto Platter. Salad Caprese and Assorted Calzones.

ASSORTED FRENCH PASTRIES

Including Chocolates, Fruit and Cream Filled Pastries and a Flavored Coffee Station

COFFEE AND TEA STATION

Included

Prices are for food service of 1.5 hours