Thank You for inquiring about our banquet & function facilities. It is our intention to make every function a memorable and enjoyable experience.

Menu

48 Bay Road
Norton, MA 02766
508.286.4050

Chateau Buffet Menu

Buffet Entree Selections

Choice of Two Entrees

- Chicken Cutlet Parmigiana
  melted mozzarella & tomato sauce
- Chicken Marsala
  with marsala wine, fresh mushrooms & pancetta
- Chicken Piccata
  fresh lemon, sliced mushrooms, capers & white wine
- Chicken, Penne & Broccoli
  sauteed in garlic & oil
- Lasagna
  topped with meat sauce
- Broiled Haddock
  topped with seasoned crumbs
- Baked Stuffed Haddock
  Add 12/person with our scallop & crab stuffing
- Sausage, Peppers & Onions
- Sausage Abruzzi
  Italian sausage with roasted red & green peppers, spicy marinara, wine & mozzarella cheese tossed with penne
- Marinated Sirloin Tips
  Add 14/person
- Sirloin Tips Marsala
  Add 15/person with onions & mushrooms in marsala sauce

Additional Entree Choice $7.00 per person

Choice of One Pasta

- Toasted Ravioli
  topped with meat sauce
- Baked Stuffed Shells
  topped with tomato sauce
- Penne
  tossed with meat sauce
  Additional Pasta Choice – $5.00/person
- Penne & Broccoli
  sauteed in garlic & oil
- Gnocchi Pomodoro
  in a creamy tomato sauce
- Mezza Rigatoni Bolognese

Choice of One Side

- Rice Florentine
- Butternut Squash
- Fresh Broccoli Florets
- Oven Roasted Potatoes
  Additional Side Choice – $3.00/person

LUNCH BUFFET: Monday thru Saturday 11:30 am - 2 pm – $29.00 per person
DINNER BUFFET: 2 pm to close & All Day Sunday – $35.00 per person

Children under 10 – $16.00 per person
Prices subject to MA Meals Tax and 20% Gratuity

Add a Mini Chocolate Chip Cannoli for Dessert
$3.50 per person

A La Carte Hors d’oeuvres

- Assorted Cheese & Cracker Tray with Pepperoni & Fresh Fruit …………. $5.00 per person
- Assorted Fresh Cut Vegetables & Dip………………………………………………. $5.00 per person

TRAYS OF 50 PIECES

- Toasted Ravioli with meat sauce ……………………………………. $95
- Mozzarella Sticks with marinara sauce ………………………………. $75
- Small Meatballs in tomato sauce ………………………………………. $85
- Simply Roasted Wings ………………………………………………….. $100
  brushed with olive oil, herbs & spices
- Boneless Buffalo Tenders (mild) ………………………………………… $100
- Jumbo Shrimp with Cocktail Sauce ……………………………………. $130

REMAINING FOOD ITEMS CANNOT BE PACKAGED TO GO • VEGETARIAN AND GLUTEN FREE MEAL AVAILABLE

PRICES ARE GUARANTEED 30 DAYS PRIOR TO YOUR EVENT.

Before placing your order, please inform your server if a person in your party has a food allergy.
Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
**Chateau Special Event Plated Menu**

**LUNCH:** Monday thru Saturday 11:30 am - 2 pm  •  **DINNER:** 2 pm - Close & All Day Sunday

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**Your Entree Selections Includes:**

**Choice of One:** Garden Salad, Caesar Salad or Cup of Italian Wedding or Soup of the Day

**Our Famous Italian Bread & Butter • Hot Coffee or Tea • Individual Mini Chocolate Chip Cannoli for Dessert**

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**Choose up to 3 Entrees**

<table>
<thead>
<tr>
<th>Classics</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Parmigiana with Penne</td>
<td>$30</td>
<td>$37</td>
</tr>
<tr>
<td>Chicken Parmigiana with Toasted Ravioli</td>
<td>$33</td>
<td>$40</td>
</tr>
<tr>
<td>Eggplant Parmigiana with Penne</td>
<td>$29</td>
<td>$36</td>
</tr>
<tr>
<td>Toasted Ravioli with MeatSauce</td>
<td>$28</td>
<td>$35</td>
</tr>
<tr>
<td>Veal Cutlet Parmigiana with Penne</td>
<td>$33</td>
<td>$40</td>
</tr>
<tr>
<td>Penne Pasta tossed with Tomato Sauce</td>
<td>$27</td>
<td>$33</td>
</tr>
<tr>
<td>Sauté Chicken, Penne &amp; Broccoli with garlic butter &amp; romano cheese</td>
<td>$31</td>
<td>$38</td>
</tr>
<tr>
<td>Baked Lasagna with Meat Sauce</td>
<td>$28</td>
<td>$35</td>
</tr>
<tr>
<td>Chicken Supreme with creamy white sauce with rice florentine &amp; fresh vegetable</td>
<td>$30</td>
<td>$37</td>
</tr>
<tr>
<td>Chicken Marsala over Penne</td>
<td>$33</td>
<td>$40</td>
</tr>
<tr>
<td>Chicken Piccata over Penne</td>
<td>$33</td>
<td>$40</td>
</tr>
<tr>
<td>Marinated Sirloin Tips &amp; Grilled Chicken with oven roasted potatoes &amp; fresh vegetable</td>
<td>$36</td>
<td>$42</td>
</tr>
<tr>
<td>Marinated Sirloin Tips with mashed potato &amp; fresh vegetable</td>
<td>$37</td>
<td>$44</td>
</tr>
<tr>
<td>Sirloin Tips Marsala with onions &amp; mushrooms in marsala sauce with mashed potato &amp; fresh vegetable</td>
<td>$38</td>
<td>$45</td>
</tr>
</tbody>
</table>

| Lunch Salads w/ Soup                                                                             |       |        |
| Grilled Chicken Caesar Salad with cup of Italian wedding soup                                    | $27   | N/A    |
| Garden Salad topped with Grilled Chicken with cup of Italian wedding soup                        | $27   | N/A    |
| Greek Salad topped with Grilled Chicken with cup of Italian wedding soup                          | $29   | N/A    |

<table>
<thead>
<tr>
<th>Trios</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasted Ravioli, Chicken Parm &amp; a Meatball</td>
<td>$33</td>
<td>$39</td>
</tr>
<tr>
<td>Chicken Parm, Toasted Ravioli &amp; Penne</td>
<td>$33</td>
<td>$39</td>
</tr>
<tr>
<td>Lasagna, Chicken Parm &amp; a Meatball</td>
<td>$33</td>
<td>$39</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Seafood</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broiled Scrod with rice florentine &amp; fresh vegetable</td>
<td>$34</td>
<td>$42</td>
</tr>
<tr>
<td>Haddock St. Germaine baked with cream &amp; swiss cheese, topped with seasoned crumbs with rice florentine &amp; fresh vegetable</td>
<td>$32</td>
<td>$38</td>
</tr>
<tr>
<td>Fish &amp; Chips Served with french fries &amp; cole slaw</td>
<td>$32</td>
<td>$38</td>
</tr>
<tr>
<td>Baked Stuffed Haddock with our scallop &amp; crab stuffing</td>
<td>$35</td>
<td>$44</td>
</tr>
<tr>
<td>Broiled Sea Scallops with rice florentine &amp; fresh vegetable</td>
<td>$41</td>
<td>$47</td>
</tr>
<tr>
<td>Broiled Seafood Platter Sea Scallops, Haddock and Baked Stuffed Shrimp topped with seasoned crumbs with rice florentine &amp; fresh vegetable</td>
<td>$43</td>
<td>$49</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Seafood Duos</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broiled Haddock &amp; Baked Stuffed Shrimp (3) with rice florentine &amp; fresh vegetable</td>
<td>$36</td>
<td>$43</td>
</tr>
<tr>
<td>Broiled Scallops &amp; Baked Stuffed Shrimp (3) with rice florentine &amp; fresh vegetable</td>
<td>$40</td>
<td>$45</td>
</tr>
</tbody>
</table>

| Surf & Turf                                                                                      |       |        |
| Marinated Sirloin Tips with Broiled Haddock with oven roasted potato & fresh vegetable        | $43   | $49    |
| Marinated Sirloin Tips & Baked Stuffed Shrimp (2) with rice florentine & fresh vegetable      | $43   | $49    |

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**Prices Subject to MA Meals Tax and 20% Gratuity**

**Vegetarian and Gluten Free Meal Available • Prices Are Guaranteed 30 Days Prior to Your Event.**

Before placing your order, please inform your server if a person in your party has a food allergy.

Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
Chateau Hors d’oeuvres Party Menu
Guaranteed Minimum of 30 people

Choice of Four

**Toasted Ravioli**
- with meat sauce

**Small Meatballs**
- with tomato sauce

**Fried Zucchini**
- with creamy italian dressing for dipping

**Baked Stuffed Mushrooms**
- with scallop & crab stuffing

**Fried Calamari**
- with marinara sauce

**Mozzarella Sticks**
- with marinara sauce

**Large Pizzas**
- our original deck oven thin crust recipe for over 88 years!

**CHOICE OF:**
- Cheese
- or
- One Topping Pizzas

**Simply Roasted Wings**
- brushed with olive oil, herbs & spices

**Boneless Chicken Tenders**
- served with honey mustard dipping sauce
- or tossed in your choice of sauce:
  - **Buffalo**
    - choice of blue cheese or ranch dressing for dipping
  - **Chateau Sauce**
    - (a mix of sweet teriyaki & buffalo sauce)
    - choice of blue cheese or ranch dressing for dipping

$28.00 Per Person
Prices subject to MA Meals Tax and 20% Gratuity
Additional choices can be added for $5 per person
Parties are 3 hours in length; hors d’oeuvres will be available for 2 hours

A La Carte Hors d’oeuvres
A Great Way to Start & End Your Party!

- Assorted Cheese & Cracker Tray with Pepperoni & Fresh Fruit ............... $5.00 per person
- Assorted Fresh Cut Vegetables & Dip .............................................................. $5.00 per person
- Mini Chocolate Chip Cannoli ................................................................. $3.50 per person

REMAINING FOOD ITEMS CANNOT BE PACKAGED TO GO • GLUTEN FREE MEAL AVAILABLE
PRICES ARE GUARANTEED 30 DAYS PRIOR TO YOUR EVENT.

Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
Chateau Children’s Special Event Menu

FOR CHILDREN 10 YEARS AND UNDER

Entree Selections Include:
Fresh Garden Salad
Our Famous Italian Bread with Butter
Beverage & Dessert

Choose 2 Entrees

Macaroni & Cheese
Penne with Tomato Sauce and a Meatball
Chicken Parmigiana with Penne
Toasted Ravioli with a Meatball
Chicken Fingers & French Fries
Pizza - Cheese or One Topping

Dessert Selection
(Choice of 1)

Scoop of Vanilla Ice Cream
Tapicoca Pudding
with Whipped Cream
Cup of Mud
chocolate pudding, crushed oreos, topped with gummy worms

$16 Per Child

Prices subject to MA Meals Tax and 20% Gratuity
Chateau Bereavement Buffet Menu

Please accept our deepest condolences on your recent loss.

(Bereavement Buffets are guaranteed minimum of 30 people)

The gratuity is based on the guest count you provided the day of your booking.

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**Buffet Entree Selections**

**Choice of Two Entrees**

- **Chicken Cutlet Parmigiana**
  - melted mozzarella & tomato sauce
- **Chicken Marsala**
  - with marsala wine, fresh mushrooms & pancetta
- **Chicken Piccata**
  - fresh lemon, sliced mushrooms, capers & white wine
- **Chicken, Penne & Broccoli**
  - sauteed in garlic & oil
- **Lasagna**
  - topped with meat sauce
- **Broiled Haddock**
  - topped with seasoned crumbs
- **Baked Stuffed Haddock** [Add $2/person]
  - with our scallop & crab stuffing
- **Sausage, Peppers & Onions**
- **Sausage Abruzzi**
  - Italian sausage with roasted red & green peppers, spicy marinara, wine & mozzarella cheese tossed with penne
- **Marinated Sirloin Tips** [Add $4/person]
- **Sirloin Tips Marsala** [Add $5/person]
  - with onions & mushrooms in marsala sauce

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**Choice of One Pasta**

- **Toasted Ravioli**
  - topped with meat sauce
- **Baked Stuffed Shells**
  - topped with tomato sauce
- **Penne**
  - tossed with meat sauce
- **Penne & Broccoli**
  - sauteed in garlic & oil
- **Gnocchi Pomodoro**
  - in a creamy tomato sauce
- **Mezza Rigatoni Bolognese**

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**Choice of One Side**

- **Rice Florentine**
- **Butternut Squash**
- **Fresh Broccoli Florets**
- **Oven Roasted Potatoes**

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**Additional Entree Choice $7.00 per person**

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**Additional Pasta Choice $5.00/person**

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**Additional Side Choice $3.00/person**

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**$32 per person**

- **Children under 10 - $16 per person**
- **Prices subject to MA Meals Tax and 20% Gratuity**

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**REMAINING FOOD ITEMS CANNOT BE PACKAGED TO GO • VEGETARIAN AND GLUTEN FREE MEAL AVAILABLE**

**PRICES ARE GUARANTEED 30 DAYS PRIOR TO YOUR EVENT.**

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Before placing your order, please inform your server if a person in your party has a food allergy.

Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
CHATEAU SCHOOL & COLLEGE BANQUET MENU

Sports Teams, School Groups & Clubs

ENTREE SELECTIONS INCLUDE:
Fresh Garden Salad with House Italian Dressing
Our Famous Italian Bread with Butter
Pitchers of Soda

Plated Function

Choose 2 Entrees:

- Chicken Cutlet Parmigiana with Penne Pasta
- Toasted Ravioli with Meat Sauce & Meatballs
- Baked Stuffed Shells with Tomato Sauce & Meatballs
- Lasagna with Meat Sauce & Meatballs
- Cheese Ravioli with Tomato Sauce & Meatballs
- Pasta (Choice of: Spaghetti or Penne) with Meatballs
- Chicken Penne Broccoli
- Chicken Fingers with French Fries
- Mac & Cheese
- Grilled Marinated Chicken with oven roasted potatoes & fresh vegetable

add a mini chocolate chip cannoli $3/person

$26 Per Person  Plus MA Meals Tax & 20 % Gratuity

Pizza Banquet

A combination of Large Cheese & One Topping Pizzas

Includes:
Fresh Garden Salad
Pitchers of Soda
Mini Chocolate Chip Cannoli’s for Dessert

$20 Per Person  Plus MA Meals Tax & 20 % Gratuity

REMANNING FOOD ITEMS CANNOT BE PACKAGED TO GO • VEGETARIAN AND GLUTEN FREE MEAL AVAILABLE
PRICES ARE GUARANTEED 30 DAYS PRIOR TO YOUR EVENT.

Before placing your order, please inform your server if a person in your party has a food allergy.
Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

**SPECIALTY COCKTAILS**

**TRADITIONAL RED SANGRIA** our own family recipe! 
merlot, limoncello, triple sec, sierra mist, fresh fruit 
11.50 glass/ 47 pitcher

**SPARKLING PINK SANGRIA**
sparkling moscato, limoncello, fresh muddled blackberries 
11.50 glass/ 47 pitcher

**APEROL SPRITZ**
an italian tradition! prosecco, aperol & soda water 11.50

**JOE’S BLOODY MARY**
smirnoff vodka & our special house mix 10.50

**CLASSIC MIMOSA**
lunetta prosecco with triple sec & orange juice 10.50 glass/ 47 pitcher

**ESPRESSO MARTINI**
absolut vanilia, three olives espresso vodka, baileys 11.95

**ITALIAN MAI TAI**
bacardi coconut, amaretto disaronno, orgeat, pineapple & orange juice, doc’s really bad dark rum float 11.50

**WINE LIST**

**Red**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>6oz</th>
<th>9oz</th>
<th>12oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Noir, Angeline (California)</td>
<td>10.75</td>
<td>16.00</td>
<td>42</td>
</tr>
<tr>
<td>Pinot Noir, Meiomi (California)</td>
<td>12.00</td>
<td>17.75</td>
<td>46</td>
</tr>
<tr>
<td>Merlot, Souverain (California)</td>
<td>9.00</td>
<td>13.25</td>
<td>35</td>
</tr>
<tr>
<td>Valpolicella, Palazzo Maffei (Italy)</td>
<td>10.00</td>
<td>14.50</td>
<td>39</td>
</tr>
<tr>
<td>Chianti, DOCG Nocera Selection (Italy)</td>
<td>10.00</td>
<td>14.50</td>
<td>39</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Imagery Estates (California)</td>
<td>10.00</td>
<td>14.50</td>
<td>39</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Louis Martini (California)</td>
<td>12.00</td>
<td>17.75</td>
<td>47</td>
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**White**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>6oz</th>
<th>9oz</th>
<th>12oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc, Peter Yealands (New Zealand)</td>
<td>10.00</td>
<td>14.50</td>
<td>39</td>
</tr>
<tr>
<td>Pinot Grigio, DOC Nocera Selection (Italy)</td>
<td>9.75</td>
<td>14.00</td>
<td>38</td>
</tr>
<tr>
<td>Pinot Grigio, Straccali (Italy)</td>
<td>10.25</td>
<td>15.25</td>
<td>40</td>
</tr>
<tr>
<td>Chardonnay, Stemmari (Italy)</td>
<td>9.00</td>
<td>13.25</td>
<td>35</td>
</tr>
<tr>
<td>Chardonnay, Kendall Jackson (California)</td>
<td>10.25</td>
<td>15.25</td>
<td>40</td>
</tr>
<tr>
<td>Chardonnay, Le Crema (California)</td>
<td>12.00</td>
<td>17.75</td>
<td>47</td>
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</table>

**SPARKLING**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>6oz</th>
<th>9oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco, Lunetta (Italy)</td>
<td>9.00</td>
<td>(split)</td>
</tr>
<tr>
<td>Moscato D’Asti, Stella Rosa (Italy)</td>
<td>9.50</td>
<td>14.00</td>
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</table>

**BLUSH**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>6oz</th>
<th>9oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rose, Prophecy (France)</td>
<td>10.75</td>
<td>16.00</td>
</tr>
<tr>
<td>White Zinfandel, Beringer (California)</td>
<td>6.75</td>
<td>9.75</td>
</tr>
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