



## Hors d'oeuvres Party

Minimum of 20 people  
Available Monday thru Friday

### Choice of Four

- |   |   |
|---|---|
| Toasted Ravioli<br><i>with meat sauce</i>                 | Sesame Chicken<br><i>with oriental sauce</i>                              |
| Small Meatballs<br><i>with tomato sauce</i>               | Chicken Teriyaki Skewers  |
| Stuffed Mushroom Caps<br><i>homemade seafood stuffing</i> | Simply Roasted Wings<br><i>brushed with olive oil, herbs &amp; spices</i> |
| Fried Zucchini<br><i>with creamy Italian dressing</i>     | Buffalo Tenders (mild)<br><i>with blue cheese dressing</i>                |
| Vegetable Spring Rolls<br><i>with oriental sauce</i>      | Rhode Island or Fried Calamari<br><i>with marinara sauce</i>              |

### **\$19.95 Per Person**

Prices subject to MA Meals Tax and 18% Gratuity

Parties are 2 1/2 hours in length; hors d'oeuvres will be available for 1 1/2 hours

### **\$23.95 Per Person**

Prices subject to MA Meals Tax and 18% Gratuity

Parties are 4 hours in length; hors d'oeuvres will be available for 2 hours

Additional choices can be added for \$4 per person

May we suggest a bottle of Nocera Famiglia Nero D'Avola (Sicily, Italy), our own private wine for your tables?

Champagne Toast \$5 per glass Sangria \$39 per pitcher

Mimosa \$9.50 per glass or \$39 per pitcher

## A La Carte Hors d'oeuvres to Add to Your Party

Assorted Cheese & Cracker Tray with Pepperoni & Fresh Fruit .....	\$3.50 per person
Assorted Fresh Cut Vegetables & Dip .....	\$2.95 per person
Coffee Set-Up .....	\$2.95 per person
Shrimp with Cocktail Sauce (50 pieces) .....	\$150
Assorted Mini Pastry Tray (24 pieces) .....	\$46
Mini Cannoli Tray (30 pieces) with chocolate chips .....	\$44
Fudge Brownie Tray (24 pieces) .....	\$44

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.



Thank you for choosing the

## Chateau Restaurant of Andover

We look forward to working with you to make your event exceptional.

---

### Room Information:

Please note not all rooms accommodate all menu options, for more information please contact the Function Manager.

**Red Bar:** Private Bartender, Maximum Guests 20, Room Fee: \$50.00

**Lounge Alcove:** Maximum Seating 30, Room Fee: \$50.00

**Venetian Room:** Maximum Seating 36, Room Fee: \$50.00

**Gold Alcove:** Maximum Seating 20, Room Fee: \$50.00

**Gold Room:** Maximum Seating 60, Room Fee: \$100.00

**Tuscany Room:** Private Bar & Bartender, Maximum Seating 104, Room Fee: \$200.00  
When used in conjunction with the Lounge Alcove, Maximum seating 130 guests

### Deposit:

A non-refundable deposit of \$200 is required to book your function. This deposit will be credited toward your final bill, minus a private room rental fee.

### Guarantee:

Pricing is based on the minimum room requirement or the actual number of guests in attendance on the day of your event, whichever is greater. Your final guest count is due 3 days prior to your event. Prices are guaranteed 30 days prior to your event.

### Payment:

Final payment is due in full the day of your event. We accept VISA, MC, AE, Discover & Cash. No personal checks. Prices subject to MA meals tax and 18% gratuity.

### Contact:

Karen Monson, Function Manager, Tel: 978.687.0425, karenm@chateaurrestaurant.com