



BUFFET MENU

Green Room 50-125 People Ruby Room 40-65 People

Buffet Entree Selections

Buffet Includes: Fresh Garden Salad • Our Famous Italian Bread & Butter • Fresh Brewed Coffee or Tea
Substitute Caesar Salad (Add \$2 per person) or Antipasto Salad (Add \$2.50 per person) for Garden Salad

Choice of Two Entrees

Chicken Cutlet Parmigiana
Chicken Marsala
With marsala wine, fresh mushrooms & pancetta
Chicken Supreme
Chicken, Penne & Broccoli

Broiled Marinated Sirloin Tips
Broiled Haddock
Topped with Seasoned Crumbs
Veal Cutlet Parmigiana
Sausage, Peppers & Onions

Chicken Piccata
With fresh lemon, sliced mushrooms, capers & white wine

Pasta Primavera
Vegetarian Option
Sauteed roasted zucchini, red bell peppers, carrots & broccoli in a scampi sauce tossed with penne

Additional Entree Choice \$6.00 per person

Choice of One Pasta

Toasted Ravioli <i>topped with meat sauce</i>	Penne <i>tossed with meat sauce</i>
Stuffed Shells <i>topped with tomato sauce</i>	Penne & Broccoli <i>sauteed in garlic & oil</i>
Lasagna <i>topped with meat sauce</i>	

Additional Pasta Choice -\$3.99/person

Choice of One Side

Rice Florentine	Vegetable of the Day
Butternut Squash	Oven Roasted Potatoes
	Fresh Broccoli Florets
Grilled Mixed Vegetables (add \$2.50/Person)	

Additional Side Choice - \$2.99/person

Lunch Buffet Everyday 11:30 am - 2 pm - \$22.50 per person

Dinner Buffet 2 pm to close - \$28.50 per person

Children under 10 - \$12.95 per person

Choice of One Dessert

\$4.50 per person

Ice Cream Cake Roll with Chocolate Sauce	Oreo Ice Cream Pie with Hot Fudge
Chocolate Mousse Cake with white chocolate mousse filling	Cheese Cake with Strawberry Topping

OR

Add a Dessert Platter to Your Buffet

Assorted Mini Pastry Tray (24 pieces) \$44
Mini Cannoli Tray (30 pieces) with chocolate chips \$42
Fudge Brownie Tray (24 pieces) \$42

A La Carte Hors d'oeuvres to Add to Your Buffet

Assorted Cheese & Cracker Tray with Pepperoni & Fresh Fruit\$3.50 per person
Assorted Fresh Cut Vegetables & Dip.....\$2.95 per person

TRAYS OF 50 PIECES

Fried Zucchini with creamy italian dressing.....\$65	Simply Roasted Wings\$75
Mozzarella Sticks with marinara sauce.....\$65	<i>brushed with olive oil, herbs & spices</i>
Toasted Ravioli with meat sauce.....\$80	Vegetable Spring Rolls with oriental sauce.....\$75
Stuffed Mushroom Caps with seafood stuffing\$75	Buffalo Wings (mild)\$75
Small Meatballs in tomato sauce.....\$60	Shrimp with Cocktail Sauce.....\$140

Prices subject to MA Meals Tax and 18% Gratuity • 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 Waltham

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

Room Information:

Wine Room: Seating for 20-32 guests, Room Fee: \$75.00, Handicap Accessible

Ruby Room: Seating for 40-100 guests, Room Fee: \$100.00, Handicap Accessible

Tuscany Room: Seating for 30-40 guests, Room Fee: \$100.00, **Not Handicap Accessible**

Venetian Room: Seating for 30-40 guests, Room Fee: \$100.00, **Not Handicap Accessible**

Green Room: Seating for 50-150 guests, Room Fee: \$150.00, Bartender Fee: \$75.00
Not Handicap Accessible

Deposit:

A non-refundable deposit of \$200 is required (Green Room requires a \$400 deposit) to book your function. This deposit will be credited toward your final bill.

Guarantee:

Pricing is based on the number of estimated guests quoted at the time of the booking, unless otherwise specified up to 5 business 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:

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