

Chateau Buffet Menu

Buffet Includes: Fresh Garden Salad • Our Famous Italian Bread & Butter • Fresh Brewed Coffee or Tea

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 3/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 5/person*

Additional Entree Choice 7 per person

Choice of One Pasta

Toasted Ravioli
topped with meat sauce

Baked Stuffed Shells
topped with tomato sauce

Penne
choice of tomato or vodka sauce

Penne & Broccoli
sauteed in garlic & oil

Gnocchi Pomodoro
in a creamy tomato sauce

Penne Bolognese

Additional Pasta Choice -5/person

Choice of One Side

Rice Florentine

Mashed Potatoes

Butternut Squash

Fresh Broccoli Florets

Oven Roasted Potatoes

Additional Side Choice - 3/person

LUNCH BUFFET: Monday thru Saturday 11:30 am - 2 pm – 30/person

DINNER BUFFET: 2 pm to close & All Day Sunday – 36/person

Children under 10 – 17/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/person
Assorted Fresh Cut Vegetables & Dip 5/person

TRAYS OF 50 PIECES

Toasted Ravioli with meat sauce 95
Mozzarella Sticks with marinara sauce..... 80
Small Meatballs in tomato sauce..... 85
Boneless Buffalo Tenders (mild) 100
Simply Roasted Wings 100
brushed with olive oil, herbs & spices

~Advance Order Required~

Jumbo Shrimp with Cocktail Sauce..... 130

Scallops Wrapped in Bacon..... 150

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

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

Choose up to 3 Entrees

Classics

	LUNCH	DINNER
Chicken Parmigiana with Penne	31	38
Chicken Parmigiana with Toasted Ravioli	34	41
Chicken Parmigiana alla Vodka Sauce	34	41
Eggplant Parmigiana with Penne	30	37
Toasted Ravioli with Meat Sauce	29	36
<i>lunch one meatball dinner two meatball</i>		
Veal Cutlet Parmigiana with Penne	34	41
Penne Pasta tossed with Tomato Sauce	28	34
<i>lunch one meatball dinner two meatballs</i>		
Sauté Chicken, Penne & Broccoli	32	39
<i>with garlic butter & romano cheese</i>		
Alfredo Chicken, Penne & Broccoli	34	41
Baked Lasagna with Meat Sauce	29	36
<i>lunch one meatball dinner two meatballs</i>		
Chicken Supreme	31	38
<i>creamy white sauce with rice florentine & fresh vegetable</i>		
Chicken Marsala over Penne	34	41
Chicken Piccata over Penne	34	41
Marinated Sirloin Tips & Grilled Chicken	38	44
<i>with oven roasted potatoes & fresh vegetable</i>		
Marinated Sirloin Tips	39	46
<i>with mashed potato & fresh vegetable</i>		

Lunch Salads w/ Soup

Grilled Chicken Caesar Salad	28	N/A
<i>with cup of italian wedding soup</i>		
Garden Salad topped with Grilled Chicken	28	N/A
<i>with cup of italian wedding soup</i>		
Greek Salad topped with Grilled Chicken	30	N/A
<i>with cup of italian wedding soup</i>		

Trios

	LUNCH	DINNER
Toasted Ravioli, Chicken Parm & a Meatball	34	40
Chicken Parm, Toasted Ravioli & Penne	34	40
Lasagna, Chicken Parm & a Meatball	34	40

Seafood

	LUNCH	DINNER
Broiled Scrod	35	43
<i>with rice florentine & fresh vegetable</i>		
Haddock St. Germaine	33	39
<i>baked with cream & swiss cheese, topped with seasoned crumbs</i>		
<i>with rice florentine & fresh vegetable</i>		
Fish & Chips	33	39
<i>Served with french fries & cole slaw</i>		
Baked Stuffed Haddock	36	45
<i>with our scallop & crab stuffing, topped with newburg sauce</i>		
<i>with rice florentine & fresh vegetable</i>		
Broiled Sea Scallops	42	48
<i>with rice florentine & fresh vegetable</i>		

Surf & Turf

	LUNCH	DINNER
Marinated Sirloin Tips with Broiled Haddock	45	50
<i>with oven roasted potato & fresh vegetable</i>		
Marinated Sirloin Tips with Broiled Scallops	45	50
<i>with oven roasted potato & fresh vegetable</i>		
Marinated Sirloin Tips & Baked Stuffed Shrimp (2)	45	50
<i>with rice florentine & fresh vegetable</i>		

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.
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Chateau Hors d'oeuvres Party Menu

Guaranteed Minimum of 30 people

Choice of Four

Toasted Ravioli

with meat sauce

Small Meatballs

with tomato sauce

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

\$29.00 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!

~Advance Order Required~

Jumbo Shrimp with Cocktail Sauce.....\$130/50pc Tray

Scallops Wrapped in Bacon.....\$150/50pc Tray

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/person

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Chateau Bereavement Buffet Menu

Please accept our deepest condolences on your recent loss.

(Bereavement Buffets guaranteed minimum varies by location)

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

Buffet Includes:

Assorted Cheese & Cracker Tray with Pepperoni & Fresh Fruit Upon Arrival • Fresh Garden Salad
Our Famous Italian Bread & Butter • Fresh Brewed Coffee • Individual Mini Chocolate Chip Cannoli

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 \$3/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 \$5/person*

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 tomato sauce or vodka sauce

Penne & Broccoli
sauteed in garlic & oil

Gnocchi Pomodoro
in a creamy tomato sauce

Penne Bolognese

Additional Pasta Choice -\$5.00/person

Choice of One Side

Rice Florentine

Mashed Potatoes

Butternut Squash

Fresh Broccoli Florets

Oven Roasted Potatoes

Additional Side Choice - \$3.00/person

LUNCH: Monday thru Saturday 11:30 am - 2 pm - \$32.00 per person

DINNER: 2 pm to close & All Day Sunday - \$38.00 per person

Children under 10 - \$17.00 per person

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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 **GF**

Pasta (Choice of: Spaghetti or Penne) with Meatballs

Toasted Ravioli with Meat Sauce & Meatballs

Chicken Penne Broccoli

Baked Stuffed Shells with Tomato Sauce & Meatballs

Chicken Tenders with French Fries

Lasagna with Meat Sauce & Meatballs

Mac & Cheese **GF**

Cheese Ravioli with Tomato Sauce & Meatballs

Grilled Marinated Chicken

with oven roasted potatoes & fresh vegetable

add a mini chocolate chip cannoli \$3.50/person

\$28 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

\$23 Per Person *Plus MA Meals Tax & 20 % Gratuity*

GF These items may be prepared gluten free upon request

REMAINING FOOD ITEMS CANNOT BE PACKAGED TO GO

PRICES ARE GUARANTEED 30 DAYS PRIOR TO YOUR EVENT.

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

Dessert Selection

(Choice of 1)

Scoop of Vanilla Ice Cream
Fresh Fruit Cup
Cup of Mud
chocolate pudding, crushed oreos, topped with gummy worms

\$17 Per Child

Prices subject to MA Meals Tax and 20% Gratuity

GF These items may be prepared gluten free upon request

REMAINING FOOD ITEMS CANNOT BE PACKAGED TO GO

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