

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 \$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

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

Penne & Broccoli
sauteed in garlic & oil

Gnocchi Pomodoro
in a creamy tomato sauce

Mezza Rigatoni
Bolognese

Additional Pasta Choice – \$5.00/person

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.

10.23_general

Chateau Special Event Plated Menu

LUNCH: Monday thru Saturday 11:30 am - 2 pm • **DINNER:** 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	\$30	\$37
Chicken Parmigiana with Toasted Ravioli	\$33	\$40
Eggplant Parmigiana with Penne	\$29	\$36
Toasted Ravioli with Meat Sauce <i>lunch one meatball dinner two meatballs</i>	\$28	\$35
Veal Cutlet Parmigiana with Penne	\$33	\$40
Penne Pasta tossed with Tomato Sauce <i>lunch one meatball dinner two meatballs</i>	\$27	\$33
Sauté Chicken, Penne & Broccoli <i>with garlic butter & romano cheese</i>	\$31	\$38
Baked Lasagna with Meat Sauce <i>lunch one meatball dinner two meatballs</i>	\$28	\$35
Chicken Supreme <i>creamy white sauce with rice florentine & fresh vegetable</i>	\$30	\$37
Chicken Marsala over Penne	\$33	\$40
Chicken Piccata over Penne	\$33	\$40
Marinated Sirloin Tips & Grilled Chicken <i>with oven roasted potatoes & fresh vegetable</i>	\$36	\$42
Marinated Sirloin Tips <i>with mashed potato & fresh vegetable</i>	\$37	\$44
Sirloin Tips Marsala <i>with onions & mushrooms in marsala sauce with mashed potato & fresh vegetable</i>	\$38	\$45

Lunch Salads w/ Soup

Grilled Chicken Caesar Salad <i>with cup of italian wedding soup</i>	\$27	N/A
Garden Salad topped with Grilled Chicken <i>with cup of italian wedding soup</i>	\$27	N/A
Greek Salad topped with Grilled Chicken <i>with cup of italian wedding soup</i>	\$29	N/A

Trios

	LUNCH	DINNER
Toasted Ravioli, Chicken Parm & a Meatball	\$33	\$39
Chicken Parm, Toasted Ravioli & Penne	\$33	\$39
Lasagna, Chicken Parm & a Meatball	\$33	\$39

Seafood

	LUNCH	DINNER
Broiled Scrod <i>with rice florentine & fresh vegetable</i>	\$34	\$42
Haddock St. Germaine <i>baked with cream & swiss cheese, topped with seasoned crumbs with rice florentine & fresh vegetable</i>	\$32	\$38
Fish & Chips <i>Served with french fries & cole slaw</i>	\$32	\$38
Baked Stuffed Haddock <i>with our scallop & crab stuffing</i>	\$35	\$44
Broiled Sea Scallops <i>with rice florentine & fresh vegetable</i>	\$41	\$47
Broiled Seafood Platter <i>Sea Scallops, Haddock and Baked Stuffed Shrimp topped with seasoned crumbs with rice florentine & fresh vegetable</i>	\$43	\$49

Seafood Duos

	LUNCH	DINNER
Broiled Haddock & Baked Stuffed Shrimp (3) <i>with rice florentine & fresh vegetable</i>	\$36	\$43
Broiled Scallops & Baked Stuffed Shrimp (3) <i>with rice florentine & fresh vegetable</i>	\$40	\$45

Surf & Turf

Marinated Sirloin Tips with Broiled Haddock <i>with oven roasted potato & fresh vegetable</i>	\$43	\$49
Marinated Sirloin Tips & Baked Stuffed Shrimp (2) <i>with rice florentine & fresh vegetable</i>	\$43	\$49

PRICES SUBJECT TO MA MEALS TAX AND 20% GRATUITY

VEGETARIAN AND GLUTEN FREE MEAL AVAILABLE • PRICES ARE GUARANTEED 30 DAYS PRIOR TO YOUR EVENT.

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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

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/person

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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
Tapicoa Pudding
with Whipped Cream
Cup of Mud
chocolate pudding, crushed oreos, topped with gummy worms

\$16 Per Child

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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 \$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

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

Penne & Broccoli

sauteed in garlic & oil

Gnocchi Pomodoro

in a creamy tomato sauce

Mezza Rigatoni

Bolognese

Additional Pasta Choice –\$5.00/person

Choice of One Side

Rice Florentine

Butternut Squash

Fresh Broccoli Florets

Oven Roasted Potatoes

Additional Side Choice – \$3.00/person

\$32 per person

Children under 10 - \$16 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	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 Fingers with French Fries
Lasagna with Meat Sauce & Meatballs	Mac & Cheese
Cheese Ravioli with Tomato Sauce & Meatballs	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*

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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 vanilla, 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

Traditional Red Sangria



WINE LIST

Red

	<u>6oz</u>	<u>9oz</u>	<u>btl</u>
Pinot Noir, Angeline (California)	10.75	16.00	42
Pinot Noir, Meiomi (California)	12.00	17.75	46
Merlot, Souverain (California)	9.00	13.25	35
Valpolicella, Palazzo Maffei (Italy)	10.00	14.50	39
Chianti, DOCG Nocera Selection (Italy)	10.00	14.50	39
Cabernet Sauvignon, Imagery Estates (California)	10.00	14.50	39
Cabernet Sauvignon, Loius Martini (California)	12.00	17.75	47

White

	<u>6oz</u>	<u>9oz</u>	<u>btl</u>
Sauvignon Blanc, Peter Yealands (New Zealand)	10.00	14.50	39
Pinot Grigio, DOC Nocera Selection (Italy)	9.75	14.00	38
Pinot Grigio, Straccali (Italy)	10.25	15.25	40
Chardonnay, Stemmari (Italy)	9.00	13.25	35
Chardonnay, Kendall Jackson (California)	10.25	15.25	40
Chardonnay, Le Crema (California)	12.00	17.75	47
SPARKLING			
Prosecco, Lunetta (Italy)	9.00 (split)		35
Moscato D'Asti, Stella Rosa (Italy)	9.50	14.00	36
BLUSH			
Rose, Prophecy (France)	10.75	16.00	42
White Zinfandel, Beringer (California)	6.75	9.75	26

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