

# 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*

*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

Mashed Potatoes

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.....\$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.....\$140

**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	\$30	\$37
Chicken Parmigiana with Toasted Ravioli	\$33	\$40
Eggplant Parmigiana with Penne	\$29	\$36
Toasted Ravioli with Meat Sauce	\$28	\$35
<i>lunch one meatball   dinner two meatballs</i>		
Veal Cutlet Parmigiana with Penne	\$33	\$40
Penne Pasta tossed with Tomato Sauce	\$27	\$33
<i>lunch one meatball   dinner two meatballs</i>		
Sauté Chicken, Penne & Broccoli	\$31	\$38
<i>with garlic butter &amp; romano cheese</i>		
Baked Lasagna with Meat Sauce	\$28	\$35
<i>lunch one meatball   dinner two meatballs</i>		
Chicken Supreme	\$30	\$37
<i>creamy white sauce with rice florentine &amp; fresh vegetable</i>		
Chicken Marsala over Penne	\$33	\$40
Chicken Piccata over Penne	\$33	\$40
Marinated Sirloin Tips & Grilled Chicken	\$36	\$42
<i>with oven roasted potatoes &amp; fresh vegetable</i>		
Marinated Sirloin Tips	\$37	\$44
<i>with mashed potato &amp; fresh vegetable</i>		

### Lunch Salads w/ Soup

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

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

### Surf & Turf

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

### 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!*

---

**~Advance Order Required~**

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

Scallops Wrapped in Bacon.....\$140/50pc 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

REMAINING FOOD ITEMS CANNOT BE PACKAGED TO GO • **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 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

---

**\$16 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**

**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 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*

*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

Mashed Potatoes

Butternut Squash

Fresh Broccoli Florets

Oven Roasted Potatoes

*Additional Side Choice - \$3.00/person*

**\$32 per person**

**Children under 10 - \$16 per person**

**Prices subject to MA Meals Tax and 20% 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.

# 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/person*

**\$27 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

**\$22 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.