



Gold Package

Three Course

Plated Weddings

*Plated dinner service will be prepared fresh to order and served by our professional service team.
Dinner Service includes oven fresh rolls with creamery butter, fresh brewed regular and decaffeinated coffees and a selection of herbal teas.*

Starters

Please select an appetizer or soup to begin your meal

Appetizers

Ravioli Marinara

with Freshly Grated Parmesan

Antipasto

Julienne Salami, provolone cheese, artichokes, roasted peppers and pepperoncini

Crab Cake

The finest Lump Crab Meat seasoned to perfection and topped with a Mango Chutney

Soups

Lobster Bisque
Cream of Potato

Cream of Asparagus
Tomato & Basil

Salads

(Please Select One)

Classic Caesar Salad

*Tossed Crisp Romaine Lettuce with shaved Parmesan cheese,
homemade garlic croutons and creamy Caesar dressing*

Spinach Salad

*Tossed Crisp Romaine Lettuce with shaved Parmesan cheese,
homemade garlic croutons and creamy Caesar dressing*

Chateau's Baby Green Salad

*Mixed Field Greens with Cucumbers,
Tomatoes, carrots and choice of dressings*

**All prices are subject to the customary 20% taxable service charge and
7% State Sales Tax.**

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Entrees

(Please Select One)

Chicken Piccatta

*Lightly floured Boneless Breast of Chicken topped
with a lemon butter sauce
Wild Rice and Seasonal Vegetables
\$29.00++*

Atlantic Salmon

*with a Beurre Blanc Sauce accompanied by
Rice Pilaf and Steamed Vegetables
\$32.00++*

Filet Mignon

*Grilled 8-Ounce Filet topped
with a Bordelaise sauce
Green Beans Almondine
and Roasted Baby Bliss Potatoes
\$40.00++*

Pork Tenderloin

*Medallions of tender pork pan roasted
Topped with a savory wild mushroom gravy
Vegetable Medley
and Rice Pilaf
\$32.00++*

Combination Entrees

Chicken Piccatta & Broiled Salmon

*Lightly floured Boneless Breast of Chicken topped
with a lemon butter sauce and Fresh Salmon
topped with a dill butter sauce
Wild Rice and Seasonal Vegetables
\$40.00++*

Filet Mignon & Chicken Marsala

*Grilled 6-Ounce Filet topped
with a Bordelaise sauce and
Boneless Breast of Chicken topped with a Marsala
wine sauce and wild mushrooms
Vegetable Medley
Oven Roasted Potatoes
\$42.00++*

Filet Mignon & Salmon Teriyaki

*Grilled 6-Ounce Filet topped
with a Bordelaise sauce and
Teriyaki glazed salmon
Vegetable Medley
and Duchess Potatoes
\$44.00++*

New York Strip & Jumbo Grilled Shrimp

*Special Cut 10 ounce Sirloin Strip Steak, grilled
and topped with a garlic herb butter
Four Jumbo Grilled Shrimp on a Rosemary Skewer
accompanied by a vegetable medley and
Duchess Potatoes
\$46.00++*

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