



LE CHATEAU

Butler Passed Hors d'oeuvres

Select Six Total

Cold Options

- New England Lobster Roll on a Mini Brioche Bun
- Creamy Burrata (Stracciatella) in a Pesto Cone with Micro Basil & Balsamic Pearls (V)
- Oven Roasted Heirloom Tomato Bruschetta with Parmesan Mousse & Micro Basil (V)
- Mini Tuna Tartare Crispy Wonton Bowl
- Truffle Deviled Egg with Mustard Caviar (V) (GF)
- Mini Grilled Cod Taco with Mango Salsa & a Margarita Shooter (GF)
- Smoked Hudson Valley Duck Crostini with Orange Mousse, Sour Cherry Preserve & Smoked Almond
- Ahi Tuna Poke in a Sesame Cone with Soy Caviar

Hot Options

- Mini Braised Short Rib Taco & a Margarita Shooter (GF)
- Mini Slider & a Craft Beer Shooter
- Mini Grilled Cheese with Fruit Chutney Spread & a Tomato Soup Shooter (V)
- Half Caramelized Brussels Sprout, Bacon Lardon & Truffle Honey (GF)
- Mini Spanakopita (V)
- Roasted Peking Duck Chopstick
- Brandied Peaches & Creamy Brie Puff (V)
- Coney Island Style Pigs in a Blanket
- Mini Lamb Gyro
- Baby Lamb Chops (GF)
- Roasted Root Vegetable Kabob (GF)(Vegan)
- Mini Shepard's Pie
- Porcini Mushroom Risotto Croquette (V)
- Sriracha Chicken Meatball Skewer with Hoisin Yogurt Dipping Sauce
- Bacon Wrapped Scallop with Bourbon Mustard
- Candied Apple Wrapped in Applewood Slab Bacon (GF)
- Chicken & Waffle Bite with Truffle Maple Sriracha Dip
- Fig Jam & Stilton in a Puff Pastry (V)
- Chicken Cordon Bleu Lollipop
- Buffalo Chicken Spring Roll
- Mini French Onion Soup Boule

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



LE CHATEAU

INCLUDED STATION

Select One

Formaggi & Salumeri

"Italian Antipasti"

Prosciutto di San Daniele, Capicollo, Mortadella, Soppressata, Genoa Salami,
16 Month Aged Grana Padano, Fontina, Sharp Provolone, Gorgonzola Dolce,
Grilled Eggplant, Zucchini & Yellow Squash, Roasted Red & Yellow Peppers,
CilieGINE Mozzarella Salad, Assorted Imported Olives, Cannellini Bean Salad, Giardiniera,
Lemon & Pickled Shallot Marinated Artichoke Hearts, Balsamic Braised Cipollini Onions,
Pepperoncini, Cherry Peppers, Pickled Baby Bella Mushrooms,
7 Grain & Caramelized Onion Baguettes, Semolina Boules, Rosemary Focaccia,
Aged Balsamic Vinegar, Smoked EVOO, Black Truffle Oil, Lemon Zest EVOO

OR

Mediterranean Experience

Tabbouleh with Tomatoes & Parsley, Couscous with Lemon & Mint,
Red Wheat Berry with Golden Raisins & Sunflower Seeds,
Herbs de Provence Rolled Goat Cheese, Marinated Feta Cheese, Imported French Camembert,
Slow Cured Olive Mix, Cucumber Salad, Traditional Dolma,
Hummus, Baba Ganoush, Eggplant Caponata, Tzatziki, Olive Tapenade,
Pita Chips, Handmade Crackers & Warm Grilled Pita

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



LE CHATEAU

SELECT TWO OF THE FOLLOWING SIX COCKTAIL STATIONS

Pasta Station

Action Station - Select Two Pastas:

Tri-Color Rotini, Penne, Orecchiette, Tri-Colored Tortellini, Rigatoni, Farfalle

Select Four Toppings:

Grilled Chicken, Sweet Italian Sausage, Rock Shrimp,
Sundried Tomatoes, Kalamata Olives, Crimini Mushrooms, Roasted Peppers,
Bermuda Onions, Heirloom Grape Tomatoes, Artichoke Hearts, Broccoli,
Baby Kale, Braised Fennel, Spinach, Roasted Eggplant

Select One Sauce:

Tomato-Basil Saffron Sauce, Spicy Pomodoro, Pesto Cream,
Boursin Cream, Tomato Cream Sauce, Roasted Garlic Broth, Traditional Alfredo

Premade Specialty Pastas - Select Two:

Tri-Color Rotini with Grilled Chicken, Sundried Tomatoes,
Kalamata Olives & Tomato-Basil Saffron Sauce

Penne with Baby Kale, Braised Fennel, Crimini Mushrooms,
Crumbled Goat Cheese & Roasted Garlic Broth

Rigatoni with Sweet Italian Sausage, Roasted Eggplant,
Bermuda Onions, Fresh Mozzarella & Spicy Pomodoro

Orecchiette with Rock Shrimp, Heirloom Grape Tomatoes, Artichoke Hearts & Pesto Cream

Tri-Colored Tortellini with Broccoli, Smoked Bacon, Shallots & Boursin Cream

Penne alla Vodka

Served with Fresh Garlic Bread Sticks, Shaved Parmesan & Crushed Red Pepper Flakes

Asian Station

Wakame Seaweed Salad,
5 Spice Flavored Edamame Duo, Shelled & Whole,
Noodle Salad Two Ways, Soba and Rice Noodles,
Vegetable Spring Rolls, Chicken Wontons,
Kale & Vegetable Pot Stickers, Shrimp & Pork Siu Mei,
Lite Soy Sauce, Yakiniku, Teriyaki, Peanut & Thai Chili Sauces

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



LE CHATEAU

Spud Bar

Patatas Bravas in Cast Iron Skillet,
Whipped Sweet Potatoes with Truffle Maple Syrup & Fried Sage,
Purple Peruvian Mashed Potatoes with Crispy Onions,
Loaded Potato Skins with Scallion Crème Fraîche, Pork Belly & Cheddar Cheese,
Sweet Potato Fries with Maple Sriracha Dip,
Truffle Parmesan Curly Fries with Lemon Aioli

Mac-N-Cheese Station

Action Station - Select Two Pastas:

Elbow, Orecchiette, Ditalini, Cavatappi, Farfalle

Select Four Toppings: Grilled Chicken, Rock Shrimp, Smoked Brisket, Crab Meat,
Heirloom Grape Tomatoes, Artichoke Hearts, Broccoli, Smoked Bacon,
Braised Leeks, Crimini Mushrooms, Bermuda Onions,
Spinach, Roasted Peppers, Baby Kale

Select One Sauce: Traditional Cheese Sauce, Smoked Gouda Cream, Garlic Boursin,
Spicy Buffalo Béchamel, Pesto Cream, Southwest Chipotle, Classic Alfredo

Premade Specialty Mac-N-Cheeses - Select Two:

Orecchiette, Butter Braised Leeks, Lobster Meat,
with Garlic Boursin Cream, Old Bay & Herb Panko Crust

Ditalini, Fire Roasted Corn, Black Beans & Peppers,
Southwest Chipotle Sauce & Cornbread Crust

Farfalle, Breaded Buffalo Chicken, Sautéed Celery & Carrots,
Spicy Buffalo Béchamel & Blue Cheese Panko Crust

Orecchiette, Roasted Red & Yellow Peppers, Scallions,
Lump Crab Meat & Smoked Gouda Cream

Traditional Mac-N-Cheese

Cavatappi, Shaved Philly Steak, Sautéed Onion & Peppers,
Classic Alfredo Sauce & Sharp Provolone

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



LE CHATEAU

Flatbread Station

Select Three

Roasted Heirloom Tomato & Creamy Burrata Mozzarella
Sweet Italian Sausage, Roasted Garlic Ricotta & Charred Broccolini
Prosciutto di San Daniele, Caramelized Onion Fig Jam, Fontina Cheese & Baby Arugula
Golden Beets, Sautéed Rainbow Kale, Asiago Cheese & Lemon Ricotta
Braised Short Ribs, BBQ Sauce, Caramelized Onions, Cheddar, Roasted Peppers & Goat Cheese
Crispy Breaded Chicken, Buffalo Sauce, Celery, Carrots & Bleu Cheese Drizzle
Sliced Meatballs, Marinara, Shaved Parmigiano-Reggiano & Sharp Provolone
Roasted Shiitake, Oyster & Hen-of-the-Woods Mushrooms, Sautéed Baby Spinach & Mozzarella
Braised Pork Belly, Tangy Asian BBQ, Grilled Pineapple, Pickled Red Onion & Cilantro
Grilled Shrimp, Heirloom Cherry Tomatoes, Kalamata Olives, Feta Cheese & Kale-Pesto
Classic Pepperoni, Marinara, Asiago & Mozzarella

Cookout Station (s/s)

“Le Chateau Slider”

Grass Fed Beef Burger, Applewood Slab Bacon,
Sharp American Cheese, Green Leaf Lettuce, Kettle Potato Chips,
Special Sauce on a Brioche Bun

Nathan’s Famous Mini All Beef Hot Dogs
Ketchup, Yellow & Spicy Brown Mustards, Relish, Diced Onion,
Chili, Shredded Cheddar, Sauerkraut, Celery Salt

Mini Grilled Chicken Drumette with Pineapple BBQ Glaze

Corn on the Cob

Country Potato Salad & Watermelon

Kohlrabi Coleslaw & Maple Bourbon Baked Beans

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



ADDITIONAL STATION ENHANCEMENTS FOR THE COCKTAIL RECEPTION

Sushi Station \$18PP++

Sushi Chef & Attendant

A Lavish Mixture of Maki & Uramaki Sushi Rolls to Include:
Traditional & Exotic Selections,
Hand Selected Assortment of Nigiri & Sashimi,
Lite Soy Sauce, Pickled Ginger & Wasabi

Interactive Ramen Noodle Station \$8PP++

Select Two Broths:

Star Anise Infused Beef Broth, Miso Broth,
Classic Shoyu Broth, Kaffir Lime Infused Chicken Consommé

Select Two Proteins:

Shaved Pork, Shredded Chicken,
Sautéed Shrimp, Seared Beef

To Be Served with the Following Toppings:

Tofu, Scallions, Jalapeño,
Shiitake Mushrooms, Napa Cabbage, Nori Strips,
Shredded Carrots, Roasted Corn, Bean Sprouts,
Cilantro Leaves, Thai Basil, Lime Wedges,
Sriracha, Chili Oil, Sambal Oelek, Sesame Oil

Brazilian Station \$14PP++

Salpicão (Shredded Chicken Salad), Hearts of Palm Salad,
Individual Chicken Mole, Plantain Skewer,
Fried Sweet Plantains, Tostones
& Pão de Queijo (Cheesy Bread)

Carved to Order:

Churrasco con Chimichurri & Smoked Linguica

Empanada Trio:

Smoked Beef Picadillo, Braised Guajillo Chicken & Fire Roasted Vegetable

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



LE CHATEAU

Carving Station

Select One

Roasted Pork Tenderloin \$6PP++

Local Fruit Chutney

Corn Bread

Bone-In Steamship Ham \$6PP++

Bourbon Cola Dijon Glaze

Assorted Local Mustards

Cheddar & Chive Biscuits

Sage Rubbed Turkey Breast \$5PP++

Gourmet Mustards and Turkey Gravy

Cranberry Chutney

Buttermilk Biscuits

Dill & Dijon Crusted Whole Fillet of Salmon \$7PP++

Caper Remoulade

Pumpernickel Rolls

Rosemary Crusted Boneless Leg of Lamb \$7PP++

Mint Demi and Olive Tapenade

Sliced Baguettes

Grilled Beef Tenderloin \$10PP++

Horseradish Cream & Gourmet Mustards

Petite Pretzel Rolls

Peppercorn & Sea Salt Crusted NY Strip Loin \$8PP++

Thyme Demi-Glace and Horseradish Crème Fraîche

Petit Carving Rolls

Slow Roasted Prime Rib \$10PP++

Truffle Horseradish Cream & Rosemary Pan Jus

Sea Salt & Caraway Crescents

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



LE CHATEAU

Shellfish Bar \$20PP++

Court-bouillon Poached Shrimp, New Zealand Green Lip Mussels,
Long Island Blue Point Oysters, Little Neck Clams & Seasonal Crab Claws,
**King crab legs and lobster available at Market Price*
Cocktail Sauce, Fresh Grated Horseradish, Champagne Mignonette, Joe's Mustard Dip,
Tabasco & Fresh Lemons & Limes
Ice Sculpture Display

New England Station \$18PP++

New England Clam Chowder, Maine Lobster & Corn Chowder,
Manhattan Clam Chowder,
Served with Miniature Bread Bowls, Oyster Crackers & Hot Sauces

Clam Bake:

Shrimp, Mussels, Clams, Smoked Kielbasa, Grilled Corn & Petit Potatoes
(Displayed in Paella Pan)

Made-to-Order Maine Lobster Rolls

Chilled Traditional Lobster Salad & Warm Butter Poached Lobster
Griddled Split Top Buns
Crabby Kettle Potato Chips

Taco Bar \$8PP++

Select Two Proteins:

Ground Beef, Cumin Dusted Chicken,
Guajillo Braised Short Ribs, Chipotle Ground Turkey, Cilantro Lime Shrimp,
Carnitas (Slow Roasted Shredded Pork), Crispy Cod

To be Served with:

Shredded Lettuce, Red Onions, Queso Fresco, Shredded Jalapeño Jack,
Pickled Cabbage Slaw, Jalapeños, Pico de Gallo and Mango Salsa,
Flour Tortillas, Corn Tortillas & Hard Taco Shells,
Rice & Beans, Tri-Color Tortilla Chips,
Homemade Salsa, Sour Cream & Guacamole

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



LE CHATEAU

Premade Slider Bar \$9PP++

Select Three

Classic American

Grass-Fed Beef Burger, American Cheese, Shredded Lettuce, Roma Tomato, Sliced Red Onion, Pickle Chips, Mustard & Ketchup on a Sesame Seed Bun

Sesame Crusted Tuna

Sesame Seed Crusted Tuna, Grilled Pineapple & Mango Salsa, Hydro Cress Lettuce, Wasabi Aioli on a Whole-Wheat Sesame Bun

Grilled Portobello

Balsamic Marinated Portobello, Creamy Burrata, Roasted Peppers, Baby Spinach, Blood Orange Glaze on a Herb Roll

Mediterranean Lamb

Lamb Burger, Roasted Peppers, Grilled Feta, Shaved Red Onion, Rainbow Kale, Tzatziki Sauce on a Rosemary Bun

Buffalo Chicken

Crispy Breaded Chicken, Marbled Jack & Bleu Cheese, Shaved Celery & Carrot Slaw, Buffalo Ranch on a Sour Dough Bun

Braised Short Rib

Cabernet Braised Short Ribs, Caramelized Onions, Smoked Bleu Cheese, Baby Arugula, Cipollini Aioli on a Hawaiian Bun

Maryland Crab Cake

Lump Crab Cake, Shredded Lettuce, Pickle Chips, Heirloom Tomato, Shaved Red Onion, Cajun Remoulade on a Brioche Bun

Pulled Pork

Apple Cider & Cola Braised Pork, Bread & Butter Pickle Chips, Pickled Shallots, Sweet & Tangy BBQ Sauce on a Potato Roll

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



LE CHATEAU

Late Night Passed Sweet & Savory Bites \$5PP++

Select Four

Mini Grilled Cheese Sandwiches with Tomato Soup (Soup Optional)

Chocolate Dipped Munchkin Lollipops

Mini Chicken & Waffle Nuggets

French Fries

Mini Chicago Style Deep Dish Pizza

Churros

French Macaroons

Chocolate Truffles

Cheesecake Lollipops

Mini Ice Cream Cones with Assorted Ice Creams & Mousses

Chocolate Covered Fruits

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



LE CHATEAU

Dessert Stations

Viennese Station \$15PP++

Dessert Shooters, Mini Tartlets, Assorted Brownie Bites,
Chocolate Dipped Cheesecake Bites, Variety of Mini Cupcakes, French Macaroons,
Miniature Pâtisseries, Éclairs, Assorted Cannolis, Fruit Tarts, Profiteroles, Assorted Mini Cheesecakes,
Assorted Trifles, Chocolate Dipped Strawberries, Rainbow Cookies & Biscotti,
Chef's Seasonal Selection of Warm Specialties

Made-to-Order Espresso & Cappuccino Coffees
Accompanied by Sambuca, Baileys, Frangelico, Kahlua,
Grand Marnier, Disaronno

Trays of Pastries and Cookies \$6PP++

Variety of Assorted Pâtisseries, Chocolate Dipped Strawberries,
Italian Specialties & Cookies

Ice Cream & Gelato Bar \$10PP++

Select Four Flavors

Gelato:

Cherry Amarena, Oreo, Espresso Mascarpone

Ice Cream:

Vanilla Bean, Chocolate, Strawberry, Mint Chocolate Chip,
Pistachio Nut, Toasted Coconut

Sorbets:

Raspberry, Lemon, Mango

Included Toppings:

Hot Fudge Sauce, Salted Caramel Sauce, Mixed Berry Compote,
Sprinkles, Crushed Oreos, M&M's, Maraschino Cherries & Whipped Cream

Assorted Ice Cream Cones & Waffle Bowls

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



LE CHATEAU

Donuts & More \$7PP++

Warm Churros & Beignets

S'mores, Triple Chocolate, Fruity Pebbles & Strawberry Shortcake Donuts
Raspberry, Dark Chocolate, Salted Caramel & Crème Anglaise Sauces

Milk & Assorted Cookie Jars \$6PP++

Assortment of Flavored Milks:

Double Chocolate Chip Cookie Milk, Organic Whole Milk,
Strawberry Fruit Loop Milk, Salted Dulce De Leche Milk

Chef's Selection of Four Cookies:

Red Velvet, Peanut Butter, M&M, Chocolate Chip, Double Chocolate Chunk,
White Chocolate & Cherry, S'mores, Oatmeal



LE CHATEAU

To-Go Stations

Breakfast Style Flatbreads & Sandwiches \$5PP++

Flatbread with Cage Free Fried Eggs, Garlic & Herb Boursin Cheese, Applewood Smoked Pork Belly,
Oven Roasted Heirloom Tomatoes & Aged Cheddar Cheese
Scrambled Egg Croissant Sandwich with Pancetta, Asiago, & Baby Arugula
Egg White Vegetable Medley Burrito with Creamy Burrata in a Spinach Tortilla

Assorted Ice Cream Novelties \$5PP++

Chef's Selection of Six:

Chocolate Éclair
Oreo Cookies & Cream
Chocolate Chip Cookie Sandwich
Classic Ice Cream Sandwich
Strawberry Shortcake
Reese's Peanut Butter Cup
Vanilla Chocolate Coated King Cone with Peanuts
Vanilla Ice Cream Bar Coated in Chocolate
Choco-Taco

Displayed in an Ice Cream Cart

Candy Bar \$6PP++

All Displayed in Candy Jars

Chocolate & Yogurt Covered Pretzels, Gummy Bears,
M&M's, Yogurt Raisins, Mike & Ikes, Peanut Butter Cups,
Skittles, Swedish Fish, Reese's Pieces, Starburst

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter



LE CHATEAU

Pretzel To-Go Station \$4PP++

Bavarian Style Soft Pretzels Displayed in a Pretzel Machine
Assorted Mustards & Aged Cheddar Cheese Sauce for Dipping

Cinnamon Sugar Pretzel Sticks
Raspberry, Dark Chocolate, Salted Caramel, & Crème Anglaise Sauces

Parmesan & Asiago Dusted Pretzel Sticks

Popcorn To-Go Station \$4PP++

Freshly Popped Popcorn Displayed in Popcorn Cart

Assorted Shakers:

Truffle Salt, Aged White Cheddar, Cinnamon Sugar, Garlic Salt, Chili Lime

Additional Varieties:

Kettle Corn, Chocolate Drizzled, Caramel Popcorn

Displayed in Cones with a French Macaroon Garnish

Apple Cider & Donuts To-Go \$2PP++

"Red Jacket Orchards" Apple Cider

Old Fashioned Cake Donuts

Coffee, Tea & Hot Chocolate To-Go \$2PP++

Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Tazo Tea

If you have a food allergy, please speak to the Owner, Manager, Chef or your Server

V = Vegetarian, S/S = Spring/Summer, F/W = Fall/Winter