



LE CHATEAU

Our Wedding Package Includes

Private, lushly landscaped garden with beautiful arbors overlooking the hills of the Hudson Valley for your wedding ceremony

A dedicated event coordinator for pre-event and day-of-coordination

Two personal bridal attendants for the duration of the event

Your own private bridal suite with refreshments

Five-hour open bar service with premium brand liquor, beer, house wines, and seasonal specialty cocktail

Selection of six butler passed hot and cold hors d'oeuvres

Italian antipasti display and two cocktail stations

Four course plated dinner (appetizer, salad, choice of entrée, wedding cake)

Champagne toast for all guests

Wine service throughout the evening

Tiered wedding cake prepared by DiMare Pastry Shop

Directional cards for inclusion in invitations

Floor length ivory linens and ivory napkins

Table numbers and votive candles

Coat room attendant

A deposit of \$2,500 and a signed contract secures your date

\$1,500++ Ceremony Fee – up to one hour



(914) 763-1410

events@lechateaubanquets.com

www.lechateaubanquets.com



LE CHATEAU

Butler Passed Hors d'oeuvres

Please Select Six Total

Cold Options

New England Lobster Roll on a Mini Brioche Bun
Creamy Burrata (Stracciatella) in a Tomato Cone with Micro Basil & Balsamic Pearls (V)
Oven Roasted Heirloom Tomato Bruschetta with Parmesan Mousse & Micro Basil (V)
Mini Tuna or Salmon Tartare Crispy Wonton Bowl with a Sake Shooter
Mini Grilled Cod Taco with Mango Salsa and a Margarita Shooter
Roasted Tomato & Hudson Valley Goat Cheese Mousse in a Pesto Cone with Toasted Pistachio (V)
Smoked Hudson Valley Duck Crostini with Orange Mousse, Sour Cherry Preserve, Smoked Almond
Pastrami Spice Rubbed Smoked Salmon, Pommery *Crème Fraîche* on a Marble Rye Crostini
Prime Ribeye Beef Tartare, Potato Cake, Cornichons, Quail Egg
Ahi Tuna Poke in a Sesame Cone with Soy Caviar

Hot Options

Mini Braised Short Rib Tacos with a Tequila Shooter
Mini Slider with a Craft Beer Shooter
Mini Grilled Cheese with Roasted Pear with a Tomato Soup Shooter (V)
Escargot in a Brioche Boule
Half Caramelized Brussels Sprout, Bacon Lardon, Truffle Honey (GF)
Slow Braised Pork Belly Skewer with Roasted Apple Aioli (GF)
Spanakopita (V)
Coney Island Style Pigs in a Blanket
Baby Lamb Chops (GF)
Roasted Root Vegetable Kabob (GF)(Vegan)
Maine Lobster Arancini
Porcini Mushroom Risotto Croquette (V)
Sriracha Chicken Meatball Skewer with Hoisin Yogurt Dipping Sauce
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
Quince & Manchego Phyllo Star with Toasted Almonds (V)



LE CHATEAU

INCLUDED STATION

Formaggi & Salumeri

"Italian Antipasti"

Prosciutto di San Daniele, Capicola, Mortadella, Soppressata and 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 & Country Baguettes, Semolina Boules, Asiago Batards, Rosemary Focaccia
Aged Balsamic Vinegar, Smoked EVOO, Black Truffle Oil, Lemon Zest EVOO



LE CHATEAU

SELECT TWO OF THE FOLLOWING FOUR COCKTAIL STATIONS

PASTA STATION

Select Two Pastas: Radiatore, 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

Pre-Select Two Premade Specialty Pastas:

Radiatore with Grilled Chicken, Sundried Tomatoes
Kalamata Olives, and Tomato-Basil Saffron Sauce

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

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

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

Tri-Colored Tortellini with Broccoli, Smoked Bacon, Shallots and Boursin Cream
Penne alla Vodka, Penne with Tomato Cream Sauce

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



LE CHATEAU

Asian Station

Shrimp Summer Rolls
Wakame Seaweed Salad
5 Spice Flavored Edamame Duo
Shelled and 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, Yakiniiku, Teriyaki, Peanut & Thai Chili Sauces

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

Flatbread Station

**Select Three to be Cut-to-Order*

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 and Sharp Provolone
Roasted Shiitake, Oyster & Hen-of-the-Woods Mushrooms, Sautéed Baby Spinach & Mozzarella
Braised Pork Belly, Tangy Marinara, Grilled Pineapple, Red Onion & Cilantro
Grilled Shrimp, Heirloom Cherry Tomatoes, Kalamata Olives, Feta Cheese, Kale-Pesto



LE CHATEAU

Appetizers (Select One)

Butternut Squash Soup (V)

Sage Crème Fraîche & Cinnamon Brioche Croutons

Purple Cauliflower Soup (V)

Romanesco Confetti & Preserved Lemon EVOO

New England Clam Chowder

Yukon Gold Potatoes, Cod & Clam Cake, Braised Pork Belly & Chive Oil

Kabocha Squash & Pumpkin Ravioli (V)

Brown Butter Cream, Toasted Pepitas, Smoked Bleu Cheese & Fried Sage

Braised Short Rib & Mascarpone Ravioli

*Marsala Beurre Blanc, Shaved Asparagus & Shiitake Relish
Peruvian Sweetie Drop Peppers, Grilled Ricotta Salata, Porcini Oil*

Pan Seared Gnocchi

*Smoked Tomato Broth, Crispy Prosciutto di San Daniele
Cannellini Beans, Whipped Herb Ricotta & Shaved Pecorino*

Linguini Fini

*Roasted Shrimp, Asparagus Coins, Wilted Chicory
Shaved Pecorino, Aged Balsamic Cream & Basil Oil*

Maryland Lump Crab

*Rutabaga Purée, Brussels Sprout & Pickled Shallot Slaw
Shaved Fennel & Citrus Salad, Cilantro Oil*

Hudson Valley Duck Confit Risotto

*Brussels Sprout Leaves, Dried Cherries, Charred Butternut Squash
Pomegranate Glaze & Butternut Squash Sauce*

Leek & Mushroom Risotto (V)

*Hen of the Woods, Shiitake, Oyster, Portobello Mushrooms
Mushroom Bisque*



LE CHATEAU

Salads (Select One)

Beet Trio & Black Truffle Burrata Salad (V)

*Red, Gold & Candy Striped Beets, Red Vein Sorrel, Toasted Pistachios
Pomegranate Balsamic Glaze, Smoked EVOO, Five Peppercorn Blend*

Pickled Heirloom Carrot Salad (V)

*Baby Rocket, Pumpkin Seeds, Carrot & Ginger Purée
Stone Ground Mustard Greek Yogurt & Clementine EVOO*

Satur Farm Baby Greens (V)

*Roasted Butternut Squash, Smoked Bleu Cheese, Candied Pecans
Sundried Cranberries & Maple Vinaigrette*

Tri-Color Kale & Belgian Endive Salad (V)

*Roasted Apples, Pomegranate seeds, Hudson Valley Goat Cheese
Toasted Almonds & Citrus Pommery Vinaigrette*

Kale & Radicchio Caesar (V)

*Charred Golden Beets, Shaved Pecorino Romano, Grilled Seckel Pears
Stuffed Peppadew Croutons (Frenched Served Warm) & Lemon Caesar Dressing*



LE CHATEAU

Entrées (Select Two)

Cabernet Braised Short Rib

*Horseradish Celeriac Puree, Broccolini & Peruvian Sweet Drop Peppers
Caramelized Onions & Smoked Roquefort Demi*

Steakhouse Filet of Beef

*Smashed Truffle Fingerling Tostones, Creamed Tri-Color Kale
Roasted Cippolini Spread & Stone Ground Pommery Demi*

New York Strip

*Dauphinoise Potato, Caramelized Brussels Sprout, Parsnip & Pork Belly Hash
5 Peppercorn Demi*

Grilled Beef Tenderloin

*Garlic Confit & Scallion Yukon Gold Mashed Potatoes, Heirloom Carrot & Asparagus Ragout
Braised Forest Mushrooms & Brandy Reduction*

Thyme & Rosemary Crusted Rack of Lamb

*Roasted Sweet Potato Fingerlings & Grilled Asparagus
Mint Chimichurri & Balsamic Reduction*

Wild Caught Salmon

*Warm Lentil & Pomegranate Salad, Wilted Rainbow Swiss Chard
Orange & Soy Glaze, Chive Oil*

Chilean Sea Bass

*Cranberry & Winter Squash Wild Rice, Baby Romanesco
Shaved Fennel & Tart Cherry Gastrique*



LE CHATEAU

Tarragon Crusted Halibut

*Mascarpone Polenta, Root Vegetable & Grilled Corn Succotash
Citrus & Chive Beurre Blanc*

Herbed Seared Grouper

*Tri-Color Quinoa, Haricot Vert, Pickled Red Onion
Roasted Yellow Pepper Coulis, Cilantro Oil*

Pistachio Crusted Cod

*Shaved Brussels Sprout Risotto, Baby Patty Pan Squash
Roasted Red Beet Paint*

Roasted Pear & Brie Stuffed French Cut Chicken Breast

Parsnip Purée, Grilled Baby Zucchini & Apple Cider Cream

Herb Crusted Chicken

*Red Bliss Whipped Potatoes & Vegetable Byaldi
Kalamata Olive Tapenade & Tomato Coulis*

Apple Cider Brined French Cut Chicken Breast

*Warm Red Wheat Berry & Raisin Salad, Tri-Color Cauliflower
Braised Leeks, Cranberry & Pear Reduction*

Bourbon & Cola Glazed French Cut Pork Chop

*Truffle Maple & Brown Sugar Whipped Sweet Potatoes, Roasted Broccolini
Caramelized Apple & Thyme Compote, Tamarind Demi*



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Vegetarian Entrées (Select One)

(All of these options would be paired with starch & vegetable being served night of)

Roasted Cauliflower Steak

Herb Marinated & Oven Roasted

Broccoli Scallops

Pan Seared in Beurre Meunière

Kale & Mushroom Grilled Polenta Cake

Heirloom Kale & Forest Mushrooms with Mascarpone & Pecorino

Quinoa Stuffed Squash

Tri-Color Quinoa with Roasted Vegetables & Herb Crust



LE CHATEAU

DiMare Pastry Shop

Wedding Cake Consultation & Information

Please contact Sabrina at DiMare Pastry Shop to schedule your cake tasting and consultation appointment. At your consultation appointment, you will meet Sabrina or Maria at their Stamford or Greenwich store, where you can do a tasting and design your own custom wedding cake. DiMare's standard wedding cake is included with Le Chateau's wedding package. If you'd like to upgrade your cake, any additional fees will be included in your final invoice from Le Chateau.

Please Choose One:

Rainsford Package

Included in Your Wedding Package

- Traditional Cream Frosting
- More than 20 Cake Flavors and Fillings to Choose From

JP Morgan Package

Add \$7pp++

- Fondant
- Sugar Flowers

Sugar Free, Gluten Free & Vegan options are available. Please ask Sabrina or Maria for more information. Additional fees may apply.

For very complicated and detailed cakes or upgrades beyond the above options, additional fees will be incurred and determined on an individual basis.

DiMare Pastry Shop

12 Largo Drive South

Stamford, CT 06907

203-967-2253 (Attn: Sabrina or Maria)

DiMare Pastry Shop

1245 East Putnam Avenue

Riverside, CT 06878

203-637-4791 (Attn: Sabrina or Maria)



LE CHATEAU

OPTIONAL ENHANCEMENTS



LE CHATEAU

ADDITIONAL STATION SELECTIONS FOR THE COCKTAIL RECEPTION

Sushi Station \$14PP++

(\$500 Fee will apply for traditional Sushi Chef)

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

Interactive Ramen Noodle Station \$8PP++

Select Two Broths: Star Anise Infused Beef Broth, Miso Broth
Classic Shoyu Broth or Kaffir Lime
Infused Chicken Consommé

Select Two Proteins: Shaved Pork, Shredded Chicken
Sautéed Shrimp or 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 \$12PP++

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

Carved to Order: Churrasco con Chimichurri and Smoked Linguica

Empanada Trio:

Smoked Beef Picadillo, Braised Guajillo Chicken, Fire Roasted Vegetable



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

Grilled Beef Tenderloin \$10PP++

Horseradish Cream & Gourmet Mustards

Petite Pretzel Rolls

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

Mint Demi and Olive Tapenade

Sliced Baguettes

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

Caper Remoulade

Pumpernickel 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



LE CHATEAU

MAC-N-CHEESE STATION \$8PP++

Select Two Pastas: Elbow, Radiatore, 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

Pre-Select Two Premade Specialty Mac-N-Cheeses:

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

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

Radiatore, Breaded Buffalo Chicken, Sautéed Celery & Carrots
with Spicy Buffalo Béchamel and Blue Cheese Panko Crust

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

Traditional Mac-N-Cheese - Elbow Pasta & Classic Cheese Sauce

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

Hudson Valley Charcuterie & Cheese \$12PP++

Charcuterie:

Hudson Valley Smoked Duck Breast & Duck Terrine
Roasted Garlic Sausage, Pheasant Country Pâté with Figs & Pistachios

Cheeses:

“Sprout Creek Farm” Toussaint, “Coach Farm” Aged Green Peppercorn Goat Cheese
“5 Spoke Creamery” Herbal Jack, “Nettle Meadow Creamery” Fromage Blanc with Honey & Lavender

Accoutrements:

Dijon & Stone Ground Mustards, Fig Jam, Sour Cherry Preserves
Cornichons, Charred Baguettes, Assorted Flat Breads & Crackers



LE CHATEAU

Mediterranean Experience \$6PP++

Tabbouleh with Tomatoes & Parsley, Cous Cous with Lemon & Mint
Red Wheat Berry with Golden Raisins & Sunflower Seeds
Herbs de Province 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 and Warm Grilled Pita

Shellfish Bar \$18PP++

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

New England Station \$15PP++

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)

Old Bay Chicken Casserole

Made-to-Order Maine Lobster Rolls
Chilled Traditional Lobster Salad & Warm Butter Poached Lobster
Griddled Split Top Buns
Crabby Kettle Potato Chips



LE CHATEAU

Premade Slider Station \$9PP++

**Select Three to be Displayed*

Classic American

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

Grilled Chicken

Pepper Jack Cheese, Baby Arugula, Avocado Onion Jam, Bacon, Chipotle Crème on a Ciabatta Roll

Sesame Crusted Tuna

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

BBQ Mushroom Turkey

Turkey Burger, Cheddar Cheese Crimini Mushrooms, Crispy Onion Straws Smoky BBQ Sauce on a Pretzel Bun

Grilled Portobello

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

Bacon

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

Smoked Salmon

Pastrami Spiced Smoked Salmon Sliced Cucumbers, Frisée Lettuce, Fried Capers Pommery & Dill Crème Fraîche on a Pumpernickel Bun

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



LE CHATEAU

LATE NIGHT STATIONS

Make Your Own Taco Station \$7PP++

Select Two Proteins: Ground Beef, Cumin Dusted Chicken, Crispy Pork Belly
Guajillo Braised Short Ribs, Chipotle Ground Turkey, Cilantro Lime Shrimp
Carnitas (Slow Roasted Shredded Pork) or 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 and Guacamole

Build Your Own Gyros \$9PP++

Greek Salad with Feta Cheese, Cucumbers, Tomatoes
Roasted Red Peppers, Kalamata Olives and Lemon Thyme Vinaigrette
Classic Lamb & Beef Gyros, Chicken Gyros & Falafels
Grilled Warm Pitas & Pita Chips

To be Served with: Shredded Lettuce, Shaved Red Onions, Diced Red & Yellow Tomatoes
Crumbled Feta Cheese, Cucumber Tzatziki, Red Pepper Hummus, Yellow Rice

Wing Station \$7PP++

Traditional Buffalo Wings
Sauce Your Own Boneless Wings
Sauces: Hickory Smoked BBQ, Garlic Parmesan, Asian BBQ, Jerk Hot Sauce
Heirloom Baby Carrots, Celery & Jicama
Blue Cheese & Ranch Dressing
Buffalo Chicken Dip with Tri-Color Tortilla Chips
Waffle Fries with Sriracha Ketchup

Po Boys & More Station \$9PP++

Fried Popcorn Shrimp, Clam Strips and Catfish
To be Served with: Mini Hoagie Rolls, Shredded Lettuce, Diced Tomatoes, Shaved Red Onion, Pickle Chips
Cajun Remoulade, Cocktail Sauce, Variety of Hot Sauces and Lemon & Lime Wedges
Muffaletta Sandwiches
Crabby Fries, Sweet & Tangy Slaw



LE CHATEAU

Late Night Passed Sweet & Savory \$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



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, 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, B&B, Baileys, Frangelico, Kahlua, Courvosier
Grand Marnier, Limoncello, Godiva White Chocolate Liquer, Amaretto Di Saronò

Trays of Pastries and Cookies \$6PP++

(Two Per Table)

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, and Whipped Cream

Assorted Ice Cream Cones & Waffle Bowls



LE CHATEAU

Donut & Churro Station *\$9PP++*

Warm Churros & Croissant Donuts

Old Fashioned Cake Donuts, Double Chocolate Chip, Powdered Sugar, Glazed Devil's Food & Sour Cream
Strawberry, Dark Chocolate, Salted Caramel & Crème Anglaise Dipping Sauces
Sprinkle on Toppings: M&M's, Crushed Oreos, Sprinkles & Reese's Pieces

Crepe Station Made to Order *\$8PP++*

Raspberries, Blackberries, Blueberries

Strawberries, Roasted Cinnamon Apples & Pears

Bananas Foster Compote, Chocolate Shavings, Orange Supremes

Chantilly Cream & "Coach Farms" Sweetened Whipped Ricotta

Powdered Sugar, Cinnamon Sugar, Maple and Agave Syrup

Chocolate Fountain *\$8PP++*

Assortment of Dipping Fruits: Strawberries, Pineapple, Baby Bananas

Additional Toppings: Jet Puffed Marshmallows, Pretzel Rods, Rice Krispie Treats

Graham Crackers, Oreo Cookies, Lady Fingers, Pound Cake & Brownie Bites

Milk & Assorted Cookie Jars *\$9PP++*

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'more, Sugar, Oatmeal



LE CHATEAU

To-Go Stations

Breakfast Style Flatbreads / Sandwiches \$7PP++

Breakfast Flatbread

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



LE CHATEAU

Pretzel To-Go Station \$4PP++

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

Pretzel Bite Duo
Cinnamon Sugar Pretzel Bites
Raspberry, Dark Chocolate, Salted Caramel & Crème Anglaise Dipping Sauces

Parmesan & Asiago Dusted Pretzel Bites
Marinara & Garlic Parmesan Dipping Sauces

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

Hot Cocoa & Apple Cider Bar To-Go \$4PP++

Dutch Hot Cocoa & "Red Jacket Orchards" Apple Cider

Vanilla Bean Whipped Cream, Chocolate Shavings, Cinnamon Sticks

Mini Jet Puffed Marshmallows, Candy Cane Sticks, Chocolate Sauce, & Salted Caramel Sauce

Coffee & Tea Service To-Go \$3PP++

Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Tazo Tea