



LE CHATEAU

OPTIONAL ENHANCEMENTS



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ADDITIONAL STATION SELECTIONS FOR THE COCKTAIL RECEPTION

Sushi Station \$15PP++

(\$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 \$14PP++

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



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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*



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

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

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

Farfalle, 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

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



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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 \$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 and Fresh Lemons & Limes

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



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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 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, 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++

(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, & 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, & Agave Syrup

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, Oatmeal



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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



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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

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