



LE CHATEAU

SAMPLE MENU SPRING / SUMMER

Butler Passed Hors d'oeuvres

Buffalo Chicken Spring Roll

New England Lobster Roll on an Old Bay Toasted Brioche Bun

Caspian Sea Osetra Caviar, Mini French Blini, Crème Fraiche & Chives

Mini Slider with a Craft Beer Shooter

Roasted Peking Duck Crispy Ravioli

Goat Cheese and Cherry Blossom Tart

Cocktail Stations

Harvest Table (V)

Assorted Crudites: Celery, Rainbow Carrots, English Cucumbers, Broccoli
Baby Bell Peppers, Heirloom Tomatoes, Spinach Ranch, Red Pepper Hummus, Tzatziki
Baked Brie en Croûte with Seasonal Jam, Everything Spiced Goat Cheese Logs
Cave Aged Gouda, Danish Bleu Cheese & Grapes, Seasonal Fresh Fruits
Handmade Crackers, Grissini and Herb Seasoned Pita Chips
Assorted Dried Fruits & Nuts

Southern Comfort Station

Deviled Eggs, Assorted Pickles, Buttermilk Biscuits
Mini Iceberg Wedge Salads
Mac & Cheese, BBQ Pork Burnt Ends
Petit Fried Chicken, Braised Collard Greens
Mini Banana Pudding Trifles
Sweet Tea



LE CHATEAU

Poke Station

Proteins:

Umami Shoyu (Tuna or Salmon)
Ponzu (Shrimp or Bay Scallops)
Sweet Chili Tofu

Add-Ins:

Jasmine Rice, Cucumber, Edamame, Mango, Orange Section, Pickled Red Onion
Seaweed Salad, Surimi Salad, Pickled Ginger, Tobiko, Cilantro, Sesame Seeds
Crispy Onions & Garlic, Spicy Furikake, Green Onion, Nori Strips
Wonton Strips, Jalapeno, Puffed Rice

Sauces:

Spicy Sesame Drizzle, Eel Sauce, Wasabi Aioli, Sriracha

Seated Dinner

Summer Squash & Corn Risotto

Peruvian Sweet Drop Peppers, Blood Orange Glaze, Sweet Corn Sauce

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New York Strip

Dauphinoise Potato, Haricot Vert & Beech Mushrooms
Romesco Sauce

Faroe Island Salmon

Spring Pea Puree, Black Lentils, Haricot Vert & Pickled Red Onions

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Wedding Cake

Cannoli Cake

Golden sponge cake filled with cannoli cream blended with chocolate chips and
a light whipped cream frosting



LE CHATEAU

SAMPLE MENU FALL / WINTER

Butler Passed Hors d'oeuvres

Mini French Onion Soup Boule

Duck Confit Stuffed Mushroom

Croque Monsieur with Ham & Swiss with a Sweet Mustard Cream

Mini Grilled Cod Taco with Mango Salsa, Cilantro Crema & a Margarita Shooter (GF)

Roasted Root Vegetable Kabob (GF) (Vegan)

Beef Bourguignonne Puff

Cocktail Stations

Formaggi & Salumeri

Italian Antipasti

Prosciutto di San Daniele, Capicollo, Soppressata and Genoa Salami

16 Month Aged Grana Padano, Sharp Provolone, Gorgonzola

Grilled Eggplant, Zucchini & Yellow Squash, Roasted Red & Yellow Peppers

Housemade Mozzarella Caprese Salad, Assorted Imported Olives, Giardiniera

Lemon & Pickled Shallot Marinated Artichoke Hearts, Pepperoncini

Cherry Peppers, Balsamic Braised Baby Bella Mushrooms

Tuscan White Bean Dip, Assorted Flatbreads, Crackers & Grissini

7 Grain & Caramelized Onion Baguettes, Sourdough Boules, Semolina Batard

Rosemary Focaccia, Aged Balsamic Vinegar, Smoked EVOO, Black Truffle Oil, Lemon Zest EVOO



LE CHATEAU

Street Taco Station

Proteins:

Select Two

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

To Be Served With:

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

Ramen Noodle Station

Broths:

Select Two

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

Proteins:

Select Two

Shaved Pork, Shredded Chicken, Sautéed Shrimp
Poached Bay Scallops, 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



LE CHATEAU

Seated Dinner

Beet & Arugula Salad

Red Beet Puree, Roasted Golden Beets, Toasted Hazelnuts
Hudson Valley Goat Cheese & Citrus Pommery Vinaigrette

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Seared Beef Tenderloin

Brown Butter Mashed Potatoes, Roasted Brussels, Heirloom Carrot & Bacon
Rosemary Port Demi-Glace

Grilled Swordfish

Forbidden Rice Pilaf, Bacon & Onion Jam, Herb Oil

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Wedding Cake

Carrot Cake

Carrot cake frosted and filled with cream cheese icing, a blend of coconut, chopped nuts and raisins