



LE CHATEAU

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# LE CHATEAU MENU



## COCKTAIL RECEPTION

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**BUTLER PASSED HORS D'OEUVRES**, *select six total*

### HOT OPTIONS:

ABRAISED SHORT RIB TACOS WITH CHIPOTLE CREMA & A MARGARITA SHOOTER | *(GF)*

LOBSTER RISOTTO BITE WITH TARRAGON AIOLI

SLIDER WITH A CRAFT BEER SHOOTER

HERB ROASTED LAMB CHOPS | *(GF)*

CHICKEN TAQUITO WITH AVOCADO TOMATILLO SALSA & CHIPOTLE CREMA

HUDSON VALLEY FOIE GRAS DUMPLING WITH SCALLION GINGER DIPPING SAUCE

CRISPY BURRATA BITE WITH VODKA SAUCE | *(V)*

JUMBO LUMP CRAB CAKE WITH SAFFRON AIOLI

CRISPY FALAFEL WITH RED PEPPER HUMMUS | *(VEGAN & GF)*

FRENCH ONION SOUP BITE

EVERYTHING PRETZEL PIGS IN A BLANKET WITH MUSTARD

CHICKEN CORDON BLEU BITE WITH HONEY MUSTARD DIP

SPANAKOPITA | *(V)*

GOAT CHEESE & HONEY PHYLLO TRIANGLE | *(V)*

PHILLY CHEESESTEAK

BEEF BOURGUIGNONNE PUFF WITH STEAK HOUSE AIOLI

BBQ PORK BURNT END ON SWEET POTATO PANCAKE WITH APPLE RELISH | *(GF)*

CHICKEN TIKKA MASALA SAMOSA WITH CUCUMBER RAITA

CARNE ASADA TRIANGLE WITH CILANTRO RANCH

COCONUT CHICKEN SKEWER WITH THAI PEANUT SAUCE

CHICKEN SOUP DUMPLING WITH SMOKED SHOYU

PORK AL PASTOR TACO WITH CILANTRO GREMOLATA & A MARGARITA SHOOTER | *(GF)*

HOT HONEY PRETZEL CHEESE BITE WITH PUB SAUCE | *(V)*

BRIE RASPBERRY & ALMOND PUFF | *(V)*

## COLD OPTIONS:

NEW ENGLAND LOBSTER SALAD IN A TOASTED BRIOCHE BUN

SHRIMP CEVICHE IN A PLANTAIN CUP WITH CHIPOTLE CREMA | (GF)

CASPIAN SEA OSETRA CAVIAR, MINI FRENCH BLINI, CRÈME FRAICHE & CHIVES

TRUFFLE BLT, SOUR DOUGH CROSTINI, SLAB BACON, LETTUCE, HEIRLOOM TOMATO & TRUFFLE AIOLI

SMOKED SALMON MOUSSE IN A PRETZEL CROSTINI WITH EVERYTHING SEASONING, FRIED CAPER & DILL

CREAMY BURRATA ON A ROASTED GARLIC CROSTINI WITH HEIRLOOM TOMATOES & BALSAMIC PEARLS | (V)

CHIPOTLE CHICKEN SALAD IN A PLANTAIN CUP WITH AVOCADO RANCH & CILANTRO | (GF)

CHILLED POACHED SHRIMP WITH COCKTAIL SAUCE | (GF)

TRUFFLE DEVILED EGG WITH MUSTARD CAVIAR | (V) (GF)

SPICY TUNA ON CRISPY RICE & WASABI CAVIAR

## INCLUDED COCKTAIL STATIONS, *select one*

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### FORMAGGI & SALUMERI

*Italian Antipasti*

#### Formaggi:

16 Month Aged Grana Padano, Sharp Provolone, Gorgonzola

#### Salumeri:

Prosciutto di San Daniele, Capicollo, Soppressata, Mortadella, Genoa Salami

#### Accompanied by:

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  
Rosemary Focaccia, Assorted Flatbreads, Crackers & Grissini  
7 Grain & Caramelized Onion Baguettes, Sourdough Boules, Semolina Batard  
Aged Balsamic Vinegar, Smoked EVOO, Black Truffle Oil, Lemon Zest EVOO

### HARVEST TABLE | (V)

#### Assorted Crudites:

Celery, Baby Carrots, English Cucumbers, Broccoli  
Baby Bell Peppers, Heirloom Tomatoes, Grapes & Seasonal Fresh Fruits

#### Accompanied by:

Spinach Ranch, Red Pepper Hummus, Tzatziki  
Baked Brie en Croûte with Seasonal Jam, Everything Spiced Goat Cheese Logs  
Cave Aged Gouda, Danish Bleu Cheese & Double Gloucester with Chive & Onion

Handmade Crackers, Grissini and Herb Seasoned Pita Chips  
Assorted Dried Fruits & Nuts

## COCKTAIL STATIONS, *select two of the following thirteen*

### 1. PASTA STATION

*Includes Two Made-to-Order Pastas AND Two Premade Specialty Pastas*

- **Made-to-Order:**

*two pasta dishes sauteed for your guests*

**PASTAS:** *(select two)*

Penne, Fusilli, Gemelli, Tri-Colored Tortellini, Elbow, Orecchiette, Pipette

**SAUCES:** *(select one)*

Classic Marinara, Smoked Saffron Pomodoro, Pesto Cream, Vodka, Parmesan Alfredo, Traditional Cheese

**TOPPINGS:** *(select four total)*

**Proteins:** Grilled Chicken, Sweet Italian Sausage, Rock Shrimp, Smoked Bacon

**Vegetables:** Crimini Mushrooms, Roasted Peppers, Caramelized Onions, Heirloom Grape Tomatoes, Artichoke Hearts, Peas, Broccoli, Baby Spinach, Roasted Eggplant

- **Premade Specialty Pastas:**

*select two*

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

Orecchiette with Sweet Italian Sausage, Broccolini, Grape Tomatoes, Roasted Garlic Parmesan Sauce

Pipette Carbonaro with Prosciutto di San Daniele, Spring Peas, Cracked Black Pepper & Egg-Cream Sauce

Fusilli with Grilled Chicken, Roasted Broccoli, Parmesan & Traditional Alfredo Sauce

Gemelli Bolognese, Ground Filet of Beef, Genovese Vegetables & Whipped Ricotta

Penne with Chicken Scarpariello, Hot & Sweet Peppers, Italian Sausage & Fontina

Pipette, Breaded Chicken, Sautéed Celery & Carrots, Buffalo Alfredo & Blue Cheese Panko Crust

Fusilli with Rock Shrimp, Heirloom Tomatoes, Parsley, Parmesan & Creamy Scampi Sauce

Orecchiette, Butter Braised Leeks, Lobster Meat, Garlic Boursin Cream and Old Bay & Oyster Cracker Crust

Gemelli with Braised Short Rib, Peas, Roasted Peppers & Smoked Gorgonzola Cheese Sauce

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

Gemelli with Pulled Pork, House BBQ Cheddar Sauce & Ranch Biscuit Crust

Traditional Mac-N-Cheese

Penne alla Vodka

*Served with Roasted Garlic Knots, Shaved Parmesan, and Crushed Red Pepper Flakes*

## 2. ASIAN STATION

Wakame Seaweed Salad  
5 Spice Flavored Edamame Duo (Shelled and Whole)  
Sweet Chili Yakisoba Noodle Salad  
Vegetable Spring Rolls, Chicken Teriyaki Dumplings  
Kale & Vegetable Pot Stickers, Berkshire Pork Potsticker

### Sauces:

Lite Soy Sauce, Yakiniku, Teriyaki, Peanut & Thai Chili

## 3. SPUD BAR

**Poutine:** Cheese Curds, Demi-Glace & Fines Herbes  
Aged Cheddar Mashed Potato Bites  
House Made Potato Chips & French Onion Dip  
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

## 4. IRISH PUB

Guinness Battered Cod & Chips  
Traditional Shepard's Pie  
Grilled Bangers with Ale Braised Cabbage and Onions  
Whisky Battered Onions Rings

### Accompanied by:

Slaw & Pickles, House Tartar, Pub Sauce, Malt Vinegar & Lemon Wedges

## 5. 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

## 6. FLATBREAD STATION *(select three)*

Charred Pepperoni, Ricotta & Hot Honey  
Roasted Heirloom Tomato & Creamy Burrata Mozzarella  
Sweet Italian Sausage, Roasted Garlic Ricotta & Charred Broccolini  
Chicken Cutlet, Creamy Burrata, Italian Basil, Tomato Pomodoro  
Crispy Breaded Chicken, Buffalo Sauce, Cheddar Cheese & Bleu Cheese  
Hot Calabrese Salami, Peaches, Ricotta, Mozzarella, Balsamic Drizzle  
Meatballs, Marinara, Shaved Parmigiano-Reggiano & Sharp Provolone  
Artichoke Cheese Sauce, Roasted Artichoke Hearts & Mozzarella  
Biscuit Crusted Chicken, Slab Bacon, Mozzarella & Fontina, Ranch  
Bolognese, Whipped Ricotta, Mozzarella & Fresh Basil  
Apple, Boursin, Goat Cheese, Arugula & Onion Jam  
“Truffle” Ricotta, Burrata, Mozzarella & Truffle Oil  
Prosciutto di San Daniele, Caramelized Onion Fig Jam, Fontina & Baby Arugula  
Smoky BBQ Pulled Pork, Pickled Onions, Charred Pineapple, & Aged Cheddar

## 7. POKE STATION

### PROTEINS:

#### Umami Shoyu *(select one)*

Tuna *or* Salmon

*(\$2PP++ For Tuna & Salmon)*

#### Ponzu *(select one)*

Shrimp or Bay Scallops

### VEGETARIAN:

*included*

#### Crispy 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

## 8. STREET TACO STATION

### PROTEINS:

*(select two)*

Ground Beef Tenderloin, Cumin Dusted Chicken, Crispy Cauliflower, Carne Asada, Guajillo Braised Short Ribs, Chipotle Ground Turkey, Cilantro Lime Shrimp, Carnitas (Shredded Pork), Crispy Cod, Chorizo

### To Be Served With:

Shredded Lettuce, Queso Fresco, Shredded Cheddar, Jalapeños, Pico de Gallo, Pickled Red Onions, Cilantro Onions 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

## 9. COOKOUT STATION

### Le Chateau Slider

Grass Fed Beef Burger, Applewood Slab Bacon, Sharp American Cheese, Kettle Potato Chip, Special Sauce on a Potato Bun

### Nathan's Famous Mini All Beef Hot Dogs

Ketchup, Yellow & Spicy Brown Mustards, Relish

### Charred BBQ Chicken

with Smoky Pineapple Glaze

### Accompanied by:

Corn on the Cob  
Cole Slaw & Maple Bourbon Baked Beans  
Country Potato Salad & Watermelon  
Lemonade

## 10. MELT STATION *(select three panini)*

*Served with Parmesan Rosemary Fries*

Grilled Cheese, Sharp American, Cheddar, Monterey Jack, Mozzarella, Country White  
Reuben - Corned Beef, Saurkraut, Swiss, Russian Dressing, Marble Rye  
Rachel - Turkey, Swiss, Cole Slaw, Russian Dressing, Marble Rye  
Elvis - Peanut Butter, Caramelized Banana, Slab Bacon, Brioche  
Roasted Pear & Arugula, Goat Cheese, Gruyere, Fontina, Seven Grain  
Pulled Pork, Cheddar & Monterey Jack, Cole Slaw, Smoked BBQ, Country White  
Chicken Cutlet, Bacon, Munster, Russian Dressing, Country White  
Eggplant, Roasted Peppers, Mozzarella, Asiago, Pesto, Multigrain  
Shaved Steak, Caramelized Onion, Arugula, Gouda, Gruyere, Truffle Aioli, Sourdough  
Arthur Ave - Prosciutto, Mortadella, Salami, Mozzarella, Provolone, Balsamic, Country White  
Croque Madame - Smoked Ham, Fried Egg, Gruyere & Swiss, Brioche  
Cuban, Shaved Pork, Smoked Ham, Swiss, Pickles, Bourbon Mustard, Brioche  
Ilya - Tuna Melt, Sharp American, Thyme, Sourdough  
Oven Roasted Turkey, Apples, Cheddar, Honey Mustard, Seven Grain  
Anthony Bourdain - Mortadella, Provolone, Mozzarella, Mayo & Mustard, Sourdough  
Patty Melt, Caramelized Onions, Swiss, Russian Dressing, Light Rye  
Peanut Butter & Jelly with Potato Chips, Country White

## 11. BAO BUN STATION

*Steamed Bao Buns*

### PROTEINS:

*(select two)*

Braised Pork Belly, Beef Bulgolgi, Korean Fried Chicken, Pork Char Sui, Salt & Pepper Shrimp,  
Crispy Tofu

### Toppings:

Pickled Cucumbers, Kimchi, Sesame Slaw, Cilantro, Scallions, Jalapenos, Shredded Carrots,  
Pickled Red Onions, Toasted Peanuts, Sesame Seeds, Crispy Shallots, Sriracha, Spicy Drizzle, Eel  
Sauce, Wasabi Cucumber Drizzle, Togarashi Wonton Chips  
& Sweet Chili Sauce

## 12. CHINATOWN STATION

Crispy Wonton Strips with Duck Sauce  
Shrimp Lo Mein, Beef & Broccoli, Pork Fried Rice  
Mini Vegetable Egg Rolls  
Sesame Chicken & Fortune Cookies

**13. CARVING STATION** *(select one protein - if selecting as an included station)*

**Charred Brown Sugar Candied Bacon**

Corn Bread, Peruvian Pepper Jam

**Sesame Crusted Tuna Loin**

Mango Salsa, Scallion & Edamame Noodle Salad

Spicy Sesame Drizzle, Eel Sauce

Cucumber & Wasabi Aioli

**Roasted Pork Tenderloin**

Local Fruit Chutney, Corn Bread

**Bourbon Cola Dijon Glazed Ham**

Assorted Local Mustards

Cheddar & Chive Biscuits

**Sage Rubbed Turkey Breast**

Gourmet Mustards & Turkey Gravy

Cranberry Chutney & Buttermilk Biscuits

**Stuffed Pork Loin**

Prosciutto, Baby Spinach & Apple Stuffing

Roasted Shallot Pan Jus & Corn Bread

**Dill & Dijon Crusted Whole Fillet of Salmon**

Caper Remoulade, Pumpernickel Rolls

**Rosemary Crusted Boneless Leg of Lamb**

Mint Demi & Olive Tapenade

Sliced Sage & Caramelized Onion Baguettes

**UPGRADED OPTIONS:**

**Slow Roasted Prime Rib \$8PP++**

Truffle Horseradish Cream & Rosemary Pan Jus

Mini Caraway Baguette

**Flank Steak Churrasco \$6PP++**

Chimichurri & Chipotle Crema

Fried Sweet Plantains

## COCKTAIL STATION ADD-ONS,

*Pricing Based on a One Hour Cocktail Reception*

### 1. SUNDAY AT NONNA'S \$10PP++

Heirloom Tomato & Housemade Mozzarella Caprese  
Mini Caesar Salads with Garlic Parmesan Croutons  
Oven Baked Eggplant Rollatini  
Steamed PEI Mussels  
Stuffed Clams Oreganata  
Fried Calamari with Marinara & Parmesan Peppercorn Dipping Sauces  
Meatballs in Pomodoro Sauce  
Roasted Garlic Knots

### 2. PARMIGIANO REGGIANO PASTA WHEEL \$8PP++

#### **Cacio e Pepe Bucatini**

*Served in Parmigiano Reggiano Wheel*  
*(Add to Pasta Station as the Action Station \$6pp++)*

#### **Chopped Antipasto Salad**

Romaine, Salami, Capicola, Mozzarella, Provolone, Grape Tomatoes, Sliced Banana Peppers, Red Onions, Roasted Peppers, Olives, Zesty Italian

#### **Roasted Semolina Garlic Bread**

Smoked Red Pepper, Shaved Parmesan, Black Pepper

### 3. LATIN STREET FOOD \$10PP++

Grilled Street Corn Dip with Tri-Color Tortilla Chips  
Individual Shrimp Ceviche  
Arepas with Cheese  
Chicken Flauta  
Seared Beef Pincho with Chimichurri  
Chorizo & Black Bean Empanadas with Salsa & Sour Cream  
Fried Sweet Plantains  
"Aqua de Jamaica" Sweet Hibiscus Punch

#### 4. SUSHI STATION \$22PP++

*If cocktail hour is extended by 30 minutes, the price is \$33PP++*

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

#### 5. MEDITERRANEAN EXPERIENCE \$10PP++

Lemon & Herb Chicken Kebabs  
Za'atar Spiced Lamb Kebabs  
Crispy Chickpea Falafels  
Tabbouleh Salad, Marinated Feta Cheese  
Slow Cured Olive Mix, Cucumber Salad, Traditional Dolma,  
Pickled Vegetables, Hummus, Baba Ganoush, Tzatziki  
Pita Chips and Warm Grilled Pita

#### 6. SHRIMP & OYSTER BAR \$12PP++

*If cocktail hour is extended by 30 minutes, the price is \$18 PP++*

Court-bouillon Poached Shrimp  
Long Island Blue Point Oysters  
Cocktail Sauce, Fresh Grated Horseradish, Champagne Mignonette  
Tabasco and Fresh Lemons & Limes

#### 7. NEW ENGLAND STATION \$20PP++

*If cocktail hour is extended by 30 minutes, the price is \$30PP++*

New England Clam Chowder  
Maine Lobster Bisque  
Manhattan Clam Chowder  
Oyster Crackers & Mini Tabasco Bottles

##### **Clam Bake:**

Shrimp, PEI Mussels, Little Neck Clams  
Smoked Kielbasa, Grilled Corn, Petit Potatoes

##### **Made-to-Order Rolls:** *(select two)*

Warm Butter Poached Lobster, Fried Bay Scallops  
Clam Strips, Crispy Shrimp, Chilled Traditional Lobster Salad

##### **To Be Served With:**

Griddled Split Top Buns, Cocktail Sauce, Tartar Sauce  
Crabby Kettle Potato Chips

**8. SHELLFISH BAR \$22PP++**

*If cocktail hour is extended by 30 minutes, the price is \$\$33PP++*

Court-bouillon Poached Shrimp, Mixed Seafood Ceviche  
Long Island Blue Point Oysters & Little Neck Clams  
Cocktail Sauce, Fresh Grated Horseradish, Champagne Mignonette  
Tabasco and Fresh Lemons & Limes  
Ice Sculpture Display

**Add:** Seasonal Crab Claws with Joe's Mustard Dip \$10PP++

*If cocktail hour is extended by 30 minutes, the price is \$15PP++*

King Crab Legs and Lobster Tails available at Market Price

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

*\*Food substitutions or additions for allergies and/or dietary preferences may incur an additional cost.*

*\*Pricing is Subject to Change*

## SEATED DINNER

### FIRST COURSE

*select one*

#### **BUTTERNUT SQUASH SOUP | (V)**

Sage Crème Fraîche & Cinnamon Brioche Croutons

#### **BRAISED SHORT RIB & MASCARPONE RAVIOLI**

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

#### **CREAMY TOMATO RISOTTO | (GF)**

Parmesan Cream Sauce, Peas, Crispy Prosciutto  
& Shaved Romano

#### **ARCADIAN SPRING MIX | (V) (GF)**

Hickory Smoked Feta, Strawberries, Maple Glazed Pecans, English Cucumber & Vidalia  
Onion Vinaigrette

#### **SATUR FARM BABY GREENS | (V) (GF)**

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

#### **LITTLE GEM & ROMAINE CAESAR SALAD | (V)**

Shaved Pecorino Romano & Sourdough Parmesan Croutons,  
Classic Caesar Dressing

#### **ARUGULA & SHAVED FENNEL SALAD | (V) (GF)**

Shaved Parmesan & Lemon Vinaigrette

*V = Vegetarian*

*GF = Gluten Free*

**BROCCOLI & CHEDDAR SOUP | (V)**

Roasted Garlic Croutons & Scallion Yogurt

**WILD MUSHROOM RAVIOLI | (V)**

Aged Balsamic Cream, Asparagus Coins, Oven Roasted Tomatoes, Shaved Pecorino & Basil Oil

**FRENCH ONION RISOTTO | (GF)**

Braised Leek Cream, Caramelized Onions, Parmesan Tuile

**HERB ROASTED SHRIMP**

Saffron Orzo with Baby Spinach, Tomato Vinaigrette  
& Herb Oil

**FRISÉE & MIXED GREEN SALAD | (V) (GF)**

Roasted Carrots, Golden Raisins, Candied Walnuts  
Hudson Valley Goat Cheese & Citrus Pommery Vinaigrette

**TRI-COLOR SALAD | (V) (GF)**

Apples, Dried Currants, Celery, Gorgonzola, Candied Walnuts  
& Champagne Vinaigrette

**GRILLED PEACH & BURRATA SALAD | (V) (GF)**

Baby Arugula, Toasted Pistachios, Balsamic Dressing & Basil EVOO

## ENTRÉES

*select two*

### **24+ HOUR SHORT RIB**

Pea & Parmesan Orzo, Roasted Baby Carrots, Cabernet Demi  
& Crispy Onions

### **NEW YORK STRIP | (GF)**

Dauphinoise Potato, Roasted Broccolini & Caulilini,  
Sauce Au Roquefort

### **NY STRIP AU POIVRE | (GF)**

Crispy Parmesan Fingerling Potatoes & Haricot Vert,  
Cognac Mushroom Sauce

### **FILET OF BEEF | (GF)**

Chive, Caramelized Onion & Goat Cheese Mashed Potatoes,  
Roasted Carrot & Asparagus, Sauce Beurre Rouge

### **STEAKHOUSE FILET | (GF)**

Roasted Garlic Potato Au Gratin, Creamed Spinach  
& Bordelaise Sauce

### **SEARED BEEF TENDERLOIN | (GF)**

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

### **THYME & ROSEMARY CRUSTED RACK OF LAMB ;**

Roasted Heirloom Fingerlings & Grilled Asparagus  
Mint Chimichurri & Balsamic Reduction

**V = Vegetarian**

**GF = Gluten Free**

**TOMATO & MOZZARELLA STUFFED CHICKEN**

Creamy Basil & Pea Orzo, Tomato Buerre Blanc  
Toasted Herbed Panko

**BABY SPINACH & SMOKED FETA STUFFED CHICKEN | (GF)**

Saffron Rice & Spring Peas, Sauce Velouté

**HERB MARINATED CHICKEN | (GF)**

Red Bliss Whipped Potatoes, Roasted Broccolini & Caulilini  
Sweet Peppers with Leek Velouté

**CITRUS & HERB STUFFED SEA BASS**

Creamy Lemon Orzo with Mixed Vegetables  
Smoked Tomato Coulis & Crispy Capers

**HERB CRUSTED MAHI MAHI | (GF)**

Coconut Rice Pilaf, Mango Salsa, Cilantro Oil

**ALASKAN HALIBUT | (GF)**

Cauliflower Puree & Braised Rainbow Swiss Chard  
Pickled Zucchini & Roasted Pepper Coulis

**FAROE ISLAND SALMON | (GF)**

Spring Pea Puree, Crispy Potato & Asparagus Hash  
& Pickled Red Onions

**HERB SEARED SALMON**

Roasted Sweet Potato Fingerlings & Haircot Vert,  
Salmon Roe & Chive Beurre Blanc

**VEGETARIAN ENTRÉES**

*select one*

**ROASTED CAULIFLOWER STEAK | (GF)**

Herb Marinated & Oven Roasted

**WILD RICE STUFFED PEPPER | (GF)**

Oven Dried Tomato & Scallion Wild Rice

**ROASTED BEET AU POIVRE | (GF)**

Pepper Crusted Beet

**WILD MUSHROOM POT PIE**

Roasted Mushrooms & Puff Pastry

**ROASTED VEGETABLE & HUMMUS TART | (GF)**

Assortment of Roasted Vegetable with Hummus in a Cornmeal Shell

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

V = Vegetarian

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## DESSERT, *optional upgrades*

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### 1. VIENNESE STATION \$20PP++

Mini Traditional & Chocolate Cannoli's, Dessert Shooters, Assorted Mini Tartlets, Fruit Tarts, Variety of Mini Cupcakes, French Macaroons, Mini Linzer Tart Cookies, Miniature Pâtisseries, Éclairs, Profiteroles, Assorted Mini Cheesecakes, Dessert Bars, Sfogliatelle, Chocolate Dipped Strawberries, Rainbow Cookies, Biscotti, Black & White Cookies, Chef's Seasonal Selection of Warm Specialties

#### Made-to-Order Cappuccino & Espresso Coffees

Accompanied by Sambuca, Baileys, Frangelico, Kahlua, Grand Marnier, Disaronno

### 2. AFTER DINNER DRINKS STATION

#### Option 1:

**Cappuccino & Espresso Coffee \$5PP++**

#### Option 2:

**Cappuccino & Espresso Coffee with Cordials \$10PP++**

Sambuca, Baileys, Frangelico, Kahlua, Disaronno, Grand Marnier

#### Add-Ons:

**Espresso Martinis \$5PP++**

**Affogato \$2PP++**

A Shot of Hot Espresso Poured Over Vanilla Gelato

### 3. CANNOLI STATION \$5PP++

Classic & Chocolate Coated Cannoli Shells

*Filled by Attendant*

#### Toppings:

Crushed Pistachios, Chocolate Curls & Maldon Sea Salt

#### Accompanied by:

Cannoli Nachos

#### 4. COOKIES AND PASTRIES \$8PP++

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

*One tiered stand per dinner table*

#### 5. ICE CREAM & GELATO BAR \$8PP++

*select four flavors*

**Gelato:**

Espresso Mascarpone, Caramelized Banana, Salted Caramel Chunk, Bourbon

**Ice Cream:**

Vanilla Bean, Chocolate, Strawberry, Mint Chocolate Chip, Cookies & Cream,  
Campfire S'mores, Toasted Coconut, Peanut Butter Ripple, Wild Maine Blueberry

**Sorbets:**

Raspberry, Lemon, Mango, Blood Orange & Cream

**Included Toppings:**

Hot Fudge Sauce, Salted Caramel Sauce, Mixed Berry Compote, Sprinkles, Crushed Oreos,  
M&M's, Reese's Pieces, Reese's Cups, Chocolate Chips, White Chocolate Chips, Mini  
Marshmallows, Toasted Coconut, Maraschino Cherries, & Whipped Cream, Assorted Ice Cream  
Cones

#### 6. COOKIE SKILLET STATION \$8PP++

**Cookie Skillets**

Chocolate Chip & Double Chocolate Chunk

**Warm Brownie**

Chocolate Fudge Chip

Served with Mini Red Velvet, Smores and M&M Cookies  
Vanilla Bean Ice Cream & Whipped Cream

**7. FALL FAVORITES \$8PP++**

**Assorted Bites**

Pecan Tarts, Pumpkin Cheesecake Bite,  
Apple Crumb Tart, Mini Ginger Snap Cookies

Seasonal Fruit Cobbler

**Spiced Apple Cider & Hot Chocolate**

**Toppings:**

Whipped Cream, Chocolate Shavings, Cinnamon Sticks

**8. DONUTS & MORE \$7PP++**

**Warm Churros & Beignets:**

**Homemade Donuts:**

*select four flavors*

S'mores, Triple Chocolate, Fruity Pebbles, Strawberry N Sprinkles, Chocolate Pretzel, Peanut Butter Explosion, Cookie Monster, Maple Bacon, Root Beer Float, Banana Pudding, Chocolate Cannoli, Orange Creamsicle, Nutella, Toasted Coconut, Lucky Charms, M&M's

## LATE NIGHT

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### TRAY PASSED SWEET & SAVORY BITES \$5PP++

*select four total*

#### Sweet:

Assorted Mochi Bites  
Cheesecake Lollipops  
Chocolate Covered Strawberries  
Churros  
French Toast Sticks  
French Macarons  
Griddled Nutella & Strawberry on Brioche  
Mini Elvis, Peanut Butter, Caramelized Banana,  
Slab Bacon on Brioche  
Mini Ice Cream Sandwiches  
Toasted Peanut Butter & Jelly Sandwich  
Warm Chocolate Chip Cookies

#### Savory:

Mozzarella Sticks with Pomodoro Sauce  
Mini Grilled Cheese Sandwiches with Tomato Soup  
Pretzel Pigs in a Blanket with Mustard  
Margarita Flatbread Pizza  
French Fries

*Served in the last 45 minutes of the reception*

## TO-GO STATIONS

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*Provide your own to go bag to customize as your wedding favor. (Optional)*

**ADD WATER BOTTLES TO ANY STATION \$2PP++**

### 1. "HIS" & "HER'S" DONUTS \$4PP++

*select two flavors*

S'mores, Triple Chocolate, Fruity Pebbles, Strawberry n' Sprinkles, Chocolate Pretzel, Peanut Butter Explosion, Cookie Monster, Maple Bacon, Root Beer Float, Banana Pudding, Chocolate Cannoli, Orange Creamsicle, Nutella, Toasted Coconut, Lucky Charms, M&M's

### 2. BREAKFAST \$5PP++

*select one sandwich*

Scrambled Eggs, Breakfast Sausage, Cheddar Cheese, & Potatoes in a Tortilla Wrap  
Chateau Muffin, Canadian Bacon, Fried Egg & American Cheese, Toasted English Muffin  
Scrambled Egg Croissant Sandwich with Pancetta, Asiago, & Baby Arugula

#### **Included:**

Seasoned Tater Tots with Dipping Sauces  
French Toast Sticks with Maple Syrup

### 3. PRETZELS \$4PP++

Bavarian Style Soft Pretzels (*Displayed in a Pretzel Machine*)  
Cinnamon Sugar Pretzel Sticks  
Parmesan & Asiago Dusted Pretzel Sticks

### 4. WARM COOKIES \$3PP++

*select three flavors*

Chocolate Chip, Double Chocolate Chunk, Red Velvet, Smores and M&M

#### **Optional Add-On: \$1PP++**

Mini Milk Cartons  
Whole Milk & Chocolate

**5. CHURROS \$3PP++**

Warm Cinnamon Sugar Churros

**Drizzles:**

Dark Chocolate & Salted Caramel

**Toppings:**

Crushed Oreos & Mini M&Ms

**6. APPLE CIDER & DONUTS \$5PP++**

“Red Jacket Orchards” Apple Cider

Apple Cider Donuts

**7. COFFEE, TEA & HOT CHOCOLATE \$3PP++**

Freshly Brewed Regular and Decaffeinated Coffee

Assortment of Tazo Tea

House-made Hot Chocolate

**8. LODGE WAFFLES \$4PP++**

Belgian Pearl Sugar Waffles

**Drizzles:**

Chocolate & Caramel

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

*\*Pricing is Subject to Change*

## WEDDING CAKE OPTIONS

Le Chateau's wedding package includes a traditional wedding cake or one of the alternatives below from DiMare Pastry Shop.

**Option 1:**

Traditional Wedding Cake for All

**Option 2:**

Two-Tier Cake\* + Cookies & Pastries

*A cake to cut for photos plus a two-tiered stand of cookies & pastries at each guest table*

**Option 3:**

Two-Tier Cake\* + a Station of Assorted Cupcakes

*A cake to cut for photos plus a station of assorted cupcakes for guests to enjoy.*

**Option 4:**

Two-Tier Cake + Custom Novelty Bagged Cookie Favors - \$3PP++

*A cake to cut for photos plus custom novelty bagged cookie to go favors.*

*\*The Two-Tier Cake is Comprised of 6" and 10" Cakes.*

**Option 5:**

Italian Wedding Cake - \$1,200++

*Napolean wedding cake built in the ballroom during your reception by DiMare's.*

*Great opportunity for photos and guest interaction.*

**DiMare Pastry Shop**

12 Largo Drive South

Stamford, CT 06907

(203) 967-2253

Contact: Sabrina

Please contact the bakery 2-3 months out from your wedding day to schedule a cake tasting and consultation appointment.

*Vegan and GF options are available upon request.*

Any additional fees for upgraded options such as flavor or design will be included in your final invoice from Le Chateau.