

**Thank You** for inquiring about our banquet & function facilities. It is our intention to make every function a memorable and enjoyable experience.

**Tuscany Room (30-60 ppl)**

Deposit Required \$125  
Private Room Fee \$100  
Monday thru Friday During The Day (No Room Fee)  
Linen (Optional) Fee \$50

**Venetian Room (Semi-Private, up to 150 ppl)**

Deposit Required \$125  
Private Room Fee \$50 (Evenings & Weekends)  
Monday thru Friday During The Day (No Room Fee)  
Linen (Optional) Fee \$50

*All rooms are handicap accessible.*

**DEPOSIT**

A non-refundable deposit is required at the time your function is booked. This deposit will be credited towards your final bill.

**GUARANTEE**

A guaranteed number of guests must be confirmed 5 days prior to function. Pricing is based on the number of people quoted at the time of booking, unless specified 5 days prior to event. Prices are guaranteed for 30 days from the date the deposit is received. **Buffet items cannot be packaged to go.**

**PAYMENT**

Due in full the day of function.

Cashier's Check Accepted.

We accept VISA, MC, AE & Discover.

Sorry, No Personal Checks Accepted.

Before placing your order, please inform your server if a person in your party has a food allergy. Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.



*For Those  
Special Occasions*

Birthday & Retirement Parties  
Business Meetings  
Bridal Showers  
Rehearsal Dinners  
Anniversary Parties  
Bereavement Meals

For Reservations Call:  
(508) 366-5959  
[www.ChateauRestaurant.com](http://www.ChateauRestaurant.com)

95 Turnpike Road  
(Rte. 9)  
Westboro, MA 01581

**BUFFET MENU**

Tuscany Room (30-60 ppl)  
Venetian Room (up to 150 ppl)

Westboro, MA  
[www.ChateauRestaurant.com](http://www.ChateauRestaurant.com)

OWNED & OPERATED BY  
THE NOCERA FAMILY

# BUFFET ENTREE SELECTIONS

## CHOICE OF ONE PASTA

Toasted Ravioli  
Stuffed Shells  
Homemade Lasagna  
Cheese Tortellini with Alfredo Sauce

Penne & Broccoli  
Penne with Meat Sauce  
Gnocchi Pomodoro

## CHOICE OF TWO ENTREES

Chicken Cutlet Parmigiana  
Eggplant Milano  
Chicken Marsala  
Sautéed Chicken, Penne & Broccoli  
Chicken Roma  
*Marinated chicken breast baked in a wine & butter sauce. Topped with a cheese blend, diced tomatoes, chopped onion and topped with lightly seasoned bread crumbs.*

Sausage Abruzzi  
*Italian sausage sautéed with roasted red & green peppers, marinara sauce, wine and mozzarella cheese tossed with penne.*

Broiled Marinated Sirloin Tips  
Grilled Turkey Tips  
*In a Bourbon Marinade*

Sausage, Peppers & Onions  
Broiled Scrod Bella Vista  
*Sautéed onions, tomatoes, basil & bread crumbs.*

Broiled Scrod

Additional Entree Choice – \$3.99 Per Person

## Choice of One

Vegetable of the Day or Fresh Green Beans or Rice Florentine  
or Tuscany-Style Oven Roasted Potatoes

Additional Vegetable Choice (\$1.99 pp)

Caesar Salad may be substituted for Garden Salad (add .99¢ pp)

Antipasto may be substituted for Garden Salad (add \$1.49 pp)

Add a Cup of Soup (\$3.00 pp)

## BUFFET INCLUDES

Individual Garden Salad • Our Famous Italian Bread & Butter • Fresh Ground Coffee or Tea

Serving Lunch Everyday 11:15 am - 3 pm ~ \$18.50 Per Person

Serving Dinner Everyday from 3 pm ~ \$24.00 Per Person

Children Under 10 – \$11.00 Per Person

If you desire, you are welcome to bring your own desserts.

Prices are Subject to MA Meals Tax and 18% Gratuity.

Prices based on number of people quoted at the time of booking, unless specified 7 days prior to event.

## May we suggest a bottle of wine for your tables?

Champagne Toast  
\$3.00 Per Person

## DESSERT

(\$3.00 Per Person)

## Choice of One

Spumoni with Claret Sauce  
Cannoli  
Cheese Cake with Strawberry Topping  
Ice Cream Cake Roll with Hot Fudge & Whipped Cream  
Chocolate Cake  
Vanilla Ice Cream with Strawberry Topping or Hot Fudge

## A La Carte Hors d'oeuvres

Assorted Cheese & Crackers  
w/Fresh Fruit Per Person 2.95

Assorted Fresh Cut Vegetables & Dip Per Person 2.50

### (TRAYS OF 50 PIECES)

Shrimp with Cocktail Sauce 100.00

Toasted Ravioli 65.00

Scallops Wrapped in Bacon 95.00

Baked Stuffed Mushroom Caps 70.00  
*With Seafood Stuffing.*

Small Meatballs 55.00

Sesame Chicken with Two Dipping Sauces 70.00

Roasted Chicken Wings 70.00

Boneless Buffalo Tenders (Hot) 70.00