

## DEPOSIT REQUIREMENTS

A non-refundable deposit is required at the time your event is booked. This deposit will be credited towards your final bill. Minus any applicable private room rental fees.

### RED BAR

with Private Bartender

Deposit Required \$50 • Private Room Fee \$50  
Maximum Capacity 20

### GOLD ALCOVE

Deposit Required \$100 • Private Room Fee \$50  
Maximum Seating 20

### VENETIAN ROOM

Deposit Required \$100 • Private Room Fee \$50  
Maximum Seating 36

### LOUNGE ALCOVE

Deposit Required \$100 • Private Room Fee \$50  
Maximum Seating 32

### GOLD ROOM

Deposit Required \$100 • Private Room Fee \$100  
Maximum Seating 60 • With a Buffet 50

### TUSCANY ROOM

Deposit Required \$200 • Private Room Fee \$200  
A Private Bar & Bartender is included when renting  
the Tuscany Room  
Maximum Seating 130

## GUARANTEE

Pricing is based on the menu selected and the number of guests guaranteed at the time your event is booked, unless specified seven days prior to your event. Prices are guaranteed 30 days prior to your event.

## PAYMENT

Final payment is due in full the day of your event.

We accept VISA, MC, AE, Discover,  
Cash and Cashier's Checks.

Sorry, personal checks are not accepted.



### *For All Your Special Occasion Needs*

• Birthday Parties  
• Bridal or Baby Showers  
• Retirement Parties  
• Rehearsal Dinners  
• Anniversary Parties  
• Business Seminars or Meetings  
• Bereavement Meals  
• Family Reunions  
• Holiday Parties

For Reservations Call:

978-687-0425

Fax: 978-691-4329

[www.ChateauRestaurant.com](http://www.ChateauRestaurant.com)

131 River Road  
Andover, MA 01810

For a tour of our Function Rooms  
Please visit our website at  
[www.ChateauRestaurant.com](http://www.ChateauRestaurant.com)  
and select Andover.

## SPECIAL EVENT LUNCH & DINNER MENU

Lunch is Available

Mon. – Sat. 11:00 a.m. To 2:45 p.m.

Dinner is Available

Mon. – Sat. 3:00 p.m. To 10:00 p.m.  
& Sundays all day Starting at Noon

Andover, MA

[www.ChateauRestaurant.com](http://www.ChateauRestaurant.com)

Owned & Operated by  
THE NOCERA FAMILY

**YOU MAY SELECT ANY THREE ENTREES FOR YOUR EVENT**

**HOUSE SPECIALTIES**

	lunch	dinner
*Turkey Club Wrap <i>Served with fresh fries.</i>	17.00	NA
Baked Lasagna with Meatballs	18.00	23.00
Toasted Ravioli with Meatballs	18.00	23.00
Italian Combination <i>Lasagna, chicken cutlet parmigiana &amp; a meatball.</i>	20.00	25.00
Veal & Chicken Cutlet Parmigiana <i>Served with penne.</i>	22.00	27.00
Chicken Cutlet Parmigiana <i>Served with penne.</i>	20.00	25.00
Chicken & Eggplant Parmigiana <i>Served with penne.</i>	20.00	25.00
Penne Giardinara <i>Sautéed Concasse tomatoes, roasted zucchini, onions, broccoli, red peppers, carrots, garlic and butter, tossed with Penne and Romano Cheese</i>	19.00	25.00
Vegetarian with Chicken	21.00	26.00
with Shrimp and Chicken	23.00	27.00
Sauté Chicken, Penne & Broccoli	20.00	25.00
Veal Cutlet Parmigiana <i>Served with penne.</i>	23.00	28.00
Chicken Roma <i>Marinated chicken breast baked in a wine &amp; butter sauce. Topped with a cheese blend, diced tomatoes, chopped onion and finished with lightly seasoned bread crumbs. Served with Rice Florentine and Vegetable.</i>	20.00	25.00

**SEAFOOD**

*Served with potato and vegetable*

	lunch	dinner
Haddock St. Germaine <i>Baked haddock casserole with cream &amp; Swiss cheese.</i>	19.00	23.00
Broiled Sea Scallops	22.00	29.00
Broiled Scrod	21.00	26.00
Baked Stuffed Shrimp	22.00	29.00
Seafood Sampler <i>Salmon, haddock and baked stuffed shrimp.</i>	23.00	30.00
Tuscany-Style Grilled Shrimp <i>Skewered shrimp marinated in extra virgin olive oil &amp; lemon served with grilled vegetables over rice florentine.</i>	22.00	28.00
Broiled Fisherman's <i>Baked stuffed lobster tail, baked stuffed shrimp, sea scallops &amp; haddock lightly broiled.</i>	33.00	37.00
Haddock Delight <i>Baked Haddock topped with lobster meat and our own seafood stuffing.</i>	32.00	32.00

*Prices are subject to 18% Gratuity and applicable MA/State Tax*

**STEAKS & COMBOS**

*Served with potato and vegetable*

	lunch	dinner
*Caesar Salad Served with Marinated Chicken or Marinated Sirloin Tips	17.00	NA
Angus Filet Mignon (8 oz.) <i>Served with portabella mushrooms.</i>	19.00	NA
Angus Filet Mignon (8 oz.) <i>Served with portabella mushrooms.</i>	30.00	31.00
Broiled Marinated Sirloin Tips	23.00	27.00
Boneless Angus Prime Rib (14 oz.) <i>ask for pricing Minimum 12 orders pre-counts required.</i>		
Boneless Angus Prime Rib (20 oz.) <i>ask for pricing Minimum 10 orders pre-counts required.</i>		
Broiled Sirloin Steak (12 oz.) <i>Center cut, aged to perfection.</i>	29.00	29.00
Grilled Combination <i>Broiled marinated chicken &amp; sirloin tips served with grilled vegetables &amp; rice florentine.</i>	21.00	26.00
Surf & Turf-Baked Stuffed Shrimp & Angus Filet Mignon (8 oz.) <i>Served with portabella mushrooms.</i>	32.00	35.00
New England Land & Sea <i>8 oz. Angus filet mignon &amp; baked haddock topped with lobster meat &amp; our own seafood stuffing. Served with grilled vegetables &amp; rice florentine.</i>	43.00	43.00

Remaining entrées cannot be packaged to go.

**A LA CARTE HORS D'OEUVRES**

Assorted Cheese, Crackers and Vegetables with Dip and Fresh Fruit	<i>per person 2.95</i>
Fried Calamari	70.00
<b>(TRAYS OF 50 PIECES)</b>	
Shrimp with Cocktail Sauce	100.00
Toasted Ravioli	65.00
Shrimp Scampi	100.00
Scallops Wrapped In Bacon	95.00
Baked Stuffed Mushroom Caps <i>With seafood stuffing.</i>	70.00
Small Meatballs	55.00
Chicken Tenders w/ Honey Mustard Sauce	70.00
Buffalo Wings or Tenders (Mild)	70.00

**ADDITIONAL REQUESTS**

- Individual Antipasto in place of Garden Salad ADD \$2.00 pp
- Caesar Salad in place of Garden Salad ADD \$2.00 pp
- Toasted Ravioli in place of Penne ADD \$1.50 pp
- Penne with Tomato Sauce - ADD \$2.95 pp
- Cup of Soup - ADD \$3.00 pp

*MAY WE SUGGEST A BOTTLE OF WINE FOR YOUR TABLES?  
Wine List available upon request.*

**OR**

**A CHAMPAGNE TOAST - \$3.00 PER PERSON.**

**ALL ENTREE SELECTIONS INCLUDE**

- Garden Salad
  - Our Famous Italian Bread & Butter
  - Fresh Brewed Coffee or Tea
  - Dessert
- \*Served with a cup of our soup of the day in place of the garden salad.

**DESSERT SELECTION**

*Please Choose One*

- Cannoli
- Oreo Ice Cream Pie
- Cheesecake with Strawberry Topping
- Ice Cream Cake Roll with Hot Fudge & Whipped Cream
- Spumoni with Claret Sauce
- Chocolate Mousse
- Vanilla Ice Cream with Chocolate Sauce
- Vanilla Ice Cream with Strawberry Topping

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.