

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

### TUSCANY ROOM

Capacity: 50-180 Persons  
Room Fee \$200

### 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 7 days prior to function. Pricing is based on the number of people quoted at the time of booking, unless specified 7 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.

**LINEN NAPKINS AND TABLECLOTHS**  
**ROUND TABLES OF EIGHT**



### *For Those Special Occasions*

---

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

For Reservations Call:  
(508) 286-4050  
Fax: (508) 286-4080  
[www.ChateauRestaurant.com](http://www.ChateauRestaurant.com)

48 Bay Road  
Norton, MA 02766

## BUFFET MENU

Waterview Dining

Available in our Tuscany Room.  
Minimum of 50 guests.

**Norton, 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  
Penne & Broccoli  
Penne with Meat Sauce  
Gnocchi Pomodoro  
Cheese Tortellini with Alfredo Sauce

## CHOICE OF TWO ENTREES

Chicken Cutlet Parmigiana  
Chicken Marsala  
Chicken Supreme  
Boneless Chicken Cacciatore  
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.*  
Broiled Marinated Chicken Breasts  
Veal Cutlet Parmigiana  
Broiled Marinated Sirloin Tips  
Meatballs In Sauce  
Sausage, Peppers & Onions  
Broiled Scrod  
Broiled Scrod Bella Vista  
*Sautéed onions, tomatoes, basil & bread crumbs.*

## BUFFET INCLUDES

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

### Choice of One

Vegetable of the Day or Italian Green Beans or Rice Florentine or Tuscany Style Oven Roasted Potatoes  
Caesar Salad may be substituted for Garden Salad *(add \$2.00 pp)*  
Antipasto may be substituted for Garden Salad *(add \$2.00 pp)*  
Add a Cup of Soup *(\$3.00 pp)*

**Serving Lunch Monday thru Friday 11:00 am – 3 pm ~ \$18.50 per person**

**Serving Dinner Monday thru Friday from 3 pm ~ \$24.00 per person**

**Serving Dinner Saturday 11:00 am – 12:00 am & Sunday 12 Noon – 9:00 pm ~ \$24.00 per person**

Additional Pasta Choice – \$4.75 Per Person  
Additional Entree Choice – \$5.50 Per Person  
Children Under 10 – \$11.00 Per Person

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

Prices are Subject to 5% 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  
Oreo Ice Cream Pie with Hot Fudge  
Mini Cannoli (2)  
Cheese Cake with Strawberry Topping  
Grapenut Custard Pudding  
Ice Cream Cake Roll with Hot Fudge  
Chocolate Cake  
Vanilla Ice Cream with Strawberry Topping or Hot Fudge

## A La Carte Hors d'oeuvres

Assorted Cheese & Crackers per person 2.95  
w/ Fresh Fruit

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

Buffalo Wings (Mild) 70.00

Boneless Buffalo Tenders (Hot) 70.00