

DEPOSIT REQUIREMENTS

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

Tuscany Room (50-180 ppl)

Deposit Required \$250

Room Charge \$200

Menu selections need to be confirmed seven days prior to event.

Venetian Room (20-80 ppl)

Deposit Required \$250

Room Charge \$100

All rooms are handicap accessible.

HOURS

Lunch:	Mon. – Fri.	11:00 a.m. to 3:00 p.m.
Dinner:	Mon. – Fri.	3:00 p.m. to 12:00 a.m.
	Saturday	11:00 a.m. to 12:00 a.m.
	Sunday	Noon to 9:00 p.m.

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.

Remaining items may not be packaged to go.

PAYMENT

Payment is due in full the day of your event.

Prices are Subject to 5% Meals Tax and 18% Gratuity.

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

Sorry, No Personal Checks Accepted.



For Those Special Occasions

Birthdays & 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

48 Bay Road
Norton, MA 02766

SPECIAL EVENT LUNCH & DINNER MENU

Waterview Dining

Tuscany Room (50-180 ppl)

Venetian Room (20-80 ppl)

Norton, MA

www.ChateauRestaurant.com

Owned & Operated by
THE NOCERA FAMILY

CHOOSE UP TO THREE ENTREES

HOUSE SPECIALTIES

	<i>lunch</i>	<i>dinner</i>
Baked Lasagna w/ Meatballs	17.00	22.00
Toasted Ravioli w/ Meatballs	17.00	22.00
Baked Stuffed Chicken	19.00	24.00
<i>Chicken stuffed with homemade stuffing & gravy. Served with potato & vegetable.</i>		
Italian Combination	19.00	24.00
<i>Lasagna, chicken cutlet parmigiana & a meatball.</i>		
Veal & Chicken Cutlet Parmigiana w/ Penne	21.00	26.00
Chicken Cutlet Parmigiana w/ Penne	19.00	24.00
Chicken & Eggplant Parmigiana w/ Penne	19.00	24.00
Chicken Supreme	19.00	24.00
<i>Served with potato & vegetable.</i>		
Sauté Chicken, Penne & Broccoli	19.00	24.00
Veal Cutlet Parmigiana w/ Penne	22.00	27.00
Chicken Marsala	21.00	26.00
<i>Chicken sautéed with marsala wine, prosciutto & fresh mushrooms. Served with a side of penne with tomato sauce.</i>		
Chicken Roma	19.00	24.00
<i>Marinated chicken breast baked in a wine & butter sauce. Topped with a cheese blend, diced tomatoes, chopped onion and finished with lightly seasoned bread crumbs. Served with potato & vegetable.</i>		
Caesar or Garden Salad	16.00	NA
<i>With marinated chicken, fresh fruit & yogurt.</i>		
Chicken Salad Wrap	16.00	NA
<i>With a cup of homemade soup.</i>		

MAY WE SUGGEST A BOTTLE OF WINE FOR YOUR TABLES

A CHAMPAGNE TOAST (\$3.00 per person)

WINE LIST AVAILABLE UPON REQUEST

SEAFOOD

	<i>lunch</i>	<i>dinner</i>
Haddock St. Germaine	18.00	22.00
<i>Baked haddock casserole with cream & Swiss cheese. Served with potato & vegetable.</i>		
Broiled Sea Scallops	21.00	28.00
<i>Served with potato & vegetable.</i>		
Broiled Scrod	20.00	25.00
<i>Served with potato & vegetable.</i>		
Baked Seafood Nantucket	20.00	27.00
<i>Haddock, sea scallops & shrimp topped with Swiss cheese w/light cream sauce & breadcrumb topping. Served with potato & vegetable.</i>		
Baked Stuffed Shrimp	21.00	28.00
<i>Served with potato & vegetable.</i>		
Broiled Scrod Bella Vista	21.00	26.00
<i>Sautéed onions, tomatoes, basil & breadcrumb crumbs. Served with potato & vegetable.</i>		
Broiled Seafood Platter	22.00	29.00
<i>Haddock, sea scallops & shrimp. Served with potato & vegetable.</i>		

STEAKS & COMBOS

Angus Filet Mignon (10 oz.)	29.00	31.00
<i>Served with portabella mushrooms, potato & vegetable.</i>		
Broiled Marinated Sirloin Tips	22.00	26.00
<i>Served with potato & vegetable.</i>		
Boneless Angus Prime Rib (14 oz.)	<i>ask for pricing</i>	
<i>Served with potato & vegetable. (Minimum 50 ppl.)</i>		
Broiled Sirloin Steak (12 oz.)	28.00	28.00
<i>Center cut, aged to perfection. Served with potato & vegetable.</i>		
Baked Stuffed Shrimp & Marinated Sirloin Tips	22.00	28.00
<i>Served with potato & vegetable.</i>		
Surf & Turf - Baked Stuffed Shrimp & Angus Filet Mignon (10 oz.)	31.00	34.00
<i>Served with potato, vegetable & portabella mushrooms.</i>		

YOUR ENTREE SELECTIONS INCLUDE

- Fresh Garden Salad
- Our Famous Italian Bread and Butter
- Fresh Ground Coffee or Tea

DESSERT SELECTION

Please Choose One

- Cannoli • Oreo Ice Cream Pie
- Cheesecake with Strawberry Topping
- Ice Cream Cake Roll with Hot Fudge
 - Spumoni with Claret Sauce
- Chocolate Mousse with Whipped Cream
- Vanilla Ice Cream w/ Strawberry Topping or Hot Fudge
 - Chocolate Cake • Grapenut Custard Pudding

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
 - Cup of Soup - ADD \$3.00 pp
- Penne Pasta served Family Style - ADD \$2.95 pp
- Toasted Ravioli served Family Style - ADD \$3.50 pp

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 <i>with seafood stuffing.</i>	70.00
Small Meatballs	55.00
Sesame Chicken w/ Two Dipping Sauces	70.00
Buffalo Wings (Mild)	70.00
Boneless Buffalo Tenders (Hot)	70.00