

SPECIAL EVENT MENU For 20-150 Persons

~ Lunch available Monday – Saturday from 11:00a.m. to 3p.m. • Serving Dinner all day Sunday ~



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All inquiries please contact Pat Thebado
www.ChateauRestaurant.com
Owned and operated by THE NOCERA FAMILY

CHOOSE UP TO THREE ENTREES

HOUSE SPECIALTIES

	<i>lunch</i>	<i>dinner</i>		<i>lunch</i>	<i>dinner</i>
Chicken Cutlet Parmigiana w/ Penne	19.00	24.00	Baked Lasagna w/ Meatballs	17.00	22.00
Chicken Marsala over Penne	21.00	26.00	Sauté Chicken, Penne & Broccoli	19.00	24.00
Chicken Roma	19.00	24.00	Sauté Penne Giardiniera	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 Italian green beans & Tuscany-style oven roasted potatoes.</i>			<i>Fresh tomato, roasted eggplant, zucchini, red peppers & carrots sautéed with garlic, butter and romano cheese.</i>		
Chicken Cutlet Parmigiana w/ Toasted Ravioli	21.00	26.00	Veal Cutlet Parmigiana w/ Penne	22.00	27.00
Toasted Ravioli w/ Meatballs	17.00	22.00	Veal & Chicken Cutlet Parmigiana w/ Penne	21.00	26.00
Broiled Marinated Chicken	19.00	24.00	Chicken Supreme	19.00	24.00
<i>Served with rice Florentine & Italian green beans.</i>			<i>Served with rice Florentine & Italian green beans.</i>		
Penne Pasta w/ Meatball & Sausage	16.00	21.00	Italian Combination	19.00	24.00
Chicken & Eggplant Parmigiana w/ Penne	19.00	24.00	<i>Lasagna, chicken cutlet parmigiana & a meatball.</i>		
			Caesar or Garden Salad	16.00	NA
			<i>With marinated chicken, fresh fruit & yogurt.</i>		
			Chicken Salad Wrap w/ Cup of Chowder	16.00	NA

SEAFOOD

Broiled Scrod	20.00	25.00	Fish & Chips	18.00	22.00
<i>Served with rice Florentine & Italian green beans.</i>			<i>Served with cole slaw.</i>		
Broiled Scrod Bella Vista	21.00	26.00	Broiled Shrimp & Sea Scallop Nantucket	20.00	27.00
<i>Sautéed onions, tomatoes, basil & breadcrumbs. Served with rice Florentine & Italian green beans.</i>			<i>Swiss cheese w/light cream sauce & breadcrumb topping. Served with rice Florentine & Italian green beans.</i>		
Haddock St. Germaine	18.00	22.00	Baked Stuffed Shrimp	21.00	28.00
<i>Baked haddock casserole with cream & Swiss cheese. Served with rice Florentine & Italian green beans.</i>			<i>Served with rice Florentine & Italian green beans.</i>		
Broiled Sea Scallops	21.00	28.00	Broiled Seafood Platter	22.00	29.00
<i>Served with rice Florentine & Italian green beans.</i>			<i>Served with rice Florentine & Italian green beans.</i>		

STEAKS & COMBOS

Angus Filet Mignon (10 oz.)	29.00	31.00	Broiled Marinated Sirloin Tips	22.00	26.00
<i>Served with rice Florentine, Italian green beans & portabella mushrooms.</i>			<i>Served with rice Florentine & Italian green beans.</i>		
Broiled Sirloin Steak (12 oz.)	28.00	28.00	Baked Stuffed Shrimp w/ Marinated Sirloin Tips	22.00	28.00
<i>Center cut, aged to perfection. Served with Italian green beans & Tuscany-style oven roasted potatoes.</i>			<i>Served with rice Florentine & Italian green beans.</i>		
Boneless Angus Prime Rib (14 oz.)	<i>Please ask for pricing</i>		Surf & Turf - Baked Stuffed Shrimp & Angus Filet Mignon (10 oz.)	31.00	34.00
<i>Available upon request. (minimum of 50)</i>			<i>Served with rice Florentine, Italian green beans & portabella mushrooms.</i>		

YOUR ENTREE SELECTION INCLUDES

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

DESSERT SELECTION — Please Choose One

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

ADDITIONAL REQUESTS

- Individual Antipasto in place of Garden Salad—ADD \$2.00 pp • Caesar Salad in place of Garden Salad—ADD \$2.00 pp
• Penne Pasta served family style—ADD \$2.95 pp • Toasted Ravioli served family style—ADD \$3.50 pp
• Toasted Ravioli in place of Penne—ADD \$1.50 pp • Cup of Soup—ADD \$3.00 pp
• Cheese & Cracker Tray with Fresh Fruit—ADD \$2.75 pp • Fresh Cut Vegetable Tray —ADD \$2.25 pp

MAY WE SUGGEST A BOTTLE OF WINE FROM OUR WINE LIST FOR YOUR TABLES?

CHAMPAGNE TOAST — \$3.00 PP

Gold Alcove (20-32 ppl) ~ Private Room Charge \$75
Red Room (30-40 ppl) ~ Private Room Charge \$100
Blue Room (30-40 ppl) ~ Private Room Charge \$100
• \$150 deposit is required at time of booking and will be credited towards your final bill.
• All Required Deposits are Non-Refundable
• Red & Blue Rooms are NOT Handicap Accessible

Green Room (50-150 ppl) ~ Private Room Charge \$150
• \$250 deposit is required at time of booking and will be credited towards your final bill.
• Bar Charge \$50.00
• Menu selections need to be confirmed 5 days prior to event.
• All Required Deposits are Non-Refundable
• Our Green Room is NOT Handicap Accessible

We accept VISA, MC, AE & DISCOVER—Sorry, No Personal Checks Accepted
ADD 5% Meals Tax and 18% Gratuity • Payment due in full the day of the function. • Dinners cannot be packaged to go.
Pricing is based on the number of people quoted at the time of booking, unless specified 5 days prior to event.
Prices guaranteed for 30 days. Please confirm menu selections 5 days prior to event.