

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

CAPACITY

50 - 150 persons
Room Charge: \$150
Bartender Service Charge: \$50
Our Green Room is NOT 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 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.

AVAILABILITY

Sunday 11:30 am - 9:00 pm
Monday thru Thursday 5:00 pm - 10:00 pm
Holidays & Weekends - See Functions Manager.

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:
(781) 894-3339
Fax (781) 894-5291
www.ChateauRestaurant.com

195 School Street
Waltham, MA 02451

BUFFET MENU

*Available in our Green Room
Minimum of fifty guests*

Waltham, MA
www.ChateauRestaurant.com

OWNED & OPERATED BY
THE NOCERA FAMILY

BUFFET ENTREE SELECTIONS

CHOICE OF ONE PASTA

- | | |
|--------------------------------------|-----------------------|
| Toasted Ravioli | Penne & Broccoli |
| Stuffed Shells | Penne with Meat Sauce |
| Homemade Lasagna | Gnocchi Pomodoro |
| Cheese Tortellini with Alfredo Sauce | |

CHOICE OF TWO ENTREES

- | | |
|-----------------------------------|--|
| Chicken Cutlet Parmigiana | Broiled Marinated Sirloin Tips |
| Chicken Marsala | Meatballs in Sauce |
| Chicken Roma | Sausage, Peppers & Onions |
| Chicken Supreme | Broiled Scrod Bella Vista |
| Boneless Chicken Cacciatore | <i>Sautéed onions, tomatoes, basil & bread crumbs.</i> |
| Sautéed Chicken, Penne & Broccoli | Sautéed Penne Giardiniera |
| Broiled Marinated Chicken Breasts | <i>Fresh tomato, roasted eggplant, red peppers, carrots, zucchini, garlic & oil.</i> |
| Veal Cutlet Parmigiana | |

ALL ENTREE SELECTIONS INCLUDE

Individual Garden Salad

Antipasto or Caesar Salad may be substituted for Garden Salad (*add \$2.00 pp*)

Choice of One

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

Buffet Includes

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

Serving Lunch Monday thru Saturday 11:15 am - 3 am ~ \$18.50 Per Person

Serving Dinner Monday thru Saturday from 3 pm ~ \$24.00 Per Person

Serving Dinner All Day Sunday ~ \$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

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

Prices based on number of people quoted at the time of booking, unless specified 5 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 Chocolate Sauce
- Mini Cannoli (2)
- Cheese Cake with Strawberry Topping
- Grapenut Custard Pudding
- Ice Cream Cake Roll with Chocolate Sauce
- Chocolate Mousse Cake
- Vanilla Ice Cream with Strawberry Topping

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
Gnocchi Pomodoro	70.00
Cheese Tortellini Alfredo	70.00
(TRAYS OF 50 PIECES)	
Shrimp with Cocktail Sauce	100.00
Rhode Island Style Calamari	70.00
Toasted Ravioli	65.00
Scallops Wrapped in Bacon	95.00
Baked Stuffed Mushroom Caps (seafood stuffing)	70.00
Small Meatballs	55.00
Sesame Chicken with Two Dipping Sauces	70.00
Buffalo Wings (Mild)	70.00
Fried Zucchini w/ Dipping Sauce	60.00