

Chateau Wedding Menu

Cocktail Hour

Presentation Table

A Gourmet Selection of Eight Hot or Cold Hors d'oeuvres

Shrimp Cocktail on Belgian Endive - Sesame Seed Chicken

Filet Mignon on Toast - Asian Spring Rolls - Lobster Voul au Vent - Quinoa Stuffed Roasted Mushrooms
Mini Calzones, BLT's - Scallops with Bacon - Smoked Salmon on Pumpernickel - Mini Eggplant Parmigiana
Mini Grilled Cheeses with Tomato Juice Shooters - Asparagus Wrapped with Puff Pastry - Mini Ruebens

Choose Four Stations

Seafood Bar - Clams on the Half Shell - Frutte di Mare - Shrimp Cocktail

Carving Station - Choice of Two of the Following

Cracked Pepper Carved Roast - Roast Stuffed Loins of Pork - Golden Roasted Turkey

Trio of Bruschetta - Olive Tapenade - Classic and Fig & Goat Cheese

Slider Station - Housemade Hamburger Sliders

Tater Tot, French Fry or Baked Potato Bar

Champagne Toast

Buffet Dinner

Garden or Caesar Salad

Choice of Two of the Following

Boneless Breast of Chicken Florentine Topped with Spinach & Mozzarella

Whole Roast Prime Filet Mignon

Shrimp Scampi Oreganate

Sea Bass Served with a Lemon Buerre Blanc

Garlic Smashed New Potatoes or Wild Rice Pilaf

String Beans with Shallot Butter or Medley of Garden Fresh Vegetables

6 Hour Premium Open Bar

Viennese Table

Coffee - Tea