

Chateau Dinner MENU

To create and ensure you have a balanced menu with enough cuisine for your guests,
please choose a minimum of:

1 Salad, 1 Entrée, 1 Vegetables & 1 Starch

Additional choices may be selected to enhance your menu

We are proud to offer locally grown and organic options based on seasonal
availability.

SALADS

CLASSIC CAESAR

WITH PARMESAN AND HOMEMADE
CROUTONS

GARDEN SALAD

WITH VINE-RIPE TOMATOES, CUCUMBERS,
RED PEPPERS

CLASSIC GREEK SALAD

WITH VINE-RIPE TOMATOES, CUCUMBERS,
RED ONION, KALAMATA OLIVES,
HOMEMADE CROUTONS AND FETA
CHEESE WITH GREEK DRESSING

BABY SPINACH SALAD

WITH SLICED CRIMINI MUSHROOMS, RED
ONIONS, AND SUNFLOWER SEEDS WITH
HONEY MUSTARD DRESSING

BACON BLEU SALAD

WITH MIXED GREENS, APPLEWOOD BACON, BLEU
CHEESE CRUMBLES, HOMEMADE CROUTONS AND
CREAMY BALSAMIC DRESSING

SUNSHINE SALAD

WITH BIBB, MANDARIN ORANGES, TOASTED
ALMONDS, GOAT CHEESE CRUMBLES AND
RASPBERRY VINAIGRETTE

INSALATA CAPRESE

WITH VINE-RIPE TOMATOES, FRESH MOZZARELLA,
BASIL, CRACKED BLACK PEPPER AND AGED
BALSAMIC VINAIGRETTE

BABY ROMAINE SALAD

WITH RED GRAPEFRUIT, PRALINE WALNUTS,
GORGONZOLA AND POMEGRANATE PORT
VINAIGRETTE

GRILLED VEGETABLE SALAD

WITH SHERRY VINAIGRETTE AND PARMESAN
CHEESE

TOASTED CORN AND BLACK BEAN SALAD

WITH CHIPOTLE LIME RANCH DRESSING, CRISPY
TORTILLA CHIPS

SIGNATURE SALAD

FIELD GREENS, GRAPE TOMATOES, CUCUMBER, RED
PEPPER, FETA, ALMOND, & DRIED CRANBERRIES

SWEET POPPY SEED BOWTIE PASTA

WITH GRAPE TOMATOES, SHREDDED CHEDDAR,
CUCUMBERS, BROCCOLI & VINAIGRETTE DRESSING

Chateau Dinner

ENTREES

PLEASE CHOOSE A MINIMUM OF 1 STARCH, 1
VEGETABLE, & 2 ENTREES

MEDITERRANEAN CHICKEN BREASTS

WITH ARTICHOKE HEARTS, ROASTED PEPPERS,
CARAMELIZED RED ONIONS AND FETA CHEESE
IN A LIGHT LEMON BASIL SAUCE

CHICKEN PARMESAN

TOPPED WITH MOZZARELLA AND HOUSE
MARINARA

JAMAICAN GRILLED CHICKEN BREASTS

WITH MANGO SALSA, ROASTED PEPPERS,
ONIONS AND CILANTRO

LEMON PEPPER CHICKEN

WHITE WINE BUTTER SAUCE

PORTOBELLO MUSHROOM PARMESAN

SERVED WITH FRESH MOZZARELLA AND FIRE
ROASTED MARINARA

TERIYAKI CHICKEN BREAST

GRILLED CHICKEN BREAST TOPPED WITH
GRILLED PINEAPPLE

Chateau Dinner

ENTREES

BOURBON GLAZED CHICKEN

GRILLED CHICKEN BREAST TOPPED WITH
BOURBON BROWN SUGAR GLAZE

CHICKEN MARSALA

PAN FRIED WITH MUSHROOM AND MARSALA
WINE SAUCE

BUTTERMILK FRIED CHICKEN BREAST

ROAST PORK LOIN

ROSEMARY & GARLIC CRUSTED

BLACKBERRY PIG

PORK TENDERLOIN WITH SOUTHERN CRAFT
DRY RUB ROASTED AND TOPPED WITH
BLACKBERRY JAM

SWEET CHILI GLAZED PORK TENDERLOIN

SOUTHERN CRAFT BBQ

PULLED PORK WITH 2 SAUCES

SMOKED BEEF BRISKET

SHRIMP & GRITS

Chateau Dinner

ENTREES

THAI BEEF STEAK

MARINATED IN GINGER AND THAI SPICES

SLICED BISTRO FILET

CHOOSE: RED PEPPER JAM, HORSERADISH
CREME, DEMI, OR AUS JUS

BOURBON PEPPERCORN FILET OF BEEF

GRILLED SALMON

TOPPED WITH RED PEPPER JAM

BLACKENED TILAPIA

WITH MANDARIN SALSA

SOY GLAZED SALMON

GRILLED AHI TUNA

SESAME SEED, PONZU, WASABI AIOLI

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VEGETABLES

STEAMED FRESH GREEN BEANS

WITH TOASTED WALNUTS, ROASTED RED
PEPPERS AND LEMON DILL BUTTER

GRILLED HARICOT VERT GREEN BEANS

STIR-FRIED SEASONAL VEGETABLES

IN OUR HOUSE BROWN SAUCE

SWEET CARROTS

WITH HONEY BUTTER GLAZE

ROASTED RATATOUILLE VEGETABLES

IN AN HERB TOMATO SAUCE

ROASTED ROOT VEGETABLES

SAUTÉED ASPARAGUS

ROASTED CAULIFLOWER AU GRATIN

WITH VERMONT WHITE CHEDDAR SAUCE

CHEF'S CHOICE OF SEASONAL VEGETABLES

PREPARED TO COMPLIMENT YOUR ENTRÉE
CHOICE

Chateau Dinner

VEGETABLES

SAUTÉED BABY BOK CHOY
WITH GARLIC GINGER BUTTER

BROCCOLINI

SAUTÉED SQUASH
SQUASH WITH HERB BUTTER

GRILLED ASPARAGUS

ROASTED BRUSSELS SPROUTS
WITH PANCETTA

Chateau Dinner

STARCHES

**SMASHED NEW POTATOES
WITH BUTTERMILK**

ROSEMARY ROASTED NEW POTATOES

BLUE CHEESE MASHED POTATOES

**ROASTED FINGERLING POTATOES
WITH SHALLOTS AND ROSEMARY**

SWEET POTATO SOUFFLE

**TRUFFLED MAC AND CHEESE
WITH ASIAGO CRUST AND CAVATAPPI
NOODLES**

SOUTHERN STYLE MAC & CHEESE

SMOKED GOUDA CHEESE GRITS

POTATOES AU GRATIN

WILD RICE PILAF

JASMINE STICKY RICE

Chateau Dinner

PASTA

MUSHROOM RAVIOLI

CREAMY ALFREDO SAUCE

SMOKED MOZZARELLA RAVIOLI

CHOOSE ONE: MARINA, PESTO CREAM,
ALFREDO

BAKED ZITI

WITH FRESH MOZZARELLA, EGGPLANT, AND
BASIL IN A RICH TOMATO SAUCE

VEGETABLE LASAGNA

WITH SEASONAL GRILLED VEGETABLES,
RICOTTA CHEESE, MOZZARELLA,
FRESH BASIL IN A FIRE-ROASTED TOMATO
SAUCE

ASIAN SPICY NOODLES

SAUTÉED RICE NOODLES SERVED WITH
CHICKEN, BEEF OR SHRIMP