



## ***Platinum Package***

### *Package Includes*

*Complimentary Hotel Suite for Night of the Event,  
Champagne and Strawberries in Room,  
Complimentary White Chair Covers, Votive Candles,  
Passed Hors D'oeuvres, Reception Displays, Champagne Toast,  
Three hour Open Call Brand Bar and Plated Dinner*

*\$76.00 per person Single Entrée*

*\$83.00 per person Duo Entrée*

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### *Reception Hors D' Oeuvres*

*Decorative Cheese Display with Fresh Fruit Garnish  
Vegetable Crudités with a Zesty Ranch Dipping Sauce*

*Please Choose Three Selections to be Butler Passed*

*Swedish Meatballs  
Spring Rolls  
Spanikopita  
Mini Quiche  
Mini Beef Empanada's  
Cocktail Franks  
Conch Fritters  
Chicken Satay  
Mini Crab Cakes  
Crab Stuffed Mushroom Caps  
Coconut Fried Shrimp  
Tomato Brushetta  
Deli Pinwheels  
Ham Asparagus Rolls  
Prime Rib & Horseradish Crostini*

**All prices are subject to the customary 20% taxable service charge and  
7% State Sales Tax.**

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*Plated dinner service will be prepared fresh to order and served by our professional service team.  
Dinner Service includes oven fresh rolls with creamery butter, fresh brewed regular and decaffeinated coffees and a selection of herbal teas.*

### *Starters*

*Please select an appetizer or soup to begin your meal*

### *Appetizers*

#### *Cheese Ravioli*

*with Freshly Grated Parmesan*

#### *Shrimp Cocktail*

*Displayed in A martini Glass with a zesty cocktail remoulade*

#### *Crab Cake*

*The finest Lump Crab Meat seasoned to perfection and topped with a Mango Chutney*

### *Soups*

*Lobster Bisque  
Cream of Potato*

*Cream of Asparagus  
Tomato & Basil*

### *Salads*

*(Please Select One)*

#### *Chateau's Caesar Salad*

*Tossed Crisp Romaine Lettuce served in a hand molded Parmesan Basket,  
homemade garlic croutons and creamy Caesar dressing*

#### *Spinach Salad*

*Tossed Crisp Romaine Lettuce with shaved Parmesan cheese,  
homemade garlic croutons and creamy Caesar dressing*

#### *Caprese Salad*

*Buffalo Mozzarella and Slice Beefsteak Tomatoes on a bed Mixed Field Greens  
Drizzled with a Balsamic Vinaigrette*

#### *Garden Green Salad*

*Fresh Mixed Greens served in a Radicchio shell with endives,  
Tomatoes and candied walnuts*

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## Entrees

(Please Select One)

### *Chicken Piccatta*

*Lightly floured Boneless Breast of Chicken topped  
with a lemon butter sauce  
Wild Rice and Seasonal Vegetables*

### *Atlantic Salmon*

*with a Beurre Blanc Sauce accompanied by  
Rice Pilaf and Steamed Vegetables*

### *Filet Mignon*

*Grilled 8-Ounce Filet topped  
with a Bordelaise sauce  
Green Beans Almondine  
and Roasted Baby Bliss Potatoes*

### *Pork Tenderloin*

*Medallions of tender pork pan roasted  
Topped with a savory wild mushroom gravy  
Vegetable Medley  
and Rice Pilaf*

## **Combination Entrees**

### *Chicken Piccatta & Broiled Salmon*

*Lightly floured Boneless Breast of Chicken topped  
with a lemon butter sauce and Fresh Salmon  
topped with a dill butter sauce  
Wild Rice and Seasonal Vegetables*

### *Filet Mignon & Chicken Marsala*

*Grilled 6-Ounce Filet topped  
with a Bordelaise sauce and  
Boneless Breast of Chicken topped with a Marsala  
wine sauce and wild mushrooms  
Vegetable Medley  
Oven Roasted Potatoes*

### *Filet Mignon & Salmon Teriyaki*

*Grilled 6-Ounce Filet topped  
with a Bordelaise sauce and  
Teriyaki glazed salmon  
Vegetable Medley  
and Duchess Potatoes*

### *New York Strip & Jumbo Grilled Shrimp*

*Special Cut 10 ounce Sirloin Strip Steak, grilled  
and topped with a garlic herb butter  
Four Jumbo Grilled Shrimp on a Rosemary Skewer  
accompanied by a vegetable medley and  
Duchess Potatoes*

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