

Dinner APPETIZERS



MAKE YOUR DINNER EXTRA SPECIAL BY
OFFERING ONE OF OUR SIGNATURE DINNER APPETIZERS

DINNER APPETIZERS

New England Clam Chowder

French Onion Soup, Parmesan Cheese Crouton

Gazpacho, Croutons and Basil Chiffonade

Ozark Wild Mushroom Tart, Marsala Cream

Chilled Shrimp Cocktail, Plum Lime Cocktail Sauce

Chateau Crab Cake, Lemon Caper Beurre Blanc

Sugar Cane Scallop, Lime Rum Glaze, Cuban Prickly Pear Slaw



DINNER
APPETIZERS

Plated DINNER



PLATED DINNER

All Plated Dinners Include Choice of One Dinner Salad
Chef's Selection of Starch and Vegetable
Warm Dinner Rolls with Butter
Choice of One Dessert and Coffee Service

SALADS

CHATEAU HOUSE SALAD

Mix of Traditional Iceberg and Organic Field Greens, Julienne Yellow Squash, Zucchini, Carrots, Cherry Tomatoes, Cucumbers, Choice of Dressings

CAESAR SALAD

Crisp Romaine Lettuce, Herb Croutons, Parmesan Cheese, Creamy Caesar Dressing

SPINACH SALAD

Fresh Spinach, Yellow and Red Peppers, Mango, Vine Ripe Grape Tomatoes with Parmesan Curls, Huckleberry Vinaigrette Dressing

CAPRESE

Layers of Fresh Mozzarella and Roma Tomatoes on a Bed of Baby Greens with Marinated Red Onions and Bell Peppers, Balsamic Drizzle

ENTRÉES

GRILLED LEMON CHICKEN

Grilled Airline Chicken Breast with Lemon Herb Sauce,
Risotto with English Peas

MESQUITE RUBBED CHICKEN

Mesquite Rubbed Airline Chicken Breast Pan Jus, Tobacco Onions

CHICKEN CHATEAU

Bacon Wrapped Sautéed Chicken Breast Stuffed with Lump Crab Meat
Finished with Lobster Nage



Plated DINNER



ENTRÉES

ROAST PRIME RIB OF BEEF

Au Jus and Creamy Horseradish Sauce

HORSERADISH STRIP STEAK

Roasted Sirloin Strip Steak, Thinly Sliced and Topped with Cabernet Reduction, Whipped Rosemary Potatoes

FILET MIGNON

Charbroiled Beef Tenderloin Wrapped in Applewood Smoked Bacon
Sauce Bordelaise, Maitre d'Butter, Truffle Whipped Potatoes

CRACKED PEPPERED CRUSTED TENDERLOIN OF BEEF

Roasted and Sliced Beef Tenderloin, Dijon Demi Glaze Wild Mushrooms,
Seasonal Vegetables, Chef's Selection of Potato

ROASTED PORK

Roasted Center Cut Pork Loin, Sage Gravy and Cipollini Onions,
Apple and Pear Compote

CARAMELIZED SALMON

Pan Seared Filet of Salmon, Hazelnut Crust,
Finished with an Amaretto Buerre Blanc,
Seasonal Vegetables and Wild Rice Pilaf

GRILLED MAHI MAHI

Citrus and Herb Marinated Grilled Mahi Mahi, Gazpacho Relish

BAKED HALIBUT

Meyer Lemon Marinated Halibut Filet, Basil, Tomato and Artichoke
Tapenade, Lemon Cream



Plated DINNER



ENTRÉES

SEA BASS

Macadamia Nut Crusted Sea Bass, Cous Cous Primavera, Lemon and Caper Cream

VEGETABLE NAPOLEAN

Layers of Grilled Zucchini, Basil Marinara, Breaded Italian Eggplant and Mozzarella
Atop Pesto Poached Orzo and Wilted Spinach

DUO ENTRÉES

GRILLED PETITE FILET MIGNON AND CHICKEN

Applewood Bacon Wrapped Beef Tenderloin, Demi-Glaze with Grilled Airline
Breast of Chicken with Marsala Mushroom Sauce

GRILLED PETITE FILET MIGNON AND GARLIC SHRIMP

Applewood Bacon Wrapped Beef Tenderloin, Demi-Glaze with Four Scampi Style Shrimp

STEAK AND CAKE

Applewood Bacon Wrapped Beef Tenderloin, Demi-Glaze
Accompanied by Lump Crab Cake with Pineapple Mango Relish

LAND AND SEA

Roasted Pepper Encrusted Tenderloin, Demi-Glaze
with Fresh Catch Topped with Lemon Beurre Blanc

GRILLED CHICKEN AND SHRIMP

Herb Encrusted Airline Chicken Breast Accompanied by
Four Garlic Shrimp, Lobster Nagé Sauce



PLATED DINNER

Dinner DESSERTS



DINNER DESSERTS

(Choose One)

STRAWBERRY SYMPHONY CHEESECAKE with Crème Anglaise

ULTIMATE CHOCOLATE CAKE with Raspberry and White Chocolate Sauce

AMARETTO MOUSSE CAKE with Almond Tuile Cookie

TRIPLE CHOCOLATE TRUFFLE Layers of Decadent Chocolate with Whipped Cream

MOUNTAIN BERRY CREAM FLAN with Berry Compote

DESSERT ENHANCEMENTS

CHOCOLATE LAVA DIVINE White Chocolate Sauce with Shaved Chocolate

CHOCOLATE BEYOND REASON Chocolate Cake with Chocolate Ganache

PARADISO Vanilla Genoise, Mango/Passionfruit Mousse, Coconut Mousse,
Dark Chocolate Stripes, Cape Gooseberry

KEY LIME CALYPSO Key Lime Mousse, Vanilla Genoise with White Chocolate Chips,
Chocolate Weave Texture, White and Dark Chocolate Diamond

MARQUISE AU CHOCOLAT Chocolate, Ganache, Rum-Soaked Chocolate Genoise,
Baked Hazelnuts and a Chocolate Leaf

GOURMET TURTLE DIVINE with Chocolate, Caramel and Pecans

Choice of One Dessert with Chocolate Painted Company Logo
CRÈME BRULÉE Candied Top with Whipped Cream

DINNER
DESSERTS