

Dinner Buffets

The Chateau Buffet

(1 ½ Hour Presentation)

50-person minimum required

Includes fresh garden salad, baked dinner rolls & butter, The Chateau's famous cinnamon rolls.
Coffee and Tea.

Two Entrees - \$25 Three Entrees - \$30

Entrees

Chicken a la Greque
Parmesan Chicken Breast
Chicken Marsala
Pork Loin with Sherry Mushroom Sauce
Smothered Pork Chops
Baked Virginia Ham with Cider Sauce
Beef Stroganoff
Sliced Roast Beef Au Jus
Vegetable Lasagna
Meat Lasagna
Mostaccioli with Italian Meat Sauce
Fettuccini Alfredo
Tilapia with Lime Salsa
Grilled Salmon Filet*
English Cut Prime Rib Au Jus*

Sides – Choose 2

Parsley Boiled New Potatoes
Garlic & Rosemary Oven Browned Potatoes
Garden Blend Rice Pilaf
Au Gratin Potatoes
Roasted Garlic Mashed Potatoes
Baked Potato
Green Beans Almondine
Bourbon Glazed Carrots
Chateau Blend Vegetables
Broccoli
Asparagus*

Salads – Choose 2

Loaded Baked Potato Salad
Pasta Salad
Fruit Salad
Cucumber & Tomato Salad
Broccoli Salad
Macaroni Salad
Coleslaw
Tomato & Mozzarella Salad*
Caesar Salad*
Strawberry Spinach Salad*

NOTE: There will be a \$3.00++ per person additional charge to all Buffets under 50 people.
Buffets are only offered to groups of 25 people or more
Add an additional \$2++ per person for items marked with *

Carving Stations

\$125 attendant fee per station, 1 attendant per 100 guests

Honey Glazed Ham - \$225 per 50 guests

Roast Turkey or Pork Loin - \$225 per 50 guests

Roasted Prime Rib - \$375 per 50 guests

All prices are subject to change without notice and are subject to 20% Service Charge and
9.75% Sales Tax.