

Island Chateau

FOUR-HOUR BUFFET DINNER

Includes – Unlimited Soda, Your Choice of Linen Color with Balloon Centerpiece on each table, and unique “Up-lighting”

Signature Salad

Mixed greens tossed in our Balsamic Vinaigrette dressing with seasonal fruit, feta cheese, and candied walnuts

Freshly Baked Hot Garlic Bread Sticks and Rolls

Your Choice of 6 Hot Entrées

Chicken Scarpariello

Chicken Sorrentino

Chicken Piccata

Chicken Francaise

Chicken Marsala

Chicken Parmigiana

Balsamic Glazed Caprese

Chicken

Oriental Chicken &

Broccoli w/White Rice

Chicken Fingers w/Fries

Zuppa di Mussels

Zuppa di Clams

Fried Calamari

Baked Cod Oreganata

Salmon w/ thai chili

Sauce

Shrimp Scampi Oreganata

Penne A La Vodka

Tortellini Alfredo

Cavatelli w/ Broccoli

Linguini w/ Garlic & Oil

Penne w/ Pesto Cream &

Sun Dried Tomatoes

Fettuccine Carbonara

Fettuccine Primavera

Stuffed Shells

Linguini w/ Clam Sauce

(Red or White)

Lobster Ravioli w/

Shrimp Sauce

Red Roasted Potatoes

Rice Pilaf

Roast Pork w/ Our

Gourmet Sauce

Broccoli Rabe & Sausage

Sausage & Peppers

Swedish/Italian Meatballs

Peppered Steak w/ White

Rice

Steak Pizzaiola w/

Rice

Oriental Beef & Broccoli

String Bean Almondine

Vegetable Medley

Glazed Baby Carrots

Broccoli Oreganata

Eggplant Parmigiana

Eggplant Florentine

Plus 1 Chef's Carving Station

Flank Steak

Roasted Turkey Breast

Roast Loin of Pork

Baked Glazed Ham

Three Dessert Tables

Chocolate Fountain • Cannoli Station • Make Your Own Sundae Bar

Decorated Sheet Cake – with Candles for Ceremony

Coffee • Tea • Brewed Decaffeinated

Bar Options (Adults Only)

Bartender Fee \$ _____

Beer, Wine, and Sangria \$ _____

Open Bar \$ _____