

Island Chateau

FOUR-HOUR AFFAIR SIT DOWN DINNER

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

*Bruschetta a la Pomodoro
Freshly Baked Hot Garlic Bread & Rolls*

Pasta of Your Choice

(Additional Appetizer Selections Available Upon Request)

Potato & Vegetable

Chef's Selection of Potato and Fresh Vegetables in Season

Your Choice of Three Entrées:

Glazed Pork Chop - Grilled bone-in pork chop drizzled with our maple bourbon glaze or dijon sauce

Veal Saltimbocca - Tender scallopini cut topped with spinach, prosciutto, and swiss cheese in a light-brown demi-glaze sauce

Flank Steak - Juicy & Flavorful slices of steak in a simple marinade

Chicken Sorrentino – Tender chicken breast layered with lightly breaded eggplant, prosciutto, and fresh mozzarella in a savory mushroom sauce

Chicken Marsala – Tender chicken lightly sautéed with mushrooms and marsala wine

Chicken Francaise – Flour-breaded, egg-dipped, sautéed chicken cutlets with a classic lemon, butter, and white wine sauce

Herb Crusted French Chicken Breast – French breast chicken baked with a classic mixture of chef selected fresh herbs

Shrimp Scampi - A divine blend of lemon, butter, white wine, and garlic sauce

Broiled Salmon – Served with our sweet & spicy thai chili maple syrup glaze

Vegetarian Dinners – A culinary delight of choices always available upon request at no additional charge

Three Dessert Tables

Chocolate Fountain • Cannoli Station • Make Your Own Sundae Bar

Decorated Sheet Cake – with Candles for Ceremony

Coffee • Tea • Brewed Decaffeinated

\$ _____

**Entree Upgrades available at an additional cost*

Prime Rib of Beef - Chef's cut drizzled with au jus add \$ _____

Chateaubriand – Tender slices of filet mignon cooked to perfection with sauteed mushrooms \$ _____

Bar Options (Adults Only)

Bartender Fee \$ _____

Beer, Wine, and Sangria \$ _____

Open Bar \$ _____