



Special Event Package for First Responders

YOUR EVENT WILL INCLUDE:

Formal Black Tie Service | Personal Maître d' Service
Champagne Floor-Length Table Linens | Champagne
Napkins

Podium Complete with Microphone and Amplification
LED Lights

Guarantee Minimum Number of Guests: 75
Prices Include Room Rental

TABLESIDE PACKAGE

FOUR HOURS OPEN BAR

COCKTAIL HOUR

The Chateau Market Table

Selected Cured Meats and Hams

International and Local Artisanal Cheeses

Artisan Crackers and Flatbreads

Harvest Vegetable Crudités

Assorted Hummus, Spreads, Dips and Salads

Seasonal Fruit Display

Baskets of Bread and Butter on Each Table

APPETIZER – Select One

Baby Greens Salad – Roma Tomatoes, Cucumber and Red Onion – Balsamic Vinaigrette

Traditional Caesar Salad – Rosemary Focaccia Croutons and Shaved Pecorino

ENTRÉE – Select One from Each Category

Served with Chef's Selection of Starch and Fresh Vegetable

Meat

Grilled New York Strip Steak – Sherry Peppercorn Sauce

Slow-Roasted Prime Rib - Beef Au Jus

Chicken

Francaise – Lightly Battered and Sautéed with Chardonnay Wine, Finished with Lemon Juice

Marsala – Shallots and Sliced Mushrooms, Finished with Marsala Wine

Piccata – Lemon, Butter, White Wine and Capers

Fish

Broiled Filet of Sole – Lemon Butter Chardonnay Sauce

Pan Seared Atlantic Salmon – Champagne Citrus Beurre Blanc

Filet of Flounder Piccata – Lemon, Butter, White Wine and Capers

PLATED DESSERT – Select One

Chocolate Mousse Cake

Strawberry Shortcake

Coffee, Decaffeinated Coffee and Tea

BUFFET DINNER PACKAGE

FOUR HOURS OPEN BAR

COCKTAIL HOUR

The Chateau Market Table

Selected Cured Meats and Hams
 International and Local Artisanal Cheeses
 Artisan Crackers and Flatbreads
 Harvest Vegetable Crudités
 Assorted Hummus, Spreads, Dips and Salads
 Seasonal Fruit Display

Salad

Baby Greens, Roma Tomatoes, Cucumber, Red Onion – Balsamic Vinaigrette

Carving – Select One

New York Strip – Sherry Peppercorn Sauce
 Grilled Flank Steak - Mushroom Cream Sauce
 Oven Roasted Turkey Breast - Creamy Gravy and Cranberry Sauce
 Slow-Roasted Prime Rib - Beef Au Jus, Horseradish Cream Sauce

Chicken – Select One

Parmigiana – Chicken Cutlet Topped with Plum Tomato Sauce and Mozzarella Cheese
 Francaise - Lightly Battered and Sautéed with Chardonnay Wine and Finished with Lemon Juice
 Marsala - Shallots and Sliced Mushrooms, Finished with Marsala Wine
 Piccata - Lemon, Butter, White Wine and Capers

Fish – Select One

Broiled Filet of Sole – Lemon Butter Chardonnay Sauce
 Pan Seared Atlantic Salmon – Champagne Citrus Beurre Blanc
 Filet of Flounder Piccata - Lemon, Butter, White Wine and Capers

Served with Chef's Selection of Starch and Fresh Vegetable

PLATED DESSERT – Select One

Chocolate Mousse Cake
 Strawberry Shortcake

Coffee, Decaffeinated Coffee and Tea