

The Chateau

SWEET 16/QUINCEANERA BAR/BAT MITZVAH PACKAGES

YOUR EVENT WILL INCLUDE:

Formal Black Tie Service | Personal Maître d' Service

Champagne Floor-Length Table Linens | Colored Napkin Choice

Podium Complete with Microphone and Amplification

LED Lights

Guarantee Minimum Number of Guests: 75

Room Rental Included

Prices per person plus 20% House Service Charge and 8% NYS Sales Tax

SILVER PACKAGE

Select a Signature Mocktail

Four Hours Unlimited Soft Drinks

BUFFET DINNER

Dinner Rolls and Butter

SALAD

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

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

PASTA

Select One

Penne a la Vodka – Creamy Tomato Sauce

Penne Pomodoro – Plum Tomato Sauce

Served with Chef's Selection of Starch and Fresh Vegetable

DESSERT

➤ Station of Assorted Pastries

GOLD PACKAGE

Four Hours Unlimited Soft Drinks

MOCKTAIL HOUR

Select a Signature Mocktail

Mocktail Hour Station

Cocktail Franks Wrapped in Puff Pastry

Chicken Tenders

Crispy Bacon Mac n' Cheese Balls

French Fries

BUFFET DINNER

Dinner Rolls and Butter

SALAD

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

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

Piccata - Lemon, Butter, White Wine and Capers

PASTA

Select One

Bowtie Pasta – Sundried Tomatoes, Fresh Pesto Cream Sauce

Penne a la Vodka – Creamy Tomato Sauce

Penne Pomodoro – Plum Tomato Sauce

Served with Chef's Selection of Starch and Fresh Vegetable

DESSERT

➤ Station of Assorted Pastries

PLATINUM PACKAGE

Four Hours Unlimited Soft Drinks

MOCKTAIL HOUR

Select a Signature Mocktail

Mocktail Hour Station

Cocktail Franks Wrapped in Puff Pastry
Chicken Tenders
Crispy Bacon Mac n' Cheese Balls
French Fries

BUFFET DINNER

Dinner Rolls and Butter

SALAD

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

Carving - Select One

Grilled Flank Steak - Mushroom Cream Sauce

Oven Roasted Turkey Breast - Creamy Gravy and Cranberry Sauce

New York Strip – Sherry Peppercorn Sauce

Herb Crusted Loin of Pork - Pan Gravy

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

Piccata - Lemon, Butter, White Wine and Capers

PASTA-Select One

Bowtie Pasta – Sundried Tomatoes, Fresh Pesto Cream Sauce

Penne a la Vodka – Creamy Tomato Sauce

Penne Pomodoro – Plum Tomato Sauce

Served with Chef's Selection of Starch and Fresh Vegetable

DESSERT

➤ Station of Assorted Pastries