



CHATEAU HOLIDAY SIT DOWN PARTY PACKAGE

Three course sit down dinner Includes one half hour chef's selection of four passed hors d'oeuvres, fresh baked rolls, appetizer, selection of main course and dessert; accompanied by a full open bar of premium liquors, unlimited soft drinks and complete coffee service.

Appetizer (Select One)

Caesar Salad

Lobster Bisque

Warm Goat Cheese Salad *banyuls vinaigrette*

Duck Confit Salad *potato, walnut, radishes, walnut vinaigrette*

Panisse Provencal *chick pea fry served espelette scented mayonnaise*

Wild Mushroom Tart *aged balsamic vinegar, shaved parmesan cheese*

Heirloom Tomato Salad *basil, buffalo mozzarella*

Penne *tomato concasse, roasted garlic, basil*

Red Onion Tart *Tartin goat cheese*

Trio of Chopped Baked Clams

Entree (Select Three)

Organic Salmon *vegetable-mushroom broth, duxelle*

Roasted Loin of Pork *sweet potato purée, brussel sprouts*

Ballotine of Farm Raised Chicken *braised fennel, eggplant fritter*

Dill Cover Swordfish *"a la plancha", spicy black bean purée, scallions*

Seared Breast of Free Range Chicken *creamed spinach, saffron potatoes*

*Seared Long Island Duck Breast *herb potato purée, baby bok choy, orange sauce*

*Sliced Chateau Steak *Yukon gold potato purée, baby carrots, mushroom bordelaise*

*Roasted Shell Steak *potato and turnip gratin, braising greens, red wine sauce*

*Grilled Sirloin of Lamb *baby spinach, potato millefeuille, natural jus*

Dessert (Select One)

Pear Tart Bourdaloue

Ginger Almond Tart Mirabelle

Apple Tart Tatin *vanilla bean ice cream*

Seasonal Cheeses and Sweet Table Grapes

Seasonal Fruit *with scoop of Sorbet*

Chocolate Mousse *honey crystalline*

Special Occasion Cake

Private party room for four hours

Price Per Event: \$63

Children 12 and under are ½ price

Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities are not included and are at your discretion.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.