



Special Event Plated Menu

Serving Lunch Everyday 11:30 am - 2 pm

Serving Dinner 2 pm - Close

Choose up to 3 Entrees

	LUNCH	DINNER		LUNCH	DINNER
Chicken Parmigiana with Penne	\$22.50	\$27	Sauté Chicken, Penne & Broccoli	\$22.50	\$27
Chicken Parmigiana with Toasted Ravioli	\$24.50	\$30	Chicken Marsala over Penne	\$24.50	\$30
Toasted Ravioli with Meatballs	\$20.50	\$25	Broiled Scrod With Potato & Vegetable	\$27.50	\$32
Veal Cutlet Parmigiana with Penne	\$26.50	\$31	Haddock St. Germaine With Potato & Vegetable	\$23.50	\$27
Veal & Chicken Cutlet Parmigiana with Penne	\$25.50	\$30	Baked with cream & swiss cheese, topped with seasoned crumbs		
Penne Pasta with Meatball & Sausage	\$19.50	\$24	Fish & Chips	\$24.50	\$28
Italian Combination	\$23.50	\$28	Served with french fries & cole slaw		
Lasagna, chicken parmigiana & a meatball			Broiled Sea Scallops With Potato & Vegetable	\$30.50	\$37
Baked Lasagna with Meatballs	\$20.50	\$25	Baked Stuffed Scallops With our crab meat stuffing	\$31.50	\$38
Pasta Primavera (Vegetarian Option)	\$22.50	\$27	With Potato & Vegetable		
Sauteed roasted zucchini, red bell peppers, carrots & broccoli in a scampi sauce tossed with penne			Baked Stuffed Shrimp With Potato & Vegetable	\$30.50	\$37
Broiled Marinated Chicken	\$22.50	\$27	Broiled Seafood Platter With Potato & Vegetable	\$32.50	\$39
With Potato & Vegetable			Haddock, Sea Scallops and Shrimp		
Chicken Supreme Creamy White Sauce	\$23.50	\$28	Baked Stuffed Shrimp & Marinated Sirloin Tips	\$31.50	\$38
With Potato & Vegetable			With Potato & Vegetable		
Caesar or Garden Salad	\$19.50	N/A	Broiled Marinated Sirloin Tips & Chicken	\$26.50	\$31
With marinated chicken			With Potato & Vegetable		
Turkey Club Wrap & Cup of Minestrone	\$19.50	N/A	Broiled Marinated Sirloin Tips	\$28.50	\$32
			With Potato & Vegetable		

Your Entree Selections Include:

Fresh Garden Salad • Our Famous Italian Bread & Butter • Fresh Ground Coffee or Tea • Dessert
 Substitute Caesar Salad (Add \$2 per person) or Antipasto Salad (Add \$2.50 per person) for Garden Salad

Add a Cup of Soup \$3 per person

Dessert Selection (please choose one)

Ice Cream Cake Roll
with Chocolate Sauce

Cannoli
with Chocolate Chips

Vanilla Ice Cream
with Strawberry Topping

Spumoni
with Claret Sauce

Oreo Ice Cream Pie
with Hot Fudge

Cheese Cake
with Strawberry Topping

Additional Requests: Penne Pasta served family style - \$2.95 pp • Toasted Ravioli served family style - \$3.95 pp

A La Carte Hors d'oeuvres

Assorted Cheese & Cracker Tray with Pepperoni & Fresh Fruit..... \$3.50 per person

Assorted Fresh Cut Vegetables & Dip.....\$2.95 per person

TRAYS OF 50 PIECES

Fried Zucchini with creamy Italian dressing.....	\$70	Simply Roasted Wings	\$80
Mozzarella Sticks with marinara sauce.....	\$70	brushed with olive oil, herbs & spices	
Toasted Ravioli with meat sauce	\$85	Vegetable Spring Rolls with oriental sauce.....	\$80
Stuffed Mushroom Caps with seafood stuffing	\$80	Buffalo Tenders (mild)	\$80
Small Meatballs in tomato sauce.....	\$65	Shrimp with Cocktail Sauce	\$150

PRICES SUBJECT TO MA MEALS TAX AND 18% GRATUITY • REMAINING FOOD ITEMS CANNOT BE PACKAGED TO GO • **VEGETARIAN AND GLUTEN FREE MEAL AVAILABLE**

PRICES ARE GUARANTEED 30 DAYS PRIOR TO YOUR EVENT.

Before placing your order, please inform your server if a person in your party has a food allergy.
 Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.



Thank you for choosing the

Chateau Restaurant of Andover

We look forward to working with you to make your event exceptional.

Room Information:

Please note not all rooms accommodate all menu options, for more information please contact the Function Manager.

Red Bar: Private Bartender, Maximum Guests 20, Room Fee: \$50.00

Lounge Alcove: Maximum Seating 30, Room Fee: \$50.00

Venetian Room: Maximum Seating 36, Room Fee: \$50.00

Gold Alcove: Maximum Seating 20, Room Fee: \$50.00

Gold Room: Maximum Seating 60, Room Fee: \$100.00

Tuscany Room: Private Bar & Bartender, Maximum Seating 104, Room Fee: \$200.00
When used in conjunction with the Lounge Alcove, Maximum seating 130 guests

Deposit:

A non-refundable deposit of \$200 is required to book your function. This deposit will be credited toward your final bill, minus a private room rental fee.

Guarantee:

Pricing is based on the minimum room requirement or the actual number of guests in attendance on the day of your event, whichever is greater. Your final guest count is due 3 days prior to your event. Prices are guaranteed 30 days prior to your event.

Payment:

Final payment is due in full the day of your event. We accept VISA, MC, AE, Discover & Cash. No personal checks. Prices subject to MA meals tax and 18% gratuity.

Contact:

Karen Monson, Function Manager, Tel: 978.687.0425, karenm@chateaurrestaurant.com