



BUFFET MENU

Available in our Tuscany and Gold Room

Buffet Entree Selections

Lunch Buffet Everyday 11:30 am - 2 pm – \$23.50 per person • Dinner Buffet 2 pm to close – \$29.50 per person

Children under 10 – \$13.95 per person

Prices subject to MA Meals Tax and 18% Gratuity

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

Choice of Two Entrees

Chicken Cutlet Parmigiana

Chicken Marsala

With marsala wine, fresh mushrooms & pancetta

Chicken, Penne & Broccoli

Sausage Abruzzi

Broiled Marinated Sirloin Tips

Broiled Haddock

Topped with Seasoned Crumbs

Veal Cutlet Parmigiana

Chicken Scampi

Chicken tenderloins sauteed with red onions & peppers
in a creamy garlic sauce tossed with penne

Substitute Shrimp \$1.99/person

Pasta Primavera-Vegetarian

Sauteed roasted zucchini, red bell peppers,
carrots & broccoli in a scampi sauce tossed with penne

Additional Entree Choice \$6.00 per person

Choice of One Pasta

Toasted Ravioli

topped with meat sauce

Stuffed Shells

topped with tomato sauce

Lasagna

topped with meat sauce

Penne

tossed with meat sauce

Penne & Broccoli

sauteed in garlic & oil

Gnocchi Pomodoro

in a creamy tomato sauce

Additional Pasta Choice –\$3.99/person

Choice of One Side

Rice Florentine

Fresh Broccoli Florets

Butternut Squash

Oven Roasted Potatoes

Grilled Mixed Vegetables (add \$2.50/Person)

Additional Side Choice – \$2.99/person

Choice of One Dessert

\$4.95 per person

Ice Cream Cake Roll

with Chocolate Sauce

Oreo Ice Cream Pie

with Hot Fudge

Chocolate Mousse Cake

with white chocolate mousse filling

Cheese Cake

with Strawberry Topping

OR

Add a Dessert Platter to Your Buffet

Assorted Mini Pastry Tray (24 pieces) \$46

Mini Cannoli Tray (30 pieces) with chocolate chips \$44

Fudge Brownie Tray (24 pieces) \$44

A La Carte Hors d'oeuvres to Add to Your Buffet

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

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