

2021

Chateau Faire Le Pont Breakfast/ Lunch Catering Menu



Event Coordinator:

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Breakfast

Buffet Only

The Chateau- \$18.00 per plate

- ❖ Assorted pastries with jams and butter
- ❖ Seasonal fruit with honey
- ❖ Hash brown casserole
- ❖ Scrambled eggs

The Confluence- \$25.00 per plate

- ❖ Assorted muffins
- ❖ Vanilla Greek yogurt cups with berries
- ❖ Scrambled eggs
- ❖ Crisp bacon
- ❖ Biscuits & sausage gravy
- ❖ French Toast or buttermilk pancakes

The Bordeaux- \$22.00 per plate

- ❖ Assorted pastries with jams and butter
- ❖ Seasonal fruit with honey
- ❖ Hash brown casserole
- ❖ Scrambled eggs
- ❖ Crisp bacon
- ❖ Maple Sausage links
- ❖ Buttermilk pancakes

The Faire Le Pont- \$29.00 per plate

- ❖ Assorted pastries with jams and butter
- ❖ Seasonal fruit with honey
- ❖ Hash brown casserole
- ❖ Scrambled eggs
- ❖ Bagel with a smoked salmon & cream cheese spread
- ❖ Eggs benedict with a chive hollandaise sauce
- ❖ Crisp bacon
- ❖ Maple sausage links

Lunch

15 people maximum for plated lunch

The Vintage- Buffet: \$22.00 per plate/ Plated: \$27.00 per plate

- ❖ Chateau or Caesar Salad
- ❖ Homemade potato salad
- ❖ Artisan bread
- ❖ Sliced meat & Cheese platters
- ❖ Assorted mayonnaise and mustards
- ❖ Lettuce, tomato, pickles, onion

Syrah - Buffet: \$27.00 per plate/ Plated: \$32.00 per plate

- ❖ Chateau Salad
- ❖ Homemade potato salad
- ❖ Chef's homemade coleslaw
- ❖ Chef choice seasonal vegetables
- ❖ Grilled BBQ chicken breast with red wine BBQ sauce

The Tri Amori- Buffet: \$23.00 per plate/

Plated: \$27.00 per plate

- ❖ Caesar salad
- ❖ Broccolini
- ❖ Buttered Pasta
- ❖ Free range chicken parmesan, roasted tomato sauce

Chateau platters & Tray Options

Ciabatta tray- \$75 serves 10

- ❖ Parmesan crusted ciabatta buns, roast beef, provolone, grilled red onion, horseradish, and cream cheese

Cashew Cranberry Chicken Salad- \$55 serves 10

- ❖ Ciabatta bread, cashew grilled chicken salad, romaine, mayonnaise, and cranberries

Ham and turkey platter- \$120 serves 25

- ❖ white and wheat breads, ham, turkey, lettuce, tomato, mayonnaise, mustard

Artesian meat and cheeses- \$40 serves 25

- ❖ Served with cherry mustard, pickled sweet peppers, assorted crackers

3 olive Tapenade with grilled flat bread- \$25 serves 25

Seasonal fruit tray with homemade vanilla whipped cream- \$40 serves 25

Pesto bruschetta and mozzarella cheese balsamic reduction crostini - \$30 serves 25

Cheese platter- \$10.00 per person

- ❖ Imported & domestic cheeses w/ gourmet crackers and seasonal fruit

Hors d'oeuvres

All Hors d'oeuvres can be server passed for \$5.00 extra

Chilled Options:

- ❖ *Chilled wild gulf prawns with chardonnay cocktail sauce- \$8.00 each*
- ❖ *Roasted red pepper hummus with grilled flatbreads, carrots, and celery- \$45.00 serves 25 people*
- ❖ *Three olive tapenade with grilled flatbread- \$30.00 serves 25 people*
- ❖ *Fresh caprese salad platter with ages balsamic reduction and imported olive oil- \$50.00 serves 25 people*
- ❖ *Seasonal fresh fruit platter with vanilla whipped cream- \$45 serves 25 people*
- ❖ *Charcuterie platter- Assorted slices meats, imported cheeses, mustards, and house made gourmet crackers - \$15.00 per person*
- ❖ *Seasonal crudities with basil dipping sauce- \$35.00 serves 25 people*
- ❖ *Artisan Cheese platter - \$200.00 for 25 people*

Crostini's:

- ❖ *Dungeness crab cakes with lemon herb aioli- \$8.00 each*
- ❖ *House cured bacon wrapped scallops with red wine gastrique- \$8.00 each*
- ❖ *Grilled gulf prawns with basil dipping sauce- \$8.00 each*
- ❖ *Baked brie en crouete with berry jam and assorted gourmet crackers- \$55 per wheel*
- ❖ *Prosciutto wrapped grilled asparagus- \$5.00 each*
- ❖ *Bone in oven roasted chicken wings- \$65 for 40 pieces with honey- \$70*
- ❖ *Korean fried chicken wings- \$65 for 40 pieces*
- ❖ *Fondita Fonduta & Crostinis- \$50 serves 25 people*
- ❖ *Spinach and artichoke dip served with garlic parmesan crostini- \$40.00 serves 25 people*
- ❖ *Grilled marinated vegetable platter- \$40 serves 25 people*
- ❖ *Stuffed mushrooms*
 - *Sausage- \$95 for 50 pieces*
 - *Cheese- \$90 for 50 pieces*
- ❖ *Coconut Chicken Skewers- drizzled with pomeray - \$90*
- ❖ *Veggie Skewers- Grilled squash blend, carrots, red peppers, and onions drizzled with green goddess sauce - \$85*

Hors d'oeuvres Signature Station:

(Must have a minimum of 25 guests & 2 stations)

- ❖ ***Mashed Potato Station- \$6.00 per person***
Whipped baby red mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli
- ❖ ***Mini Slider Station- \$10.00 per person***
Your choice of three of the following: Beef, Chicken, Veggie, or Mojo Pork
- ❖ ***Dip Station- \$7.00 per person***
Pita and tortilla chips served with your choice of three dips. Choose from: salsa, guacamole, spinach artichoke, olivetta, chili con queso, & Pico de Gallo
- ❖ ***Mac N' Cheese Station- \$8.00 per person***
Whipped baby red mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli

❖ ***Street Taco Station- \$10.00 per person***

Chipotle chicken and seasoned shrimp tacos with flour tortillas. Served with mozzarella, Pico, chipotle ranch, avocado, cabbage, cilantro, and salsa.

❖ ***Fresh Salad Station- \$8.00 per person***

Your choice of three salads. Caesar, House, Cobb, Arugula, or Pecan Craisin.

Plated Dinner

15 persons maximum on all plated dinners. A pre- order is required within 10 days of event.

Beef Tenderloin – 45.00

Roasted fingerling potatoes, smoked mushrooms, blue cheese butter, & a red wine reduction.

Fried Free Range Chicken- \$35.00

Mushroom Risotto and tarragon burr blanc

Seafood Risotto- \$39.00

Prawns, scallops, clams, shellfish broth, & Tarragon

Wild Prawn Pasta- \$40.00

Shaved garlic, fresh herbs, red pepper, olive oil, & Parmesan cheese

Red Wine braised short ribs- \$36.00

Creamy cheese polenta, caramelized onions, beef gravy

Buffet Options

The Vintage- Buffet: \$28.00 per plate/ Plated: \$3100 per plate

- ❖ Chateau or Caesar salad
- ❖ Homemade pasta salad, creamy coleslaw
- ❖ roasted fingerling potatoes
- ❖ Teriyaki glazed steel head
- ❖ BBQ spiced free ranch chicken

The Bordeaux- Buffet: \$32.00 per plate/ Plated: \$37.00 per plate

- ❖ Chateau or Caesar salad
- ❖ Chef's choice seasonal vegetables
- ❖ Three cheese lasagna
- ❖ free range chicken parmesan w/ roasted tomato sauce
- ❖ glazed steelhead

The Faire Le Pont- Buffet: \$36.00 per plate/ Plated: \$41.00 per plate

- ❖ Chateau salad
- ❖ Grilled marinated vegetable platter
- ❖ Chef's choice seasonal vegetables
- ❖ Potato Gratin
- ❖ Crab mac & cheese- Dungeness crab and beechers cheese
- ❖ Boneless Chicken Breast with smoked mushrooms

The Platine- Buffet: \$45.00 per plate/ Plated: \$46.00 per plate

- ❖ Chateau salad
- ❖ Caprese salad
- ❖ Chef's choice seasonal vegetables
- ❖ Roasted Fingerling potatoes
- ❖ Aged parmesan risotto
- ❖ Grilled ribeye with balsamic roasted sweet potatoes
- ❖ Free ranch chicken roulade

Popular packages:

(Package pricing is for a group of 10)

Sandwich & Chips:

Ten full classic sandwiches served with ten bags of potato chips. \$120

Pasta & Salad:

Our cold pasta salad and a choice of a classic salad. Served with bread and butter. \$125

Healthy Pack:

A choice of a classic salad, bread & butter, and a fruit tray. \$80

Sandwich, Salad, & Chips:

Ten half classic sandwiches, a choice of a classic salad, and potato chips. \$80

Classic Sandwich Options:

- ❖ *Cashew Cranberry Chicken*
- ❖ *Gourmet Turkey*
- ❖ *Parmesan & Roast Beef Ciabatta*
- ❖ *Meatloaf Sandwich*
- ❖ *Ruben*

Dessert:

Cakes: \$85

- ❖ *Chocolate Decadence*
- ❖ *4 Layer Carrot Cake*
- ❖ *Summer Berry Cake*
- ❖ *Floureless Torte*
- ❖ *Cheesecake*



Sheet Cakes: \$120

- ❖ *Chocolate Cream*
- ❖ *White Cake*

Cupcakes: \$60 per dozen

- ❖ *Vanilla Bean w/ Vanilla Filling*
- ❖ *Chocolate w/ Granache Filling*
- ❖ *Red Velvet*



Cookies: \$30 per Dozen