



CATERING MENU

CHATEAU ON THE LAKE
RESORT, SPA AND CONVENTION CENTER
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CONTINENTAL BREAKFAST

ALL CONTINENTAL BREAKFASTS INCLUDE COLUMBIAN BLEND REGULAR AND DECAFFEINATED COFFEE, A SELECTION OF TEAS, ORANGE JUICE, APPLE JUICE AND CRANBERRY JUICE.

THESE BREAKFASTS REQUIRE NO MINIMUM

THE TABLE ROCK

SLICED MELONS, SEASONAL FRUITS & BERRIES
WHOLE BANANAS
ASSORTED FRESHLY BAKED DANISH AND MUFFINS
SWEET BUTTER AND PRESERVES

THE EXECUTIVE

SLICED MELONS, SEASONAL FRUITS & BERRIES
WHOLE BANANAS
ASSORTED DRY CEREALS WITH 2% AND SKIM MILK
INDIVIDUAL LOW FAT ASSORTED YOGURTS
A VARIETY OF SLICED BAGELS WITH REGULAR AND FLAVORED
CREAM CHEESE
ASSORTED FRESHLY BAKED DANISH AND MUFFINS
SWEET BUTTER AND PRESERVES

ADDITIONS

BISCUITS & GRAVY

OATMEAL WITH BROWN SUGAR AND RAISINS

CHILLED HARD BOILED EGGS

WARM BISCUIT SANDWICH WITH SCRAMBLED EGGS,
AND CHOICE OF BACON, HAM OR SAUSAGE

BREAKFAST CROISSANT WITH SCRAMBLED EGGS, AMERICAN
CHEESE AND CHOICE OF BACON, HAM OR SAUSAGE

SOUTHWEST BREAKFAST BURRITOS WITH SALSA

LOCAL BAKESHOP DOUGHNUTS

FRESH FRUIT AND YOGURT PARFAITS

JUST BAKED WARM CINNAMON ROLLS

INDIVIDUAL CEREALS WITH MILK

ALL PRICING IS PER PERSON, UNLESS NOTED OTHERWISE.

PRICES ARE EXCLUSIVE OF 21% TAXABLE SERVICE CHARGE AND APPLICABLE MISSOURI STATE TAX.

BREAKFAST BUFFET

SUNRISE

SLICED MELONS, SEASONAL FRUITS & BERRIES
WHOLE BANANAS
ASSORTED FRESHLY BAKED DANISH AND MUFFINS
SWEET BUTTER AND PRESERVES
FARM FRESH SCRAMBLED EGGS WITH AGED CHEDDAR
CHOICE OF TWO: HARDWOOD SMOKED BACON, COUNTRY SAUSAGE LINKS OR OZARK HAM
CHOICE OF ONE: OVEN ROASTED BREAKFAST POTATOES WITH PEPPERS AND ONIONS OR HASH BROWNS
CHOICE OF ONE: BUTTERMILK BISCUITS & COUNTRY GRAVY, CORNED BEEF HASH, PANCAKES WITH SYRUP, COUNTRY GRITS
OR STEEL CUT OATMEAL WITH BROWN SUGAR AND RAISINS

SOUTH OF THE BORDER

SLICED MELONS, SEASONAL FRUITS & BERRIES
BUILD YOUR OWN BREAKFAST BURRITO:
WARM FLOUR TORTILLAS, SCRAMBLED EGGS, GRIDDLED PEPPERS & ONIONS, CHORIZO SAUSAGE AND BACON
BLACK BEAN SALSA, SOUR CREAM, SALSA DE LA CASA, GUACAMOLE AND SHREDDED CHEESE
PAPRIKA ROASTED BREAKFAST POTATOES

ALL BUFFET BREAKFASTS INCLUDE COLUMBIAN BLEND REGULAR AND DECAFFEINATED COFFEE, A SELECTION OF TEAS,
ORANGE JUICE, APPLE JUICE AND CRANBERRY JUICE.

SURCHARGE FOR GROUPS UNDER 20

ALL PRICING IS PER PERSON, UNLESS NOTED OTHERWISE.
PRICES ARE EXCLUSIVE OF 21% TAXABLE SERVICE CHARGE AND APPLICABLE MISSOURI STATE TAX.

PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE A BASKET OF BAKED BREADS, FRESH FRUIT CUP WITH SWEET WHIPPED CREAM, COLUMBIAN BLEND REGULAR AND DECAFFEINATED COFFEE, A SELECTION OF TEAS AND ORANGE JUICE

THESE BREAKFASTS REQUIRE NO MINIMUM

ALL AMERICAN

FRESHLY SCRAMBLED EGGS WITH SHARP CHEDDAR
BREAKFAST POTATOES WITH PEPPERS & ONIONS
CHOICE OF HARDWOOD SMOKED BACON, OZARK HAM OR SAUSAGE LINKS

PANCAKES

MISSOURI ORGANIC PECANS & APPLE CINNAMON PANCAKES
AMISH APPLE BUTTER
CHOICE OF HARDWOOD SMOKED BACON OR SAUSAGE LINKS

BREAKFAST QUICHE

FRESHLY WHIPPED EGGS, TOMATOES & PEPPERS BAKED IN OUR
HOUSE-MADE PASTRY DOUGH
CHOICE OF HARDWOOD SMOKED BACON OR SAUSAGE LINKS

TRADITIONAL EGGS BENEDICT (MAX 40 GUESTS)

TWO POACHED EGGS ON A TOASTED ENGLISH MUFFIN, CANADIAN BACON,
TRADITIONAL HOLLANDAISE SAUCE
BREAKFAST POTATOES WITH PEPPERS & ONIONS

STEAK AND EGGS (MAX 40 GUESTS)

GRILLED 4OZ. BEEF TENDERLOIN WITH A POACHED EGG
TOPPED WITH CREAMY HOLLANDAISE
LYONNAISE POTATOES

BREAKFAST ENHANCEMENTS

MADE TO ORDER STATIONS

OMELET

FRESH EGGS, EGG BEATERS AND EGG WHITES
WITH DICED PEPPERS, ONIONS, TOMATOES, MUSHROOMS, DICED
HAM, BACON, SLICED JALAPENOS AND SHREDDED CHEESE

WAFFLE

OUR SIGNATURE WAFFLES WITH SWEET WHIPPED CREAM,
FRESH BERRY COMPOTE, CHOCOLATE SAUCE, PEACHES,
STRAWBERRY SAUCE AND SYRUP

SMOKED SALMON

SMOKED SALMON WITH CAPERS, DICED RED ONION, TOMATO
CONCASSE, CHOPPED EGG AND CREAM CHEESE
ASSORTED SAVORY BAGELS

ALL STATIONS REQUIRE A MINIMUM OF 15 GUESTS

CHEF ATTENDANT FEE PER CHEF, FOR (2) HOURS

ALL PRICING IS PER PERSON, UNLESS NOTED OTHERWISE.

PRICES ARE EXCLUSIVE OF 21% TAXABLE SERVICE CHARGE AND APPLICABLE MISSOURI STATE TAX.

ALL IN ONE BREAKS

BREAKS ARE LIMITED TO 60 MINUTES,
FOR ADDITIONAL TIME ADD PER PERSON.

THE HEALTHY START

DOMESTIC CHEESE, ROASTED PECANS & FRESH GRAPE DISPLAY
VEGETABLE STICKS WITH RANCH DIPPING SAUCE
HARD BOILED EGGS, FRESH WHOLE FRUIT
ASSORTED BOTTLED JUICES & BOTTLED WATER

GET FIT

CUBED FRESH FRUIT OF THE SEASON
HONEY YOGURT WITH HOUSE-MADE GRANOLA, CRAISINS,
SLIVERED ALMONDS AND FRESH BERRY TOPPINGS
YOGURT COVERED RAISINS
MINI BRAN & BLUEBERRY MUFFINS
ASSORTED BOTTLED JUICES & BOTTLED WATER

SALTY & SWEET

CHOCOLATE DIPPED RICE KRISPY® TREATS
ASSORTED CANDY BARS
POTATO CHIPS WITH CHEF'S FRENCH ONION DIP
MINI PRETZEL TWISTS
LEMONADE & ICED TEA

ALL POPPED UP

POPCORN MACHINE WITH WARM MOVIE POPCORN
OZARK MOUNTAIN POPCORN FLAVORS: YELLOW CHEDDAR,
JALAPENO, CINNAMON & CHOCOLATE PEANUT BUTTER
ASSORTED CANNED SOFT DRINKS & BOTTLED WATER

COOKIE MONSTER

ASSORTED FRESHLY BAKED COOKIES TO INCLUDE:
M&M, OATMEAL RAISIN AND CHOCOLATE CHIP
CHEESECAKE, WALNUT AND FUDGE BROWNIE BARS
2% AND CHOCOLATE MILK
COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE

GAME TIME

FRESH TORTILLA CHIPS WITH NACHO CHEESE SAUCE,
JALAPENOS, SOUR CREAM AND FRESH SALSA
WARM SALTED JUMBO PRETZELS WITH MUSTARD
ROASTED PEANUTS & CRACKER JACKS
ASSORTED CANNED SOFT DRINKS & BOTTLED WATERS

ICE CREAM SOCIAL

VANILLA AND CHOCOLATE ICE CREAM
CHOCOLATE, CARAMEL AND STRAWBERRY SAUCES
ASSORTED NUT AND CANDY TOPPINGS, WHIPPED CREAM, CHERRIES
AND WAFFLE CUPS
ASSORTED CANNED SOFT DRINKS & BOTTLED WATERS

CUPCAKES-A-GO-GO

ASSORTED HOUSE-BAKED GOURMET CUPCAKES
WITH A VARIETY LUSCIOUS TOPPINGS
CHOCOLATE HAND-DIPPED STRAWBERRIES
COLUMBIAN BLEND REGULAR, DECAFFEINATED COFFEE
BOTTLED WATERS

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BEVERAGE BREAKS AND A LA CARTE

HALF DAY BREAK (4 HOURS)

COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE
 ASSORTED BIGELOW TEAS WITH LEMON & HONEY
 FRESHLY BREWED ICED TEA
 ASSORTED CANNED SODAS AND BOTTLED WATERS

ALL DAY BREAK (8 HOURS)

COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE
 ASSORTED BIGELOW TEAS WITH LEMON & HONEY
 FRESHLY BREWED ICED TEA
 ASSORTED CANNED SODAS AND BOTTLED WATERS

COFFEE BAR (2 HOURS)

COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE
 ASSORTED FLAVORED CREAMERS AND TORANI® SYRUPS
 FRESH CREAM
 SHAVED CHOCOLATE
 FRESHLY WHIPPED CREAM

A LA CARTE

COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE	PER GALLON
ICED TEA, LEMONADE AND FRUIT PUNCH	PER GALLON
ASSORTED BIGELOW® HOT TEAS	PER GALLON
ASSORTED PEPSI® PRODUCTS	EACH
ENERGY WATERS	EACH
BOTTLED WATER	EACH
RED BULL (DIET OR REGULAR)	EACH
INDIVIDUAL FRUIT & VEGETABLE JUICES	EACH
MILK (2%, WHOLE OR SKIM/5 SERVINGS)	PER PITCHER
CINNAMON ROLLS	PER DOZEN
HOUSE-BAKED DANISH & MUFFINS	PER DOZEN
ASSORTED MINI MUFFINS OR CROISSANTS	PER DOZEN
BAGELS WITH PLAIN & FLAVORED CREAM CHEESE	PER DOZEN
ASSORTED COOKIES OR BROWNIES	PER DOZEN
GRANOLA BARS/CANDY BARS	EACH
WHOLE FRESH FRUIT	EACH
SLICED MELON, SEASONAL FRUITS AND BERRIES	PER PERSON
ICE CREAM BARS	PER DOZEN
SALTED WARM JUMBO PRETZELS WITH MUSTARD	PER DOZEN
YOGURT PARFAITS WITH HOUSE-MADE GRANOLA	EACH
INDIVIDUAL HUMMUS & PRETZEL CUPS	EACH
SNACKS AND DIPS (20 SERVINGS PER QT/LB)	
MINI PRETZELS - POTATO CHIPS - TORTILLA CHIPS	PER POUND
PEANUTS - SNACK MIX	PER POUND
MIXED NUTS - M&Ms (PLAIN OR PEANUT)	PER POUND
POPCORN	PER POUND
ONION DIP - CREAMY RANCH DIP - SALSAS	PER QUART
HUMMUS DIP	PER QUART
WARM QUESO CHEESE DIP WITH TORTILLA CHIPS	PER PERSON
WARM SPINACH ARTICHOKE DIP WITH PITA CHIPS	PER PERSON

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LUNCH BUFFET

SURCHARGE OF \$100 FOR GROUPS UNDER 25.

ALL BUFFETS INCLUDE COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA.

SOUP AND SALAD

SOUP DU JOUR

ASSORTED BREADS & CRACKERS

ROMAINE LETTUCE AND MIXED FIELD GREENS

DICED CHICKEN, BACON BITS, DICED HAM, TOMATOES, CUCUMBERS, RED ONIONS, BLACK OLIVES, SHREDDED CARROTS, CROUTONS, CHOPPED EGG, CAULIFLOWER, BROCCOLI, COTTAGE CHEESE AND SHREDDED CHEESE

RANCH, CAESAR AND ITALIAN DRESSINGS

ASSORTED FRUIT BARS

OLE!

MIXED GREENS WITH CUCUMBER, CHERRY TOMATOES, CARROT AND RED ONION WITH LIME-CILANTRO RANCH DRESSING
JICAMA AND JALAPEÑO COLE SLAW

CHOICE OF ONE: GRILLED CHICKEN OR GRILLED STEAK FAJITAS WITH PEPPERS & ONIONS

CHEESE ENCHILADAS WITH SALSA VERDE

MEXICAN RICE

GUACAMOLE, SOUR CREAM, DICED TOMATOES, BLACK OLIVES, SHREDDED LETTUCE, JALAPENOS AND SHREDDED CHEESE

TORTILLA CHIPS WITH SALSA DE LA CASA

TRES LECHES CAKE & HONEY DRIZZLED CHURROS

NEIGHBORHOOD DELI

ARTISAN SALAD WITH FRESH VEGETABLES AND ASSORTED DRESSINGS

PENNE PASTA SALAD OF ROASTED RED PEPPERS, ARTICHOKE HEARTS, OLIVES, TOMATOES AND PARMESAN CHEESE

DELI CARVED SMOKED TURKEY BREAST, ROAST BEEF, HONEY CURED HAM & SALAMI

SWISS, PEPPERJACK AND CHEDDAR CHEESE

CRISP LETTUCE, PICKLES, SLICED TOMATOES AND RED ONION

FRESH BAKED ARTISAN BREADS AND FLATBREADS

MUSTARD, MAYONNAISE AND HORSERADISH SAUCE

CHEESECAKE BROWNIE BARS

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LUNCH BUFFET

SURCHARGE OF \$100 FOR GROUPS UNDER 25.

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THE TUSCANY

CRISP CAESAR SALAD WITH CROUTONS, FRESH PARMESAN AND CAESAR DRESSING

CAPRESE SALAD WITH 10 YEAR BALSAMIC DRIZZLE

PAN SEARED CHICKEN WITH BASIL PESTO, OVEN ROASTED TOMATOES, PEPPERS & ONIONS

HERB RICOTTA STUFFED SHELLS WITH LEMON SCENTED POMODORO SAUCE

ROASTED ITALIAN VEGETABLES

WARM GARLIC BREADSTICKS

TIRAMISU & LEMON BARS

THE OZARK

ICEBERG LETTUCE SALAD WITH CUCUMBER, TOMATO AND RED ONION

ASSORTED DRESSINGS

LOADED BAKED POTATO SALAD

BBQ'D BEEF BRISKET

BUTTERMILK FRIED CHICKEN

BAKED SMOKED GOUDA MAC & CHEESE

GREEN BEANS WITH BACON & ONIONS

CORNBREAD

CHEF'S CHOICE COBBLER WITH WHIPPED TOPPING

THE TABLEROCK

FRESH FIELD GREENS, MANDARIN ORANGE SEGMENTS, CRAISINS AND CANDIED WALNUTS

ASSORTED DRESSINGS

FRESH BASIL PESTO AND PENNE PASTA SALAD

PRETZEL CRUSTED CHICKEN WITH WHOLE GRAIN MUSTARD CREAM SAUCE

ROASTED SIRLOIN THINLY SLICED WITH LOCALLY GROWN MUSHROOM DEMI-GLACE

NEW POTATO LYONNAISE

CHEF'S SEASONAL VEGETABLE

ASSORTED ROLLS & SWEET BUTTER

ARTISAN CAKES & PIES

ALL PRICING IS PER PERSON, UNLESS NOTED OTHERWISE.

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PLATED LUNCH - HOT

ALL HOT PLATED LUNCHES INCLUDE

CHOICE OF ONE STARTER: FRESH SEASONAL FRUIT CUP OR A FRESH FIELD GREEN SALAD WITH A CHOICE OF DRESSING

CHEF'S SELECTION OF SEASONAL VEGETABLE, ROLLS WITH SWEET BUTTER, CHOICE OF ONE DESSERT OPTION, COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA.

PAN SEARED CHICKEN BREAST

MAPLE BUTTER GLAZE, RED SKIN MASHED POTATOES

HERB SCENTED CHICKEN BREAST

SAUTÉED MUSHROOMS AND MORNAY SAUCE, ROASTED RED PEPPER WHIPPED POTATOES

SMOKED MAPLE GLAZED PORK LOIN

6OZ SLICED PORK LOIN WITH A BOURBON-ORANGE GLAZE AND PAPRIKA ROASTED POTATOES

POACHED ATLANTIC SALMON

CHAMPAGNE POACHED WITH CUCUMBER, DILL AND LEMON SALSA, WILD RICE WITH DRIED CRANBERRIES AND SLIVERED ALMONDS

HERB GRILLED PETIT FILET

RED WINE AU JUS, ROASTED GARLIC MASHED POTATOES

HOUSE RUBBED KC STRIP

8OZ KC STRIP WITH OUR SIGNATURE SPICE RUB AND BACON MARMALADE, ROASTED YUKON GOLD POTATOES

ZUCCHINI & ASPARAGUS ROULADE

ROASTED TOMATO SAUCE, CAVATAPPI PASTA WITH DEVO OLIVE OIL, FRESH HERBS

DESSERT OPTIONS

CARROT CAKE WITH CREAM CHEESE ICING

DECADENT CHOCOLATE CAKE

KENTUCKY BOURBON PECAN PIE

CARMEL FUDGE PECAN CAKE

LEMON MOUSSE CAKE

TRADITIONAL CHEESECAKE WITH BERRIES

ALL PRICING IS PER PERSON, UNLESS NOTED OTHERWISE.

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PLATED LUNCH - COLD

ALL COLD PLATED LUNCHES INCLUDE A CHOICE OF ONE DESSERT OPTION
COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA.

ALL SANDWICHES INCLUDE A CHOICE OF POTATO SALAD, PASTA SALAD OR WALDORF SALAD.

TURKEY CLUB

SLICED SMOKED TURKEY, CRISP BACON, SWISS CHEESE, LETTUCE & TOMATO ON A CROISSANT

CAESAR SALAD WRAP

CRISP ROMAINE LETTUCE, GRILLED CHICKEN BREAST, FRESH TOMATO, PARMESAN CHEESE, CREAMY CAESAR DRESSING IN A SOFT SPINACH TORTILLA

ITALIAN HOAGIE

TURKEY PASTRAMI, BLACK FOREST HAM, GENOA SALAMI, CRISP LETTUCE, TOMATO, MARINATED SLICED RED ONIONS ON A SOFT HOAGIE ROLL

ROASTED TENDERLOIN

SLICED SLOW ROASTED BEEF TENDERLOIN, FRESH ARUGULA, SLICED TOMATO, ROASTED SHALLOT AIOLI ON A CIABATTA ROLL

VEGETARIAN WRAP

FRESH VEGETABLE BLEND OF ROMAINE LETTUCE, TOMATO, RED ONION, CUCUMBER AND ROASTED SQUASH AND CARROTS WITH AVOCADO SMEAR

SALADS:

SALMON CAESAR

FRESH SALMON DUSTED IN OUR HOUSE-MADE DRY RUB, ROASTED AND SET A TOP A TRADITIONAL CAESAR SALAD BASE WITH SHRIMP, WITH CHICKEN

CHATEAU COBB

FRESH FIELD GREENS TOPPED WITH DICED TURKEY, FRESH TOMATO, CHOPPED EGGS, BLUE CHEESE, CRUMBLED BACON WITH BLUE CHEESE DRESSING

ASIAN CHICKEN

HONEY DIJON CHICKEN, SHREDDED NAPA CABBAGE, CARROTS, ONIONS, PEANUTS, FRIED WONTONS. SESAME SEEDS AND PEANUT DRESSING

GRILLED SKIRT STEAK

FRESH SPRING GREENS, TOMATOES, CRUMBLED BLUE CHEESE AND ONION STRAWS WITH A RED WINE VINAIGRETTE

*ALL PLATED COLD ENTRÉES
MAY BE PREPARED AS A BOXED LUNCH*

*BOXED LUNCHES WILL INCLUDE: POTATO CHIPS & WHOLE FRUIT
COOKIE FOR DESSERT AND GUEST'S CHOICE OF
CANNED PEPSI® SODA OR BOTTLED WATER*

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RECEPTION

HORS D' OEUUVRES

COLD

ASSORTED BRUSCHETTA	PER DOZEN
STRAWBERRY & MASCARPONE MOUSSE ON A SEA SALT CROSTINI	PER DOZEN
ASIAN CHICKEN SALAD IN ENDIVE	PER DOZEN
SEARED TUNA ON CUCUMBER WITH WASABI AIOLI	PER DOZEN
MINI CAESAR SALAD IN PARMESAN CUP	PER DOZEN
JUMBO PEELED SHRIMP ON ICE	PER DOZEN
BABY STEAMED YUKON GOLD POTATOES FILLED WITH CRÈME FRAICHE & CAVIAR	PER DOZEN
HOUSE-MADE CALIFORNIA ROLLS	PER DOZEN
ASSORTED FRESH NIGIRI SUSHI	PER DOZEN
CAPRESE SKEWERS OF FRESH MOZZARELLA, CHERRY TOMATOES & FRESH BASIL	PER DOZEN

HOT

VEGETABLE SPRING ROLLS WITH SWEET CHILI DIPPING SAUCE	PER DOZEN
BRIE & BLACKBERRY BAKED IN A PHYLLO CUP	PER DOZEN
CHICKEN QUESADILLA WITH SALSA & SOUR CREAM	PER DOZEN
MINI SPINACH & ARTICHOKE BAKES	PER DOZEN
SPINACH & FETA SPANAKOPITA	PER DOZEN
PORK POTSTICKERS WITH PONZU SAUCE	PER DOZEN
OZARK BBQ'D MEATBALLS	PER DOZEN
BOURSIN STUFFED MUSHROOM CAPS WITH MARINARA	PER DOZEN
BEEF OR CHICKEN HIBACHI SKEWERS	PER DOZEN
BBQ GLAZED MEATLOAF CUPCAKES WITH BUTTERMILK WHIPPED POTATOES	PER DOZEN
MINI BEEF WELLINGTONS	PER DOZEN
SHRIMP PURSES	PER DOZEN
SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON	PER DOZEN
SOUTHWESTERN CHICKEN & BLACK BEAN SPRING ROLL WITH SALSA & SOUR CREAM	PER DOZEN

THREE DOZEN MINIMUM FOR ALL HORS D' OEUUVRES

BUTLER PASSED FEE FOR EVERY 50 GUESTS

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RECEPTION

DISPLAYED

CRUDITÉ

HAND SELECTED MARKET FRESH VEGETABLES
SERVED WITH CHIPOTLE RANCH & ROASTED RED PEPPER DIP
PER PERSON

ANTIPASTO

PROVOLONE & MOZZARELLA CHEESE, SUMMER SAUSAGE,
CAPOCOLLO, SALAMI, PROSCIUTTO HAM, GRILLED ASPARAGUS,
ARTICHOKE HEARTS, CHERRY PEPPERS, MIXED OLIVES AND
GRILLED SEASONAL VEGETABLES
PER PERSON

CHEESE

INTERNATIONAL & DOMESTIC CHEESES
GARNISHED WITH FRESH FRUIT AND SERVED WITH ARTISAN
BREADSTICKS AND SLICED BAGUETTES
PER PERSON

DIPPED

SPINACH ARTICHOKE, ROASTED RED PEPPER HUMMUS,
BUFFALO CHICKEN, WHITE BEAN & GARLIC
CROSTINI, PITA CHIPS AND GRILLED FLATBREADS
PER PERSON

FRUIT

SLICED MELON, SLICED SEASONAL FRUIT AND BERRIES
HONEY YOGURT DIP AND NUTELLA
PER PERSON

CARVED

SMOKED KC STRIPLOIN

CREAMY HORSERADISH AND ROSEMARY AU JUS
ARTISAN ROLLS
(SERVES 30)

HONEY-MAPLE GLAZED OZARK PIT HAM

WHOLE GRAIN MUSTARD SAUCE & GRILLED PINEAPPLE RELISH
CHEDDAR BISCUITS
(SERVES 30)

ROASTED TURKEY BREAST

CRANBERRY-ORANGE COMPOTE & FRESH HERB AIOLI
SOFT YEAST ROLLS
(SERVES 40)

STEAMSHIP ROUND OF BEEF

CREAMY HORSERADISH AND CARAMELIZED ONION AIOLI
ARTISAN ROLLS
(SERVES 150)

HOUSE RUBBED PORK LOIN

CHATEAU SIGNATURE BBQ SAUCE & MANGO-JALAPENO RELISH
SOFT YEAST ROLLS
(SERVES 30)

BASED ON 60 MINUTES OF CONTINUOUS SERVICE

ATTENDANT FEE PER CHEF, FOR (2) HOURS

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RECEPTION ACTION STATIONS

CHEF ATTENDANT FEE PER CHEF, FOR (2) HOURS

PASTA PASTA

CHOOSE THREE PASTAS: FETTUCCINI, PENNE, CAVATAPPI OR BOW TIE

CHOOSE THREE SAUCES: BOLOGNESE, LEMON SCENTED MARINARA, BASIL PESTO CREAM, ALFREDO OR CARBONARA

PER PERSON

STIR FRY

TERIYAKI BEEF & BROCCOLI

CASHEW CHICKEN WITH PEPPERS

SERVED WITH ASIAN NOODLES

PER PERSON

SEAFOOD

CHILLED JUMBO SHRIMP, SNOW CRAB CLUSTERS, OYSTERS ON THE HALF SHELL, SEAFOOD SALAD, COCKTAIL & REMOULADE SAUCE

PER PERSON

LETTUCE WRAP

CRISP ICEBERG LETTUCE CUPS, DICED THAI GRILLED CHICKEN AND BEEF, JULIENNE OF PEPPERS, CUCUMBER AND CARROTS,

MANDARIN ORANGES, MINCED CILANTRO AND ONION

PEANUT, THAI SWEET CHILI AND GINGER SAUCES

PER PERSON

FAJITA MADNESS

MARINATED CHICKEN & SLICED BEEF

WARM FLOUR TORTILLAS, SOUR CREAM, FRESH GUACAMOLE, SALSA AND PICKLED JALAPENOS

PER PERSON

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PLATED DINNER

ALL PLATED DINNERS INCLUDE: CHOICE OF ONE DINNER SALAD, CHEF'S SELECTION OF FRESHEST VEGETABLES,
WARM DINNER ROLLS WITH SWEET BUTTER, CHOICE OF ONE DESSERT
COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA.

SALAD OPTIONS

CHATEAU HOUSE

A MIX OF ORGANIC FIELD GREENS WITH ICEBERG LETTUCE, JULIENNE OF YELLOW SQUASH, ZUCCHINI, CARROTS, FRESH CUCUMBERS AND CHERRY TOMATOES
CHOICE OF DRESSINGS

SPRING

ORGANIC SPRING GREENS WITH FRESH STRAWBERRIES, CRUMBLLED FETA, CANDIED WALNUTS
STRAWBERRY-DIJON VINAIGRETTE

SPINACH

CRISP BABY SPINACH WITH SLICED LOCALLY GROWN BUTTON MUSHROOMS, DICED SMOKED BACON AND CHOPPED EGG
WARM BACON VINAIGRETTE

CAPRESE

LAYERS OF FRESH MOZZARELLA AND ROMA TOMATOES, BABY FIELD GREENS WITH A DRIZZLE OF A 12 YEAR OLD BALSAMIC REDUCTION
BASIL-BALSAMIC VINAIGRETTE

CAESAR

CRISP ROMAINE LETTUCE, SHAVED PARMESAN, HOUSE-MADE CROUTONS AND CRISP PARMESAN WHEEL
CREAMY CAESAR DRESSING

APPETIZER ENHANCEMENT

ASPARAGUS BISQUE WITH FRESH PARSNIP CRISPS

LOBSTER BISQUE

CHILLED STRAWBERRY SOUP

BRANDY-CARAMEL GLAZED PORK BELLY
WITH APPLE & FENNEL SLAW

CREOLE SHRIMP ON A BED OF PEPPER JACK & BACON GRITS
MANGO RELISH

CHILLED COCKTAIL SHRIMP WITH BLOODY MARY COCKTAIL SAUCE

CHATEAU CRAB CAKE
SAUTÉED SPINACH AND CORN, RED PEPPER COULIS

ALL PRICING IS PER PERSON, UNLESS NOTED OTHERWISE.

PRICES ARE EXCLUSIVE OF 21% TAXABLE SERVICE CHARGE AND APPLICABLE MISSOURI STATE TAX.

ENTRÉE SELECTION

BACON PANKO CRUSTED CHICKEN BREAST
WHOLE GRAIN MUSTARD GRAVY,
GRUYERE & CARAMELIZED ONION MASHED POTATOES

BLACKENED SALMON
CITRUS CREAM SAUCE, HERB BASMATI RICE

PAN SEARED CHICKEN BREAST
CAPER-LEMON CREAM, ROASTED SHALLOT & PANCETTA RISOTTO

VEGETABLE WELLINGTON
LAYERS OF ROASTED SQUASH, SMOKED TOMATO, PORTABELLA
MUSHROOM, ASPARAGUS & BRIE BAKED IN PASTRY

CHICKEN CHATEAU
CRAB STUFFED CHICKEN BREAST WITH BOURSIN CREAM SAUCE
TRUFFLE WHIPPED POTATOES

DUETS

APPLEWOOD SMOKED 10OZ KC STRIP
BOURBON DEMI WITH CARAMELIZED ONION,
SOR CREAM & CHIVE MASHED POTATOES

STEAK & CAKE
SEARED 4OZ PETIT FILET MIGNON, LUMP CRAB CAKE,
PORT WINE DEMI, PINEAPPLE RELISH & ROASTED GARLIC
WHIPPED POTATOES

BACON WRAPPED FILET MIGNON
GRILLED 6OZ FILET WITH BRAISED KALE,
GARLIC ROASTED YUKON GOLD POTATOES

FILET & SHRIMP
4OZ PETIT FILET WITH FOUR FIRE ROASTED SHRIMP ON SKEWER
PAPRIKA ROASTED POTATOES

HERBES DE PROVENCE ROASTED PORK LOIN
ORANGE-FENNEL CREAM SAUCE, DAUPHINOISE POTATOES

FILET & CHICKEN
4OZ GRILLED PETIT FILET AND GRILLED AIRLINE CHICKEN BREAST
MUNSTER CREAM SAUCE, WHIPPED POTATOES

DESSERT OPTIONS

PISTACHIO MASCARPONE CAKE

APPLE CARAMEL HARVEST CAKE

CHOCOLATE GODIVA CHEESECAKE

CRÈME BRULÉE CHEESECAKE

ULTIMATE CHOCOLATE CAKE WITH RASPBERRY & WHITE CHOCOLATE SAUCE

CARROT CAKE WITH CREAM CHEESE ICING

DESSERT ENHANCEMENTS

DECADENT DESSERT DISPLAY

SWEET SHOP DELIGHTS TO INCLUDE: MINI CHEESECAKES, PETIT FOURS, CHOCOLATE COVERED STRAWBERRIES,
MINI TARTLETS AND ASSORTED MOUSSE CUPS

COMPANY LOGO CHOCOLATE

MUST HAVE ADVANCE NOTICE OF 21 DAYS PRIOR TO EVENT TO GUARANTEE AVAILABILITY
PRICING CONFIRMED WITH CATERING MANAGER

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BUFFET DINNER

ALL BUFFET DINNERS INCLUDE:
COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA
PRICES ARE PER PERSON, 30 PERSON MINIMUM

CHATEAU SIGNATURE

SALAD:

SPINACH SALAD WITH FRESH STRAWBERRIES, CANDIED WALNUTS
AND CRUMBLed FETA, STRAWBERRY-DIJON VINAIGRETTE

CAPRESE SALAD

MARINATED VEGETABLE SALAD, RED WINE VINAIGRETTE

CRISP CAESAR SALAD, SHREDDed PARMESAN, CROUTONS

SEAFOOD & DILL PASTA SALAD

ENTRÉE:

FIRE GRILLED NY STRIP, GREEN PEPPERCORN DEMI GLACE

PAN-ROASTED ATLANTIC SALMON, LEMON CAPER BEURRE BLANC

CHICKEN PICATTA WITH PROSCIUTTO & CAPER CREAM SAUCE

GRILLED BONE-IN PORK CHOP, BALSAMIC-ORANGE JUS

SEARED MAHI MAHI, FRESH TOMATO & ONION CONFIT

CHEF'S SEASONAL VEGETABLE

SOUR CREAM & CHIVE MASHED BABY RED POTATOES

WARM DINNER ROLLS WITH SWEET BUTTER

ASSORTED CHEESECAKES

DECADENT CHOCOLATE CAKE

OUR SIGNATURE WARM BREAD PUDDING WITH CRÈME ANGLAISE

2 SALAD/2 ENTRÉE

3 SALAD/3 ENTRÉE

VIVO ITALIANO

ANTIPASTO DISPLAY OF MARINATED AND GRILLED VEGETABLES,
ASSORTED OLIVES, FRESH MOZZARELLA, MARINATED ARTICHOKEs,
SLICED SALAMI AND PROSCIUTTO

CAESAR SALAD WITH HOUSE-MADE CROUTONS AND SHREDDED FRESH
PARMESAN CHEESE

PANZANELLA SALAD WITH FRESH TOMATOES, BASIL, RED ONION,
CUCUMBER AND RED WINE VINAIGRETTE

ROASTED GARLIC & ROSEMARY CHICKEN
WITH ROASTED GARLIC JUS

BISTECCA STEAK MEDALLIONS WITH BALSAMIC ROASTED ONIONS

BASIL PESTO ROASTED NEW POTATOES

SAUTÉED FRESH ZUCCHINI, SQUASH AND ROASTED TOMATOES

FOCACCIA AND ASSORTED ARTISAN ROLLS WITH SWEET BUTTER

TIRAMISU

ASSORTED HOUSE-MADE CANNOLI'S
LEMON CAKE

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BUFFET DINNER

WEST INDIES

MIXED FIELD GREENS WITH PAPAYA, CUCUMBER,
BERRY-BALSAMIC VINAIGRETTE

FRESH SPINACH WITH TOMATO & GOAT CHEESE, BANANA BREAD
CROUTONS AND MANGO DRESSING

TROPICAL BAY SHRIMP, BAY SCALLOP AND SWEET POTATO SALAD

GRILLED CHICKEN WITH MANGO & COCONUT CREAM SAUCE

RUM GLAZED SLICED PORK LOIN WITH APPLE CHUTNEY

LEMON ROASTED MAHI MAHI
CHARRED RED ONION AND SWEET CHILI-ORANGE SAUCE,

CHILI ROASTED POTATOES

STEWED ISLAND GREEN BEANS

ISLAND BREAD WITH SWEET BUTTER

BANANA CREAM PIE

KEY LIME PIE

FRIED PASTRY BITES WITH CINNAMON SUGAR

LAKEVIEW

FRESH TOMATO, CUCUMBER, RED ONION SALAD
WITH BALSAMIC VINAIGRETTE

HOUSE-MADE COLE SLAW

CRISP ICEBERG WEDGE SALAD WITH CRISP BACON, CRUMBLED BLUE
CHEESE AND CHERRY TOMATOES, OUR RANCH DRESSING

MOTHER'S PALE ALE BRAISED BBQ PORK RIBS

BAKED BONE-IN CHICKEN SEASONED WITH OUR HOUSE-RUB

CEDAR PLANK SALMON WITH SMOKED MAPLE BOURBON SAUCE

BBQ BAKED BEANS

CORN ON THE COB

CHEDDAR BISCUITS AND JALAPENO CORN BREAD

WARM SEASONAL BERRY COBBLER WITH WHIPPED TOPPING
APPLE, CHERRY AND PECAN PIES

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BAR SERVICE

HOUSE WINE: CANYON ROAD MOSCATO, WHITE ZINFANDEL, PINOT GRIGIO, CHARDONNAY, PINOT NOIR, MERLOT AND CABERNET

DOMESTIC BEER: BUDWEISER, BUD LIGHT, MICHELOB ULTRA, MILLER LITE AND O'DOULS

IMPORTED/CRAFT BEER: HEINEKEN, CORONA AND SAM ADAMS

HOSTED BAR PACKAGES ARE SOLD ONLY IN INCREMENTS OF ONE (1) HOUR

\$30 PER BARTENDER, PER HOUR FOR HOSTED BARS, \$50 PER BARTENDER, PER HOUR CASH BAR. FEES WAIVED IF INDIVIDUAL BAR EXCEEDS \$400 IN SALES.

PREMIUM BRANDS: STOLICHNAYA VODKA, BEEFEATER GIN, BACARDI SILVER RUM, CANADIAN CLUB WHISKEY, JACK DANIELS BOURBON, DEWAR'S WHITE LABEL SCOTCH & SAUZA GOLD TEQUILA

SUPER PREMIUM BRANDS: ABSOLUT VODKA, BOMBAY SAPPHIRE GIN, MYERS DARK RUM, CROWN ROYAL WHISKEY, MAKERS MARK BOURBON, CHIVAS REGAL SCOTCH & JOSE CUERVO GOLD TEQUILA

CORDIALS: BAILEY'S IRISH CREAM, GRAND MARNIER, FRANGELICO, KAHLUA & DISARONNO AMARETTO

HOSTED BAR

PREMIUM BRANDS

SUPER PREMIUM

DOMESTIC BEER

IMPORT/CRAFT BEER

HOUSE WINES

CORDIALS

MINERAL WATERS

PEPSI PRODUCTS

KEG BEER (DOMESTIC)
(180) SERVINGS

CASH BAR

CASH BAR PRICING INCLUDES TAX & SERVICE CHARGE

PREMIUM BRANDS

SUPER PREMIUM

DOMESTIC BEER

IMPORT/CRAFT BEER

HOUSE WINES

CORDIALS

MINERAL WATERS

PEPSI PRODUCTS

PACKAGE PRICING

PACKAGE I/PREMIUM BRANDS

1 HOUR

2 HOUR

EACH ADDITIONAL HOUR

CORDIALS PER HOUR

PACKAGE II/SUPER PREMIUM BRANDS

1 HOUR

2 HOUR

EACH ADDITIONAL HOUR

CORDIALS PER HOUR

PACKAGE III/BEER, WINE AND SODA

1 HOUR

2 HOUR

EACH ADDITIONAL HOUR

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MISCELLANEOUS ITEMS

STAGING – 4' x 8' SECTIONS
 PER DAY
 GROUP MUST SIGN *WAIVER OF LIABILITY*

DANCE FLOOR
 SMALL (18' x 18')
 MEDIUM (24' x 24')
 LARGE (33' x 33')

GENIE LIFT
 HALF DAY CHARGE
 FULL DAY CHARGE
 GROUP MUST SIGN *WAIVER OF LIABILITY*

ELECTRICAL
 120 VOLT AC – 20 AMP EACH
 208 VOLT AC – 50 AMP EACH
 SINGLE PHASE – 100 AMP EACH
 THREE PHASE – 200 AMP EACH

PODIUMS
 STANDING WITH LIGHT EACH, PER DAY
 TABLE TOP WITH LIGHT EACH, PER DAY

EXHIBITS
 8' x 10' PIPE & DRAPE BOOTH
 WITH (1) 8' x 30" TABLE AND (2) CHAIRS
 EACH PER DAY

TABLE TOP EXHIBIT WITH (1) 8' x 30" TABLE AND (2) CHAIRS
 EACH PER DAY

LABOR
 NORMAL OPERATING DAYS PER HOUR
 OVERTIME/HOLIDAY LABOR PER HOUR
 BANNER HANGING EACH
 GROUP MUST PROVIDE OWN VELCRO FOR BANNERS, IF VELCRO IS NEEDED, ADDITIONAL FEES MAY APPLY.

BABY GRAND PIANO