

# *Island Chateau*

## **FOUR-HOUR AFFAIR SIT DOWN DINNER**

*Includes – Unlimited Soda, Your Choice of Linen Color with Balloon Centerpiece on each table, and unique “Up-lighting”*

*Bruschetta a la Pomodoro  
Freshly Baked Hot Garlic Bread Sticks & Rolls*

### **Pasta of Your Choice**

*(Additional Appetizer Selections Available Upon Request)*

### **Potato**

*Red Roasted or Baked with Sour Cream*

### **Vegetable**

*Chef's Selection of Seasonal Vegetables*

### **Your Choice of Three Entrées:**

*Prime Rib of Beef – Chef's cut drizzled with Au Jus*

*Chicken Piccata – Pan-fried chicken cutlet with light, lemon, white wine, butter sauce with capers*

*Chicken Sorrentino – Tender chicken breast layered with lightly breaded eggplant, prosciutto, and fresh mozzarella in a savory mushroom sauce*

*Chicken Marsala – Tender chicken lightly sautéed with mushrooms and Marsala wine*

*Chicken Francaise – Flour-breaded, egg-dipped, sautéed chicken cutlets with a classic lemon, butter, and white wine sauce*

*Herb Crusted French Chicken Breast – French breast chicken baked with a classic mixture of chef-selected fresh herbs*

*Baked Cod Oreganata – Flaky white fish simply baked with a flavorful topping of breadcrumbs, oregano, and garlic embellished with our signature Champagne sauce*

*Broiled Salmon – Served with our Chef's creamy Dijonnaise sauce*

*Vegetarian Dinners – A culinary delight of choices always available upon request at no additional charge*

### **Three Dessert Tables**

*Chocolate Fountain • Cannoli Station • Make Your Own Sundae Bar*

***Decorated Sheet Cake – with Candles for Ceremony***

*Coffee • Tea • Brewed Decaffeinated*

**Bar Options Available**