



## The Chateau Grill Dinner Catering Menu



*When only the best will do, look no further than Chateau Faire Le Pont Winery. We offer a wide selection of freshly-prepared foods that are perfect for any occasion. Family-owned and operated, The Chateau Grill has brought an exquisite touch to hundreds of weddings, parties and corporate events. The difference is in the details. Our customers experience the exceptional quality and presentation of our food, which is surpassed only by our superior service.*

*\*Washington state sales tax and a 20% service charge will be added*

*\*\*All food and beverage prices are subject to change without notice.*

*\*\*\*All menus will be priced at current market rates*



## Hors d'oeuvres

\*parties of 20 or more will have a two dozen minimum on individual items

### Chilled

Chilled Wild Gulf Prawns with Chardonnay Cocktail Sauce- **4 ea**

Oysters on the half shell- **market price**

North West style smoked Salmon with herb goat cheese pickled vegetables, capers, lemon preserves and artisan crackers- **90 per side**

Sundried tomato pesto bruschetta and goat cheese balsamic reduction crostinies- **30 serves up to 25 people**

Roasted Garlic Hummus with grilled flatbread, carrots and celery- **25, serves up to 25 people**

Three olive tapenade with grilled flatbread- **25, serves up to 25 people**

Fresh Caprese salad platter with aged balsamic reduction and imported olive oil- **40, serves up to 25 people**

Seasonal crudites display with basil dipping sauce **30, serves up to 25 people**

Seasonal fresh fruit display with vanilla whip cream- **35, serves up to 25 people**

Cheese platter, imported and domestic cheeses with gourmet crackers and seasonal fruit **8 per person**

Charcuterie platter with assorted sliced meats, imported cheeses, assorted mustards and house made crackers- **10 per person**

### Hot

Tandoori Chicken Satay cucumber yogurt sauce- **4 ea**

Dungeness Crab Cakes with lemon herb aioli - **5 ea**

Mini Quiche assorted flavors- **3 ea**

Prosciutto Wrapped grilled Asparagus - **3 ea**

Beef tenderloin meat balls, roasted tomato sauce- **4 ea**

House cured bacon wrapped scallops with red wine gastrique - **5 ea**

Grilled Gulf Prawns with Basil dipping sauce - **4 ea**

Crispy Pork belly bruschetta with tomato jam - **3 ea**

Baked brie en Croute with berry jam and assorted gourmet crackers- **45 per wheel**

Spinach and artichoke dip with garlic parmesan crostini- **30, serves up to 25 people**



## *Buffet style*

Includes artisan bread with vinegar and oil

All buffets require a minimum of 25 guests. Buffet menus produced for fewer than 25 guests are subject to a flat \$100 surcharge

### *Vintage - \$24 per person*

*House or Caesar salad*

*Pasta salad*

*Creamy Basil Coleslaw*

*-BBQ spiced chicken*

*NW Potlatch Cedar plank steel head with Tarragon buerre blanc*

*Roasted Fingerling potatoes*

### *Bordeaux - \$28 per person choice of two entrees*

*Caesar salad*

*Caprese salad*

*Sundried tomatoes, fresh mozzarella, basil pesto*

*Three cheese lasagna With braised beef*

*Seasonal Catch*

*Free range chicken parmesan, roasted tomato sauce*

*Chefs choice seasonal vegetables*

### *Faire Le Pont - \$32 per person choice of two entrees*

*Chateau salad with Brown sugar vinaigrette*

*Grilled marinated vegetable platter*

*Dungeness Crab and Beechers mac and cheese*

*Braised beef short ribs*

*Chicken Champagne Smoked mushrooms*

*Potato gratin*

*Chefs choice seasonal vegetables*



*Platine-\$38per person*  
*\*choice of two entrees*  
Chateau salad  
Brown sugar vinaigrette

*Caprese salad*  
*Sundried tomatoes, fresh mozzarella,*  
*basil pesto*

*Grilled ribeye with balsamic roasted*  
*sweet tomatoes*

*Free range chicken roulade*  
*cured ham, gruyere cheese , honey*  
*Dijon mustard sauce*

*NW Potlatch Cedar plank Salmon*  
*Tarragon beurre blanc*

*Roasted Fingerling potatoes*

*Aged parmesan risotto*  
*Chef's choice seasonal vegetables*



*Diamant-\$49 per person*  
*\*choice of two entrees*  
House or Caesar salad

*Grilled marinated vegetable platter*

*Black lentil salad*  
*Caramelized fennel, shaved radish,*  
*roasted garlic vinaigrette*

*Beef wellington, mushroom pate ,*  
*Jus*

*Champagne Chicken with*  
*Smoked mushrooms*

*Pan seared halibut with preserved*  
*lemon beurre blanc*

*Beechers Mac and cheese*

*Potato gratin*

*Chef's choice seasonal vegetables*

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## *Plated dinners*

Includes choice of house or Caesar salad

*Beef tenderloin 38*

*Roasted fingerling potatoes, smoked mushrooms, blue cheese butter, red wine reduction*

*Chicken Carbonara 27*

*Linguini pasta, pancetta, parmesan cheese, egg yolk*

*Fried Free Range Chicken 31*

*Mushroom risotto, tarragon burr blanc*

*Seafood Risotto a laois 33*

*Prawns, scallops, clams, shellfish broth, tarragon*

*Beef wellington 40*

*Garlic mashed potatoes, roasted root vegetables, jus*

*Smoked mushroom risotto 23*

*aged parmesan cheese, balsamic reduction, truffle oil*

*Wild prawn pasta 38*

*shaved garlic, fresh herbs, red pepper, olive oil, parmesan cheese*

*Red wine braised short ribs 32*

*Creamy cheese polenta, caramelized onions, beef gravy*

*Olive oil poached halibut market price*

*Bluga lentils, lemon beurre blanc, pan fried sea beans*

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## *Serving stations*

*\*in addition or in lieu of the buffet menu you may add up to two stations for an additional charge*

### *Carving station-market price*

*Top round of beef, bearnaise sauce  
Roasted pork loin, smoked apple  
sauce  
Prime rib, beef Jus, horseradish  
Roasted turkey breast, pan gravy  
Smoked ham, assorted mustards*

### *Ice Seafood bar -*

*Poached wild gulf prawns  
Raw oysters, cucumber mignonette  
Crab legs  
Chardonnay cocktail sauce*

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## Dessert menu

*\*most desserts serve up to 20 people*



- Six layer dark chocolate cake with raspberry Riesling reduction-90
  - Four layer red velvet cake-80
  - Dutch apple cheesecake with Madagascar vanilla bean crème anglaise-90
  - Flourless double chocolate torte with blackberry merlot reduction, -85
  - Colossal four layer carrot cake with caramel sauce-85
  - Seasonal fruit cobbler-*market price*
  - Dark chocolate brioche bread pudding-75
  - Triple chocolate brownies with fudge frosting and candied pecans-65
  - Tiramisu -70
  - Assorted filled sheet cakes-priced depending on size and layers
  - Cupcakes: seasonal assorted flavors -4 ea
  - Cookies: peanut butter, chocolate chip, lemon, frosted sugar cookies-20per dozen
- \*If you don't see something you would like to have just ask, we can accommodate most special requests!*

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