



## Breakfast &



## Lunch Menus



*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 rate.*

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Chateau Faire Le Pont Winery 509-667-9463/888-874-9463

[www.fairelepont.com](http://www.fairelepont.com)

Debe' Brazil: 509-670-0422



## Breakfast

### Chateau-\$14

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

### Bordeaux -\$17

- Assorted pastries with jams and butter
- Seasonal fruit with honey
- Hash brown casserole
- Scrambled eggs
- Bacon and maple apple sausage
- Butter milk pancakes

### Fair Le Pont-\$21

- Assorted pastries with jams and butter
- Seasonal fruit with honey
- Hash brown casserole
- northwest smoked salmon with cream cheese and bagels
- Eggs Benedict with house cured ham, chive hollandaise
- Bacon and maple apple sausage



### Lunch

Minimum of 20 guests, prices are per person. Buffet style, water, coffee and tea service included

#### Vintage-\$16

- House or caesar salad
- potato salad
- Sliced meats and cheese
- assorted mustards, mayonnaise
- Lettuce, tomatoes and onions
- Pickled vegetables
- Artesian breads

#### Tre Amori -\$19

- Caesar salad
- Free range chicken parmesan, roasted tomato sauce
- wild prawn pasta Aglio e olio
- Three cheese ravioli
- Basil pesto sauce, parmesan, cheese
- toasted pine nuts

#### Syrah -\$23

- house or caesar salad
- potato salad
- grilled bbq chicken breast red wine BBQ sauce
- Cedar plank steelhead
- Tarragon beurre blanc
- Chef choice seasonal vegetables



## *Platters and trays*

*\*in addition to the buffet or served alone, each is priced to serve up to 25 people*

*Seasonal fruit tray with spiced whip cream*

**\$30**

*Seasonal crudités basil dipping sauce*

**\$25**

*Sundried tomato pesto bruschetta and goat cheese balsamic reduction crostinies*

**\$25**

*Three olive tapenade with grilled flatbread*

**\$20**

*Smoked chicken salad sandwich, roasted garlic aioli, arugula, tomato jam, goat cheese, balsamic reduction*

**\$30**

*Artesian meat and cheeses with cherry mustard, pickled sweet peppers, assorted crackers*

**\$35**

*Ham and turkey sandwich platter white and wheat breads lettuce, tomato, mayonnaise, mustard \$100*