

Chateau Madeleine

CATERING MENU

A LA CARTE

MARGHERITA FLATBREAD PIZZA | \$10

Oven-baked flatbread, topped with light tomato sauce, fresh mozzarella cheese, tomato slices, and fresh basil.

CHICKEN FLORENTINE FLATBREAD PIZZA | \$10

Oven-baked flatbread, topped with a light tomato sauce, fresh mozzarella, diced chicken, fresh spinach, shallots, and finished with feta cheese.

LOBSTER ROLL SLIDERS | \$15

Fresh Maine lobster, tossed with celery, chives, spices, and mayonnaise, served on New England style slider rolls.

SEARED TUNA | \$12

Seared tuna steak sliced thinly, served with soy, balsamic reduction, pickled ginger, seaweed salad, wasabi, and sriracha aioli.

NACHOS | \$9

Fresh potato chips fried to order and topped with cheddar-jack blend cheese, lettuce, diced tomatoes, onions, and jalapenos, served with fresh pico de gallo and sour cream.

COCONUT SHRIMP | \$10

Hand-breaded coconut shrimp, fried, and served with horseradish orange marmalade dipping sauce.

CHICKEN WINGS TRADITIONAL OR BONELESS | \$11

Fresh and crispy chicken wings, fried and tossed in your choice of mild, medium, or hot Buffalo sauce, barbecue sauce garlic Parmesan sauce, salt & vinegar seasoning, or house special dry rub. Served with carrots, or celery and ranch or blue cheese dressing.

CHEF SALAD | \$12

Fresh mixed greens, topped with diced ham, turkey, boiled egg, blue cheese crumbles, and tomatoes, served with your choice of salad dressing.

TRIO SALAD | \$11

Fresh field greens, topped with house-made chicken salad, tuna salad, egg salad, finished with freshly baked bread, and choice of salad dressing.

BLACKENED GROUPE SANDWICH | \$18

Fresh grouper fillet lightly blackened and topped with choice of cheese, finished with lettuce, tomato, onion, pickles, and tartar sauce on a brioche bun.

VEGETARIAN BURGER | \$14

Grilled vegetarian burger topped with lettuce, tomato, onion, and pickles on a brioche bun. Add any two of the following toppings: American, Swiss, provolone, pepper-jack, Gorgonzola, cheddar cheese, fried egg, fresh avocado, mushrooms, grilled onions, onion rings, and barbecue sauce.

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TRADITIONAL CLUB SANDWICH | \$11

Three-layer sandwich on sourdough toast, sliced ham and turkey, topped with Swiss cheese, lettuce, tomato, and bacon.

GRILLED CHICKEN SANDWICH | \$11

Fresh chicken breast grilled with your choice of cheese, topped with lettuce, tomato, onion, and mayonnaise on a brioche bun.

GRILLED PASTRAMI SANDWICH | \$12

Sliced pastrami grilled with Swiss cheese on rye bread, finished with pub mustard. Add sauerkraut and Thousand Island for a Pastrami Reuben.

CLASSIC FRENCH DIP | \$14

Thinly sliced prime rib of beef piled on a hoagie roll, served with a side of au jus.

PHILLY CHEESESTEAK | \$14

Thinly sliced prime rib of beef sauteed with bell peppers, mushrooms, and onions with your choice of whiz or provolone cheese on a hoagie roll.

CAPTAIN MORGAN CHICKEN WITH PINEAPPLE RELISH | \$16

Tender chicken breast lightly breaded and topped with Captain Morgan-infused pineapple salsa.

PARMESAN CRUSTED CHICKEN | \$17

Tender chicken breast crusted in Parmesan cheese and pan-seared, finished with a shallot cream sauce.

CENTER-CUT PORK RIBEYE WITH CARAMELIZED APPLES | \$20

Pork ribeye char-grilled and topped with caramelized apple demi-glace.

CEDAR PLANK SALMON | \$19

Fresh salmon roasted on a cedar plank, finished with lemon butter white wine caper sauce.

FRESH CATCH | \$21

Grouper fillet lightly breaded and pan-seared, finished with mango Buerre Blanc.

JACK DANIELS TENDER TIPS | \$18

Tenderloin tops sauteed with mushrooms and shallots, tossed in Jack Daniels demi-glace.

VEGETARIAN PASTA | \$17

Cheese-stuffed tortellini tossed in a roasted garlic Alfredo, topped with fresh seasonal vegetables.

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BUFFET STYLES

ITALIAN BUFFET

Antipasto Salad

Choose Two Entrees from Below:

Spaghetti with Meat Sauce

Tortellini Alfredo with Sliced Seasoned Chicken Breast

Baked Ziti with Meatballs

Chicken with Mushroom & Marsala Wine Sauce and Fettucini

Eggplant Parmesan and Fettucini

Garlic Breadsticks

Tiramisu

10-15 PEOPLE \$200, 15-30 \$300, 30+ \$16 PER PERSON

SOUTHERN BUFFET

Fresh Garden Salad with Assorted Dressings

Fried Chicken and Barbecue Pulled Pork

Your Choice of Collard Greens with Bacon or Fresh Seasonal Vegetables

Mashed Potatoes and Macaroni & Cheese

Freshly Baked Biscuits and Butter

Chef's Choice of Dessert

10-15 PEOPLE \$215, 15-30 \$320, 30+ \$17 PER PERSON

SOUTH OF THE BORDER BUFFET

Chips and Fresh Salsa

Taco Bar with Seasoned Beef and Chicken, Lettuce, Tomatoes, Onions, Jalapenos, Black Olives, Shredded Cheese, Soft and Hard Taco Shells, and Sour Cream.

Black Beans or Re-fried Beans

Spanish Rice

Churros

10-15 PEOPLE \$200, 15-30 \$300, 30+ \$17 PER PERSON

PLEASE NOTE: THERE IS A 20% SERVICE CHARGE, WHICH INCLUDES, DELIVERY, SET-UP, AND GRATUITY. MINIMUM ORDER OF \$200.00.