

2022
CFLP

Chateau Faire Le Pont Event Center Catering Menu



Event Coordinator:

Debe Brazil

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Hors d'oeuvres

All Hors d'oeuvres can be server passed for \$3.00 extra

Chilled Options:

- ❖ *Chilled wild gulf prawns with chardonnay cocktail sauce- \$5.00 each*
- ❖ *Roasted red pepper hummus with grilled flatbreads, carrots, and celery- \$50.00 serves 25 people*
- ❖ *Three olive tapenade with grilled flatbread- \$30.00 serves 25 people*
- ❖ *Fresh caprese salad platter with ages balsamic reduction and imported olive oil- \$50.00 serves 25 people*
- ❖ *Seasonal fresh fruit platter with vanilla whipped cream- \$45 serves 25 people*
- ❖ *Charcuterie platter- Assorted slices meats, imported cheeses, mustards, and house made gourmet crackers - \$15.00 per person*
- ❖ *Seasonal crudities with basil dipping sauce- \$35.00 serves 25 people*
- ❖ *Artisan Cheese platter - \$20 per person*



- ❖ *Dungeness crab cakes with lemon herb aioli- \$6.00 each*
- ❖ *House cured bacon wrapped scallops with red wine gastrque- \$6.00 each*
- ❖ *Grilled gulf prawns with basil dipping sauce- \$6.00 each*
- ❖ *Baked brie en crouete with berry jam and assorted gourmet crackers- \$50 per wheel*
- ❖ *Prosciutto wrapped grilled asparagus- \$6.00 each*
- ❖ *Bone in oven roasted chicken wings- \$60 for 40 pieces*
- ❖ *Korean fried chicken wings- \$60 for 40 pieces*
- ❖ *Fondita Fonduta & Crostinis- \$50 serves 25 people*
- ❖ *Spinach and artichoke dip served with garlic parmesan crostini- \$35.00 serves 25 people*
- ❖ *Grilled marinated vegetable platter- \$50 serves 25 people*
- ❖ *Stuffed mushrooms*
 - *Sausage- \$85 for 50 pieces*
 - *Cheese- \$80 for 50 pieces*

Hot Options:



Skewers:

(prices serve 25 people/ 36 pieces)

- ❖ *Bacon wrapped dates*- \$80
- ❖ *Peppers & Andouille sausage skewers*- Red & green peppers, sausage, & feta cheese- \$90
- ❖ *Mini chicken parmesan skewers*- served with fresh mozzarella -\$10 each
- ❖ *Chicken satay skewers*- drizzled with peanut sauce- \$90
- ❖ *Caprese Skewers*- Fresh mozzarella, grape tomatoes, and basil topped with balsamic glaze- \$70
- ❖ *Fruit, Cheese & Honey*- Strawberries, grapes, cheddar, and mozzarella skewered and drizzled with honey- \$70
- ❖ *Coconut Chicken Skewers*- drizzled with pomegranate - \$90
- ❖ *Veggie Skewers*- Grilled squash blend, carrots, red peppers, and onions drizzled with green goddess sauce - \$90



Hors d'oeuvres Signature Station:

(Must have a minimum of 25 guests & 2 stations)

❖ ***Mashed Potato Station- \$7.00 per person***

Whipped baby red mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli

❖ ***Mini Slider Station- \$10.00 per person***

Your choice of three of the following: Beef, Chicken, Veggie, or Mojo Pork

❖ ***Dip Station- \$8.00 per person***

Pita and tortilla chips served with your choice of three dips. Choose from: salsa, guacamole, spinach artichoke, olivetta, chili con queso, & Pico de Gallo

❖ ***Mac N' Cheese Station- \$10.00 per person***

Whipped baby red mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli

❖ ***Street Taco Station- \$10.00 per person***

Chipotle chicken and seasoned shrimp tacos with flour tortillas. Served with mozzarella, Pico, chipotle ranch, avocado, cabbage, cilantro, and salsa.

❖ ***Fresh Salad Station- \$8.00 per person***

Your choice of three salads. Caesar, House, Cobb, Arugula, or Pecan Craisin.



Plated Dinner

20 persons maximum on all plated dinners. A pre-order is required within 10 days of event.

Beef Tenderloin – \$45.00

Roasted fingerling potatoes, smoked mushrooms, blue cheese butter, & a red wine reduction.

Fried Free Range Chicken- \$35.00

Mushroom Risotto and tarragon burr blanc

Seafood Risotto- \$40.00

Prawns, scallops, clams, shellfish broth, & Tarragon

Wild Prawn Pasta- \$40.00

Shaved garlic, fresh herbs, red pepper, olive oil, & Parmesan cheese

Red Wine braised short ribs- \$38.00

Creamy cheese polenta, caramelized onions, beef gravy



Buffet Options: Plated for up to 20 people.

The Vintage- Buffet: \$27.00 per plate/ Plated: \$30.00 per plate

- ❖ *Chateau or Caesar salad*
- ❖ *Homemade pasta salad, creamy coleslaw*
- ❖ *roasted fingerling potatoes*
- ❖ *Teriyaki glazed steel head*
- ❖ *BBQ spiced free ranch chicken*

The Bordeaux- Buffet: \$29.00 per plate (Choose two)/ Plated: \$32.00 per plate

- ❖ *Chateau or Caesar salad*
- ❖ *Chef's choice seasonal vegetables*
- ❖ *Three cheese lasagna*
- ❖ *free range chicken parmesan w/ roasted tomato sauce*
- ❖ *glazed steelhead*
- ❖ *Rice*



The Faire Le Pont- Buffet: \$37.00 per plate (Choose two)/Plated: \$40.00 per plate

- ❖ Chateau salad
- ❖ Chef's choice seasonal vegetables
- ❖ Potato Gratin
- ❖ Crab mac & cheese- Dungeness crab and beechers cheese
- ❖ Boneless Chicken Breast with smoked mushrooms
- ❖ Teriyaki glazed steelhead

The Platine- Buffet: \$47.00 per plate (Choose Two)/ Plated: \$50.00 per plate

- ❖ Chateau salad
- ❖ Chef's choice seasonal vegetables
- ❖ Roasted Fingerling potatoes
- ❖ Grilled ribeye with balsamic roasted sweet potatoes
- ❖ Free ranch chicken roulade
- ❖ Teriyaki glazed steelhead

Cakes: \$85

- ❖ Chocolate Decadence
- ❖ 4 Layer Carrot Cake
- ❖ Summer Berry Cake
- ❖ Floureless Torte
- ❖ Cheesecake



Sheet Cakes: \$120

- ❖ Chocolate Cream
- ❖ White Cake

Cupcakes: \$60 per dozen

- ❖ Vanilla Bean w/ Vanilla Filling
- ❖ Chocolate w/ Granache Filling
- ❖ Red Velvet

