



CHATEAU *des* FLEURS

MENU PACKAGES

*required package

denotes price per person

DAISY MENU \$78

Garlic Bread Baskets for the Table

Italian Soup or Salad (choose one soup or salad for all guests)

Soup: Minestrone or Italian Wedding

Salad: Simple Italian Salad

Italian Beef Lasagna

Garden Italian Lasagna ^V



CARNATION MENU \$84

Artisan Bread Baskets for the Table

Starter Salad (choose one salad for all guests)

Salad

Chateau House Salad

Caesar Salad

Garden Beet Salad

Includes choice of one (1) protein-based entree below and one (1) vegetarian option.

Protein entrees are served with chateau-whipped potatoes and grilled garden vegetables

Chicken Lemon Beurre Blanc

chicken breast with lemon dijon beurre blanc

Love & Passion Chicken

floured chicken breast sautéed with garlic, shallots, green onions, marsala wine, chicken stock, mushrooms, capers, tomato, and Roghani Vineyards Love and Passion Red Blend

Mushroom Risotto ^V

chicken stock and heavy cream reduction, wild mushroom blend, pecorino romano served with grilled garden vegetables

Garden Lasagna ^V

marinara, garden carrots, cauliflower, broccoli, zucchini, mozzarella and ricotta served with grilled garden vegetables



^V vegetarian

gluten-free, vegan and dairy-free options available upon request



CHATEAU *des* FLEURS

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CALLA LILLY MENU \$88

Artisan Bread Baskets for the Table

Starter Salad (*choose one salad for all guests*)

Salad: Chateau House Salad, Greek Salad, Seasonal Salad

Menu includes choice of two (2) protein-based entrees below: plus one (1) vegetarian option. Protein entrees are served with chateau whipped potatoes and grilled garden vegetables

Chicken Lemon Beurre Blanc

chicken breast with lemon dijon beurre blanc sauce

Love & Passion Chicken

floured chicken breast sautéed with garlic, shallots, green onions, marsala wine, chicken stock, mushrooms, capers, tomato, and Roghani Vineyards Love and Passion Red Blend

Braised Short Rib

**(\$8 upcharge per plate)*

center cut beef short rib slow braised with Roghani Vineyards Love & Passion Red Blend, served with demi glace

Sesame Ginger Glazed Salmon

pacific king salmon filet brushed with a sesame ginger glaze

Lemon Glazed Salmon

pacific king salmon filet brushed with a zesty lemon glaze

Mushroom Risotto ^v

chicken stock and heavy cream reduction, wild mushroom blend, pecorino romano served with grilled garden vegetables

Garden Lasagna ^v

marinara, carrots, cauliflower, broccoli, zucchini, mozzarella and ricotta served with grilled garden vegetables



BUTTERCUP MENU \$108

Artisan Bread Baskets for the Table

Starter Soup or Salad

(choose one soup or salad for all guests)

Soup: Carrot Ginger Squash, Minestrone, Idaho Potato Leek

Salad: Chateau House Salad, Greek Salad, Seasonal Salad

Includes choice of two (2) protein-based entrees below: plus one (1) vegetarian option. Protein entrees are served with choice of potatoes au gratin or chateau whipped potatoes and grilled garden vegetables

Half Roasted Chicken

lemon garlic herb roasted chicken

Salmon Wellington

salmon filet baked in a puff pastry with a spinach florentine blend made of parmesan, spinach, cream cheese, herbs, sour cream, garlic, & shallots; topped with lemon beurre blanc

Braised Short Rib

center cut beef short rib slow braised with Roghani Vineyards Love & Passion Red Blend, served with demi glace

Braised Lamb Shank

slow braised lamb shank rubbed with greek herbs, lavender and citrus

Fire Roasted Kabob* ^v

(specialty meal served with pita and tzatziki sauce, salad Shirazi to start, Persian style basmati rice, and grilled tomato)

**available in halal beef or lamb*

Mushroom Risotto ^v

chicken stock and heavy cream reduction, wild mushroom blend, pecorino romano served with grilled garden vegetables

Ratatouille Stuffed Portabello ^v

portobello mushroom cap stuffed with ratatouille with a side of mushroom risotto served with grilled garden vegetables



YOUTH MEAL \$34 (*designed for those 10 & under*)

Fruit Salad Starter

Choice of:

House-made chicken tenders, macaroni & cheese boat, carrots and celery served with a side of ranch & ketchup

or

Garden Lasagna ^v

^v vegetarian

gluten-free, vegan and dairy-free options available upon request

**children (2 and under) in highchairs dine free*