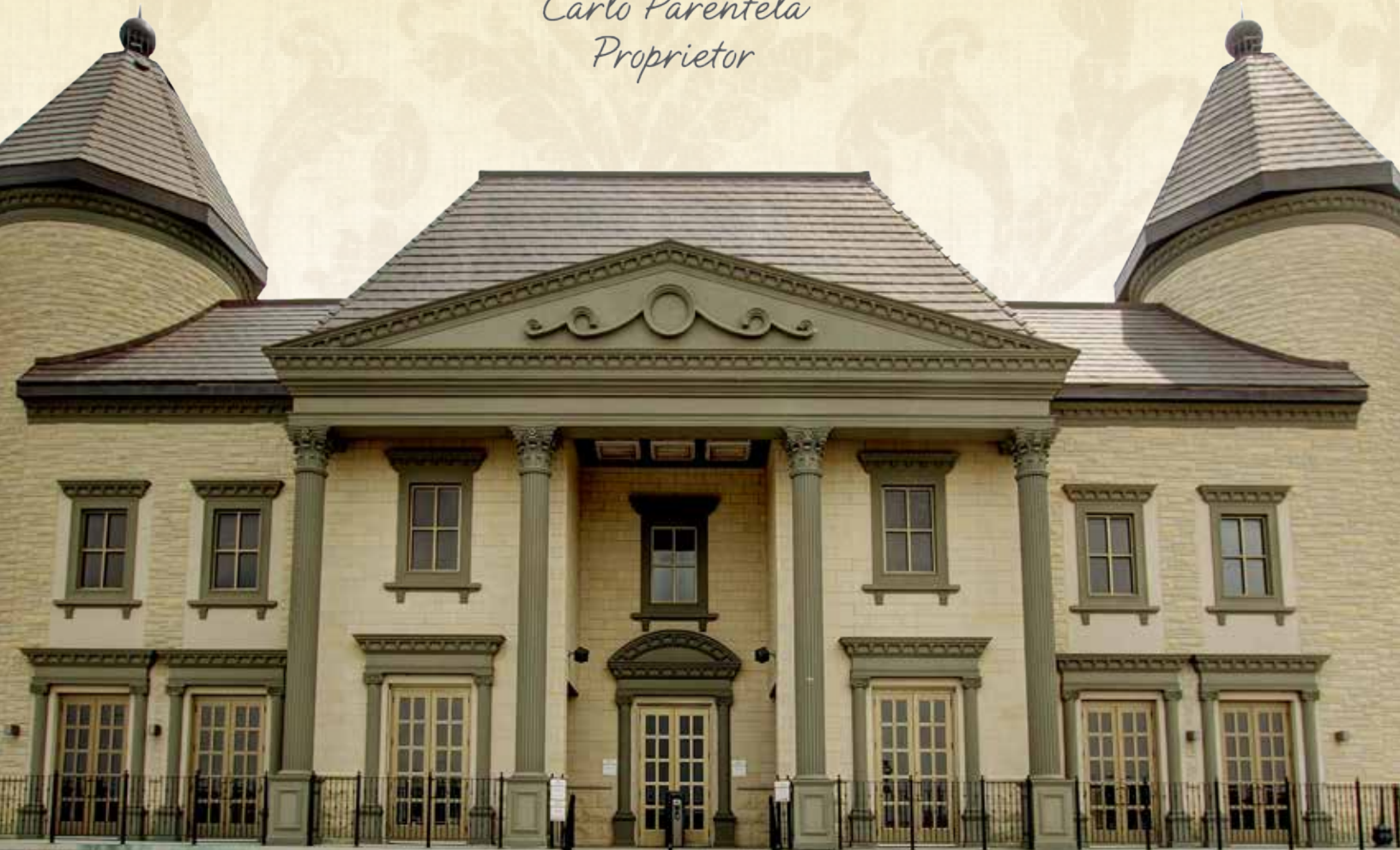


Château
Le Jardin
Event Venue

*Corporate Meeting
Package*

Carlo Parentela

Carlo Parentela
Proprietor



Meeting Package

Soleil Meeting Package

Argent Meeting Package

Platine Meeting Package

<p>Continental Breakfast</p> <p>A variety of freshly baked muffins, gourmet cookies, and coffee cake. Including coffee, decaffeinated coffee and a variety of herbal and regular teas, assorted pitchers of orange and apple juice, and bottled water.</p>	<p>Deluxe Continental Breakfast</p> <p>An assortment of freshly baked muffins, croissants, danish, and seasonal sliced fresh fruit served with dairy butter and fruit preserves. Including 100% colombian coffee, decaffeinated coffee and a variety of herbal and regular teas, assorted pitchers of orange and apple juice and bottled water.</p>	<p>Deluxe Executive Breakfast</p> <p>Scrambled eggs, crispy bacon and toast. A variety of freshly baked muffins, served with dairy butter and sliced seasonal fresh fruit, including 100% Colombian coffee, decaffeinated coffee and a variety of herbal and regular teas, assorted pitchers of orange and apple juice and bottled water.</p>
<p>Mid-Morning Pause</p> <p>Optional</p>	<p>Mid-Morning Pause</p> <p>Optional</p>	<p>Mid-Morning Pause</p> <p>Freshly baked muffins and a seasonal fresh fruit station</p>
<p>Buffet Lunch</p> <p>Caesar and California Salad</p> <p>A mixed salad of romaine lettuce, croutons, bacon bits, and Parmigiano cheese in a creamy caesar dressing. Mixed field greens along with radicchio lettuce dressed in our home made balsamic honey vinaigrette.</p> <p>Assorted Wraps & Baguettes</p> <p>Wraps and baguettes consisting of:</p> <ul style="list-style-type: none"> • Roast turkey with provolone cheese and California spring mix in a wrap • Grilled marinated vegetables, goat cheese and California spring mix in a wrap • Prosciutto, bocconico and California spring mix on a mini baguette • Served average of 1 per person 	<p>Hot Buffet Lunch</p> <p>Romandicchio and Greek Salad</p> <p>Romaine lettuce, radicchio and field greens in a balsamic vinaigrette and a greek salad of lettuce, feta cheese, kalamata olives, tomatoes, oregano, cucumbers and onions in our home made balsamic honey vinaigrette.</p> <p>Duo Main Entrée: Chicken Cacciatore & Lemon Grilled Salmon</p> <p>Fire roasted chicken served in a plum tomato, sweet pepper, basil and crimini mushroom sauce and a lemon grilled salmon accompanied with buttered noodles accompanied with house roast potatoes and seasonal vegetables</p> <p>Dessert a Trois</p> <p>Pastry Chef's choice of 3 delectable mini desserts</p>	<p>Hot Buffet Lunch</p> <p>Jardin Salad</p> <p>Field greens, romaine lettuce, grated carrots & red cabbage in our home made balsamic honey vinaigrette.</p> <p>Caesar Salad</p> <p>Romaine lettuce, croutons, bacon bits & Parmigiano cheese in a creamy Caesar dressing.</p> <p>Duo Main Entrée: Beef Bourguignone & Lemon Grilled Salmon</p> <p>A classic french stew of cubed beef tenderloin, slow cooked in a red wine broth with sautéed mushrooms, onions, potatoes, celery & carrots, and a lemon grilled salmon accompanied with house roast potatoes and seasonal vegetables</p> <p>Double Chocolate Truffle Mousse</p>
<p>Mid-Afternoon Pause</p> <p>Optional</p>	<p>Mid-Afternoon Pause</p> <p>Optional</p>	<p>Mid-Afternoon Pause</p> <p>Assorted deluxe cookies and brownies</p>

INCLUDING ALL-DAY REFRESHMENTS STATION

100% Colombian Coffee, Decaffeinated Coffee, a variety of Herbal & Regular Teas, assorted individual Soft Drinks, chilled Fruit Juices & Bottled Water.

Corporate Dinner Package

Monet Dinner Package

Le Jardin Grilled Antipasto

Prosciutto, bocconcino, marinated mushrooms, marinated eggplant, grilled peppers & zucchini

Casareccia Pasta al Sugo

An Italian delicacy, homemade pasta noodles prepared in a homemade fresh pomodoro tomato sauce

Veal Roast au Jus

An 8 oz. Veal roast loin served in a rosemary infused natural Jus.

California Salad

Mixed field greens along with radicchio lettuce dressed in our homemade balsamic honey vinaigrette

Dessert a Trois

Pastry Chef's choice of 3 delectable mini desserts

Plus Bar

Renoir Dinner Package

Smoked Salmon Antipasto

Smoked Norwegian salmon served on a bed of mixed field greens, topped with sliced Bermuda onions and capers, drizzled in a well aged balsamic vinaigrette

Casareccia Pasta al Sugo

An Italian delicacy, homemade pasta noodles prepared in a homemade fresh pomodoro tomato sauce

Veal Roast & Lemon Grilled Salmon

A 6 oz. Veal roast loin served in a Rosemary infused natural Jus and lemon grilled salmon

California Salad

Mixed field greens along with radicchio lettuce dressed in our homemade balsamic honey vinaigrette

Dessert a Trois

Pastry Chef's choice of 3 delectable mini desserts

Plus Bar

Matisse Dinner Package

Soleil Antipasto Bar

Assorted pizzas, jardinière, salami, sopressata, prosciutto, turkey, provolone & cheddar cheese, caprese salad, sun-dried tomatoes, bruschetta, marinated mushrooms, black olives, grilled vegetables of eggplant, red peppers, zucchini & freshly baked gourmet buns.

Casareccia Pasta al Sugo

An Italian delicacy, homemade pasta noodles prepared in a homemade fresh pomodoro tomato sauce

11 oz. Grilled Double Cut Veal Chop

An 11 oz. Veal chop in a rosemary natural Jus.

California Salad

Mixed field greens along with radicchio lettuce dressed in our homemade balsamic honey vinaigrette

Dessert a Trois

Pastry Chef's choice of 3 delectable mini desserts

Plus Bar

Minimum 100 guests



All Dinners include 100% Colombian Coffee, Decaffeinated Coffee and variety of Herbal & Regular Teas, assorted Soft Drinks & Bottled Water.

Minimum Numbers Apply

Breakfast Buffet Menu

All our Breakfasts come with 100% Colombian Coffee, Decaffeinated Coffee & a variety of Herbal & Regular Teas, assorted pitchers of Orange & Apple Juice & Bottled Water

Continental Breakfast

A variety of freshly baked muffins, croissants & danish, dairy butter & fruit preserves

Deluxe Continental Breakfast

A variety of freshly baked muffins, croissants, & danish with sliced seasonal fresh fruit, dairy butter & fruit preserves

Executive Breakfast

Scrambled eggs, crispy bacon & toast. A variety of freshly baked muffins, dairy butter, & fruit preserves & fresh fruit kabobs

Deluxe Executive Breakfast

Scrambled eggs, crispy bacon & toast. A variety of freshly baked muffins, served with dairy butter and sliced seasonal fresh fruit.

French Canadian Breakfast

Scrambled eggs, crispy bacon, roast potatoes & toast with fruit preserves & dairy butter. Cinnamon French toast sprinkled with icing sugar & maple syrup, individual fruit yogurt & fresh fruit kabobs

Light and Healthy Start

Assorted Fruit Smoothie station , Greek yogurt parfait with granola and fresh seasonal Berries & fresh baked scones

Smart Fit Breakfast

Scrambled egg whites, turkey sausage, zucchini breakfast loaf & fresh salad



À la Carte Menu

Pause Menus

All our Pause breaks come with 100% Colombian Coffee, Decaffeinated Coffee & a variety of Herbal & Regular Teas, assorted pitchers of Orange & Apple Juice & Bottled Water

A Taste of France	\$ 9.00
Crêpes served in front of the guests with whipped cream, vanilla ice cream, fresh fruit & choices of raspberry or chocolate sauce	
High NRG Energy Boost	\$ 9.00
Granola bars & whole fresh fruit	
Heaven Escape	\$ 9.50
Fresh fruit parfait with French vanilla ice cream, whipped cream & whole fresh fruit	
Belgium Delight	\$ 12.00
Belgium chocolate fountain with fresh fruit & whipped cream	
Afternoon Jester	\$ 9.00
Freshly baked assorted cookies & double fudge brownies / banana loaf	
Tour of France	\$ 9.25
Freshly baked assorted French pastries, grapes, apples & almonds	
Upgrade to individual bottled Juice & Water	\$1

Baked Goods & Breads

Assorted Muffins	\$ 40 per dozen
Assorted Danish	\$ 40 per dozen
Butter & Chocolate Croissants & Fruit Preserves	\$ 40 per dozen
Assorted Fresh Baked Basket of Muffins, Danish & Croissants	\$ 40 per dozen
Assorted Bagels & Cream Cheese	\$ 3.25 each
Mini Bagels with Smoked Salmon & Cream Cheese	\$ 5.25 each
Assorted Gourmet Cookies	\$ 29 per dozen
Assorted Specialty Coffee Cakes	\$ 34 per loaf
Apple Turnover	\$ 39 per dozen

À la Carte Menu

Fruits & Dairy

Single Serving Yogurt (Fruit & Plain)	\$ 2.75 each
Assorted Boxed Cereals with Milk	\$ 3.25 each
Seasonal Sliced Fresh Fruit & Berries	\$ 5.75 per person
Whole Fresh Fruit Basket	\$ 2.25 per piece
Fresh Fruit Salad	\$ 3.25 per person
Fresh Tropical Fruit Smoothies	\$ 3.95 per person

Sweets & Treats

Frosted Cupcakes	\$ 46 per dozen
Almond Tarts	\$ 35 per dozen
Pecan Tarts	\$ 35 per dozen
Homemade Nutri-Grain Bars	\$ 2.75 each
Homemade Granola Bars	\$ 2.75 each
Assorted Dessert Squares	\$ 26 per dozen
Pretzels or Potato Chips (Large Bags)	\$ 9.50 per basket
Pretzels or Potato Chips (Individual Bags)	\$ 2.25 per bag
Peanuts	\$ 9.50 per basket
Mixed Nuts	\$ 12.95 per basket



Cocktail Reception

Left Bank Reception

Hot Items

Tandoori chicken lollipops
Sausage bites
Tempura shrimp
Creamed crab canapé
Mini rice croquettes
Smoked salmon phyllo
Breaded pickle spears

Cold Items

Mini pizzas
Bruschetta
Herbed goat cheese baguette
Shrimp & salsa on cucumber
California roll
Assorted tortilla roll

Louvre Reception

Hot Items

Mini Beef Wellington
Stuffed crab claw imperial
Deep fried duck bundle
Lemon grass shrimp skewer
Fig goat cheese tart
Beef & chicken satay
Wild mushroom tourtiere

Cold items

Lobster crepe purse
Shrimp salsa on cucumber
Thai chicken phyllo cup
Goat cheese truffle on tulip
Smoked trout fresh herb fraiche
Vegetable tamaki

Fromage Reception

An assortment of domestic & international cheeses of provolone, mild cheddar, blue cheese & Parmigiano, breadsticks and crackers

An assortment of freshly baked breads of French baguette and foccacia

Cedar plank puff pastry baked
Atlantic Nori style salmon

Crudités & dip

Red & green grapes and assorted berries

Assorted French pastries

Coffee, decaffeinated coffee, tea & assorted herbal teas

Bourdeaux Reception

An assortment of Standard Selection
Hot & Cold Hors D'oeuvres
(Average of 5 pieces per person)

An assortment of domestic & international cheeses of provolone, mild cheddar, blue cheese & Parmigiano, breadsticks and crackers

An assortment of freshly baked breads of French baguette & foccacia

Sliced beef tenderloin

Red & green grapes and assorted berries

Chocolate fountain with fresh fruit, homemade Italian cookies & marshmallows

Assorted French pastries



Château
Le Jardin
 Event Venue


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