

Beverages

Domestic Beer, 1/2 Barrel \$175

Budweiser * Bud Lite * Coors Light
Leinenkugel * Miller * Miller Lite
Miller Genuine Draft

Import & Premium Beer

1/2 Barrel \$275

Bass Ale * Becks *
Becks Dark Heineken
Leinenkugel Red * Killians Red
Samuel Adams * Sprecher Amber
Leinenkugel Honey Weiss

House Wines

Chardonnay *
White Zinfandel*Merlot
\$16.95

Beringer Founder Estates

White Zinfandel \$19.95
White Merlot \$19.95
Cabernet Sauvignon \$19.95
Merlot \$19.95

Champagne

House Champagne \$15.95
House Asti \$17.95
Tosti Asti \$23.95
Korbel Dry, Korbel Brut \$29.95

Non Alcoholic

Sparkling Grape Juice \$ 8.95

Fountains

Price based on House Champagne.
Champagne Fountain \$292.00
Champagne Punch \$159.00

Hall Information

Room sizes & banquet capacity:

The Grand Hall =

4000 sq ft, 300pp

The Madison Room =

1400 sq ft, 100 guests

The Wisconsin Room =

2200 sq ft, 125 pp

The Bristol Room =

2100 sq ft, 160 pp

The Garden Room =

1200 sq ft, 75 pp

The Elephant Bar = 1200 sq ft

Friday & Saturday Minimum

head counts and room fees:

Grand Hall	200 guests	\$200
Bristol Room	100 guests	\$100
All other rooms	25 guests	\$50

*Appetizer events on Friday or Saturday
in the Grand Hall or Bristol Room must
meet certain criteria. Please ask your
event planner for details.*

Prices include linens, table
settings and wait staff.

Prices are subject to an 18.5 %
service charge and 5.5% tax.

Prices are guaranteed 90 days
before your event

4-26-11

The Parkway Chateau Dinner Menu

Executive Chef & General Manager

Mickey Gullo

Event Planners

Brenda Gahart
Deb Glembocki
Cyndi Holcomb

LODGING

These lodges are approximately 600 ft away
Country Inn & Suites (262) 857-3680
Comfort Suites (262) 857-3450
Best Western (262) 857-7699

These lodges are approximately 1200 ft. away
LaQuinta (262) 857-7911
Super 8 (262) 857-7963
Within 5 Miles:
Holiday Inn Express (262) 942-6000

Hwy 50 & I94, exit 344
12304 75th Street
Kenosha, WI 53142
Phone: 262-857-9006, ext 14
Fax: 262-857-4876
www.theparkwaychateau.com

APPETIZERS

Each Appetizer Serves Approximately 50

\$19.50 ea

3# Pretzels or Gardo's
3# Chips w/ Dip

\$95.00 ea

Taco Dip w/ Chips & Salsa
Cheese Tray w/ Crackers
Deviled Egg Tray
Bacon Wrapped Water Chestnuts
Tortilla Pinwheels
Artichoke or Traditional Bruchetta

\$105.00 ea

Fresh Vegetable Tray w/ Dip
Fresh Fruit Tray (In Season)
Cheese and Sausage Tray w/ Crackers
Bratwurst Pieces in Sauerkraut
Bacon Wrapped Marinated Chicken Pieces
Crab, Italian or Prosciutto Asiago Stuffed Mushrooms
Italian or Swedish Meatballs
Mini Deli Sandwiches
Assorted Cheese Spreads w/ Crackers

\$110.00 ea

Gourmet Cheese and Fruit Tray
Rolled Ham and Turkey Tray
BBQ, Buffalo or Plain Chicken Wings
Three Pepper Cajun Sausage Pieces
Hot Roast Beef w/ Rolls
Taco Bar
Spinach, Artichoke & Parmesan Bites

\$115.00 ea

Teriyaki Tender Beef Strips
Pork Loin Sandwiches
Artichoke Crab Dip
Veggie Rolls
Smoked Salmon

Reuben Rolls	\$125.00 ea
Carved Beef Tenderloin	\$140.00 ea
Antipasto Tray	\$145.00 ea
Shrimp Cocktail or Crab Cakes	\$150.00 ea
King Crab Cocktail	\$180.00 ea

Homemade Party Pizza / Serves 10

Cheese Pizza	\$23.00 ea
Each Additional Topping Add	\$3.00 ea

BUFFETS

(For Groups of 50 or more)

Buffets includes a Supreme Relish Tray,
Dinner Rolls and Coffee & Choice of 5 Sides

One Meat Buffet	\$18.95
Two Meat Buffet	\$20.25
Three Meat Buffet	\$21.75

Entree Meats:

Sliced Roast Sirloin	Sliced Hawaiian Ham
Roast Turkey w/ Corn bread stuffing	Stuffed Sirloin Roll
Baked Chicken- (Italian or BBQ'd)	Broasted Chicken
BB-Q Ribs	Roast Pork- (Gravy or BBQ'd)
Bratwurst in Sauerkraut	Italian or Kielbasa Sausage
Jerk Chicken	Orange Roughy Au Gratin

Add \$1.50 per guest:

Chicken Breast Parmesan, Cacciatore, or Marsala
Grilled Chicken Breast Honey Mustard or BBQ'd
Steak or Chicken Fajitas Chili Rellinos Shrimp Gumbo

Carved Steamship Baron of Beef
(Add \$1.50 per guest, no less than 50 guests)
Chef's Roast Turkey (Add \$1.50 per Guest)
Chef Served NY Strip (Add \$1.50 per Guest)
Carved Prime Rib (Add \$3.50 per guest)
Carved Beef Tenderloin (Add \$4.00 per guest)

Choose any combination of five items listed below:

(Additional Side Dish Items: \$1.50 ea)

Side Dishes:

Homemade Mashed Potatoes	Wild Rice
Parsley Red Potatoes	Candied Yams
Mostaccioli with Meat, Marinara, or Alfredo Sauce	Mexican Rice
Frijoles (Mexican style beans)	Pasta Prima Vera
Twice Baked Potatoes	
Green Bean Almandine	Italian Green Beans
Corn	Riviera Blend
Caribbean Blend	Asian Blend
Zucchini, Yellow Squash and Sweet Red Pepper Medley	
Tossed Mixed Greens	Fresh Fruit Tray
Pasta Salad	American Potato Salad
Italian Tomato and Onion Salad	
Marinated Broccoli, Cauliflower and Mushroom Salad	

Corn and Flour Tortillas may be substituted for rolls

Green & Red Chili Salsa available upon request.
Guacamole \$1.00 per guest

SIT DOWN DINNERS

Dinners include Choice of Two Side dishes,
Tossed Salad, Rolls and Coffee

Poultry

Chicken Marsala, 8oz Breast in a delicious Marsala sauce & Sautéed Mushrooms \$19.50
Baked Herbed Italian Chicken, ½ Chicken Sprinkled
Lightly with Seasoned Bread Crumbs \$19.25
Wisconsin Stuffed Chicken Breast, Veggies & 3 cheeses tucked inside a Chicken Breast \$19.50
Chicken Oscar, Chicken Breast topped with Real crabmeat, Steamed Asparagus, and Béarnaise Sauce \$20.25

Beef

Filet Mignon, 8oz Choice Tenderloin \$24.95
NY Strip with Au Jus, Always a Favorite,
10oz \$22.95 14oz \$24.95
English Prime with Bourguignon Sauce, \$20.95
Prime Rib Au Jus, Queen \$22.95 King \$26.95
Filet Steak Oscar, Filet Topped with Real crab meat, Steamed Asparagus, and Béarnaise Sauce \$24.95

Pork

Stuffed Pork Chop, w/Smoked Ham Stuffing \$19.25
Pork Tenderloin Medallions w/peppercorn sauce \$21.25

Seafood

Orange Roughy Au Gratin, Baked with Cheddar
And Parmesan Cheese \$20.50
Breaded Shrimp, Jumbo Deep Fried Shrimp \$20.25
Crab Stuffed Sole, with Lobster Mornay Sauce \$21.25
Stuffed Maine Lobster, ½ Maine Lobster stuffed with
Lobster, Scallops and Shrimp, in a Sherry Cream Sauce \$24.25

Vegetarian

Veggie Lasagna, (must order ten or more) \$18.95

Beef Combination Plates

6oz Petit Filet	\$27.95
8oz NY Strip	\$26.95
Tournedos, Two-3oz Filet Medallions	\$25.95

Combined with Your Choice of the Following:

Orange Roughy Au Gratin Jumbo Breaded Shrimp
Stuffed Chicken Breast Chicken Marsala
Mexican Menu also available sit-down style