

# The Parkway Chateau

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## Dinner Menu - Buffet or Plated Meal

### Buffet

(For Groups of 50 or more)

Buffets include a Supreme Relish Tray, Dinner Rolls, Coffee, and Choice of 5 Sides  
Corn and Flour Tortillas may be substituted for rolls

One Entrée	\$19.95
Two Entree	\$21.50
Three Entrée	\$22.95

### **Slow Roasted Sliced Beef**

Served with Gravy or Au Jus

#### **London Broil**

Thin Strips of Broiled Top Sirloin served Red Wine, Mushroom and Scallions

#### **Swiss Steak**

Top Sirloin seared & Sautéed with a Hearty Tomato Beef Gravy

#### **Pepper Steak**

Slow Cooked with Shallots, Tomatoes, and a Rich Seasoned Beef Reduction

#### **Baked Sliced Ham**

With Pineapple Relish

### **Bratwurst, Smoked Polish Sausage or Fresh Kielbasa**

Served with Grilled Onions or Seasoned Sauerkraut

#### **Italian Sausage**

Sautéed with Peppers, Onions, Garlic and Smothered in a Wine Sauce

#### **BBQ Baby Back Ribs**

Served with Our Homemade BBQ Sauce

#### **Carnitas**

Authentic Mexican Pulled Pork served with Authentic Mexican Green & Red Salsa and tortillas. Corn or flour tortillas available

#### **Roast Pork**

BBQ or with Gravy

#### **Chicken Fajitas**

Slow cooked in Mexican spices with Authentic Mexican Green & Red Salsa and tortillas. Corn or flour tortillas available

#### **Country Baked Chicken**

Bone in Chicken Coated with Our Special Blend of Seasoned Bread Crumbs & Aged Cheddar Cheese

#### **Baked Italian Herbed Chicken**

Our Special Seasonings, Oregano, Olive Oil, Bread Crumbs and Parmesan Cheese

#### **Garlic Rosemary Chicken**

Slowly baked in Olive oil, Garlic, & Rosemary

#### **Broasted Chicken**

Seasoned and Pressure Fried to Seal in Juices

#### **Jamaican Jerk Chicken**

Grilled with Seasonings of the Caribbean

#### **Roast Turkey with Cornbread Stuffing-**

Served with Our Homemade Gravy

#### **Vegetable Lasagna**

Pasta Ribbons Baked with Mozzarella, Parmesan, Zucchini, Yellow Squash, Broccoli, Spinach & Marinara

#### **Eggplant Parmesan**

Seasoned Panko Breadcrumbs with Sliced Plum Tomatoes, Parmesan & Mozzarella cheeses, topped with Marinara sauce

#### **Pasta Prima Vera**

Pasta Tossed with Zucchini, Yellow Squash, Asparagus and Tomato Served with Red or Homemade Alfredo Sauce

#### **Three Cheese Ravioli**

Served with Marinara or Homemade Alfredo Sauce

#### **Baked Orange Roughy**

Baked in Our Own Gourmet Lemon Butter, Topped Lightly with Bread Crumbs, Grated Cheddar and Parmesan Cheeses

#### **Beer Battered Cod Filets**

Served with Homemade Tartar Sauce and Lemon

## Buffet Specialty Items

Additional cost per person

- Chili Rellenos - \$1.50
- Chef Carved Baron of Beef (50ppl) minimum - \$2.00
- Boneless Chicken Breast - \$2.50
- Parmesan, Cacciatore, Marsala, Honey Mustard or BBQ*
- Steak Fajitas - \$2.50
- Chef Carved NY Strip - \$2.50
- Chef Carved Prime Rib - \$4.00
- Chef Carved Beef Tenderloin - \$6.00

## Side Dishes

Extra Sides are \$2.00 per guest

### Choose any 5 Items

- Homemade Mashed Potatoes
- Garlic Mashed Potatoes
- Parsley Red Potatoes
- Twice Baked Potatoes (one per guest)
- Wild or Mexican Rice
- Southern Style Mac & Cheese
- Candied Yams
- Guacamole\*\*
- Frijoles (Mexican Beans)
- Mostaccioli with Marinara or Meat Sauce
- Green Bean Almandine
- Italian Green Beans-Sautéed in Olive Oil & Garlic with Red Onions, Red & Yellow Peppers,  
Sprinkled with Parmesan
- Buttery Yellow Corn
- Riviera Blend-Baby Carrots, Whole Green & Wax Beans
- Caribbean Blend-Whole Broccoli Florets, Bias-Cut Yellow Carrots, Whole Green Beans & Strips of Red Peppers
- Normandy Blend-Broccoli, Cauliflower, Carrots, Zucchini & Yellow Squash
- Zucchini, Yellow Squash and Red Pepper Blend
- Fresh Garden Salad
- Creamy Red Potato Salad with Bacon
- American Potato Salad
- Broccoli, Cauliflower & Bacon Salad
- Fresh Fruit Platter
- Pasta Salad
- Fresh Vegetable Platter

\*\*Guacamole \$1.00 per guest

## Plated Dinners

Dinners include Choice of Two Sides, Tossed Salad, Rolls and Coffee

### **Baked Italian Herbed Chicken - \$19.50**

½ Chicken Sprinkled Lightly with Seasoned Bread Crumbs

### **Chicken Marsala - \$20.95**

8oz Breast in a delicious Marsala sauce & Sautéed Mushrooms

### **Chicken Piccata - \$20.95**

Sautéed in Onions, Garlic, Capers, Lemon, & White Wine

### **Chicken Veracruz - \$21.95**

Sautéed with White Wine, Onion, Garlic, Green Olives, Jalapenos, & Tomatoes. Served best with Mexican Rice

### **Wisconsin Stuffed Chicken Breast - \$20.50**

Veggies & 3 cheeses tucked inside a Chicken Breast

### **Chicken Oscar - \$20.25**

Chicken Breast topped with Real crabmeat, Steamed Asparagus, and Béarnaise Sauce

### **Filet Mignon - \$28.95**

8oz Choice Tenderloin

### **NY Strip with Au Jus 10oz - \$23.95, 14oz - \$26.95**

Always a Favorite

### **English Prime - \$21.95**

with Bourguignon Sauce

### **Prime Rib Au Jus Queen - \$23.95, King - \$28.95**

### **Filet Steak Oscar - \$31.95**

Filet Topped with Real crab meat,  
Steamed Asparagus, and Béarnaise Sauce

### **Stuffed Pork Chop - \$20.50**

with Smoked Ham Stuffing

### **Pork Tenderloin Medallions - \$23.50**

with peppercorn sauce

### **Orange Roughy Au Gratin - \$21.95**

Baked with Cheddar and Parmesan Cheese

### **Panko Breaded Jumbo Shrimp - \$22.50**

### **Baked Halibut - \$28.95**

Baked in a Cilantro, Garlic Sauce

### **Veggie Lasagna (must order ten or more) - \$18.95**

### **Pasta Prima Vera - \$18.95**

Zucchini, Yellow Squash, Tomato

& Asparagus Tossed with Pasta and our Homemade Alfredo

## Beef Combination Plates

8oz NY Strip - \$28.95

Tournedos, Two-3oz Filet Medallions - \$29.95

6oz Petit Filet - \$30.95

### Combined with Your Choice of the Following:

Orange Roughy Au Gratin

Stuffed Chicken Breast

Panko Jumbo Shrimp

Chicken Marsala