

# The Parkway Chateau

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## Buffet – Plated Dinner Menu

### 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

<b>One Entrée</b>	<b>\$19.95</b>
<b>Two Entree</b>	<b>\$21.50</b>
<b>Three Entrée</b>	<b>\$22.95</b>

#### **Slow Roasted Sliced Beef**

Served with Gravy or Au Jus

#### **London Broil**

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

#### **Braised Beef Short Ribs with Hunter Sauce**

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

#### **BBQ'd Baby Back Ribs**

Served with Our Homemade BBQ Sauce

#### **Carnitas**

Authentic Mexican Pulled Pork served with Authentic Mexican Green & Red Salsa. Corn or Flour Tortillas Available

#### **Roast Pork**-BBQ'd or with Gravy

#### **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

#### **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

#### **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

Add \$2.50 Per Guest:

**Chicken Breast**- Parmesan, Cacciatore, Marsala, Honey Mustard or BBQ'd

**Steak or Chicken Fajitas**

**Chili Rellenos**

**Shrimp Gumbo**

## Chef Carved/Served Items:

Add Per Guest

<b>Baron of Beef</b> (50ppl. Minimum) .....	\$2.00
<b>Roast Turkey</b> .....	\$2.00
<b>NY Strip</b> .....	\$2.50
<b>Prime Rib</b> .....	\$4.00
<b>Beef Tenderloin</b> .....	\$6.00

## Side Dishes

Extra Sides are \$2.00 per guest

### Choose any 5 Items

Homemade Mashed Potatoes

Parsley Red Potatoes

Twice Baked Potatoes (one per guest)

Wild or Mexican Rice

Southern Style Mac & Cheese

Candied Yams

Frijoles

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

Kidney Bean Salad

Pasta Salad

Fresh Vegetable Platter

\*Green & Red Chili Salsa available upon request.

\*\*Guacamole \$1.00 per guest

## Plated Dinners

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

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

8oz Breast in a delicious Marsala sauce & Sautéed Mushrooms

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

½ Chicken Sprinkled Lightly with Seasoned Bread Crumbs

### **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 - \$26.95**

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 - \$29.95**

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**

### **Crab Stuffed Sole - \$21.25**

with Lobster Mornay Sauce

### **Stuffed Maine Lobster - \$30.95**

½ Maine Lobster stuffed with Lobster, Scallops and Shrimp, in a Sherry Cream 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 Home Made Alfredo

## Beef Combination Plates

6oz Petit Filet - \$28.95

8oz NY Strip - \$27.95

Tournedos, Two-3oz Filet Medallions - \$27.95

### Combined with Your Choice of the Following:

Orange Roughy Au Gratin

Stuffed Chicken Breast

Panko Jumbo Shrimp

Chicken Marsala