

Menu

HORS D'OEUVRES

APPETIZER

CARLO'S LOCO SALAD
A DISTINCTIVE BLEND OF 20
ORIGINAL INGREDIENTS

FIRST COURSE

ROASTED RED BEET AND SHRIMP RISOTTO
PENNE AL SUGO
SIGNATURE TOMATO BASIL SAUCE

MAIN COURSE

5 HOUR LOW AND SLOW BRAISED
SHORT RIB SERVED WITH SEASONAL
VEGETABLES AND ROASTED POTATOES

DESSERT

TRIO OF MINI CRÈME BRÛLÉE, MINI
CHEESECAKE AND A CHOCOLATE DIPPED
STRAWBERRY IN A BERRY COULIS

*Deluxe Full Open Bar
Champagne Per Table*

LIVE BAND • DISC JOCKEY • PHOTOBOTHS
CHAMPAGNE AERIALISTS
MARTINI ICE LUGE STATION
and much more

CHÂTEAU LE JARDIN
CONFERENCE • EVENT VENUE