



HOLIDAY

celebrations

@ The Chateau

Eat, Drink & Be Merry

*Nothing captures the spirit of the Holidays
like a good party!*

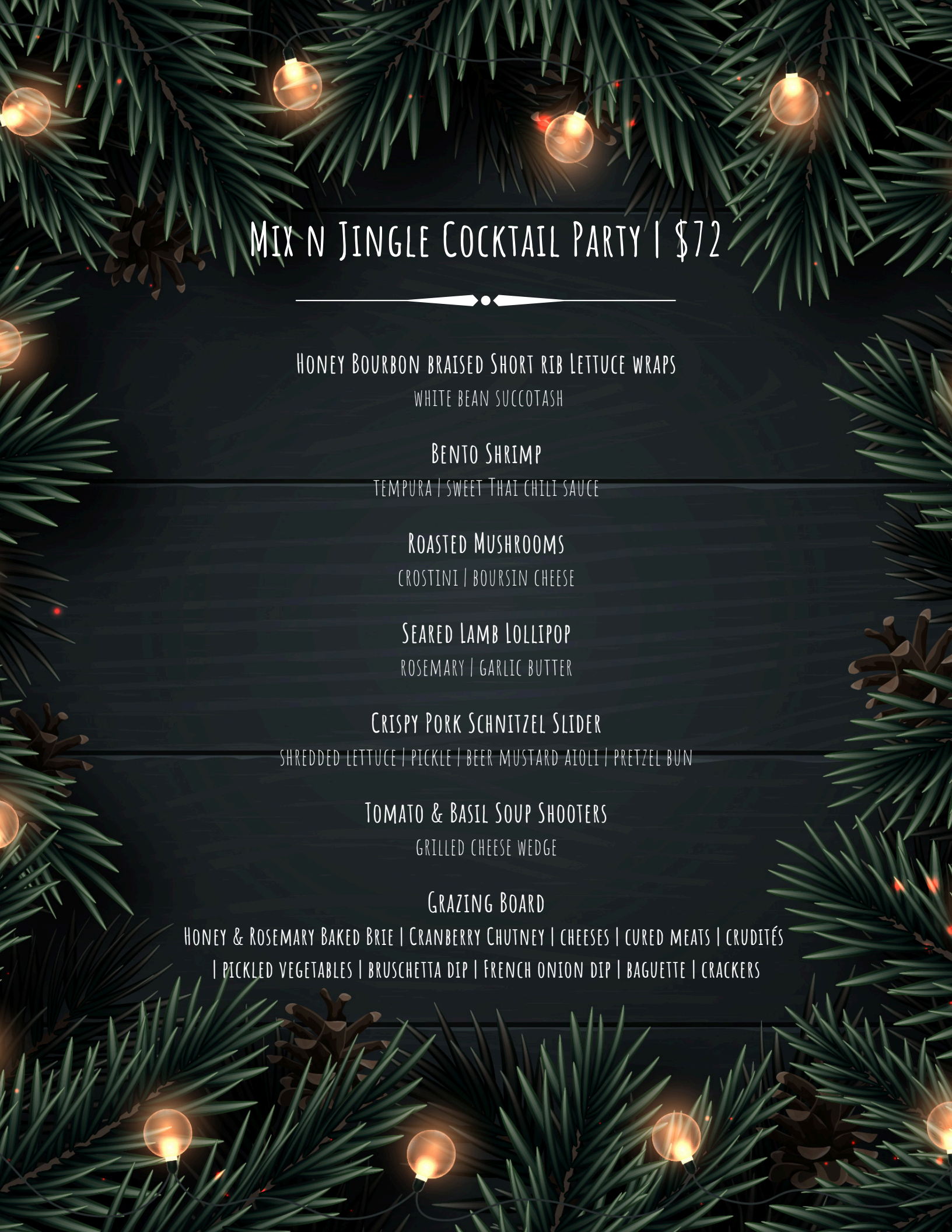
BOOK YOUR HOLIDAY PARTY TODAY!

SECURE YOUR DATE BY OCTOBER 1ST AND RECEIVE A WELCOME DRINK ON US!

955 Fairway Blvd
Incline Village NV



775.832.1303
events@ivgid.org



MIX N JINGLE COCKTAIL PARTY | \$72

HONEY BOURBON BRAISED SHORT RIB LETTUCE WRAPS

WHITE BEAN SUCCOTASH

BENTO SHRIMP

TEMPURA | SWEET THAI CHILI SAUCE

ROASTED MUSHROOMS

CROSTINI | BOURSIN CHEESE

SEARED LAMB LOLLIPOP

ROSEMARY | GARLIC BUTTER

CRISPY PORK SCHNITZEL SLIDER

SHREDDED LETTUCE | PICKLE | BEER MUSTARD AIOLI | PRETZEL BUN

TOMATO & BASIL SOUP SHOOTERS

GRILLED CHEESE WEDGE

GRAZING BOARD

HONEY & ROSEMARY BAKED BRIE | CRANBERRY CHUTNEY | CHEESES | CURED MEATS | CRUDITÉS
| PICKLED VEGETABLES | BRUSCHETTA DIP | FRENCH ONION DIP | BAGUETTE | CRACKERS



MERRY & BRIGHT | \$99

APPETIZERS | CHOOSE 2

HONEY BOURBON BRAISED SHORT RIB LETTUCE WRAPS
WHITE BEAN SUCCOTASH

BENTO SHRIMP
TEMPURA | SWEET THAI CHILI SAUCE

ROASTED MUSHROOMS
CROUSTINI | BOURSIN CHEESE

SEARED LAMB LOLLIPOP
ROSEMARY | GARLIC BUTTER

CAPRESE SKEWERS
FRESH MOZZARELLA | CHERRY TOMATO | BASIL | BALSAMIC

VEGETABLE EGGROLLS
SESAME DIPPING SAUCE

TOMATO & BASIL SOUP SHOOTERS
GRILLED CHEESE WEDGE

PROSCIUTTO WRAPPED ASPARAGUS
BROWN BUTTER SAGE SAUCE | TOASTED SLIVERED ALMONDS

BUFFET DINNER

ROLLS WITH BUTTER

SPINACH SALAD
SPINACH | MIXED GREENS | MANDARIN ORANGES

POMEGRANATE SEEDS | PECANS
PICKED RED ONION | GOAT CHEESE CRUMBLES
APPLE CIDER VINAIGRETTE

AUGRATIN POTATOES

BUTTERY HERBED STUFFING

CHEF'S SELECTION OF SAUTEED VEGETABLES

CARVING STATION

HERB CRUSTED PRIME RIB
ROSEMARY AU JUS | CREAMY & RAW HORSE RADISH

SMOKED TURKEY
CRANBERRY CHUTNEY

TIDINGS & JOY | \$102

APPETIZERS | CHOOSE 2

HONEY BOURBON BRAISED SHORT RIB LETTUCE WRAPS

WHITE BEAN SUCCOTASH

BENTO SHRIMP

TEMPURA | SWEET THAI CHILI SAUCE

ROASTED MUSHROOMS

CHROUSTINI | BOURSIN CHEESE

SEARED LAMB LOLLIPOP

ROSEMARY | GARLIC BUTTER

CAPRESE SKEWERS

FRESH MOZZARELLA | CHERRY TOMATO | BASIL | BALSAMIC

VEGETABLE EGGROLLS

SESAME DIPPING SAUCE

TOMATO & BASIL SOUP SHOOTERS

GRILLED CHEESE WEDGE

PROSCIUTTO WRAPPED ASPARAGUS

BROWN BUTTER SAGE SAUCE | TOASTED SLIVERED ALMONDS

PLATED DINNER

ARTISAN BREAD BASKET & BUTTER

NUTTY GREENS SALAD

MIXED GREENS | CURRIED NUTS | DRIED CRANBERRIES |

GOAT CHEESE CRUMBLES | RASPBERRY VINAIGRETTE

CHOOSE 2 ENTREES

TOASTED PISTACHIO COATED CHICKEN BREAST

CHAMPAGNE CITRUS BEURRE BLANC | HERBED RICE

PILAF | SAUTEED ZUCCHINI WITH SPRING PEAS

AND CRISPY SHALLOTS

MAPLE CIDER GLAZED SALMON

HONEY BUTTER POLENTA | CRISPY BRUSSELS | HONEY CRISP

APPLES

GRILLED RIBEYE

CREAMY PEPPERCORN SAUCE | HASSLEBACK

POTATOES WITH HERBED GARLIC BUTTER,

PARMESAN & SCALLIONS ROASTED BROCCOLINI &

RED BELL PEPPER



TRADITIONAL HOLIDAY FEAST

BUFFET LUNCH / \$38 + BUFFET DINNER / \$68

PLATED LUNCH / \$48 + PLATED DINNER / \$78

GRAZING BOARD APPETIZER

HONEY & ROSEMARY BAKED BRIE / CRANBERRY CHUTNEY / CHEESES / CURED MEATS / CRUDITÉS

PICKLED VEGETABLES / BRUSCHETTA DIP / FRENCH ONION DIP / BAGUETTE / CRACKERS

DINNER | PLATED OR BUFFET

ARTISAN BREAD BASKET & BUTTER

GARDEN SALAD

MIXED GREENS / CHERRY TOMATO / CUCUMBER / CARROT

WATERMELON RADISH / SHAVED RED ONION / CORNBREAD CROUTON / WHITE BALSAMIC DRESSING

GARLIC MASHED POTATOES / BUTTERY HERBED STUFFING / GREEN BEANS ALMONDINE

SMOKED TURKEY

CRANBERRY CHUTNEY / SAVORY GRAVY



FESTIVE ADDITIONS

VISIONS OF SUGAR PLUMBS | \$8



SALTED CARAMEL CHEESECAKE

CINNAMON APPLE CHEESECAKE

BANANA FOSTER CHEESECAKE

BLUEBERRY CHEESECAKE

BOURBON BREAD PUDDING

CARAMEL WHISKEY ANGLAISE | CANDIED PECANS

PETITE CHOCOLATE CAKE

VANILLA BEAN WHIPPED CREAM



MAKING SPIRITS BRIGHT



BAR SERVICE

HOSTED | NO HOST

TABLE SIDE WINE SERVICE

FESTIVE CRAFT COCKTAILS

WINTER WONDERLAND

VODKA | PEPPERMINT SCHNAPPS | WHITE CHOCOLATE

LIQUEUR | RED SUGAR RIM & CANDY CANE

BOURBON APPLE

BOURBON | GINGER SYRUP | UNFILTERED APPLE JUICE

LEMON JUICE | CRACKED BLACK PEPPER

APEROL SPRITZ

PROSECCO | CLUB SODA | FRESH ORANGE

CRANBERRY MARGARITA

TEQUILA | CRANBERRY JUICE | LIME | COINTREAU