

# Le Chateau

CATERING & EVENTS

Exclusive Pricing for Special Events

*Your event, your way,  
with a little help from us...*

Let Le Chateau help you craft a delicious and memorable experience for your next special event. We expertly and efficiently guide you through the event creation process to make your visions of your event a reality. Our professional planner, along with our chef will create a completely custom menu based on your specific tastes, dietary restrictions, and budgetary requirements.



*From our Team,  
To Yours...*

From the kitchen to the boardroom, from living room to wedding venue, our staff strives to exceed expectations in service, quality, and reliability. As the best catering company in Tampa, we are known for going the extra mile to ensure every detail is attended to. Our corporate catering clients attest to our professional and seamless service while on-site, and our event clients know how helpful and accommodating we are, even in the

Call Us Today!  
813-787-5176

## ENTRÉES

### CHICKEN

*Served 2 sides, salad, & Bread*

#### **Aji Amarillo Chicken \$13.00**

Grilled Chicken with Peppers, Onions & Goat Cheese.  
Served w/ Curry Rice and Beans (brown & wild rice  
w/black beans)

*(Does not come with 2 sides)*

#### **Cajun Chicken 13.00**

Cajun Seasoned Grilled Chicken Breast

#### **Chicken Cordon Bleu 15.00**

Pan-Seared Chicken stuffed w/ Ham & Cheese, topped  
w/ tomato garlic wine sauce

#### **Chicken in Creole Sauce 13.00**

Sliced chicken in Creole sauce

#### **Chicken Fajitas 14.00**

Your choice of grilled skirt Steak or Chicken, w/  
sautéed Onions, Peppers, & our Fajita Seasoning  
served w/ soft Tortillas, Lettuce, Tomato, Cheddar  
Cheese, Sour Cream, & Salsa

*Served rice & beans (Does not come w/ side-salad)*

#### **Chicken Florentine 14.00**

Grilled Chicken topped w/ Mushrooms, Spinach,  
Garlic & Capers in a Butter Wine Sauce

#### **Chicken Italiano 14.00**

Herb-grilled Chicken Breast topped w/ Tomato,  
Onions, Spices & Provolone Cheese & drizzled w/  
Balsamic Glaze

#### **Chicken Marsala 14.00**

Tender grilled Chicken Breast in our Marsala Wine &  
Mushroom Sauce

#### **Chicken Parmesan 14.00**

Breaded Chicken Breast topped w/ Marinara Sauce &  
Mozzarella Cheese

#### **Chicken Pesto 13.00**

Grilled Chicken topped w/Cherry Tomatoes & Creamy  
Pesto Sauce

#### **Chicken Piccata 13.00**

Breaded Chicken tossed in our in Homemade Lemon  
Caper Sauce

#### **Chicken Stew 13.00**

Chicken Stew-Latin Style cooked w/ Potatoes &  
Carrots

#### **Chicken Stew in Cheddar Cheese Sauce \$13.00**

Made in Cheddar Stew, w/ side of roasted potatoes  
*(Does not come with 2 sides)*

### CHICKEN

*Served 2 sides, salad, & Bread*

#### **Chicken Teriyaki 13.00**

All white chicken meat covered in teriyaki sauce served  
w/ white or fried rice, vegetables & egg rolls

#### **Ginger Chicken w/ Broccoli 13.00**

Chicken breast stir-fried w/ green onions & ginger &  
broccoli, served w/ white rice or fried rice, vegetables &  
egg rolls

#### **House Special Chicken & Rice 13.00**

Arroz con pollo. All white chicken cooked with rice,  
garnished with peppers, corn and peas  
w/ side of plantains

*(Does not come w/ 2 sides)*

#### **Lemon Chicken 14.00**

Pan Seared Chicken Breast in white wine sauce, chives,  
garlic and baked with lemon slices

#### **Mexican Chicken Tacos 13.00**

Taco seasoned Ground Beef or chopped chicken  
served w/ soft or hard Taco Shells, sides of Sour Cream  
& Salsa, Lettuce, Tomato & Cheddar Cheese.

*Served rice & beans*

*(Does not come w/ side-salad)*

#### **Orange Chicken 13.00**

Pieces of Chicken Breast Covered in a Sweet & Spicy  
Orange Sauce, served w/ White rice or fried rice,  
vegetables & egg rolls.

#### **Pineapple Roasted Chicken with Habanero Sauce \$14**

Grilled Chicken Breast w/ Pineapple

#### **Salsa Chicken 13.00**

Seasoned, Grilled Chicken Breast topped w/  
Homemade Salsa, Cheese, & Sour Cream

#### **Sesame Chicken 13.00**

All white chicken tossed w/ spicy sesame sauce w/  
broccoli, red bell peppers & onions, served w/ white or  
fried rice, vegetables & egg rolls

#### **Tuscan Chicken 14.00**

Grilled Chicken Breast w/ Spinach, Mushrooms & Garlic  
topped w/ fresh Buffalo Mozzarella Cheese

#### **Slow Roasted Turkey 13.00**

Seasoned Turkey Breast



## STEAK

*Served 2 sides, salad, & bread*

### Angus Pretzel Mini Burger 5.50

Perfectly cooked and juicy  
*(Does not come w/ sides, salad or bread)*  
*(Add potato wedges for \$1.50)*

### Carne Con Papas 13.00

Beef Stew-Latin Style! Beef cubes cooked w/  
Potatoes & Carrots in Our Homemade Gravy

### Fajitas Steak 14.00

Grilled Skirt Steak w/ sautéed Onions, Peppers, &  
our Fajita Seasoning served w/ soft Tortillas,  
Lettuce, Tomato, Cheddar Cheese, Sour Cream, &  
Salsa. *Served rice & beans*  
*(Does not come w/ side-salad)*

### Perfect Prime Rib 16.00

Perfectly cooked juicy tenderness cut

### Mexican Beef 13.00

Taco seasoned Ground Beef or chopped chicken  
served w/ soft or hard Taco Shells, sides of Sour  
Cream & Salsa, Lettuce, Tomato & Cheddar  
Cheese. *Served rice & beans*  
*(Does not come w/ side-salad)*

### Shredded Beef 15.00

Shredded skirt steak cooked with onions, bell  
peppers in a Creole sauce

## PORK

*Served w/ 2 sides, salad & Bread*

### Grilled Pork Chops 13.00

Pork Chops topped w/ Cilantro Onion Vinaigrette

### Slow Roasted Pork 14.00

Roasted Pork Latin Style, Lechona Asada, marinated  
in mojo sauce

## FRESH. SUSTAINABLE. SATISFYING.

From classic comfort food to eclectic international  
and trending cuisine, we continue to challenge  
ourselves to set the bar ever higher in the quest for  
the perfect balance of flavor

## SEAFOOD

*Served w/ 2 sides, salad & bread*

### Ceviche 13.00

Fresh raw fish cured in citrus juices and spiced with  
aji and seasonings including chopped onions, salt,  
and cilantro. *(Does not come w/ sides)*

### Deviled Crab w/ Rice & Beans 13.00

Hand rolled 100% Crab meat  
*(hot sauce on the side)*

### Grilled Salmon 18.00

Grilled in *garlic wine* or *blackberry* sauce

### Pan Seared Tilapia 13.00

in garlic wine sauce

### Stuffed Tilapia 14.00

Stuffed with crab meat

### Seafood in Pasta 14.00

Assorted seafood in a wine marinara sauce  
*(Does not come w/ side items)*

### Shrimp Fajitas 14.00

Fajitas above but made w/ Fresh Gulf Shrimp  
*Served rice & beans*  
*(Does not come w/ side-salad)*

## VEGETARIAN

*Served w/ salad & Bread (Does not come w/ 2 sides)*

### Mushroom Stroganoff 13.00

Vegetarian Mushroom Stroganoff features tender  
mushrooms and penne pasta in a creamy sauce.

### Spinach and Mushroom Stroganoff 13.50

Vegetarian Mushroom Stroganoff features tender  
mushrooms and penne pasta in a creamy sauce.

### Spinach and Mushroom Florentine Pasta 13.00

w/ Mushrooms, Spinach, Garlic & Capers in a Butter  
Wine Sauce

### Vegetarian Lasagna 13.00

Tender vegetables, a light tomato sauce and cheese.  
*(Not pre-cut)*

### Spinach, Mushroom & Tomato Pasta 13.00

Penne Pasta tossed in our Lemon Wine Sauce w/ Spinach,  
Mushrooms, Tomatoes & Fresh Basil

### Pasta Veggie Medley 13.00

Mixed vegetables in penne pasta w/ a creamy vodka  
sauce.

### Creamy Penne Pasta 13.50

Spinach & Sun-dried tomatoes in white wine sauce

### Vegetable Stir-Fried Rice 13.00

Mixed vegetables



## PASTA & MORE

*Served w/ salad & Bread (Does not come w/ 2 sides)*

### **Chicken Bruschetta Pasta 13.50**

Herb Grilled Chicken Breast topped w/ diced Tomatoes, Basil, & fresh Buffalo Mozzarella Cheese on a bed of pasta w/ your choice of sauce  
*(Marinara, Alfredo, or Vodka Sauce)*

### **Pesto Chicken Florentine 13.00**

Delicious Combination of Chicken, Spinach & Creamy Pesto Sauce served over Pasta

### **Balsamic Glazed Chicken Bruschetta 12.00**

Seasoned & Grilled Chicken Breast topped w/ fresh Buffalo Mozzarella Cheese & diced tomatoes & then drizzled w/ Balsamic Glaze Sauce

### **Chicken Parmesan Pasta 13.00**

Penne Pasta w/ Breaded Chicken & mixed w/ Marinara Sauce, Mozzarella, Ricotta, & Parmesan Cheese

### **Cajun Chicken Pasta 13.00**

Pasta in a Pink Rosa Sauce topped w/ Cajun Seasoned Grilled Chicken Breast

### **Chicken Florentine Pasta 12.00**

Grilled Chicken Breast tossed w/ Spinach & Mushrooms in a Garlic Cream sauce

### **Pasta Roma 13.00**

Penne Pasta tossed in our Lemon Wine Sauce w/ Spinach, Mushrooms, Tomatoes & Fresh Basil Chicken

### **Lasagna Italiano 13.00**

Italian Lasagna made w/ layers of Mild Sausage, seasoned Ground Beef, Mozzarella Cheese, Ricotta Cheese & Marinara Sauce all baked to perfection  
*(Not pre-cut)*

### **Four Cheese Lasagna 13.00**

Layers of Cheese & Pasta, made w/ Creamy Alfredo & Marinara Sauce, Mozzarella, Provolone, Ricotta, Cheddar & Parmesan Cheese  
*(Not pre-cut)*

### **Grilled Chicken Alfredo 13.00 or Substitute Shrimp 14.00**

Herb grilled Chicken served on a bed of Pasta in Our creamy Alfredo Sauce *(available blackened)*

## ENTRÉE SALADS

### **Classic Chef Salad 9.00**

Mixed Greens w/ Ham, Turkey, Tomatoes, Cucumbers, Peppers, Swiss & Cheddar Cheese, Black Olives & Eggs

### **Grilled Chicken Caesar Salad 9.00**

Classic Caesar Dressing w/ fresh Romaine Lettuce, Croutons, Parmesan Cheese & Grilled Chicken

### **My Big Fat Greek Salad w/ Chicken 9.00**

Mixed Greens topped w/ Feta Cheese, Sliced Peppers, Onions, Tomatoes, Kalamata Olives, Cucumbers & Grilled Chicken on the side

### **Santa Fe Chicken Salad 9.00**

Romaine salad tossed w/ Corn, Onions, Black Beans, diced Tomatoes, Cilantro & topped off w/ colorful Tortilla Strips & Grilled Chicken  
*(Chef recommends Chipotle Ranch Dressing)*

### **Strawberry Spinach Feta Chicken 9.00**

Our delicious Spinach strawberry feta salad w/ Chicken *(Chef recommends raspberry vinaigrette)*

### **Asian Oriental Chicken Salad 9.00**

Romaine lettuce mixed w/ wontons, mandarin oranges, carrots, & tomatoes

### **Chinese Chicken Salad 9.00**

Grilled chicken breast, cabbage, bean sprouts, romaine, sugar snap peas, carrot, organs & crispy won ton strips

### **BLT Chicken Salad 9.00**

Iceberg & romaine lettuce tossed w/ real bacon, tomatoes, cheddar cheese, & hardboiled egg

### **Lemon Pepper pasta salad grilled chicken 11.00 or Substitute Salmon 14.00**

Bowtie pasta w/ artichoke hearts, multicolored bell peppers, tomatoes, capers, black olives & choice of protein

### **MexiTampa Salad w/ chicken 10.00**



Mixed field greens, arugula, radish, avocado, onions, toasted pumpkin seed, & white cheese





# APPITIZERS

## Party Platter

10-12 People    20-25 People

-  Ambrosia Fruit Salad \$24.00 \$60.00
- Anti-Pasto / Meats \$45.00 \$85.00  
(Cheeses & Giardiniera)
-  Assorted Bite Size Desserts \$25.00 \$45.00  
(red velvet, brownies, cheesecake, etc.)



-  Assorted Cookies \$25.00 \$45.00  
(chocolate chip, chocolate chocolate chip, oatmeal, macadamia)
-  Bacon Wrapped Scallops \$44.00 \$95.00





- BBQ Little Smokies \$21.00 \$46.00
-  French Toast Shooters \$2.00 each



## Party Platter

10-12 People    20-25 People

-  Cream puff eclairs 50 for \$25
-  Assorted Cheese Cubes \$35.00 \$65.00  
(w/ crackers and fruit *(includes berries)*)



- Chicken Fingers \$26.00 \$65.00  
(w/ Honey Mustard or BBQ Sauce)
- Assorted Colombian Baked Goods \$35.00 \$70.00  
(bunuelos, pan de queso, pan de ono, arepas)
-  Crab Cakes \$33.00 \$82.00
- Caribbean Jerk Chicken Wings \$25.00 \$48.00
-  Cajun Sausage Stuffed Mushroom \$36.00 \$76.00
- Chicken Santa Fe Egg Rolls \$30.00 \$55.00



# APPITIZERS

**Party Platter**

	<b>10-12</b>	<b>20-25</b>
	<i>People</i>	<i>People</i>
Chicken Skewers	\$35.00	\$82.00
Chicken Wings <i>(BBQ, Buffalo, Teriyaki, Hot or Mild w/ Ranch)</i>	\$28.00	\$50.00
Crab Fried Rice Shooters	\$3.00 each	



Danish Tray \$20.00 \$35.00

Mini donut holes 25 for \$25



Assorted Parfait Shooters. \$2.50 each



**Party Platter**

	<b>10-12</b>	<b>20-25</b>
	<i>People</i>	<i>People</i>
Macaroons	24 for \$35	



Marshmallow dipped in frost 25 for \$15  
*(w/sprinkles)*



Assorted Mini Quiches \$30.00 \$65.00

Assorted Parfait Cups \$4.50 each



# APPITIZERS


## Party Platter

10-12 ~~People~~ 20-25 ~~People~~  
*People People*

 Mini velvet cupcakes


36 for \$20



 Vegetable Platter  
 (w/Ranch)


\$20.00 ~~\$45.00~~



 Veggie Shooters  
 (w/Ranch or Blues Cheese)

\$1.50 each



 Vegetarian / Vegan Paella

\$40.00 ~~\$75.00~~

Yuca & Ropa Vieja Shooters  
 (Boiled or Fried Cassava)

\$2.00 each

## Party Platter

10-12 ~~People~~ 20-25 ~~People~~  
*People People*

  Crab Stuffed Mushrooms

n/a. \$92.00





Cuban Sub Sandwiches

\$25.00 \$45.00

 Deviled Eggs

\$20.00 \$40.00

  Double-Cheese Stuffed Mushrooms  
 w/ Parmesan and Cream cheese



\$38.00 \$80.00

Empanadas  
 (Beef or Chicken or Guava & Cheese) \$2.00 each




 Flan (individual cups)

\$33.00 ~~\$50.00~~

  Florentine Stuffed Mushroom

\$36.00 ~~\$76.00~~




 Fresh Mozzarella Cheese & Tomato

\$40.00 ~~\$85.00~~


# APPITIZERS

Party Platter

10-12 People ~~10-12~~  
20-25 People ~~20-25~~

 Fried Butterfly Shrimp  
w/ Cocktail Sauce

\$50.00 \$100.00


 Garlic Bread Sticks Stuffed w/ Cheese  
(w/ Alfredo or Marinara Sauce)

\$15.00 \$25.00



 Jalapeno Green Sauce

\$10.00 n/a

 Macaroni and Cheese Triangles

\$40.00 \$70.00




Meatballs (Barbeque or Sweet-n-Sour) \$25.00 \$48.00





Party Platter

10-12 People ~~10-12~~  
20-25 People ~~20-25~~

 Mediterranean Cucumber Roll \$36.00 \$76.00  
(Roasted Garlic Hummus, Red Peppers and Feta)



 Mini Arequipe Croissants \$25.00 \$63.00  
(dulce de leche)

Mini (Egg Rolls or  Spring Rolls) \$25.00 \$63.00  
Pigs in a Blanket \$21.00 \$46.00



Assorted Sandwich Pinwheels \$20.00 \$40.00  
(Ham, R. Beef, Turkey)





# APPITIZERS

## Party Platter

10-12 20-25

People ~~People~~



### Pita Bread Bar

\$25.00 \$50.00

w/ Roasted Pepper, Lemon Garlic Herb and Pita Bread



### Pot Stickers/ Dumplings

\$30.00 \$55.00

(Stuffed w/ Chicken or Edamame)  
(w/ Shezwan Dipping Sauce)



### Sausage Stuffed Mushrooms

\$36.00 \$76.00

Shrimp Cocktail (pre-peeled)  
(w/ Cocktail Sauce)

\$50.00 \$100.00



### Shrimp Skewers

\$45.00 \$100.00



## Party Platter

10-12 20-25

People ~~People~~

### Mini Potato Balls

1.00 each



Peruvian Style Ceviche  
(White fish in Lime juice)

n/a. \$92.00



### Spinach & Cheese Filo's

\$40.00 \$100.00



Strawberries  
(w/ Arequipe dip (dulce de leche))

\$36.00 \$70.00



Strawberries & Cream

\$32.00 \$70.00

### Tortilla Chips

(w/ Spinach & Artichoke Dip)

\$30.00 \$65.00

### Yogurt with Fresh Fruit and Granola

2.50 each

## Beverages

Orange, Fruit Punch or Apple Juice 11.00/gal

Ice tea or Lemonade 11.00/gal

Coffee/ Reg. or Decaf 11.00/gal

Café Con Leche 27.00/gal



## SIDES

### Potatoes

Au Gratin Potatoes  
Cajun Potatoes  
Parsley Potatoes  
Seasoned Roasted Potatoes  
Classic or Garlic Mashed Potatoes  
Onion/Mushroom Potatoes

### Rice

White Rice  
Yellow Rice  
Brown Rice  
Cajun Rice  
Arroz con Gandules  
Arroz Congri/ Moros: White Rice w/ Black Beans  
Arroz Primavera (*Spring Rice*)

### Beans

Black Beans  
Red Beans  
Baked Beans

### Penne or Bow Tie Pasta

Alfredo  
Marinara  
Cheddar Cheese  
Pesto

### Veggies

Seasonal Vegetables  
Green Beans  
Broccoli  
Roasted Carrots  
Corn

### Misc.

Macaroni and Cheese  
Maduro's/ Fried Sweet Plantains  
Boiled Yucca/ Cassava topped with mojo

### .25pp markup

Pasta in Vodka Sauce  
Cheddar Roasted Potatoes

### 1.00pp markup

Brussel Sprouts  
(*In a Creamy Lemon Butter Sauce*)  
Curry Rice with Beans  
(*made with brown & wild rice w/black beans*)



## CHOOSE YOUR SALAD

### Included in price

Traditional Tossed



### .50pp markup

Caesar

### .75pp markup

Strawberry Feta Spinach  
Mandarin Orange

### .95pp markup

Pasta Salad  
Mediterranean salad

### 1.75pp markup

Potato Salad

### Dressings

Ranch  
Italian  
Raspberry  
Thousand Islands  
Caesar  
Balsamic Vinaigrette  
Asian Sesame



**Ask about our buffet services**

## BREAKFAST

### LATIN

#### Scrambled Eggs/ Huevos Pericos 6.50

Scrambled eggs with sautéed diced onions and tomatoes w/ white rice, red beans and sweet plantains

#### CHOOSE YOUR ADDONS

Chorizo 1.50

Thin sliced steak sautéed in onions 2.50

Chicken in creole sauce 2.00

Ground beef 2.00

Turkey Bacon

Chicken w/ sun-dried tomatoes 2.75

Smashed Avocado con Queso 1.95

#### Breakfast Cuban Sandwich 6.50

Fresh Baked Cuban Bread topped with egg and cheese and your choice of bacon, ham, or sausage. Served w/ Home Fried Potatoes

#### Mexican Egg Skillet 7.50

Scrambled eggs, three cheese blend, Spanish chorizo, salsa topped w/ tortilla chips, served w/ toast and home fries

### Brunch

#### Chicken & Waffles 10.00

Belgian waffle and buttermilk fried chicken strips topped with maple syrup



#### Belgium Waffles 9.00

w/ Strawberries, Bananas and Nutella

#### Croissant French Toast 12.00

w/ banana bacon caramel

### EXCEPTIONAL QUALITY. ALWAYS DELICIOUS.

We are known as one of the best catering companies in Tampa for a good reason. Our dedication and commitment to quality and sustainability has earned us a loyal following among our clientele, one that continues to grow based on enthusiastic referrals.

#### Chicken Fried Steak & Eggs 11.00

w/ spicy sausage gravy & country potatoes

#### Grilled Steak & Eggs 12.00

Sliced Steak over Pepper-Jack hash browns

#### Salmon BLT 14.00

Pan Seared Salmon, Crispy Bacon, Tarragon Mustard Aioli, Lettuce Tomatoes

#### Shrimp & Grits 13.00

Cheddar Cheese Grits, Red Pepper, Jalapeño, Tomato, Shallot and Garlic

### All American

#### Continental Kit 7.95

Fresh Seasonal Fruit, Danishes, Muffins, Croissants, Orange Juice, Jellies and Butter

#### Breakfast Wrap Sandwich 7.00

Tortilla wrapped Sandwiches stuffed with Egg and Cheddar Cheese.

*Choice of: Bacon, Sausage or Ham*  
w/ side of Home Fried Potatoes

#### Breakfast Croissant Sandwich 8.50

Croissant Bread filled with Egg and Cheddar Cheese. *Choice of: Bacon, Sausage or Ham*  
w/ side of Home Fried Potatoes

#### Breakfast Chicken Biscuits 6.50

Southern Buttermilk Biscuit filled with fried chicken breast w/ Home Fried Potatoes

#### Traditional Breakfast 6.50

Freshly Scrambled Eggs topped with Cheddar Cheese, sides of Bacon and Sausage, Home Fried Potatoes, Biscuits and Butter

#### Hungry Man's Breakfast 8.25

Freshly Scrambled Eggs topped with Cheddar Cheese, sides of Bacon, Sausage & Ham, Home Fried Potatoes, French Toast Sticks, Fresh Seasonal Fruit, Mini Muffins, Mini Danishes and Butter

#### Breakfast Biscuit Sandwiches 7.00

Southern buttermilk biscuits stuffed with scrambled eggs & cheddar cheese with bacon, sausage or ham served with 1 side & condiments

