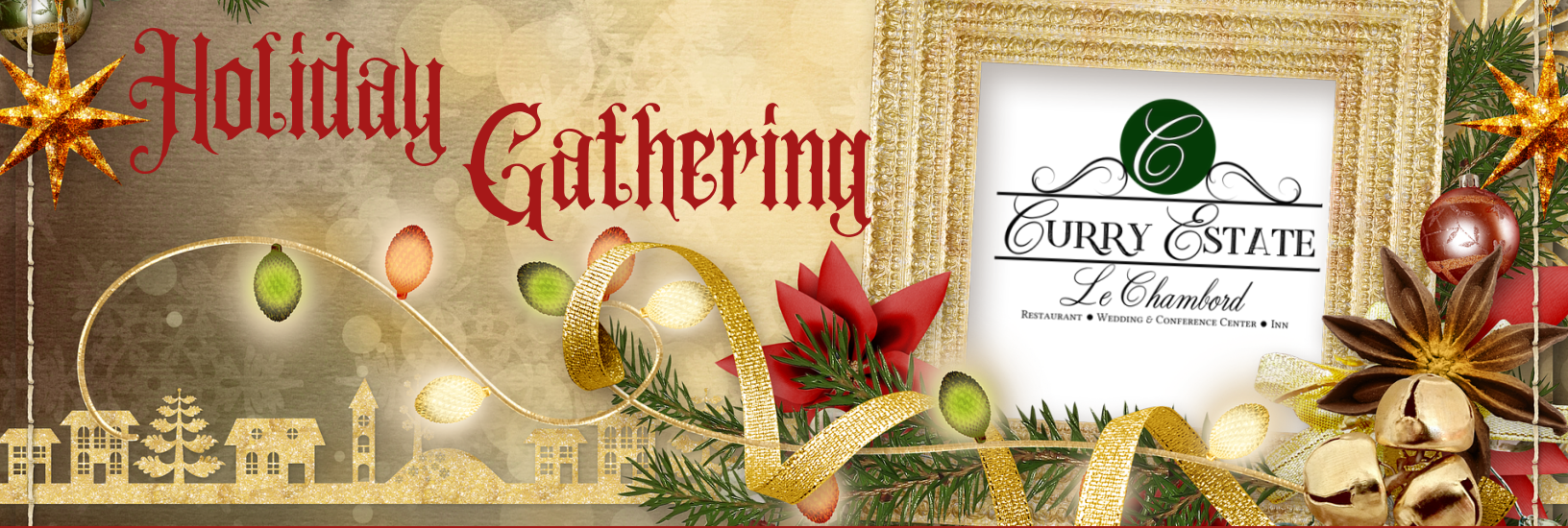


Holiday Gathering



Corporate
Celebration
Packages



Come Celebrate With LeChambord at Curry Estate

LeChambord at Curry Estate is the perfect venue to celebrate the season. Show your appreciation to all those who have made your year so successful with an evening of exceptional service and elegant cuisine.

We can accommodate parties up to 200 people. Our Ballroom is adorned with antique crystal chandeliers, a beautiful mahogany bar and a spacious dance floor with room for a DJ or Band. The Curry Girls will be decking the halls, transforming the entire estate into a winter wonderland.

You can enhance any of the packages with an open or cash bar, Champagne toast, Departure Stations, or we will work with you to customize the event to fit your individual needs.

Call us today at 845-221-1941 to schedule a tour and review the best package for your companies holiday gathering.

Premium Plated Dinner



CURRY ESTATE
Le Chambord
RESTAURANT • WEDDING & CONFERENCE CENTER • INN

\$49 per person

Appetizer (Select One)

- Lobster Bisque Soup With Essence Of Brandy
- Potato Leek Soup With Gruyere Cheese
- Roasted Portobello Mushroom Soup With Truffle Oil
- Caprese House Made Mozzarella, Ripe Tomatoes, Fresh Basil & Vinaigrette Dressing
- Portobello Mushroom Tapenade
- Shrimp Provençal In A Puff Pastry
- Baked Brie In A Puff Pastry With Cranberry Chutney

Salad (Select One)

- Classic Caesar Salad With Herb Croûtons, Parmigiana Reggiano & Caesar Dressing
- Mesclun Greens With Candied Walnuts, Gorgonzola Cheese In A Balsamic Vinaigrette
- Baby Spinach With Strawberries, Feta Cheese And Sesame Dressing

Entree (Select Two) * additional \$

- Fillet Mignon With Bordelaise Sauce *
- Oven Roasted Prime Rib With Natural Aujus *
- Ny Strip Steak With A Bordelaise Sauce Or A Peppercorn Sauce
- Seared Norwegian Salmon With Lemon Caper Sauce
- Herb Crusted Lamb Chops *
- Crab Meat Stuffed Shrimp With Scampi Sauce
- (Duet) Seared Petite Fillet Mignon & Shrimp Provençal
- Chicken Francaise
- Stuffed Chicken With Spinach, Fontina Cheese & Provençal Sauce
- Risotto With Wild Mushrooms & Vegetables

Dessert (Select One)

- French Apple Torte With Homemade Ice Cream
- Chocolate Mouse Topped With Fresh Berries
- Cheese Cake With Seasonal Berries
- Creme Brulee
- Celebratory Cake From The Pastry Garden

Entree's served with host choice of Roasted Red Bliss Potatoes, Dutchess Potatoes or Whipped Sweet Potatoes and Chef's Choice of Fresh Vegetable

DELUXE Plated Dinner



CURRY ESTATE
Le Chambord
RESTAURANT • WEDDING & CONFERENCE CENTER • INN

\$44 per person

First Course (Select One)

- Potato Leek Soup With Gruyere Cheese
- Roasted Portobello Mushroom Soup With Truffle Oil
- Caprese House Made Mozzarella, Ripe Tomatoes, Fresh Basil & Vinaigrette Dressing
- Penne Pasta Bolognese With Portobello Mushroom, Basil & Plum Tomatoes
- Penne Ala Vodka
- Mesclun Greens With Candied Walnuts, Gorgonzola Cheese In A Balsamic Vinaigrette
- Baby Spinach Salad With Strawberries, Feta Cheese And Sesame Dressing
- Classic Caesar Salad With Herb Croûtons, Parmigiana Reggiano & Caesar Dressing

Main Course (Select One)

- NY Strip Steak With Bordelaise Sauce Or Peppercorn Sauce
- Seared Norwegian Salmon With Citrus Beurre Blanc Sauce
- Chicken Francaise Or Marsala
- Stuffed Chicken With Spinach, Fontina Cheese & Provençal Sauce
- Penne Ala Vodka Or Primavera With Grilled Chicken

Entree's served with host choice of Roasted Red Bliss Potatoes, Dutchess Potatoes or Whipped Sweet Potatoes and Chef's Choice of Fresh Vegetable

Dessert (Select One)

- Chocolate Mouse Topped With Fresh Berries
- Cheese Cake With Seasonal Berries
- French Apple Torte With Homemade Ice Cream
- Creme Brulee
- Celebratory Cake From The Pastry Garden

Buffet Dinner



\$49 per person

Salad (Select Two)

- Caprese House Made Mozzarella, Ripe Tomatoes, Fresh Basil & Vinaigrette Dressing
- Alfalfa Sprouts, Red Onions, Sliced Cucumbers, Black Olives And Chopped Eggs
- Seasonal Grilled Vegetable Platter
- Italian Sausage, Broccoli Rabe And Sun-Dried Tomatoes With Vinaigrette Dressing
- Mediterranean Couscous Salad
- Classic Caesar Salad With Herb Croûtons, Parmigiana Reggiano & Caesar Dressing
- Baby Spinach Salad With Strawberries, Feta Cheese And Sesame Dressing

Hot Pasta Entrée (Select One)

- Cheese Tortellini With Arugula In A Light Cream Sauce
- Farfalle With Sweet Italian Sausage And Broccoli Rabe
- Penne Pasta With Roasted Vegetables, Fresh Basil And Plum Tomato
- Penne Pasta With Bolognese Sauce

(Pasta Entrées Are Accompanied By Parmesan Cheese And Crispy Garlic Bread)

Entrées (Select One)

- Chicken Francaise
- Chicken Marsala
- Stuffed Sole Florentine
- Pork Loin With Portuguese Sauce
- Seared Norwegian Salmon With Lemon Caper Sauce Or Citrus Beurre Blanc Sauce

Includes Roasted Red Potatoes & Vegetable Medley

Carved Entrées (Select One) +\$10 per person

- Roast Breast Of Vermont Turkey With Gravy And Cranberry Sauce
- Baked Virginia Ham With Pineapple Glaze And Mustards
- New York Sirloin Steak With Bordelaise Sauce
- Glazed Pork Loin With Dijonaise Sauce
- Grilled Marinated Flank Steak With Mushroom Demi Glaze

Dessert - Viennese Sampler