

Wedding Sample Menus

Event Estimates

\$76 Per Person Estimate

(pricing includes menu, bar, labor and rentals / table & chairs at additional charge)

Stationary Hors D' Oeuvres

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers
Seasonal Vegetable Crudités

Passed Hors D' Oeuvres

Mini Chicken Saltambocca on Olive Oiled Crostini
Sweetened Soy Lacquered Chicken Sate, Lemon-Lime Aioli
Tomato and Basil Tartlet

Sit Down Sample Menu

(assign one of the following entrée per quest)

Salad

Garden Salad with Iceberg Lettuce, Tomatoes, Cucumbers, slivered Red Onions, Black Olives

Entree

Classic Chicken Chardonnay with shitake mushrooms and leeks

or

Grilled Mediterranean Flank Steak marinated with olives, caper and pepperoncini

Yukon Gold Mashed Potatoes

Grilled Vegetables with Balsamic Splash

Dessert

Castle Hill Blend Coffee and Herbal Tea

or

Buffet Sample Menu

Salad

Wild Baby Field Greens, Vegetable bouquet, Tomatoes, Cucumbers & Goat Cheese

Buffet

Classic Chicken Chardonnay with shitake mushrooms and leeks

Grilled Mediterranean Flank Steak marinated with olives, caper and pepperoncini

Yukon Gold Mashed Potatoes

Grilled Vegetables with Balsamic Splash

Sliced Peasant and Artisan Breads with Fresh Whipped Butter

Dessert

Castle Hill Blend Coffee and Herbal Tea

Open Beer & Wine Bar

Chardonnay, Merlot, Pinot Grigio, Budweiser, Heineken, Amstel Light, Bud Lite

(cash bar: minus \$6 from total cost / full open bar: add \$5 to total cost / full premium open bar: add \$7 to total cost)

\$81 Per Person Estimate

(pricing includes menu, bar, labor and rentals / table & chairs at additional charge)

Stationary Hors D' Oeuvres

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers
Parmesan Cheese Straws served with Marinara Sauce
Seasonal Vegetable Crudités

Passed Hors D' Oeuvres

Wild Mushroom Duxelle on Crostini with Charred Onion Jam
Skewered Chicken Yakatori with soy, ginger & lemon
Tuscan Stuffed Mushroom; Roasted Garlic, Prosciutto & Seasoned Bread Crumbs
Asparagus and Smoked Gouda Cheese Purses

Sit Down Sample Menu

(assign one of the following entrée per quest)

Salad

Wild Baby Field Greens, Vegetable bouquet, Tomatoes, Cucumbers & Goat Cheese

Entree

Pan Seared Statler Breast of Chicken with Sun Dried Tomatoes, Crimini, Pine Nut and Basil Glaze
or
Schzewan Seared Salmon Filet with a Sweet Soy Glaze
Garlic Mashed Potatoes
Haricot Verts with Lemon and Herbs

Dessert

Assorted Miniature Pick Up Pastries, Eclairs, Torts, Cannolis, Tarts and Puffs
Castle Hill Blend Coffee and Herbal Tea

or

Buffet Sample Menu

Salad

Wild Baby Field Greens, Vegetable bouquet, Tomatoes, Cucumbers & Goat Cheese

Buffet

Chicken Provence: grilled chicken fillet wrapped in bacon, cognac & pepper sauce
Shiraz-Balsamic Marinated Grilled Flank Steak with Caramelized Onions
Garlic Mashed Potatoes
Herb Roasted Seasonal Vegetables
Sliced Peasant and Artisan Breads with Fresh Whipped Butter

Dessert

Assorted Miniature Pick Up Pastries, Eclairs, Torts, Cannolis, Tarts and Puffs
Castle Hill Blend Coffee and Herbal Tea

Open Beer & Wine Bar

Chardonnay, Merlot, Pinot Grigio, Budweiser, Heineken, Amstel Light, Bud Lite
(cash bar: minus \$6 from total cost / full open bar: add \$5 to total cost / full premium open bar: add \$7 to total cost)

\$88 Per Person Estimate

(pricing includes menu, bar, labor and rentals / table & chairs at additional charge)

Stationary Hors D' Oeuvres

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers
Mediterranean Tapenade Medley: Sun Dried Tomato Pesto, White Bean and Garlic, Basil Pesto with Crostinis
Parmesan Cheese Straws served with Marinara Sauce
Seasonal Vegetable Crudités

Passed Hors D' Oeuvres

Creole Chicken on Tostadas topped with a Sweet Corn and Black Bean Relish
Phyllo rolled with Sausage and Roasted Red Peppers
Maryland Crab Cakes served with chipotle pepper aioli
Mini Ginger Beef Wellington Puffs
Stuffed Mushrooms Roasted Garlic, Proscuitto and Seasoned Bread Crumbs

Sit Down Sample Menu

(assign one of the following entrée per quest)

Salad

Baby Spinach and Apple with crumbled Gorgonzola Cheese

Entree

Pan Seared Chicken Breast served over a woodland mushroom strudel
or
Baked Stuffed Shrimp with an herb infused bread stuffing

Garlic Mashed Potatoes
Roasted Asparagus Spears with Lemon Citrus Oil

Dessert

Assorted Miniature Pick Up Pastries, Eclairs, Torts, Cannolis, Tarts and Puffs
Castle Hill Blend Coffee and Herbal Tea

Buffet Sample Menu

Wild Baby Field Greens, Vegetable bouquet, Tomatoes, Cucumbers & Goat Cheese

Buffet

Stuffed Chicken Provencal: stuffed with herb goat cheese, served with tomato & basil pesto sauce
Carved Top Round of Beef with horseradish cream and béarnaise

Oven Roasted Potato Trio of Russet, Red and Sweet Potatoes
Green Beans with Toasted Almonds and Amaretto Butter
Sliced Peasant and Artisan Breads with Fresh Whipped Butter

Dessert

Assorted Miniature Pick Up Pastries, Eclairs, Torts, Cannolis, Tarts and Puffs
Castle Hill Blend Coffee and Herbal Tea

Open Beer & Wine Bar

Chardonnay, Merlot, Pinot Grigio, Budweiser, Heineken, Amstel Light, Bud Lite
(cash bar: minus \$6 from total cost / full open bar: add \$5 to total cost / full premium open bar: add \$7 to total cost)

\$92 Per Person Estimate

(pricing includes menu, bar, labor and rentals / table & chairs at additional charge)

Stationary Hors D' Oeuvres

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers
Parmesan Cheese Straws served with Marinara Sauce
Premium Vegetable Crudite with Honey Curry Yogurt, Cilantro Aioli and Salmon & Cream Cheese Dip
Baskets of Blanched Asparagus wrapped in Prosciutto with a Sweet Marinara Dipping Sauce

Passed Hors D' Oeuvres

Creole Chicken on Tostadas topped with a Sweet Corn and Black Bean Relish
Phyllo rolled with Sausage and Roasted Red Peppers
Maryland Crab Cakes served with chipotle pepper aioli
Mini Ginger Beef Wellington Puffs
Stuffed Mushrooms Roasted Garlic, Prosciutto and Seasoned Bread Crumbs

Sit Down Sample Menu

Salad

Spinach and Pecan Salad, Radicchio, Blue Cheese, Apples and Caramelized Pecans

Entree

(assign one of the following entrée per quest)

Carved Tenderloin of Beef with a cabernet wild mushroom demi glaze
or
Stuffed Haddock Florentine with wilted spinach, roasted tomato, cream sauce
or
Pecan Encrusted Pork Tenderloin with braised peaches and vidalia onion relish

Garlic Mashed Potatoes
Roasted Asparagus Spears with Lemon Citrus Oil

Dessert

Assorted Miniature Pick Up Pastries, Eclairs, Torts, Cannolis, Tarts and Puffs
Castle Hill Blend Coffee and Herbal Tea

Buffet Sample Menu

Wild Baby Field Greens, Vegetable bouquet, Tomatoes, Cucumbers & Goat Cheese

Buffet

Chicken Breast Cog Au Vin, thyme, rosemary, mushrooms & smoked bacon in a mahogany sauce
Carved Roasted Prime Rib fresh rosemary, basil and cracked peppercorn rub
Oven Roasted Potato Trio of Russet, Red and Sweet Potatoes
Green Beans with Toasted Almonds and Amaretto Butter
Sliced Peasant and Artisan Breads with Fresh Whipped Butter

Dessert

Assorted Miniature Pick Up Pastries, Eclairs, Torts, Cannolis, Tarts and Puffs
Castle Hill Blend Coffee and Herbal Tea

Open Beer & Wine Bar

Chardonnay, Merlot, Pinot Grigio, Budweiser, Heineken, Amstel Light, Bud Lite
(cash bar: minus \$6 from total cost / full open bar: add \$5 to total cost / full premium open bar: add \$7 to total cost)

\$99 Per Person Estimate

(pricing includes menu, bar, labor and rentals / table & chairs at additional charge)

Stationary Hors D' Oeuvres

Baked Brie in Puff Pastry stuffed with Chopped Walnuts and topped with Honey Walnut Butter
Parmesan Cheese Straws served with Marinara Sauce
Cherry Tomatoes stuffed with Bocconcini and Fresh Basil
Assorted Olives, Feta and Pita Bread ~ Prosciutto Wrapped Melon

Passed Hors D' Oeuvres

Slivered Roasted Sirloin on a Sourdough Crouton
Pissaladiere Tartlets ~ Chicken Spring Roll
Miniature Crab Cakes with Chili Lime Remoulade

Wild Mushroom Turnovers ~ Scallops Wrapped in Bacon
Phyllo triangles with Goat Cheese and Figs
Short Rib Tartlet with Spicy Aioli

Sit Down Sample Menu

Salad

Vermont Spinach Salad with Maple Walnuts, Sliced Apples, Grafton Cheddar and Smoked Bacon

Entree

(assign one of the following entrée per quest)

Roasted Tenderloin of Beef with smoked tomato jam

or

Oven Roasted Sea Bass Fillet with a lemon butter drizzle and fresh herbs

or

Seared Rare Long Island Duck Breast Confit with a shiitake mushroom compote

Mashed Yukon Gold Potato with Truffle Oil

Braised Baby Vegetable Mélange

Dessert

Assorted Miniature Pick Up Pastries, Eclairs, Torts, Cannolis, Tarts and Puffs

Castle Hill Blend Coffee and Herbal Tea

Buffet Sample Menu

Field Green Salad w/ Sun Dried Cranberries, Feta Cheese, Toasted Pine Nuts with Balsamic Vinaigrette

Buffet

Grilled Sea Bass with dill lemon gremolada

Carved grilled Tenderloin with wild mushroom compote, red pepper relish and herb mayonnaise

Tuscan Stuffed Pork Loin, spinach, roasted red peppers, mozzarella & smoked bacon

Fresh Asparagus, Lightly Grilled with Lemon Infused Olive Oil

Cotswold Cheese Scalloped Potatoes with Caramelized Onions

Sliced Peasant and Artisan Breads with Fresh Whipped Butter

Dessert

Assorted Miniature Pick Up Pastries, Eclairs, Torts, Cannolis, Tarts and Puffs

Castle Hill Blend Coffee and Herbal Tea

Open Beer & Wine Bar

Chardonnay, Merlot, Pinot Grigio, Budweiser, Heineken, Amstel Light, Bud Lite

(cash bar: minus \$6 from total cost / full open bar: add \$5 to total cost / full premium open bar: add \$7 to total cost)

\$149 Per Person Estimate

(pricing includes menu, bar, labor and rentals / table & chairs at additional charge)

Stationary Hors D' Oeuvres

Premium Cheese Display

Parmigiano-Reggiano, Aged Provolone, Smoked Gouda, Sage Cheddar, Bleu Cheese, Cheshire, Cotswold, Chevre, Drunken Goat, L' Explorateur with thins and crackers
Endive Spears Filled with Crabmeat Salad and Topped with a Pickled Red Onion Relish
Rosemary Focaccia Bread with Extra Virgin Olive Oli Dip
Plantain Chips with Mango Salsa

Passed Hors D' Oeuvres

Shrimp Cocktail with Bloody Mary Cocktial Sauce
Brie, Raspberry and Almonds in a hand shaped Phyllo Star
Andouille Sausage with Dijon Mustard Sauce in Puff Pastry
Herb Polenta Cakes with Grilled Duck and Apricot Chutney

Peeky-Toe Crab Aioli cradled in Bibb Lettuce served in a crispy Potato cup
Manchego Cheese, Serrano Ham & Quince in a Phyllo Cup
California Rolls with Wasabi and Soy Dipping Sauce
Lemon-Thyme Lamb Loli-POP, Taziki Sauce

Soup Shooter

Cold Cucumber Puree with a Dollop of Minted Crème Fraiche

Sit Down Sample Menu

First Course

Pan Seared Sea Scallops
over Shrimp Risotto Topped with a Tomato Confit nestled in a Fresh Shellfish Broth

Second Course

Asian Pear and Baby Arugula Salad with Sesame Dressing

Entree

(assign one of the following entrée per quest)

Grilled Lobster Tail Bushed with Roasted Garlic Butter & Petite Fire Grilled Tenderloin
Slow Braised Short Ribs of Beef over Sage Scented Potato Pancake topped with Frizzled Leeks

Baby Lamb Chop & Petite Beef Tenderloin
Potato Galette; Cognac Mustard Sauce and a Port Wine Reduction

Mashed Yukon Gold Potato with Truffle Oil
Summer White Asparagus

Dessert

Flourless Chocolate Sin Cake with Rum Caramel Banana Sauce and Chantilly Cream
Castle Hill Blend Coffee and Herbal Tea

Open Premium Bar

Stoli Flavored Vodkas Grey Goose, Ketel One Vodkas, Gins- Tanqueray 10 Gin, Bacardi Rum, Captain Morgan's Rum Whiskeys- VO, Canadian Club, Seagrams 7, Jameson Irish Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Dewers Scotch, Jonny Walker Black Scotch, 1800 Tequilla, Southern Comfort, Amaretto DiSaronno, Bailey's Irish Cream, Melon Liquer, Blue Curaco Liquer, Hypnotic, Kahlua, Amstel Lite, Corona, Sam Adams, Sam Lite, Heineken, Heineken Lite