



Castle Hill Brunch and Lunch

Depending on the number of guests, these luncheons may be in the Main House, Ballroom or
Courtyard area
Minimum of 35 guests

Facility Fees

Includes tables, chairs, dinnerware, glassware, silverware

Main House \$1500

Accommodates up to 32 guests

Ballroom \$3000

Accommodates 40-200 guests

Courtyard \$4000

Accommodates up to 150 guests

Menu

Signature Salads

Chicken Salad \$18

Classic chicken salad with mayo, celery, onion, chopped boiled eggs, sweet pickle relish and grapes served on a bed of lettuce topped with strawberries and pecans with a side of poppy seed dressing and biscuits or blueberry scones.

Strawberry Feta Salad \$14

Strawberries, Baby Spinach, Feta Cheese, Candied Pecans with Honey Poppy Seed Vinaigrette served with biscuits or blueberry scones.

Chicken Fiesta Salad \$18

Zesty chicken breast along with perfectly seasoned black beans and corn, tomatoes, shredded cheddar cheese on top of mixed greens served with Ranch dressing.

Cobb Salad \$18

Classic Cobb of chopped chicken, egg, tomatoes, crumbled bacon, blue cheese and, green onions over a bed of chopped iceberg lettuce served with Ranch dressing.

Caesar Side Salad \$7

Crispy Romaine, shaved Parmesan, Croutons, Caesar dressing

Entrees

Fried Green Tomato Crab Cake \$26

Maryland style crab cake with two fried green tomatoes served with Remoulade sauce and biscuits.

Chicken Piccata \$32

Lightly breaded pan seared boneless breast of chicken served with a lemon caper butter sauce. Served with rice pilaf and sautéed spinach.

Bacon Wrapped Chicken \$34

Chicken breast stuffed with chive and onion cream cheese and rolled with bacon topped w/ cream sauce. Served with garlic mashed potatoes and southern style green beans.

Shrimp & Grits \$28

Traditional style with bacon & onions in a rich Cajun sauce over stone ground cheese grits Served with side Caesar salad and garlic bread.

Balsamic Glazed Salmon \$28

Salmon filet with a balsamic, honey, white wine, and garlic glaze. Served with rice pilaf and sauteed spinach.

Chicken and Sausage Alfredo Pasta \$28

Chicken and sausage served over Penne pasta in a Cajun cream sauce. Served with side Caesar salad and garlic bread.

Island Glazed Pork Tenderloin \$28

Juicy pork tenderloin with a sweet and spicy island-inspired glaze Served with garlic mashed potatoes and bacon wrapped green beans.

FGT Filet \$42

6 ounce filet grilled to medium topped with fried green tomato and Cajun cream sauce Served with garlic mashed potatoes and asparagus

Portabella Mushrooms \$22

Portabella mushroom stuffed with fresh spinach, sun-dried tomatoes and mozzarella.

Pasta Primavera \$22

Penne pasta, fresh sautéed seasonal veggies with parmesan cream sauce.

Other Options

**BBQ Buffet
\$30 per person**

Mixed Green Salad with Cucumbers, Shredded Cheddar, and Tomatoes with Assorted Dressings

Choose Two of the Following: BBQ Ribs, Smoked Chicken, or Pulled Pork

Potato Salad or Coleslaw

Baked Beans

Bread and BBQ Sauce

Southern Buffet

\$32 per person

Mixed Green Salad with Cucumbers, Shredded Cheddar, and Tomatoes with Assorted Dressings

Meat Options (choose 2)

Fried or Baked Chicken
Fried Catfish (add \$2.00 per person)
BBQ Pulled Pork
Pork Tenderloin
Meatloaf

Starch Option (Choose 1)

Rice and Gravy
Mashed Potatoes
Mac and Cheese
Potato Salad
French Fries

Vegetable Options (choose 1)

Southern Style Green Beans
Lima Beans
Fried Okra
Baked Beans
Black-eyed Peas
Turnip Greens

Desserts

\$8 each

Lemon Pie
Key Lime Pie
Peach Cobbler
Chocolate Pie
Strawberry Shortcake
Banana Pudding

General Information

Prices The prices listed on our menu are current. However, due to market conditions these prices are subject to change. A price will be confirmed to you 14 days prior to your event with subsequent changes occurring *only* under *extreme* market conditions. Prices are based per person. Prices do not include 9 sales tax, 20% gratuity and \$18.00/hour per server (1 server per 12 guest is required with a 2-server minimum).

Guarantees It is necessary that your menu selections be complete three weeks prior to your event. It is also necessary that the guaranteed number of guests be confirmed to Castle Hill three weeks prior to the event. Once a guarantee is given, it may not be reduced. However, we can accommodate a reasonable increase. If we do not receive your guaranteed number of guests by the above time, we will use your highest expected attendance number as the guaranteed number. Increase request for food the day of the event will result in 10% additional cost for requested items and will be at the discretion of the Chef.

Food and Beverage No food or beverages of any kind (except for cakes) will be permitted to be brought into Castle Hill by any customer. Any remaining food cannot be taken from Castle Hill due to health code.

Deposit and Payment A Facility Fee deposit of one half is required at booking. Balance is due 2 weeks before event.

Damage/Loss Castle Hill does not assume liability for damage to loss of equipment or personal belongings brought in. All personal property is the sole responsibility of the group or invitees of group.

Contracts & Billing Events will not proceed without returned signed Event Contracts, Banquet Event Orders and fulfilled payment requirements per the contracts.