

CASTLE HILL

BRUNCH & LUNCH MENU

Castle Hill Brunch & Lunch Menu 2026

Event Information

- Minimum Guests: 34
- Events may be hosted in the Main House, Ballroom, or Courtyard depending on guest count.

Venue Options

<i>Venue</i>	<i>Capacity</i>	<i>Facility Fee</i>
Main House	Up to 34 guests	\$2,000
Ballroom	40–200 guests	\$3,500
Courtyard	Up to 150 guests	\$4,500

Facility fees include tables, chairs, dinnerware, glassware, and silverware.

Signature Salads

Chicken Salad — \$18

Classic chicken salad with celery, onion, eggs, sweet pickle relish, and grapes served over lettuce with strawberries, pecans, poppy seed dressing, and your choice of biscuits or blueberry scones.

Strawberry Feta Salad — \$16

Baby spinach topped with strawberries, feta cheese, candied pecans, and honey poppy seed vinaigrette. Served with biscuits or blueberry scones.

Chicken Fiesta Salad — \$18

Seasoned chicken breast, black beans, corn, tomatoes, cheddar cheese, and mixed greens with ranch dressing.

Cobb Salad — \$18

Chopped chicken, egg, tomatoes, bacon, blue cheese, and green onions over iceberg lettuce with ranch dressing.

Caesar Side Salad — \$8

Romaine lettuce, shaved parmesan, croutons, and Caesar dressing.

Entrées

Fried Green Tomato Crab Cake — \$30

Maryland-style crab cake served with two fried green tomatoes, remoulade sauce, and biscuits.

Chicken Piccata — \$32

Pan-seared chicken breast with lemon caper butter sauce, served with rice pilaf and sautéed spinach.

Bacon Wrapped Chicken — \$34

Chicken breast stuffed with chive and onion cream cheese, wrapped in bacon, and topped with cream sauce. Served with garlic mashed potatoes and Southern-style green beans.

Shrimp & Grits — \$30

Traditional shrimp and grits with bacon, onions, and rich Cajun sauce over stone-ground cheese grits. Served with Caesar salad and garlic bread.

Balsamic Glazed Salmon — \$30

Salmon filet glazed with balsamic, honey, white wine, and garlic. Served with rice pilaf and sautéed spinach.

Chicken & Sausage Alfredo Pasta — \$30

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

Island Glazed Pork Tenderloin — \$30

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

FGT Filet — \$42

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

Portabella Mushrooms — \$24

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

Pasta Primavera — \$28

Penne pasta with seasonal sautéed vegetables and parmesan cream sauce.

Desserts — \$8 Each

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

Event Policies

Pricing

- Menu pricing is per person.
- Prices are subject to change based on market conditions.
- Final pricing is confirmed 14 days before the event.
- Prices do not include sales tax, gratuity, or server fees.

Service Fees

- 20% gratuity applies.
- Servers are \$18/hour.
- One server is required per 12 guests.

- Two-server minimum.

Guest Count Guarantee

- Menu selections and final guest count are due 3 weeks before the event.
- Guest counts may increase reasonably but cannot be reduced after confirmation.
- Day-of food increases are subject to availability and a 10% surcharge.

Food & Beverage Policy

- Outside food and beverages are not permitted, with the exception of cakes.
- Leftover food may not be taken from Castle Hill due to health regulations.

Payment Terms

- A 50% facility fee deposit is required at booking.
- Remaining balance is due 2 weeks prior to the event.

Contracts

- Signed contracts, banquet event orders, and all required payments must be completed before the event can proceed.