Castle Hill

2026 - 2027 Events Catering Menu

It is our goal at Castle Hill to make planning any event as seamless as possible while creating food that is sure to delight your taste buds. Our dedicated team of catering professionals is on hand to assist you in making food selections that will work within your budget from our fabulous menu or creating something that is unique to you and your guests. Incredible food and amazing service are two things that you and your guests will remember most. Our beautiful venue, delicious food and elegant displays set us apart from the rest, so... relax, and enjoy the party as our team creates a truly memorable occasion just for you!

Some items you may choose not to provide the total number of guest's servings. The number of servings will be determined by the Chef after consultation with the client. We take great pride in the quality of our food and it is a direct reflection on Castle Hill if we cannot adequately serve your guests what they are expecting.

Menu & pricing subject to changes based on market and chef discretion. Each category is priced per person.

Signature Stations

CLASSIC

A - Beef Tenderloin 4 oz. $16.00

Must be reserved in 20 serving increments

B - Prime Rib 4 oz. $10.00

Must be reserved in 55 serving increments

C - Pork Tenderloin 4 oz. $10.00

D -Salmon 4 oz. $10.00

E - Pork Loin 4 oz. $12.00

Sides 3 oz. $3.50

Roasted Vegetables
Garlic Mashed Potatoes
Potato Casserole
Parmesan & Garlic Green Beans
Parmesan & Garlic Broccoli
Southern Style Green Beans
Roasted Brussel Sprouts
Baked Mac n Cheese
Bacon Wrapped Green Beans Add $.50

FRUIT & CHEESE $7.5

fresh seasonal fruit and 3 cube cheeses (Cheddar, Swiss & Pepper Jack)
add Andouille sausage $3
add olives, pickled okra, hummus and crackers $3

GRAND ASSORTED SEAFOOD DISPLAY $17

boiled shrimp, marinated blue crab claws, smoked salmon display, ahi tuna
Served with appropriate garnishes and sauces

MASHED POTATO BAR $6.5

with sour cream, bacon crumbles, cheddar cheese, chives

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Signature Stations Cont.

TACO BAR $8
seasoned ground beef, hard & soft shells, lettuce, tomato, shredded cheddar cheese, sour cream, guacamole, taco sauce

SMOKED SALMON DISPLAY $8
smoked salmon, served cold with capers, red onion, sour cream, sliced cucumbers, crackers

AHI TUNA $9

Ahi grade tuna loin seared rare, served with Wasabi, pickled ginger, Ponzu dipping sauce.

SHRIMP & GRITS $8
New Orleans style served over creamy cheese grits in a chafing dish

CHEESE & CHARCUTERIE STATION $11
Genoa Salami, Prosciutto, soft and hard cheeses, dried fruit, fruit preserves, spicy mustard, gherkins, assorted breads & crackers
200 serving minimum

SPECIALTY CHARCUTERIE STATION $16
A display of less Salami and Prosciutto than our Traditional with more focus on cheeses and assorted fresh fruits. Our specialty charcuterie also includes olives, specialty fruit breads if available, yogurt pretzels, dips for fruit (Nutella, dark chocolate and caramel) and nuts in addition to the items listed in our Traditional charcuterie. Fresh Fruits consist of Strawberry, Blackberry, Raspberry, Blueberry, Cherries (if available), Red and Green Apples, navel oranges and mandarin oranges.
150 serving minimum

PASTAS

CHICKEN FETTUCCINE $7
grilled chicken breast chunks with house made Alfredo sauce, Parmesan cheese

SHRIMP SCAMPI WITH LINGUINE $8
butter, garlic, lemon juice, lemon zest, sauteed shrimp

PASTA PRIMAVERA $8
Penne pasta with broccoli, zucchini, garlic, peas, tomatoes, basil, Parmesan in a creamy lemon cream sauce

PARMESAN SPINACH GNOCCHI $6.5
Ina light Parmesan cream sauce

SUMMER GNOCCHI $6.5
zucchini, sweet corn, cherry tomatoes, garlic in a white wine sauce

Southern Comforts

Fried Catfish, Hushpuppy, Corn Salsa $7

Fried Chicken Tender, Waffle Stick, Maple Bourbon Syrup $6

Beef Tenderloin Steak Bites on a Skewer, Seasoned Fries $6

Hoisin Pork Tenderloin Bites on a Skewer, Veggie Fried Rice $6

Charcuterie in a Jar - Salami, Cheese, Olives, Nuts, Fruit, Crackers, Breadstick $7

Salads

BROCCOLI SALAD $7
broccoli florets, bacon pieces, dried cranberries, sunflower seeds, cheddar cheese, red onion tossed with a creamy sweet dressing

GREEK SALAD$7
cucumber, red & yellow bell pepper, cherry tomatoes, red onion, Feta, olives tossed with a Vinaigrette dressing

STRAWBERRY WITH POPPY SEED DRESSING $7
Romaine lettuce, strawberries & Feta with poppy seed dressing

PASTA SALAD $7
colorful spiral pasta, broccoli florets, cherry tomatoes, ripe olives tossed with an Italian dressing with roasted red pepper and Parmesan

CLASSIC CAESAR $6

Dips

CASTLE HILL DIP $5.5
cream cheese, cheddar cheese, mayo, green onions. Topped with bacon pieces, crushed Ritz crackers and Captain Rodney's Sweet & Spicy Pepper Glaze. Served hot with assorted crackers

GREEK PITA SPREAD $6
cream cheese, sour cream, Greek vinaigrette topped with tomatoes, red onion, ripe olives, cucumber & crumbled feta. Served with baked Pita chips

CRAB DIP $7
lump crab meat, shallots, garlic, cream cheese, mayo, green onion, Swiss cheese, topped with Panko bread crumbs and baked until bubbly. Served hot with assorted crackers

SPINACH & ARTICHOKE DIP $6
spinach, artichoke hearts, cream cheese, mayo, Parmesan. Served hot with assorted crackers

SHRIMP SALSA $6.50
shrimp, tomatoes, red onion, cilantro, lime juice, garlic. Served cold with assorted crackers

Sliders

BBQ PULLED PORK $6
Slow cooked Boston Butt shredded with BBQ sauce, slaw

CHEESEBURGER SLIDERS $6
beef patty with cheddar cheese; mayo, mustard, ketchup, dill pickle on the side

PORK & PEPPER JELLY SLIDERS $5.5
smoked pork loin and pepper jelly

BEEF TENDERLOIN SLIDERS $7
medium rare sliced beef tenderloin with horseradish sauce on the side

OXFORD HOT CHICKEN SLIDERS $6
fried chicken tender seasoned with hot sauce, chili powder & honey. Served with mayo and dill pickle

GARLIC BUTTER SHRIMP SLIDERS $6.5
sauteed shrimp in garlic butter served on a Sister Schubert roll

CHICKEN & BISCUIT $6.5
fried chicken tender in a buttermilk biscuit with honey butter, bread and butter pickles

FISH TACOS $7
beer battered and deep fried Alaskan white cod nuggets, coleslaw with green and purple cabbage, mango peach salsa in a soft flour tortilla, battered and fried Avocado slice

Hors D'Oeuvres

MINI BLT WITH BASIL AIOLI $6 **2 pieces per serving**
basil aioli spread topped with diced tomato and crumbled bacon served on baguette

HAWAIIAN MEATBALLLS $5 **2 pieces per serving**
beef meatballs cooked in a sweet & sour sauce, served on a pick with a pineapple chunk

CAJUN CHICKEN & SAUSAGE KEBABS $7
Andouille Sausage, chicken breasts, bell peppers, red onion, zucchini or pineapple seasoned with Cajun seasoning and grilled

COCONUT SHRIMP SHOOTER $6
2 large crispy fried coconut shrimp in a shot glass with mango peach chutney

CHICKEN TENDERS $6.5 **2 pieces per serving**
Served with Ranch & Honey Mustard

CRAB CAKES $6 **2 pieces per serving**
Maryland style mini crab cakes served with house made tartar sauce

BOILED SHRIMP OVER ICE NON PEELED 4 oz. $12
large gulf shrimp boiled and served with house made cocktail sauce

MINI TOMATO PIE $5.5
fresh tomato, olive oil, fresh basil and Mozzarella in a mini pie shell

CANTALOUPE & PROSCIUTTO$6.5 **2 pieces per serving**
skewered fresh cantaloupe & prosciutto

TOMATO SOUP SHOOTERS W/GRILLED CHEESE WEDGE $5.5
basil tomato bisque in a shot glass topped with a grilled cheese wedge

SHRIMP SHOOTERS $6.5
2 large fresh gulf shrimp boiled and served in shot glasses with cocktail sauce

MINI CRAWFISH EMPANADA $5

BACON WRAPPED SHRIMP $7 **2 pieces per serving**
large gulf shrimp lightly seasoned, wrapped in bacon and baked

MINI REUBEN $6 **2 pieces per serving**
thin sliced corned beef, Thousand Island, sauerkraut, Swiss cheese on Baguette bread and baked

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Hors D'Oeuvres Cont.

CHICKEN SALAD CUPS $5.5
cranberry & pecan chicken salad in a Phyllo cup

MARINATED BLUE CRAB CLAWS $9

BALSAMIC GLAZED STRAWBERRY CROSTINI $5.5 2 pieces per serving
toasted baguette slices with Ricotta cheese, sliced fresh strawberries drizzled with Balsamic glaze

HOT HONEY CHEESE BITES $5 2 pieces per serving
Crisp coating of crushed pretzel, filled with whipped cream cheese and mozzarella, and infused with honey and sriracha sauce

PIMENTO CHEESE PASTRY $5 2 pieces per serving
house made 4 cheese pimento cheese served in a phyllo cup, warmed and topped with pepper jelly

STUFFED MUSHROOMS $5.5 2 pieces per serving
White Button mushrooms stuffed with a mixture of Italian sausage, cream cheese, sour cream,, Parmesan and Panko bread crumb

WHIPPED FETA WITH HERBS $5.5 2 pieces per serving
Serverved on a crostini and drizzled with Honey

CREAM CHEESE WONTON $5 2 pieces per serving
cream cheese, powdered sugar and green onions wrapped in a Wonton wrapper and deep fried

CRAB RANGOON WONTON $6 2 pieces per serving
cream cheese, crab meat, powdered sugar and green onions wrapped in a Wonton wrapper and deep fried

SMOKED SALMON PINWHEELS $7 2 pieces per serving
smoked salmon, cream cheese, chives and lemon juice rolled into a flour tortilla and sliced

BACON WRAPPED SCALLOPS $7 2 pieces per serving
large scallops lightly seasoned, wrapped in bacon and baked

SAUSAGE, CHEESE & OLIVE PICKS $5 2 pieces per serving
Andouille sausage, cheddar cheese and olive on a bamboo skewer

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CAPRESE SKEWARS $5 **2 pieces per serving**
Mozzarella cheese, cherry tomato, fresh basil leaves on a bamboo skewer drizzled with balsamic vinegar reduction

MINI BUN-LESS CHEESEBURGER BITES $5 **2 pieces per serving**
hamburger meatballs, cherry tomato, lettuce, dill pickle, cheese on a bamboo skewer

PHYLLO CUPS WITH BRIE & JALAPENO CRANBERRY CHUTNEY $5 **2 pieces per serving**
Brie cube topped with House made cranberry sauce with jalapeno & lime zest in a Phyllo cup and baked

Late Night Snacks

DONUT BURGER & FRIES $7
mini beef sliders with American cheese grilled between glazed donuts. Sweet and savory, served in a box

CHICKEN ON A STICK $6
fried chicken chunks and fried dill pickles on a skewer **OR** fried chicken tender on a skewer

KRYSTAL STLYE BURGER & FRIES $7
Add Cheese .50
Served in a box

BACON WRAPPED PORK LOIN KABOB $6

FOUR CHEESE PIZZA $5
Mozzarella, Provolone, Cheddar & Parmesan
96 serving minimum

S'MORES $6
Traditional - graham crackers, Hershey's chocolate, marshmallows Fire pit $75

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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 21 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 $75 per server (1 server per 25 guests is required with a 2 server minimum) .

Guarantees. It is necessary that your menu selections be completed at the Final Detail meeting. It is also necessary that the guaranteed number of guest 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 (with the exception of cakes and lunch/brunch food for brides/grooms) 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 the group.

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