



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

Facility Fees

Includes all tables, chairs, linens, dinnerware, glassware (tea/water glass), silverware

Main House \$2500

Accommodates up to 32 guests

Ballroom \$4500

Accommodates 40-224 guests

(\$4000 if Rehearsal Dinner and wedding/reception is at Castle Hill)

Courtyard \$5000

Accommodates up to 150 guests

Chapel \$7000

DINNER MENU

One Entrée selection for up to 35 Guests.

Choice of 2 entrees for dinners available with more than 35 guests.

6-8 oz portions, appropriately cooked to maximize flavor at Chef's recommended temperature.

Entrees are priced with 2 regular side items, except some items like pasta, 1 salad choice, house rolls and water or tea.

Desserts are available, price depends on selection.

SALADS

** Choice of one Select Salad included in Seated Dinner*

***Jazzy Salad** *Mixed Greens, Feta, Red Onions, Mandarin Oranges, Cranberries, Honey Poppy Seed Vinaigrette*

***Classic Caesar Salad** *Romaine, Garlic Croutons, Shaved Parmesan, Cracked Pepper w/ Caesar Dressing*

***Strawberry Feta Salad** *Strawberries, Baby Spinach, Feta Cheese, w/ Poppy Seed Vinaigrette*

Passed Appetizers

Sausage, Cheese & Olive Picks \$4.5

Stuffed Mushrooms with Pepper jack & Sausage \$5.5

Cream Cheese Wonton \$4

Bacon Wrapped Scallops \$7

Bacon Wrapped Shrimp \$6

Crab Cakes \$6

Caprese Skewars \$5

Mini Pimento Cheese Pastry \$4

Cantaloupe & Prociutto \$6

BEEF

FGT Filet 6 oz. *grilled to perfection with fried green tomatoes, topped with andouille cream sauce* **\$45**

Filet 8 oz. *Grilled to perfection and offered with a Béarnaise sauce, Shitake Mushroom Bordelaise, four peppercorn cognac sauce or blue cheese butter* **\$49**

Rib eye 12 oz. *grilled to perfection* **\$52**

Prime Rib *Thick cut, served with herb demy glaze or Au Jus & Horseradish Cream* **\$50**
minimum 40 guests

All steaks are grilled to medium rare

PORK

Bourbon Pork *pork tenderloin medallions in Bourbon sauce* **\$36**

Island Glazed Pork Tenderloin *sweet and spicy with an island-inspired glaze* **\$36**

Herb Pork *herb crusted pork tenderloin medallions* **\$34**

Balsamic Chop *Thick Cut bone in chops char grilled with Balsamic Glaze* **\$32**

CHICKEN

Bacon Wrapped Chicken *thin breast rolled with bacon topped w/ cream sauce* **\$36**

Chicken Marsalis *Sautéed lightly breaded chicken breast served with a rich mushroom and Marsalis wine sauce* **\$36**

Chicken Piccata *lightly breaded pan seared boneless breast of chicken served with a lemon caper butter sauce* **\$34**

FISH & SEAFOOD

Shrimp & Grits **\$30**

Traditional style w/ peppers & onions in a rich Cajun sauce over stone ground grits

Shrimp Lafayette *large gulf shrimp sautéed with shallots and prosciutto in light Vermouth cream with peas, mushrooms and fresh basil, served over linguine pasta* **\$34**

Shrimp and Crawfish Pasta *Sautéed gulf shrimp with crawfish with garlic, green onions and mushrooms in a creamy Alfredo sauce* **\$34**

Colonel's Catfish *Deep fried catfish, creamy Cajun sauce, diced shrimp, ham* **\$35**

Balsamic Glazed Salmon *Salmon filet with a balsamic, honey, white wine and garlic glaze* **\$32**

VEGETARIAN

Portabella Mushrooms *balsamic portabella mushroom stuffed with fresh spinach and mozzarella* \$25

Pasta Primavera *Penne pasta, fresh sautéed seasonal veggies with parmesan cream sauce* \$25

Tortellini *cheese stuffed tortellini tossed in lemon vinaigrette with artichokes hearts and roma tomatoes* \$25

SIDE DISHES

Roasted Seasonal Vegetables

Balsamic carrots

Lemonade green beans

Southern baked mac n cheese

Roasted baby potatoes w rosemary and walnut oil

Roasted Cauliflower and broccoli with parmesan

Wild Rice

Sweet Potatoes – mashed or cubed and roasted

Burgundy Mushrooms

Scalloped Potatoes

Southern Green Beans

Spinach Madeline

Parmesan green beans

Bacon Wrapped Green Beans

Garlic mashed potatoes

Garlic Sriracha Grits

Rice Pilaf

Roasted Brussel sprouts

Mushroom Risotto

Alfredo Fettuccine

Other Options

BBQ Buffet

\$35 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

\$35 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
Chicken Fried Steak
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

Dessert Options

Peach Cobbler
Banana Pudding

Chocolate Pie

Beverage Services

The Colonel's Quarters is pleased to offer alcoholic beverage service for your function. We offer a variety of wines, liquors and beers. The following is a list of selections of alcohol that can be served. Other brands can also be served so if you do not see what you are looking for, we will be happy to price it for you.

A 20% gratuity will be added to final bill.

House wines: \$35.00 (1.5 L)

\$6.00 per glass for cash bars

- If you choose our house wines, you will only be billed for bottles that are opened.
- If you decide to use any other kind of wine, you must let us know the amount to order and you will be responsible for the billing of all that is ordered. ABC law prohibits the consumer from taking alcoholic beverages from the premises after an event. Contact Jean Abrams for pricing on all special orders other than our house wines.

Champagnes and Sparkling Wines: \$38.00/bottle

\$7.00 per glass for cash bars

- If you choose our house champagne, you will only be billed for bottles that are opened.
- If you decide to use any other kind of champagne, you must let us know the amount to order and you will be responsible for the billing of all that is ordered. ABC law prohibits the consumer from taking alcoholic beverages from the premises after an event. Contact Jean Abrams for pricing on all special orders other than our house champagne.

Liquor

Premium Blends – **\$.8**

Dewars, Crown Royal, Jack Daniels, Tanqueray, Tito's, Grey Goose

Well Blends - **\$6**

Seagrams 7 Whiskey, Seagrams Gin, Bacardi Rum

Beer

BOTTLE Domestic Beer: **\$5.00**

BOTTLE Imported Beer: **\$6**

Soft Drinks, Juice and Water

Soft Drinks (fountain): \$1.50

***Signature & Specialty Drinks will be priced upon order
Please contact Jean for pricing.***

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 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 guest 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) 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. A Food deposit is required 30 days before event with balance due in full 2 weeks prior to 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.