



Castle Hill

2022 - 2023 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. However, we can only reduce the number of servings by 20% of your guest count due to the fact that we do not want to run out of a certain item. 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. \$18 B. \$16 C. \$14

The classic station is not to be considered a meal. It consists of a 3 oz. portion of meat & 3 oz. sides
Select one Meat & 2 Sides, Includes Rolls & Condiments (Additional Sides \$3)

A - Beef Tenderloin or Prime Rib

B - Pork Tenderloin or Baked Salmon

C - Pork Loin, Baked Chicken, Baked Ham

Roasted Seasonal Vegetables	Roasted Brussel Sprouts	Roasted New Potatoes
Burgundy Mushrooms	Parmesan & Garlic Green Beans	Southern Baked Mac n Cheese
Garlic Mashed Potatoes	Scalloped Potatoes	Bacon Wrapped Green Beans
Bourbon mashed sweet potatoes	Fried Green Tomatoes	Roasted Seasonal Root Vegetable

FRUIT & CHEESE \$6.50

Fresh seasonal fruit and 3 cube cheeses (Cheddar, Swiss & Pepper Jack)

Add Andouille Sausage \$1.5

Add olives, pickled okra, hummus and crackers \$1.5

GRAND ASSORTED SEAFOOD DISPLAY \$15

Boiled Shrimp, Marinated Blue Crab Claws, Smoked Salmon Display, Scallop

Ceviche Served with appropriate garnishes and sauces



Signature Stations Cont.

TACO BAR \$7

Seasoned Ground Beef, hard & soft shells, lettuce, tomato, shredded cheddar cheese, sour cream, guacamole, sauce

DELTA FISH FRY \$10

Hand Battered Fried Farm Raised Catfish, Hush Puppies, Cole Slaw, Fried Pickles or French fries with Cocktail and Tarter

SALMON DISPLAY \$7

Smoked Salmon, served cold with Capers, Red Onion, Sour Cream and Crackers

AHI TUNA \$8

Ahi Grade Tuna Loin Seared Rare, served with Wasabi, Pickled Ginger, and Ponzu Dipping Sauce.

SHRIMP & GRITS \$6.5

New Orleans style served over creamy cheese grits in a chafing dish

BEEF BOURGUIGNON & GRITS \$7 Beef tips, mushrooms, bacon, carrots, pearl onions, red wine cooked together and served over grits in a chafing dish

CHEESE & CHARCUTERIE STATION \$9

Genoa Salami, Prosciutto, five International cheeses, dried fruit, fruit preserves, spicy mustard, Gherkins, assorted breads & crackers
200 serving minimum

Southern Comforts

Served in mini glass jars
\$6 Each

Fried Catfish, Hush Puppy with corn salsa

Fried Chicken Tender, waffle bite, bourbon syrup

Pulled Pork BBQ, Beans & Slaw

Hoisin Pork Tenderloin Bites on a Bamboo Skewer, vegetable
fried rice

Salads

WATERMELON \$ CUCUMBER WITH MINT-HONEY VINAIGRETTE \$6

Mixed greens, watermelon, cucumber, feta cheese with a mint-honey vinaigrette

CAPRESE \$6

Tomatoes, mozzarella, ripe olives, fresh basil, olive oil, Balsamic vinegar

STRAWBERRY WITH POPPY SEED DRESSING \$6

Romaine lettuce, strawberries & Feta with a Sweet Poppy Seed Dressing

HONEY-MELON WITH MINT \$6

Cantaloupe, honeydew, fresh mint mixed with a honey-lemon dressing

CLASSIC CAESAR \$5

Dips

CASTLE HILL DIP \$5.5

Cream cheese, Cheddar Cheese, Mayo & Green onions. Topped with Bacon pieces, crushed Ritz crackers and Captain Rodney's Boucan 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

TUSCAN SAUSAGE \$ WHITE BEAN DIP \$6.5

Italian Sausage, cream cheese, spinach, white beans, tomatoes, Mozzarella & Parmesan cheese.
Served hot with assorted crackers

SPINACH & ARTICHOKE DIP \$6

Spinach, artichoke hearts, cream cheese, mayo, Parmesan. Served hot with assorted crackers

Sliders

FRIED GREEN TOMATO SLIDERS \$4.5

Served with either Remoulade or Asian slaw

CHEESEBURGER SLIDERS \$5.5

With cheddar cheese, mayo, mustard and dill pickle

PORK & PEPPER JELLY SLIDERS \$5

Smoked Pork Loin and pepper jelly

BEEF TENDERLOIN SLIDERS \$7

Medium rare sliced beef tenderloin with horseradish sauce

OXFORD HOT CHICKEN SLIDERS \$6.5

Fried chicken tender seasoned with hot sauce, chili powder & honey. Served with mayo and dill pickle

GARLIC BUTTER SHRIMP SLIDERS \$5.5

Sauteed shrimp in garlic butter served on a Sister Schubert Roll

PULLED PORK & PICKLED ONION \$6

Pulled pork, pickled red onion, white BBQ sauce

Hors D'Oeuvres

MINI BLT WITH BASIL AIOLI \$5 2 pieces per serving

Basil Aioli spread topped with diced tomato and crumbled bacon served on Baguette

MINI PROSCIUTTO FIG BAGEL \$6 2 pieces per serving

Sliced Prosciutto, fig preserves, melted mozzarella served on mini Bagel

CAJUN CHICKEN & SAUSAGE KEBABS \$6

Andouille Sausage, chicken breasts, bell peppers, red onion, zucchini seasoned with Cajun seasoning and grilled

SHRIMP & CANDIED BACON CROSTINI \$6 2 pieces per serving

Cream cheese & rosemary spread on a crostini and topped with candied bacon and grilled shrimp

CHICKEN TENDERS \$4.5 2 pieces per serving

Served with Ranch & Honey Mustard

ASPARAGUS IN PHYLLO \$5

Fresh asparagus and parmesan wrapped in Phyllo and baked

CRAB CAKES \$6

2 pieces per serving

Maryland style mini crab cakes served with house made tartar sauce

BOILED SHRIMP OVER ICE NON PEELED \$8

Fresh 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 Phyllo cup

CANTALOUPE & PROSCIUTTO \$6 2 pieces per serving

Skewered fresh cantaloupe & prosciutto

TOMATO SOUP SHOOTERS W/GRILLED CHEESE WEDGE \$4.5

Basil tomato bisque in a shot glass topped with a grilled cheese wedge

SHRIMP SHOOTERS \$5.5

Large fresh Gulf shrimp boiled and served in shot glasses with Cocktail sauce and Remoulade sauce. Two shrimp per shot glass

CANDIED BACON \$4.5

BACON WRAPPED SHRIMP \$6.5 2 pieces per serving

Large Gulf shrimp lightly seasoned, wrapped in bacon and baked

Hors D'Oeuvres Cont.

SCALLOP CEVICHE \$7

Bay scallops marinated in lime juice then mixed with tomatoes, onion, celery, green pepper, parsley, cilantro, olive oil. Served cold

MARINATED BLUE CRAB CLAWS \$6

SMOKED SALMON TARTARE \$6 2 pieces per serving

Diced smoked salmon filet with Dijon mustard, olive oil, lime juice, red onion, & dill. Served on a crostini

DATES & BLUE WRAPPED IN BACON \$5.5 2 pieces per serving 100 serving minimum

Medjool dates stuffed with creamy Bleu cheese, wrapped in crispy bacon presented on a bamboo skewer.

ASSORTED MINI QUICHE \$4.5 2 pieces per serving

A medley of Lorraine, Vegetable, Broccoli & Cheese and Three Cheese

PIMENTO CHEESE PASTRY \$4.5 2 pieces per serving

House made 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

Served on a crostini and drizzled with Honey

CREAM CHEESE WONTON \$4 2 pieces per serving

Mixture of cream cheese, powdered sugar and green onions wrapped in a wonton wrapper and deep fried

SMOKED SALMON PINWHEELS \$6.5 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 \$4.5 2 pieces per serving

Andouille sausage, cheddar cheese and olive on a bamboo skewer

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, 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 warmed

Late Night Snacks

DONUT BURGER & FRIES \$6

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

KRYSTAL STLYE BURGER & FRIES \$6

Served in a box

POPCORN BAR \$4

Almond Caramel, Almond Toffee, Apple Pie, Caramel Corn, Cheddar Cheese, Cinnamon Bun, Cinnamon Toast, Cupcake, Hot Cocoa & Marshmallows, Jalapeno Cheddar, Kettle Corn, Key Lime Pie, Lemon Heaven, Nearly Naked, Pecan Caramel, Pumpkin Spice, Red Velvet, Snicker Doodle, Unicorn Popcorn, White Cheddar, Zebra Popcorn
60 servings per flavor

FOUR CHEESE PIZZA \$4

Mozzarella, Provolone, Cheddar & Parmesan
96 serving minimum

CHICKEN & WAFFLE BITES \$5

Mini waffles topped with fried chicken breast chunk drizzled with Maple syrup

S'MORES \$4

Traditional - graham crackers, Hershey's chocolate, marshmallows Fire pit \$75

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 complete two 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 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.

